

THANYING RESTAURANT AMARA SANCTUARY RESORT SENTOSA



Concept: Thanying is Amara Sanctuary Resort's contemporary Royal Thai restaurant, which serves award-winning, authentic Thai cuisine from chefs trained in the meticulous art of cooking and preparing Thai food as it is prepared for members of the Royal Family in Thailand.

Menus and training are by the disciple of internationally renowned Thai chef and consultant Charlie Amatyakul, who set up the famous Thai Cooking School at the legendary Mandarin Oriental Hotel in Bangkok, and who has on occasion organized banquets by Royal Command for members of the Thai Royal Family. Dine indoors in the elegant dining room, or al fresco on the large outdoor terrace, which also grows many of the herbs used in the restaurant's food preparation.

Reservations: T. 6825 3881
F. 6276 1136

Website: www.amarasanctuary.com

Opening Hours: Lunch: 11:30 am . 3:30 pm
Dinner: 6:30 pm . 10:30 pm

Seating Capacity: 60 (Indoors)
60 (Outdoor, alfresco)

Private Functions: For up to 120

Credit Cards: All major credit cards accepted

Consultant Chef: Chalie Amatyakul, founder of the Oriental Bangkok Thai Cooking School

Cuisine Type: Contemporary Royal Thai Cuisine

Average Bill: Lunch: S\$60 + +
(Per person) Dinner: S\$80 + +

Signature Dishes: **Miang Kham:** Herb bits, peanut, shrimps, , roasted coconut and chillies topped with palm sugar and tamarind sauce wrapped in fresh betel leaves (\$20) **Tom Yam Goong:** Thai Spicy Prawn Soup cooked with Mushroom, Kaffir Lime Leaf, Lemon Grass and a hint of Chilli (\$11)

Grapoh Pla Namdang: Thai Teochew Fishmaw Soup with Crabmeat, Chicken, Black Mushroom and Quail's Egg (\$16)

Gaeng Keow Waan Gai, Nuer or Moo: Green Curry with Chicken, Beef or Pork (\$18)

Tay-Po Pla Cod: Tay Po Curry with Codfish and Water-Spinach laced with Kaffir Lime and Cumin (\$40)

See-Krong Moo Ob Nam-Pung: Smoked Pork Rib marinated with Honey (\$20)

Goong or Poo Talay Pad Pong Kari: Stir-fried Prawn or Sea Crab cooked with Fresh Milk, Egg, Onion and Sliced Chilli and Curry Powder (\$35)

Goong or Poo Talay Ob Woonsen: Baked Prawn or Crab with Clear Noodle and Bacon in Claypot (\$35)

Pla Krapong or Pla Jaramed Nuengmanao: Steamed Seabass or Pomfret with Special Lime and Chilli Sauce (\$35)

Khov Ob Nam-Liaeb: Fried Rice with Black Olive and Minced Chicken in Claypot (\$18)

Khov Ob Sapparod: Pineapple Fried Rice with Sliced Chicken topped with Pork Floss (\$18)

Pad Thai Goong Sod: Stir-fried Thai Rice Noodle with Prawn, Chicken, Dried Shrimp and Egg (\$22)

Taptim Benjarong: Waterchestnut, Jackfruit and Young Coconut in Coconut Milk & Syrup (\$8)

Signature Drinks: **Mint and lime soda** (\$8)
Lemongrass drink (\$8)

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For more information, please contact:

Sharon Vu

Marketing Communications Manager
Amara Singapore & Amara Sanctuary Resort Sentosa
Amara International Hotels & Resorts Pte Ltd
165 Tanjong Pagar Road
Singapore 088539
DID: +65 6879 2670
Mobile: +65 8138 6913
Tel: +65 6879 2555
Fax: +65 6225 3949
Email: sharon.vu@amarahotels.com
Website: <http://www.amarahotels.com>