

Avani x Jeow

Lunch menu

\$95 per person

Spiced peanuts, lime leaf, galangal & anchovies

Sakoo Yat Sai, tapioca pearl, zucchini & cashew

Pak Nang Lieur, stuffed betel leaf w/ chicken, cashew & galangal dipping sauce

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Nam Khao, crispy rice salad, coconut, pomelo & leaves

Sai Grok, aromatic pork sausage

SA Calamari Goi, cucumber, green chilli, snake bean

Vegetable Aw Lam, herb stew, Thai eggplant, bamboo shoot, baby king brown

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Dessert to finish

Advanced notice of any dietary requirements is essential. Please note, we are not able to cater for fructose free (no onion and garlic), no chilli and vegan dietary requirements. Contact us if you have a crustacean allergy.