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SNACKS  
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ROASTED CASHEW & PEANUTS 65:-
OLIVES 'PRIK' 75:-
CRISPY PORK RINDS 65:-
WITH SAMBAL DIP
PICKLES 50:-

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NOODLE SOUP  
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KHAO SOI

aromatic curry broth,
wheat noodles, ox cheek,
mustardo 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:-

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

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STARTER  
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BEAN SPROUT SALAD
lemongrass, cucumber,
thai basil

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MAIN COURSE  
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RED CURRY
cherry tomato, snow peas,
lime leaves

CHOOSE BETWEEN
CHICKEN, COD OR CAULIFLOWER

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

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LUNCH PLATE  
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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:-

CAULIFLOWER & EGGPLANT 'SATAY'
served with thai jasmine rice,
asian cabbage salad & peanut sauce

185:-

ASIAN CABBAGE SALAD
bean sprouts, cucumber, peanuts,
tamarind & hoisin dressing,
topped with crispy rice noodles

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:-