

## ASIAN DINNER MENU

This menu has been specially created by the famous Chef Thiou, renowned across France for *Restaurant Thiou* on Boulevard de la Tour Maubourg, Paris. Bringing you the exotic aromas and amazing flavours of Thailand, she takes you on a gastronomic journey that delights with Dim Sum, local seafood and a choice of stunning signature dishes

## Starters

Chicken skewers with peanut butter sauce	24.00€
Langoustine spring rolls with basil and sweet chili sauce	27.00€
Prawns ravioli with coconut cream infused with lemongrass and chili oil	28.50€
Raw sea bream with beetroot carpaccio	29.50€
Tuna tartar with spicy Thai mayonnaise and cherry tomatoes	27.00€
Deep fried tuna maki	27.50€
Octopus carpaccio	25.00€
Handmade dim sum with prawns, vegetables and ginger essence	21.00€
Duck salad with aromatic sprouts and hoisin dressing	28.00€
Crispy soft shell crab, green apple and aromatic sauce	28.50€
Beef marinated salad with fresh lemongrass and onions	22.50€
Shrimp salad with kalamansi dressing, citrus fruits and mango	27.50€
Ramen with beef, ginger, chilies and coriander	23.00€
Chicken soup with oyster mushrooms in coconut milk	17.50€
Tom Yum Kung	18.50€

## Main Courses

"Weeping Tiger" marinated beef, green papaya salad and sticky rice	31.00€
Prawns with Thai basil, lime leaves and fried rice	28.50€
Fresh cod, prawns, chunky red curry sauce and rice noodles	32.50€
Roasted duck flavored with five - spice, served with fresh vegetables and pancakes	35.00€
Slow cooked lamb in "massaman" curry with jasmine rice	33.00€
Slow cooked beef cheeks with egg noodles and Thai Panang sauce	32.00€
Pasta with squid and octopus, sautéed vegetables with chilli sauce	27.00€
Pan fried veal liver with mushrooms and "krachai" sauce	28.00€
Thai chili basil chicken with jasmine rice	26.50€
"Pad Thai", made with fresh noodles and a choice of:	
Prawns	22.00€
Chicken	21.00€
Vegetables	20.00€
Sweet and sour Cantonese pork fillet with vegetables	32.00€
Red curry with chicken, vegetables and jasmine rice 	26.00€
Yellow curry with prawns, bamboo shoots and fried rice 	28.50€

## Side Dishes

Steamed Jasmine rice	7.20€
Fried rice	7.20€
Sticky rice	7.20€

## Desserts

Sweet sticky rice with fruit salad	10.50€
Thai crepes with clementine sorbet	10.50€
Crispy chocolate spring rolls	11.00€
Slow cooked caramelized pineapple with pink peppercorns and star anise	10.50€
Golden chocolate mousse	11.00€
Selection of ice creams and sorbets (per scoop)	3.60€

## Dessert Wines 50 ml

Omega, Alpha Estate, (Gewürztraminer, Malagouzia) Florina	9.50€
Parparousis, Muscat Rio Patras, Patra	9.00€
Sole, Biblia Chora, (Semillon, Gewürztraminer) Paggaio	12.00€

Health Inspector: Christos Plevritis

Consultant Chef: Apiradee Thirakomen

Executive Chef: Nektarios Makaridis

The prices include all legal taxes

The consumer is not obliged to pay if the notice of payment

(Receipt – Invoice) has not been received

Please advise us of any allergies or dietary requirements

## Asian Kids Menu

### An Exclusive Menu for Young Food Explorers

Annabel Karmel, the leading global food expert in baby and children's food, is now pioneering the way youngsters refuel whilst on vacation. Our new world-class baby and children's menu at Sani Resort, specially designed by Annabel Karmel, introduces a world of flavour and fun. With lots of super-tasty, balanced meals to choose from - including vegetarian and vegan options - even the pickiest eaters will transform into young food explorers! Bring your family together over the table this holiday and enjoy Annabel's Exclusive Menu across the resort's restaurants.

### Starters

Carrot, squash and ginger soup 8.50€

Green salad with crispy wonton and carrot-lemongrass dressing 9.00€

Fried vegetable Gyoza dumplings with sweet sauce 10.50€

Noodle wrapped chicken 12.00€

## Main Dishes


Sticky chicken satay & veggie rice 15.00€

Beef skewers with lemongrass and fried rice 16.50€

Glazed salmon with Chinese style veggie rice 16.00€

Annabel' s Pad Thai 16.00€

Chinese style fish fillets 16.00€

Thai chicken with butternut squash  15.50€

Fried rice with egg 6.00€

Plain steamed rice 6.00€

## Dessert

Choco cake 8.50€

Carrot cake 8.50€

Fruity dip 7.00€

Banana & strawberry ice cream 6.50€

Raspberry ripple min cheesecake 8.50€

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## GLUTEN FREE MENU

### Soups

Vegetables soup with mushrooms	15.80€
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### Salads

Asian field green salad with lemongrass dressing	14.50€
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Beet root salad with sweet poki sauce, avocado and mango	16.50€
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### Main courses

Chicken fillet on the grill with vegetables	24.50€
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Pork fillet marinated, gluten free soya with jasmine rice	28.00€
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House style assorted vegetables sautéed in light (GF) garlic sauce	19.50€
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Fresh fish fillet with grilled vegetables and lemon tamarind sauce	27.00€
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### Desserts

Assorted fruits selections	9.50€
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Gluten free ice cream	3.60€
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## VEGAN MENU

### Soups

Thai Gazpacho soup	16.00€
Vegetable soup with lemongrass	15.00€

### Salads

Asian field green salad with lemongrass dressing	14.50€
Beet root salad with sweet poki sauce, avocado and mango	16.50€

### Rice

Vegan fried rice with light seasoning	9.80€
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### Main courses

Thai yellow curry with vegetables and jasmine rice	16.00€
Thai red curry with vegetables and sticky rice	16.00€
Vegan Zucchini Noodles with Chickpeas	17.00€
Quinoa, Black Beans and Coriander with Cayenne Pepper and Cumin	17.00€
Ginger Veggie Stir-Fry	17.00€
Tofu peanuts & vegetables	24.00€

### Desserts

Chocolate Avocado Pudding	13.00€
Assorted fruits selections	9.50€

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## VEGETARIAN MENU

### Soups

16.00€

Vegetable soup with lemongrass	15.00€
Vegetable soup with mushrooms	16.00€
Thai Gazpacho soup	16.00€

### Appetizers



15.00€

Handmade dim sum with vegetables	14.50€
Vegetable spring roll with sweet chili sauce	13.00€
House style assorted vegetables sautéed in light garlic sauce	19.50€
Fried rice with light seasoning	9.80€

### Salads

Asian field green salad with lemongrass dressing	14.50€
Beetroot salad with sweet "poki" sauce, avocado and mango	16.50€

### Main courses

Thai yellow curry with vegetables and jasmine rice 	16.00€
Thai red curry with vegetables and sticky rice 	16.00€
Zucchini Noodles with Chickpeas (VEG)	17.00€
Quinoa, Black Beans and Coriander with Cayenne Pepper and Cumin	17.00€
Ginger Veggie Stir-Fry	17.00€

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### Desserts

13.00€

Selection of ice cream (per scoop)	3.60€
Selection of seasonal fruits (VEG)	9.50€
Chocolate Avocado Pudding	13.00€

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Executive Chef: Nektarios Makaridis

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