

6 APRIL TO 3 MAY 2015

SABAI FINE THAI ON THE BAY
world gourmet summit 2015
set dinner menu

monday 6 april 2015 – saturday 2 may 2015
sgd85++ per person for food menu

'a journey through ancient family recipes of ms noo, passed down from generations to generations only to special ones who appreciated true thai cooking. prepare your palate for combinations of true thai flavours with robust mix of herbs and spices.'

ม้าฮ้อ • ma hor

caramelized minced pork, pineapple

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ยำส้มโอกับกุ้งย่างมะนาว • yam som oo gub goong yang manao

spicy pomelo salad, grilled prawn with lemon zest

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ต้มส้มปลาแซลมอน • dtom som pla salmon

fragrant salmon and ginger soup

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แกงเขียวหวานเนื้อวากู • gang kiew warn neua wagu
green curry, australian wagu sirloin, eggplant, pumpkin

ผัดคะน้าไก่สับกับโหระพา • phad kanah gai sub gub bai ho-ra-pa
stir-fried kailan, minced chicken, basil leaves

ข้าวหอมมะลิ • kao hom-ma-li

steamed thai jasmine rice

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ไอศกรีมกะทิ ข้าวเหนียวมะม่วง • ice cream kati, kao niew mamuang
coconut sherbet, mango with sweetened sticky rice

EPICUREAN DELIGHTS
14 to 25 April 2015

FINE CUISINE | GREAT WINE | UNIQUE DINING

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WORLD GOURMET *Summit*

WWW.WORLDGOURMETSUMMIT.COM

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WINE PAIRINGS
SGD48++ PER PERSON



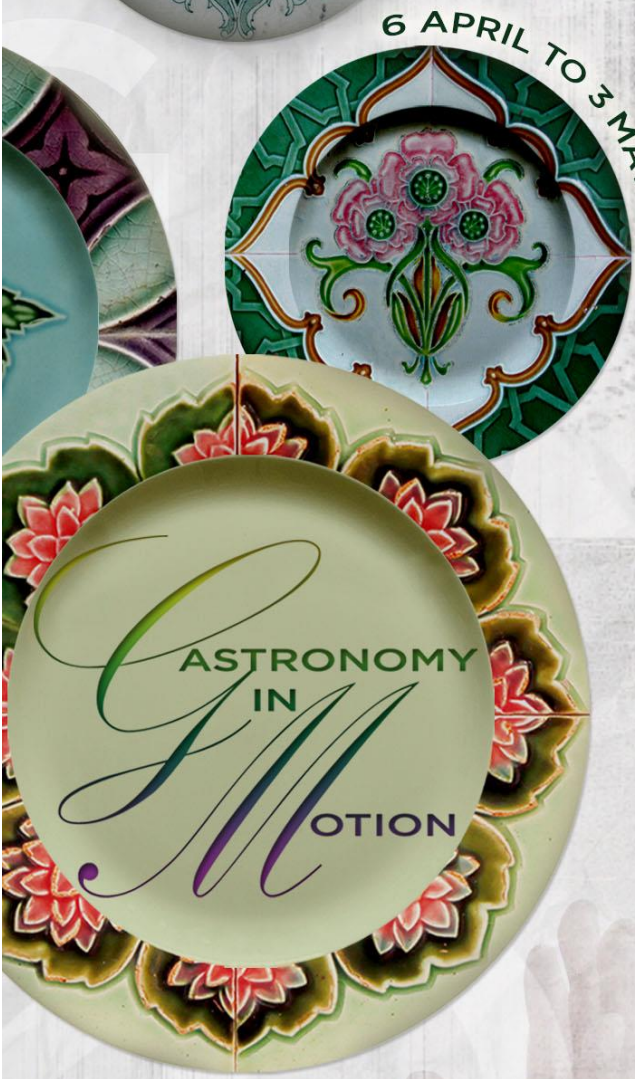
quinta do casal branco,
capoeira branco,
ribatejo, portugal, 2012



domaine cornu,
bourgogne hautes cotes
de nuits, burgundy,
france, 2012



laurenz v, forbidden grüner
veltiner 'off dry',
niederösterreich, austria, 2013



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