



## AMC GREEN CURRY SEAFOOD POT

Prawn, Mussels, Clams, Squid, Eggplant, Tomato, Kaffir Lime, Aquaponics Basil

(Serves 2) EASY ★☆☆☆ TIME: 30mins



### INGREDIENTS

Tiger Prawn	4 pcs
Black Mussel	6 pcs
White Clam	6 pcs
Squid	40gm
Eggplant, thickly sliced	80gm
Tomato, wedges	1 pc
Kaffir Lime Leaves	8 pcs
Aquaponics Basil	1 sprig
Homemade Green Curry Paste Premix	400gm
Water	600ml
Coconut Milk	300ml
Palm Sugar	30gm
Coriander	1 sprig
Olive Oil	
Salt, to taste	

### METHOD

1. Heat olive oil in a wok with medium high heat. Add in curry premix, kaffir lime leaves and water. Bring to boil and season with palm sugar, salt, basil and coconut milk.
2. Add cut vegetables followed by seafood. Simmer for 10 minutes.
3. Garnish with coriander and serve.

  
*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!

