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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:-



KHAO SOI

aromatic curry broth,  
wheat noodles, chicken,  
mustard leaves

195:-



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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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FRESH BANANA BLOSSOM SALAD  
cucumber, red 'nahm jim',  
coriander

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MAIN COURSE  
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SOUTHERN STYLE CURRY  
ginger, coconut cream,  
lime leaves

CHOOSE BETWEEN  
OX CHEEK, LING OR ROASTED PUMPKIN

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DESSERT  
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BANTAYAN ISLAND  
mango, cantaloupe,  
tapioca pearls, lime,  
sorbet of peach & lychee

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LUNCH PLATE  
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RAW SALMON 'BLACK RICE VINEGAR'  
served with thai jasmine rice,  
cucumber, sesame, fermented cabbage

225:-

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'  
cabbage salad, crispy rice noodles,  
tamarind & hoisin dressing, peanuts

175:-

ADD SHRIMPS + 45:-

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SWEETS  
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RICE CHOCOLATE 39:-

ICE CREAM OR SORBET 45:-

'BANH FLAN'  
vietnamese crème caramel

135:-

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

139:-