

JNÇQUOI CLUB

THAI WEEK

by Chef Prin Polsuk

03 FEVEREIRO — 03 FEBRUARY

ENTRADAS — STARTERS

CROCANTE DE ARROZ E ERVAS COM VIERA
CRUNCHY RICE WITH HERB AND SCALLOP

DUMPLING DE CAMARÃO COM RELISH DE MALAGUETA FUMADA
PRAWN DUMPLING WITH SMOKED CHILI RELISH

OSTRA GRELHADA COM CARIL
GRILLED OYSTER WITH CURRY

**SALADA DE PEITO DE PATO GRELHADO COM LICHIA
E MANJERICÃO TAILANDÊS**
GRILLED DUCK BREAST SALAD WITH LYCHEE AND THAI BASIL

SOPA ÁCIDA E PICANTE DE PEIXE COM TOMATE
HOT AND SOUR FISH SOUP WITH TOMATOES

PRATOS PRINCIPAIS — MAIN COURSES

**CARIL VERMELHO DE BOCHECHA DE VACA
COM CHALOTA E PEIXE SECO FUMADO**
RED CURRY OF SMOKED BRAISED BEEF CHEEK
WITH SHALLOT AND DRIED SMOKED FISH

LAVAGANTE SALTEADO COM PIMENTA PRETA
STIR FRIED LOBSTER WITH BLACK PEPPER

SOBREMESA — DESSERT

**CREME DE CÔCO FUMADO, COM CRUMBLE DE CÔCO E BISCOITO
DE SÉSAMO COM PUDIM DE SEMENTES DE FLOR DE LOTUS**
SMOKED COCONUT CREAM WITH COCONUT CRUMBLE AND SESAME BISCUIT
SERVE WITH LOTUS SEED PUDDING

100€ /pax