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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,  
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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GREEN PAPAYA SALAD  
roasted peanuts, cherry tomato,  
tamarind dressing

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MAIN COURSE  
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TURMERIC CURRY  
snow peas, coconut cream,  
coriander

CHOOSE BETWEEN  
CHICKEN, SAITHE OR BUTTERNUT PUMPKIN

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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:-