

HILLS GRILL TABLES

35€ PER PERSON

HOW DOES IT WORK?

Our grill tables are a fun & unique way to explore the flavours of Southeast Asia. At your table you become the grill master & can cook together with your group just the way you like it.

We will provide you with a delicious platter of accompaniments & sauces, along with a selection of meats for you to grill at your table.

ACCOMPANIMENTS:

Butter Lettuce Leaf
Cha Plu Leaf
Vermicelli Noodles
Steamed Rice
Spring Onion
Thai Basil
Coriander
Mint
Julienne Carrots
Cucumber
House Pickles

SAUCES:

Hills Chilli Sambal
Nam Jim Jaew
Nước Chấm
Hills BBQ Sauce

MEATS TO GRILL:

Mu Ping Pork Belly
Chicken Skewers
Flank Steak
Prawns

EXTRAS / TOP-UPS

MU PING 8€

150g of pork belly marinated with lemongrass

FLANK STEAK 11€

150g Finnish beef

MARBLED SIRLOIN 14€

150g Finnish beef

CHICKEN SKEWERS 9€

4 pieces of chicken skewers
marinated in our sweet sticky soy lemongrass glaze.

TIGER PRAWNS 8€

8 pieces of deshelled tiger prawns

SALMON 11€

150g of Norwegian salmon

REFILL THE ACCOMPANIMENTS 10€

Bamboo basket containing all the accompaniments
for your grill table experience.