



JANTAR
DINNER

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ENTRADAS

STARTERS

Spring Rolls	8,50€
Rolinhos tailandeses crocantes, recheados com vegetais salteados e molho sweet chilli com abacaxi	
King Crab Som Tum	45,00€
Papaia verde, molho tailandês, fruta exótica e caranguejo real	
Black Bambu Bread	21,00€
Pão chinês, rabo de boi, curry gaeng	
Pastrami Greens tacos	20,00€
Tacos de alface, pastrami de briskete kimchi	
Mumbai Street Panipuri	9,00€
Panipuri com creme de fruta exótica, mexilhão e pancetta	

Spring Rolls	
Thai crispy rolls filled with sautéed vegetables, served with pineapple and sweet chili sauce	
King Crab Som Tum	
Green papaya, Thai dressing, exotic fruit, and king crab	
Black Bambu Bread	
Chinese bread, oxtail, gaeng curry	
Pastrami Greens Tacos	
Lettuce tacos, brisket pastrami, and kimchi	
Mumbai Street Panipuri	
Panipuri with exotic fruit cream, mussel and pancetta	

ESCOLHAS DO CHEF

CHEF'S CHOICES

Polvo Massala	28,00€
Polvo, especiarias indianas, chutney de coco, arroz tailandês	
Tom Yum Goong	25,00€
Sopa tailandesa perfumada com lemon grass, marisco e noodles	
Crispy Thai Salad	19,00€
Papaia verde, fruta exótica, molho de tamarindo e lima	
Adicionar camarão: +6€	
Adicionar frango: +4€	
Pla Tod	19,00€
Peixe frito com sweet chilli de fruta exótica e arroz de jasmim	
Panang Curry & Lobster	70,00€
Lagosta grelhada, citronela, chili seco, amendoim, coco e manjerição, arroz tailandês	
Nasi Goreng	21,00€
Arroz frito no wok, frango, aromáticas e soja	
Massaman Lamb Dream	65,00€
Perna de cordeiro de leite, molho de ostra e caril massaman, arroz tailandês	
Kung Pau Beef	25,00€
Ribeye no wok, lichia e chili fermentado	

Massala Octopus	
Octopus, Indian spices, coconut chutney, Thai rice	
Tom Yum Goong	
Thai soup infused with lemongrass, seafood, and noodles	
Crispy Thai Salad	
Green papaya, exotic fruit, tamarind and lime dressing	
Add shrimp: +6€	
Add chicken: +4€	
Pla Tod	
Fried fish with exotic fruit sweet chili and jasmine rice	
Panang Curry & Lobster	
Grilled lobster, lemongrass, dried chili, peanuts, coconut, and basil, Thai rice	
Nasi Goreng	
Wok-fried rice, chicken, herbs, and soy	
Massaman Lamb Dream	
Milk-fed lamb shank, oyster sauce and massaman curry	
Kung Pao Beef	
Wok-cooked ribeye, lychee, and fermented chili	

SOBREMESAS

DESSERTS

Gelado Tailandês	9,50€
SOI loco	9,50€
Crumble, gelado de yuzu e coco, merengue de kaffir e toblerone	
Colé	9,00€
Abacaxi & hortelã, melancia; morango; limão, gengibre & manjerição	
Mousse de Chocolate	9,00€
Fruta Exótica Laminada	9,50€

Thai-style Ice Cream	
SOI loco	
Crumble, yuzu and coconut ice cream, kaffir meringue, and Toblerone	
Colé	
Pineapple & mint; watermelon; strawberry; lemon, ginger & basil	
Mousse au chocolat	
Sliced Exotic Fruit	