



SILVER ARROW

Gulf Craft Dubai 33ft



8



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FACILITIES

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food & beverage

COMPLIMENTARY

- ???? ?? ??????????????
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**Our amazing crew is thrilled to accommodate any special requests for drinks and meals!
Just let us know at least 2 days in advance.**

Thai menu 1 — 500 THB

Stir-fried chicken with Cashew Nuts • Tom Yum Goong • Fried Chicken Wings • Steamed Rice •
Dessert of the day

Thai menu 2 — 500 THB

TOM JEUD (CLEAR SOUP WITH VEGETABLES, CHICKEN MINCE, AND SOFT EGG TOFU •
STIR-FRIED MIXED VEGETABLES IN OYSTER SAUCE • STIR-FRIED CHICKEN WITH CHILI
AND SALT • STEAMED RICE • DESSERT OF THE DAY

Thai menu 3 — 500 THB

Thai Style Seafood Salad • Deep Fried Fillet Fish with Sweet and Sour Sauce • Tom Kha Gai
(Coconut Soup with Chicken Breast) • Steamed Rice • Dessert of the Day

Vegetarian Menu 1 — 500 THB

PAD SI AIW (STIR-FRIED FLAT NOODLE WITH SWEET SOY SAUCE • TOM KHA MIXED
VEGGIES (COCONUT SOUP WITH MIX VEGETABLE) • DEEP FRIED TOFU WITH GARLIC AND
BLACK PEPPER • STEAMED RICE • DESSERT OF THE DAY

Vegetarian Menu 2 — 500 THB

Deep Fried Tofu • Stir Fried with Sweet and Sour Sauce • Tom Jued Pak (Clear Soup with Cabbage
& Carrot) • Deep Fried Vegetarian Spring Rolls • Steamed Rice • Dessert of the Day

Vegetarian Menu 3 — 500 THB

Massaman Curry with Potato • Deep Fried Tofu with Chili and Salt • Garden Salad • Steamed Rice •
Dessert of the Day















