

SNACKS

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, ox cheek,
mustardo leaves

195:-

SIGNATURES

'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

STARTER

BEAN SPROUT SALAD
cucumber, roasted rice dressing, chili

MAIN COURSE

RED CURRY
cherry tomato, snow peas,
thai basil

CHOOSE BETWEEN
CHICKEN, SEA BASS OR COTTON TOFU

DESSERT

SWEET 'WAN CHAN'
caramelized pineapple,
mint, long pepper,
sorbet of pineapple & mango

LUNCH PLATE

RAW SALMON 'BLACK RICE VINEGAR'
served with thai jasmine rice,
cucumber, sesame, fermented vegetables

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:-

SWEETS

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:-