

# ***THE FLAVOURS OF THAILAND WITH TERRAZAS***

Date : 4 April 2018, Wednesday  
Time : 7.00pm (Reception) 7.30pm (Dinner)  
Venue : Thanying Restaurant | Amara Hotel, 165 Tanjong Pagar Road, #02-00,  
Singapore 088539  
Dress Code : Smart Casual  
Price : S\$ 76.00++ (HSBC Cards)  
S\$ 95.00++ (Other payment modes)

## **Reception**

### **Tawd Mun Pla Grai**

Deep-fried Minced "Pla Grai" Fish Kneaded with Chilli Paste  
Served with Cucumber and Sweet Sauce

### **Neur Dad Deow**

Deep-Fried Seasoned Beef

*2016 Terrazas de los Andes, Reserva Malbec*

## **Menu**

### **Yam Som Oh**

Pomelo Salad

Mixed with Chicken, Prawn, Roasted Coconut, Chilli Paste and Lime Sauce

*2016 Terrazas de los Andes, Reserva Chardonnay*

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### **Goy Salmon**

Salmon with Sweet Chilli Sauce, Lemongrass and Shallot

*2016 Terrazas de los Andes, Reserva Chardonnay*

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### **Goong Song Krueng**

Deep-Fried King Prawn Cooked with Fried Garlic and Brown Pepper

*2015 Terrazas de los Andes, Reserva Cabernet Sauvignon*

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### **Tay Po**

Tay Po Curry with Codfish and Water-Spinach (Kang Kong)  
Laced with Kaffir Lime and Cumin

*2014 Terrazas de los Andes, Single Vineyard Cabernet Sauvignon*

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### **Phad Nor-Mai-Farang**

Stir-Fried Asparagus with Oyster Sauce

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**Khao Phad Poo**  
Fried Rice with Crabmeat

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*Glenmorangie Signet*

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Dessert of the Day

\*Menu details accurate as at 1 March 2018 & subject to changes