



ITSARA

Aromatics & Thai Long Table Dinner
THURS 4 OCT | 7.00PM

ON ARRIVAL อาหารต้อนรับ

freshly shucked coffin bay oysters

MAISON ALEXANDRE BONNET NV CUVÉE BLANC DE NOIRS BRUT

ENTRÉE มือเล็ก ๆ

exmouth jumbo prawns, lemongrass, kaffir lime leaf
shallot, coriander, chilies and mint

steamed sago bead stuffed with seasoned pork and ground peanut
spiced marinated duck, mint, lemongrass & roasted rice on betel leaf

COFFELE CASTEL CERINO SOAVE & PAUL NELSON ARNEIS

MAIN อาหารหลัก

wild barramundi poached ginkgo water chestnut and asian date

slow cooked angus beef with young ginger and garlic in
northern style hang leah

HONEY MOON VINEYARD ROSÉ & HUGH HAMILTON PROVOCATEUR

sous vide organic chicken stuffed with apple eggplant bamboo shoot
prawn and thai basil in our famous green curry sauce

black pepper banana prawns with pak choy

SYRAMI DEMI SHIRAZ & PAYTON & JONES PINOT NOIR

DESSERT ขนมหวาน

drambuie marinated dark berries black sticky rice with
coconut & jackfruit icecream

MAZZA FORTIFIED BASTARDO

HOSTED BY ANJA LEWIS | CANNY GRAPES