



Premium Set for 3 People

Select 4 dishes such as Oozing Giant Scampi Prawn (2Pcs) and more! with Drink



GROUP A

(CHOOSE 1 ITEM)

1. Oozing Giant Scampi Prawn (2Pcs) Massive Crustacean Is Filled With Fresh, Chunky Meat That'S Coated With Umami Roe Sauce.	\$87	2. Mudcrab Vermicelli A Star Dish For The Crab Fanatics. Using Our Traditional Bake-Cooking Method, Our Signature Thai Vermicelli Infused With The Rich Flavour Of The Sweet And Tender Meat Of The Mudcrab Will Leave Your Tastebuds Wanting More!	\$82
3. Singapore Chilli Crab Vermicelli The Ultimate National Dish In Singapore, 1 Mud Crab, Soaked In The Singapore Chilli Crab	\$82		

GROUP B

(CHOOSE 1 ITEM)

4. Super Combo Vermicelli For The Best Of Seafood Combinations And Serious Seafood Lovers, This Is The Best Value For Money Set For You! Slipper Lobster, Vannamei Prawns And Korean Lams.	\$46	5. A8 Scallop Butterfly 2020 Most Wanted Dish. Tried It Yet?	\$34
6. Lala Thai Vannamei Clams Or Prawns? How About Both!	\$34	7. Spanish Mackerel Lala Hassle-Free For Fans Of Fish And Clams.	\$34
8. Slipper Lobster (8 Half Pcs)	\$28	9. Hamachi Amberjack Collar (2Pcs) This Is For Serious Fish Eaters! Taste Was Pure, Simple And Mind-Shattering. No Teriyaki Sauce, Marinated With Roasted Sea Salt, Concentrated Japanese Dried Scallop From 2 Hours Of Boiling And A Secret Blend Of Recipe. - From The Chef Owner	\$46
10. Jumbo King Tiger Prawn (2Pcs) Seasonal, Seriously Depends On Fishermen'S Mood.	\$27	11. French Foie Gras East Meets West! Using The Oil From Our French Foie Gras To Cook The Main Ingredients Of The Dish, Infused With Buttery Goodness. Take A Bite Of Our Premium French Foie Gras Paired With Our Signature Vermicelli. A Dish Not To Be Missed!	\$46
12. Atlantic Snow Codfish Vermicelli Infused With The Codfish Oil Itself Kids Friendly. Go For Less Or No Pepper.	\$46	13. Jumbo Canadian Scallop Not Kidding, This Is Really Big & Juicy.	\$34
14. Shrimp Prawn Signature The Crown Jewel Of Shrimp Prawn Seafood Restaurant That Won The Hearts Of Singaporeans. Winner Of Singapore Food Master 2020 That Has Been Reviewed And Raved By Food Critics! A Definite Must-Try Dish.	\$34	15. Wild Seabass W/ Lime & Garlic Pla Kapong Neung Manao, One Of The Most Famous Dish In Thailand. We Used Wild Caught Barramundi Served With Our Seeret Fragrant Sauce Prepared With Fresh Lime Juice, Garlic, Lemongrass, Cilantro And Chillies. One Of Our Chef Owner'S Favorite Dish.	\$46

GROUP C

(CHOOSE 2 ITEMS)

16. Chicky Chick Ribs Thai-Style Chicken Ribs With A Blend Of Taiwanese Spices.	\$18	17. Sweet And Spicy Drumlets 6Pcs	\$16
18. Traditional Seafood Tomyum Soup Classic Tomyum Soup. But We Made It Better! Served In A Traditional Claypot On Top Of A Burning Flame, Get A Taste Of Our Take On This Thai Icon. Don'T Say That You'Ve Tried The Best Before You'Ve Tried This! Ingredients Imported Directly From Thailand, Authentic Taste Guaranteed.	\$20	19. Tomyum Seafood Soup Clear Broth Without Coconut Milk.	\$20
20. Incredible Green Hulk Curry Don'T Judge. We Did This Really Well. Be Ready To Be Hulk If You Request For More Spice.	\$20	21. Seafood Scallop Tomyum Soup Chef Owner'S Favorite. 2Pcs Jumbo Scallop Instead Of King Tiger Prawns.	\$22
22. Slipper Lobster Cray-Ving For Some Baby Lobster? A.K.A Crayfish	\$22	23. Honey Mango Sticky Rice A Traditional Thai Dessert Made With Glutinous Rice, Fresh Imported Honey Thai Mango And Thai Coconut Milk Involving Sticky Rice Which Are Sweetened With Palm Sugar Or Jaggery Combined With Coconut Milk. A Must-Eat Dessert Back In Bangkok.	\$15
24. Korean Lala (280G)	\$18	25. The Real Prawn Noodle You Must Be Curious As To Why You Don'T See Any Prawns. That'S Because The Noodles Are Made With 55% Glass Prawns, 35% Vannannamei Prawns, 5% Of Fish Glue And 5% Of Squid. With A Texture That Is Nice And Bouncy. Something Unique That Is Worth Trying!	\$16
26. Vannamei (6Pcs)	\$22	27. Daddy Moo Ping (5Pcs) Best-Selling Daddy Moo Ping! No One Does It Like We Do. These Popular Pork Skewers Are Freshly Cooked On A Grill. Take A Bite And You'Ll Understand Why These Mouthwatering Thai Skewers Are Such A Hit!	\$18
28. Smoky Fire-Kissed Cabbage With Roast Pork	\$15	29. Crispy Pork Belly	\$15
30. Ultimate Burnt Squid	\$22	31. Korean Lala Clams These Korean Clams Are Simply Awesome And Beat Any Local Or White Clams. The Meat Is As Big As Its Shell, The Sand Few. These Clams Originate From Cold Waters And Are Acclaimed For Their Sweetness. We Promise You Won'T Regret It!	\$18
32. Jumbo King Crab Flavoured Meat Surimi Specially Imported From Japan.	\$18	33. King Oyster Mushroom A Choice For Vegetarians.	\$16
34. Spanish Mackerel Famously Known As Batang Fish.	\$22	35. Cashew Chicken Stir Fried Chicken With Cashew Nuts.	\$18
36. Shrimp Ball Looks Like Lychee But It'S Crispy Outside, Juicy, Tender, Shrimp & Paste Inside.	\$16	37. Stir Fried Royale Chives Not Something You See Everyday.	\$15
38. Sauteed Baby Kailan With Roast Pork Stir-Fried With Garlic & Thai Oyster Sauce.	\$15	39. Umami Prawn Omelette Secret Recipe In Our Own Wet Style.	\$22
40. King Tiger Prawn A3 2-3Pcs Depending On Sizes And/Or Fishermen.	\$22	41. Premium Vannamei A5 Jumbo Thai Vannamei Prawns. Bigger, Better, Sweet & Juicy.	\$22
42. Snow Prawn (6Pcs) Cold Premium Vannamei Prawns.	\$22		

BEVERAGE

(CHOOSE 3 ITEMS)

43. Coke	\$3	44. Coke Zero / Light	\$3
45. Ayataka Green Tea	\$3	46. Pokka Green Tea	\$3
47. Mug Root Beer	\$3	48. Sprite	\$3

🔴 Popular 🟢 Vegetarian 🍷 Chef Recommended ⏰ Long cooking time

- Price is inclusive of VAT and service charge | Exclusive offer brought to you by Hungry Hub -