

🌟 New Year's Eve Thai Extravaganza 🌟

🍷 Sunset Siamese Soirée (17:00 – 19:00)

Begin your evening with our **Sunset Menu**, a tantalizing array of authentic Thai flavours. Start your early dinner with our specially crafted New Year's Eve cocktail, infused with exotic Thai herbs and fruits.

PRICE: 475 DKK PER PERSON

🎆 Full Thai Celebration Experience (19:30 – Until Late)

Immerse yourself in the full spirit of Thai festivities with our Full Celebration Package. Experience our Tasting Menu featuring an array of traditional Thai recipes and starting with plenty of bubbles to toast to the New Year.

STANDARD PACKAGE: 800 DKK PER PERSON

Elevate your night with our exclusive Thai-Inspired Cocktail Menu. Enjoy a variety of handcrafted cocktails, each blending premium spirits with the unique flavours of Thailand, such as lemongrass, kaffir lime, and tamarind.

COCKTAIL MENU: 500 DKK PER PERSON

Join us for a night of Thai-inspired delight as we welcome the New Year with extraordinary flavours and unforgettable moments!

SUNSET WINGS

A DUO OF OUR SIGNATURE SPICY CHICKEN WINGS,
ENROBED IN A TANGY PEANUT GLAZE

CRISPY WONTONS

A PAIR OF OUR CRISPY WONTONS, FILLED
WITH SUCCULENT SHRIMP AND SAVOURY PORK

SOM TUM

A VIBRANT MORTAR-POUNDED GREEN PAPAYA AND
SHRIMP SALAD, KISSED WITH PALM SUGAR AND BIRD'S EYE CHILI

THAI RARE BEEF SALAD

OUR TRADITIONAL SPICY BEEF AND CRISPY RICE SALAD BURSTING
WITH THE FRESHNESS OF GINGER, CORIANDER, AND MINT

RED DUCK CURRY

A SUCCULENT SLOW COOKED DUCK LEG AROMATIC CURRY
SERVED ALONGSIDE FLUFFY RICE

MANGO SPARKLE

A POUR OF THAI MANGO SOFT ICE, ADORNED WITH COCONUT STICKY RICE
AND DRIZZLED WITH TAMARIND CARAMEL AND POPPING CANDY

EVENING ELIXIR

A SPECIALLY CRAFTED COCKTAIL TO START YOUR NIGHT WITH A SPARKLE