BASIL RESTAURANT WEEK 2022

Starters

Salmon tataki, chli, lime juice, 'makrut' lime leaves

OR

KFC quails, green mango, cashews, fresh herbs

Mains

Braised oxtails, potato puree, Southern Thai's 'mussamun' peanut red curry

OR

Pan-fried local-caught Petrale Sole, cooked green papaya, okra, spicy & sour 'orange' fish curry

Sweets

Chambord Berries, Michell's vanilla ice cream

(\$45 per person prefix menu)