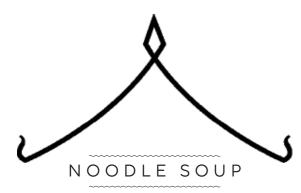
### SNACKS

ROASTED CASHEW & PEANUTS 65:-

OLIVES 'PRIK' 75:-

CRISPY PORK RINDS 65:-

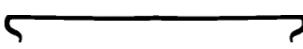
PICKLES 50:-



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:-



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

STARTER

SALAD green papaya, cucumber, coriander, roasted rice dressing

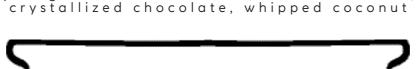
## MAIN COURSE

RENDANG CURRY
flat leaf coriander, snake beans,
roasted pointed cabbage

CHOOSE BETWEEN
GRILLED CHICKEN, SEA BASS OR TOFU

# DESSERT

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



### 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:-

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:-

SWEETS

RICE CHOCOLATE 39:ICE CREAM OR SORBET 45:-

´BANH FLAN´ vietnamese crème caramel

135:-