



## TOM KHA GAI

Chicken, Kaffir Lime, Mushrooms, Coconut

(Serves 2) EASY ★☆☆☆ TIME: 30mins



### INGREDIENTS

Boneless Chicken Thigh, 2 pcs cubed	
Thai Spice Premix	300gm
Lemongrass, crushed	2 stalks
Coconut Milk	200ml
Water	300ml
Lime	1 pc
Kaffir Lime Leaf	4 pcs
Basil	1 sprig
Mushrooms, sliced	100gm
Tomato, cut into wedges	1 pc
Coriander, chopped	1 sprig
Salt, to taste	
Palm Sugar, to taste	

### METHOD

1. Heat a pot to medium heat and add about 100ml of the coconut milk, lemongrass, Thai spice premix and water.
2. Add chicken cubes and mushrooms into broth. Ensure not to let broth boil, just simmer.
3. Just before the coconut milk comes to a boil, add remaining coconut milk. Turn down the heat to medium low.
4. Maintain broth at low heat. Add in kaffir lime leaf, basil, tomato. Adjust seasoning
5. Transfer to a bowl and garnish with coriander.

*Fresh from our  
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

SCAN TO VIEW  
RECIPES AND  
IMAGES ONLINE!

