



SARAI

REDISCOVERING THAI CUISINE

## RESTAURANT WEEK LUNCH SET MENU

\$48<sup>++</sup> per pax

### STARTER

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*choice of*  
หมูขี้จี่ moo ping  
homemade grilled pork marinated with thai herbs  
*or*  
ยำมะม่วง yum ma mung  
green mango salad

### SOUP

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ต้มข่าไก่ tom kha gai  
coconut chicken soup

### MAINS

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แกงแดงกุ้ง gaeng daeng goong  
red curry prawn with thai aubergine and basil leaves

ผัดถั้วหวาน pad tu whan  
stir-fried sweet peas with mushrooms

ข้าวผัดหน้าเล็ยบ kao pad num leap  
black olive fried rice

### DESSERT

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หม้อแกง mo gaeng peuk  
taro custard



Price subjects to prevailing GST and Service Charge.



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## RESTAURANT WEEK DINNER SET MENU

\$68<sup>++</sup> per pax

### STARTERS

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ยำบู๋นึ่งกับส้มโอ yum som o  
pomelo salad with soft shell crab

ปอเปี๊ยะ po pea pag eaa  
thai style taco with stir-fried chicken and bean sprouts

### SOUP

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ต้มยำกุ้ง tom yum goong  
red spicy and sour tom yum soup with  
prawns and mushrooms

### MAINS

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แพนงเนื้อย่าง panang nua yang  
grilled australian wagyu sirloin in aromatic  
panang curry sauce

มะเขือผัดพริก ma kue pad prig khi nok  
stir-fried thai egg plant and quail egg with  
dry red curry fingerroot

ปลาเก๋าทอดกระเทียม pla gow tod gra team  
deep-fried garoupa with garlic and green peppercorn

ข้าวผัดไข่เค็ม kow pad khi kem  
egg and salted egg yolk fried rice  
topped with crispy wild rice

### DESSERT

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ขนมเปียกปูน kanom piak poon  
pandan coconut pudding with young  
coconut meat and thai waffle



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