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SNACKS  
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- ROASTED CASHEW & PEANUTS 65:-
OLIVES 'PRIK' 65:-
THAI BEEF JERKY 85:-
CRISPY PORK RINDS 85:-
WITH SAMBAL DIP
PICKLES 50:-



CÔTE DE BOEUF
'CRYING TIGER'

little gem, thai pickles
'nahm jim jaew'
& thai jasmine rice

750:-

MINIMUM 45 MINUTES



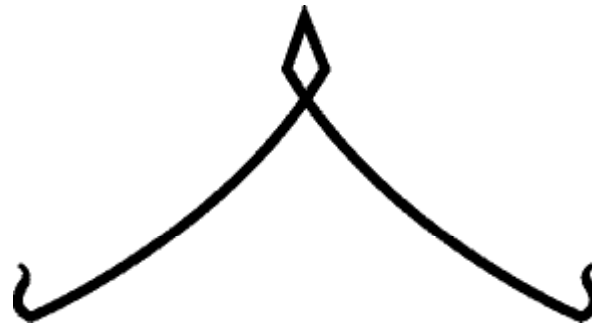
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SIGNATURES  
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'SOFT SHELL CRAB'
green mango salad, cucumber, mint,
green 'nahm jim', peanuts

375:-

'CRISPY PORK'
palm sugar caramel,
rice vinegar, roasted onion

375:-



FARANG LUNCH

2 COURSES 295:-/PERSON
3 COURSES 375:-/PERSON

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STARTER  
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SASHIMI VIETNAMESE STYLE
salmon, asian herbs,
black rice vinegar dressing

OR

BEAN SPROUT SALAD
roasted cashew, lemongrass dressing,
thai basil

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MAIN COURSE  
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RENDANG CURRY
baby corn, deep fried onion,
turmeric

CHOOSE BETWEEN
LAMB, SAI THE OR THAI EGGPLANT

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DESSERT  
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'HOLA HOLA 11'
thai style marinated fruits, snow peas,
pomegranate, vanilla & coconut,
mango pineapple sorbet



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LUNCH PLATE  
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GRILLED CHICKEN 'SATAY'
served with thai jasmine rice,
asian cabbage salad & peanut sauce

215:-

BRUSSELS SPROUTS &
THAI EGGPLANT 'SATAY'
served with thai jasmine rice,
asian cabbage salad & peanut sauce

185:-

NOODLE 'SLAW'
rice noodle salad, cabbage,
tamarind & hoisin dressing, peanuts

175:-

ADD SHRIMPS + 45:-



KHAO SOI

aromatic curry broth,
wheat noodles, grilled chicken
mustardo leaves

195:-



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SWEETS  
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RICE CHOCOLATE 39:-

ICE CREAM OR SORBET 45:-

'BANH FLAN' 135:-

'PHANANGAN BOUNTY' 139:-
young coconut ice cream, salted caramel,
crystallized chocolate, whipped coconut

LUNCH FOR TAKE AWAY? ORDER ONLINE & PICK UP

PLEASE INFORM IN CASE OF ANY ALLERGIES