# Ampika's Kitchen - Traditional Thai Cuisine

### Valentine's Day Sharing Menu for 2

Come dine with us overlooking the beautiful Port Noarlunga beach, jetty and reef.

You will be entertained on the night with the soft 'n' sexy sounds from local Venezuelan musician Rafa Godoy, who will bring pleasure to your ears.

#### Mixed Starter & of eachs

Spring Roll, Chicken Satay, Curry Puff, Money Bag, and a Fish Cake.

Served with Ampika & homemade sauces. OR

Oyster Mushrooms with Garlic & Coriander, and Asian Tofu with Salt & Pepper, lightly battered in Ampika special mix.

Served with Ampika & homemade sweet chilli sauce. \*V, VG\*

## Chose 2 mains from the following.

All mains are gluten free and are available in a vegan option with Tofu.

Tom Yum Soup with Prawns. Traditional That hot and sour soup, with selected fresh vegetables, galangal root, lemon grass, kaffir lime leaf and That herbs.

Pad

Thai Moodles with Chicken. Rice noodles, stir fried with eggs, shallots, capsicum and carrot, served with ground peanuts, bean sprouts, crispy fried onion and a wedge of lemon.

Chicken and Cashew Stir Fry. A popular That stir fry; the sliced chicken breast is cooked in a tasty sauce, with selected fresh vegetables and cashew nuts. With steamed Jasmine rice.

Green Eurry with Chicken. Very well-known Thai curry; sliced chicken breast, cooked with Green curry paste in coconut cream, with a selection of fresh vegetables, Thai basil and Haffir lime leaf. With steamed Jasmine rice.

Chu Chee Eurry with Prawns. Tasty prawns, cooked with Chu Chee

curry paste in coconut cream, with a selection of fresh vegetables, That basil and Haffir lime leaf. With steamed Jasmine rice.

Massaman Curry with Beef. Tender pieces of Limestone beef, slow cooked in a Massaman curry with coconut cream, potato, onion, carrots and peanuts. With steamed Jasmine rice.

#### Dessert.

Scoop of Vanilla ice cream, topped with fresh
Strawberries drizzled with honey,

and a cup of Tea or Loffee.

360 per person.