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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



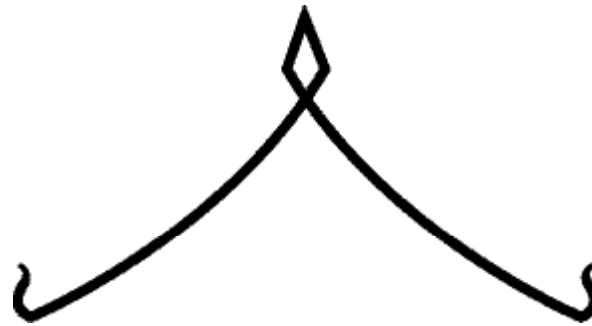
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SIGNATURES  
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'SOFT SHELL CRAB'  
green mango salad, cucumber, mint,  
green 'nahm jim', peanuts

375:-

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

215:-



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  
red 'nahm jim',  
lemongrass, lime leaves

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MAIN COURSE  
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GREEN CURRY  
baby corn, snake beans,  
thai basil

CHOOSE BETWEEN  
CHICKEN, SEA BASS OR COTTON TOFU

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DESSERT  
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'KO RA WI'  
mint sorbet, lychee, grape, apple,  
yogurt cream, tapioca pearls



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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, ox cheek,  
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