



ITSARA

Aromatics & Thai Long Table Dinner
THURS 31 JAN | 7.00PM

ON ARRIVAL อาหารต้อนรับ

freshly shucked coffin bay oysters
CHAMPAGNE DELAMOTTE NV

ENTRÉE มือเล็กๆ

wingbean salad with local prawns and roasted coconut
steamed sago bead stuffed with seasoned pork and ground peanut
spiced marinated duck, mint, lemongrass & roasted rice on betel leaf
LA LINEA VERTIGO '25GR' RIESLING & CASTELLI EMPIRICA VERMENTINO

MAIN อาหารหลัก

wild barramundi poached ginkgo, water chestnut and asian date
fragrant green curry with char grilled duck breast
thai eggplant finished with fresh thai basil
PAUL NELSON VIOGNIER & LA VIOLETTA YÉYÉ GRISE

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full -flavoured creamy red curry with wild caught
local jumbo prawns finished with fresh kaffir lime

crispy pork belly stir-fried with garlic and greens
PIZZINI 'PIETRA ROSSA' SANGIOVESE
& GESTALT 'RULE OF THIRDS' GSM

DESSERT ขนมหวาน

fresh mango with sticky rice coconut & jackfruit icecream
SWEET SOUL GEWÜRZTRAMINER ICE WINE

HOSTED BY ANJA LEWIS | CANNY GRAPES