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TASTING MENU  
SERVED FOR SHARING  
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FARANG [SIGNATURE]

795:-/PERSON + [SATAY] 65:-/PC

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]
smoked salmon, trout roe

[SASHIMI]
black rice vinegar, asian herbs

[THAI PICKLES]

SỐ HAI

SECOND SERVING

[SOFT SHELL CRAB]
green mango salad, mint,
green 'nahm jim', peanuts

+ [SATAY]
grilled chicken, roasted peanuts,
coconut cream, lemongrass
[+ 65:-/PC]

[CRISPY PORK]
palm sugar caramel, rice vinegar, roasted onion

SỐ BA

THIRD SERVING

[STIR FRY]
savoy cabbage, shiitake,
'yellow bean' dressing, ginger

[FRESHLY MADE ROTI]

[RELISH]
cucumber, pickled ginger & mustard green

[MASSAMAN CURRY]
lamb, potato, roasted peanuts

[THAI JASMINE RICE]

SỐ BỐN

FOURTH SERVING

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

PLEASE INFORM IN CASE OF ANY ALLERGIES

FARANG [VEGETARIAN]

765:-/PERSON + [SOM TAM] 55:-/Pc

SỐ MỘT

FIRST SERVING

[CHA PLU LEAF]

tempeh, tamarind

[SALAD]

fresh banana blossom, red cabbage,
carli pepper, coriander

[THAI PICKLES]

SỐ HAI

SECOND SERVING

[SATAY]

cauliflower, eggplant, peanuts, lime

+ [SOM TAM]

green papaya, snake beans,
tamarind, roasted peanuts
[+ 55:-/Pc]

[MORNING GLORY]

silken tofu, pak choi, watercress

SỐ BA

THIRD SERVING

[STIR FRY]

savoy cabbage, shiitake,
'yellow bean' dressing, ginger

[FRESHLY MADE ROTI]

[RELISH]

'chili jam' & fermented chili

[GREEN CURRY]

thai eggplant, broccoli, lime leaves

[THAI JASMINE RICE]

SỐ BỐN

FOURTH SERVING

'BANTAYAN ISLAND'

mango, cantaloupe, white chocolate,
tapioca pearls, sorbet of peach & lychee

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À LA CARTE  
MEANT FOR SHARING  
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SNACKS

OYSTER, FINE DE CLAIRE 55:-/Pc
'FARANG' condiments

CASHEW AND PEANUTS 65:-
lime leaves, chili, lemongrass

CRISPY PORK RINDS 65:-
sambal dipping sauce

THAI BEEF JERKY 75:-
black pepper & fermented yellow bean

OLIVES 'PRIK' 75:-
chili marinated green olives

MUSSEL, ROASTED COCONUT DRESSING 25:-/Pc
thai basil, peanuts, seaweed caviar

CHA PLU LEAF WITH SMOKED SALMON 49:-/Pc
asian herb salad, trout roe

CHA PLU LEAF WITH TEMPEH 49:-/Pc
coconut, tamarind

'MA HOR', STICKY PORK 25:-/Pc
sour pineapple, peanuts, coriander

'CHIANG MAI SAUSAGE' 145:-
grilled beef & pork, lemongrass, sweet chili

THAI PICKLES 50:-



FRESHLY MADE ROTI 75:-/2PCS
rendang curry

SASHIMI 'VIETNAMESE STYLE'

asian herbs, black rice vinegar dressing

SALMON	80:-/2PCS
TUNA	110:-/2PCS
HAMACHI	120:-/2PCS

MIXED PLATTER 385:-

SALAD

'SOM TAM' GREEN PAPAYA SALAD 195:-

roasted peanuts, tamarind, snake beans

+ GRILLED CHICKEN +50:-

+ GRILLED SEA PRAWNS +90:-

SOFT SHELL CRAB 195:-/375:-

green mango salad, mint, green 'nahm jim', peanuts

GRILLED SECRETO IBERICO 'LAAB MOO' 235:-

mint, green onion, lime, fish sauce, roasted rice

'SATAY'

roasted peanuts, coconut cream, lemongrass

GRILLED CHICKEN	215:-
CAULIFLOWER & EGGPLANT	195:-
GRILLED ENTRECÔTE	395:-

STIR FRY & DEEP FRY

CRISPY PORK WITH PALM SUGAR CARAMEL 215:-
rice vinegar, roasted onion

'MORNING GLORY', SALT & PEPPER TOFU 245:-
watercress, pak choi, crispy fried silken tofu
+ SALTED PORK BELLY +35:-

STIR FRY SAVOY CABBAGE & SHIITAKE 195:-
pak choi, 'yellow bean' dressing, ginger

'CRAB FRIED RICE' 145:-
+ GRILLED CHICKEN +50:-
+ SALTED PORK BELLY +50:-
+ GRILLED SEA PRAWNS +90:-

STIR FRY FLANK STEAK 'PRIK TAI DAM' 365:-
broccoli, oyster sauce, black pepper

CURRY

BEEF SHORT RIBS IN RENDANG CURRY 385:-
coconut cream, sawtooth coriander, sambal

MASSAMAN CURRY, LAMB 195:-/365:-
roasted peanuts, potato, thai cucumber relish

GREEN CURRY 170:-/325:-
thai eggplant, broccoli, lime leaves

BIG PLATE MINIMUM 40 MINUTES

WAGYU 'WESTHOLME' QUEENSLAND, AUSTRALIA
A CROSS-BREED BETWEEN PURE-BRED WAGYU AND THE LOCAL
BREED MITCHELL WHICH GIVES THE MEAT A NICE MARBLING,
GOOD TEXTURE AND AN EXTRAORDINARY TASTE.

GRILLED TOMAHAWK 'CRYING TIGER'
little gem, thai pickles, 'nahm jim jaew'

1 495:- CA 1KG

CRISPY SEA BASS & GRILLED SEA PRAWNS
salad of fresh banana blossom,
lemongrass dressing, lime leaves, thai basil

645:-

SIDES

SALAD OF FRESH BANANA BLOSSOM 135:-

STEAMED PAK CHOI 135:-

FARANG 'CHILI CRISP' 25:-

CHILI PLATTER 65:-

SWEET

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

'BANH FLAN' 135:-
vietnamese crème caramel

'SANG TOO SOON XOCO' 145:-
caramelized puff pastry, dark chocolate,
salted caramel, thai basil ice cream

'BANTAYAN ISLAND' 135:-
mango, cantaloupe, white chocolate,
tapioca pearls, sorbet of peach & lychee

BANANA 'ROTI' 189:-
condensed milk, caramelized banana,
young coconut ice cream

SINGAPORE 75:-
fresh passion fruit filled with
caramel & cream cheese ice cream

ICE CREAM OR SORBET 45:-

RICE CHOCOLATE 39:-