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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

OLIVES 'PRIK' 75:-  
chili marinated green olives

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:-

## 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 PORK BELLY +50:-

+ GRILLED SEA PRAWNS +90:-

'CRISPY RICE SALAD' 145:-

duck, green onion, 'tam thai' dressing, coriander

SOFT SHELL CRAB 195:-/375:-

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

PLAICE & GREEN ASPARAGUS 'TEMPURA' 275:-

salad of fresh banana blossom, 'nuoc cham' dressing

## 'SATAY'

roasted peanuts, coconut cream, lemongrass

GRILLED CHICKEN 235:-

GREEN ASPARAGUS & BRUSSEL SPROUTS 195:-

GRILLED FLANK STEAK 295:-

## STIR FRY & DEEP FRY

CRISPY PORK WITH PALM SUGAR CARAMEL 225:-  
rice vinegar, roasted onion

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

STIR FRY POINTED CABBAGE & SHIITAKE 195:-  
napa cabbage, ‘yellow bean’ dressing, ginger

STIR FRY MUSSELS ‘PAD PRIK’ 275:-  
red curry, lemongrass, holy basil, ‘chili jam’

## CURRY

OX CHEEK IN PHENANG CURRY 195:-/365:-  
roasted peanuts, lime leaves, thai cucumber relish

RED CURRY, ROASTED PORK BELLY 195:-/365:-  
pineapple, coconut cream, thai basil

COTTON TOFU IN YELLOW CURRY 170:-/325:-  
cauliflower, thai eggplant, flat leaf coriander

PORK IN DRY CURRY ‘PED MAAK MAAK’  295:-  
red thai chili, galangal, garlic, black pepper

## 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  
bean sprouts, cucumber, lemongrass dressing, thai basil

535:-

## SIDES

'CRAB FRIED RICE' 175:-  
+ GRILLED CHICKEN +60:-  
+ SALTED PORK BELLY +60:-  
+ GRILLED SEA PRAWNS +90:-

FRESHLY MADE ROTI 75:-/2PCS  
rendang curry

SALAD OF FRESH BANANA BLOSSOM 135:-

STEAMED PAK CHOI 135:-

## SIDES

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

‘HIMMAPAN FRUITS’ 135:-  
pineapple, mango, apple, roasted cashew nuts,  
tapioca pearls, sorbet of mango & pineapple

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:-