

BALANCE SEASONAL MENU

ENTREE

PRAWN AND CRAB SPRING ROLLS (4 PCS) \$6.9
Crisp prawn and crab spring rolls topped with plum honey dressing.

FRIED SOFT SHELL CRAB (2 PCS) \$7.9
Crispy soft shell crab with caramelized balsamic mayonnaise.

TAMARIND PRAWNS (4 PRAWNS) \$7.9
Lightly fried batter tiger prawns topped with sweet and sour tamarind sauce on a bed of crisp sweet potato.

SEARED SCALLOPS (2 PCS) \$7.9
Seared scallops served with creamy chilli-lime sauce

MAIN

PORK SPARE RIB \$22.9
Marinated pork spare ribs in balances homemade sauce.

COCONUT SALMON SALAD \$21.9
Slow cooked salmon fillet served with mixed herbs coconut milk, chilli lime dressing and roasted cashewnut.

PAD CHA SEAFOOD \$23.9
Spicy stir-fried squid, prawns and scallops with green peppercorn, Thai ginger, kaffir lime leaves, chilli and turmeric

DESSERT

BLACK STICKY RICE WITH COCONUT PUDDING \$7

