

thanying Thanying Restaurant

\$88.00++ per person
(Minimum 4 persons)

13th January 2020 to 8th February 2020

A p p e t i z e r

Salmon Yu Sheng

Yu Sheng with Salmon, Prosperity Condiments and Special Thai Spicy Sauce

Peek Gai Sod Sai

Boneless Chicken Wing Stuffed with Minced Chicken and Thai Herbs

S o u p

Tom Yam Goong

Thai Spicy Prawn Soup cooked with Mushroom, Kaffir Lime Leaf,
Lemongrass and a hint of Chilli

M a i n C o u r s e

Tay-Po

Tay-Po Curry with Fish and Water-Spinach (Kang Kong)
laced with Kaffir Lime and Cumin

Goong Phad Pong Kari

Stir-fried Prawn cooked in Fresh Milk, Egg,
Onion and Sliced Chilli

Phad Nor-Mai-Farang Kap Hoey Shell & Pao Hue

Sautéed Scallop with Asparagus and Abalone

Khao Ohb Sapparod

Thai Pineapple Fried Rice

D e s s e r t

Dessert of the day

S\$98.00++ per person
(Minimum 4 persons)

A p p e t i z e r

Abalone Yu Sheng

Yu Sheng with Sliced Abalone, Prosperity Condiments and Special Thai Spicy Sauce

Poo Ja

Deep-fried Crab Meat mixed with Minced Chicken
in a Crab Shell topped with Salted Egg Yolk

S o u p

Kra Prow Pla Nam Daeng

Traditional Thai Teochew Fish Maw Soup with Chicken,
Crabmeat and Dried Shitake Mushroom

M a i n C o u r s e

Pla Kao Sam Ros

Deep-fried Boneless Grouper fillet topped with
Thai Spicy and Sour Sauce

Goong Phad Pong Kari

Stir-fried Prawn cooked in Fresh Milk, Egg,
Onion and Sliced Chilli

Phad Nor-Mai-Farang Kap Hoey Shell & Pao Hue

Sautéed Scallop with Asparagus and Abalone

Khao Ohb Sapparod

Thai Pineapple Fried Rice

D e s s e r t

Dessert of the day



For reservations, Tel 6222 4688 | thanyingrestaurants.com

Lunch : 11.00 am to 3.00 pm (last order at 2.30 pm)

Dinner : 6.30 pm to 11.00 pm (last order at 9.30 pm)