

# paii

## SET LUNCH

*Inclusive of starter, main, dessert with pricing determined by main course selected*

## STARTERS

Koy Hamachi – Thai spicy tartare, mint, roasted rice

Chonburi squid – Charcoaled Thai sweet basil rub, "Paii nam jim"

Salmon Zabb – Fresh, salted egg yolk, shallot, chili, lime

Nam Tok Picanha – Charcoaled, shallot, mint, chili, lime

Pork neck – Grilled, knife cut papaya salad

## MAINS

Snow fish 750 - Steamed, ginger, soy sauce, Thai celery

Crab meat 850 - Stir fried, yellow curry powder

Giant river prawn 1,100 - Grilled, green curry sauce

Beef short rib 900 - 48 hours slow cooked, fried rice hot basil, egg

Pork spare rib 750 - Thai herbs, black pepper, crispy garlic

*All our main courses are served with organic rice from Nakorn Pathom*

## ADDITIONAL DISHES

Sayote leaves - Stir-fried, oyster sauce, crispy garlic	90
Kale - Stir-fried, oyster sauce, crispy garlic	90
Mushroom - Pan-Fried, seaweed butter	190
Seafood fried rice - Scallops, squid & tiger prawn	600

## DESSERTS

Lemongrass Panna Cotta - sago and mango

Thai Tea-ramisu - Thai tea, mascarpone

Tubtim Krob - Coconut sundae

Selection of Ice cream

Coffee or TWG tea with compliments from Paii  
With one glass of wine THB 300++  
With two glasses of wine THB 550++