

SNACKS

ROASTED CASHEW & PEANUTS 65:-

OLIVES 'PRIK' 75:-

CRISPY PORK RINDS 65:-
WITH SAMBAL DIP

PICKLES 50:-

NOODLE SOUP

KHAO SOI

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

FARANG LUNCH

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

STARTER

CABBAGE SALAD
banana blossom, hoisin dressing,
coriander

MAIN COURSE

GREEN CURRY
snow peas, coconut cream,
thai basil

CHOOSE BETWEEN
CHICKEN, ARTIC CHAR OR BROCCOLI

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:-

GREEN ASPARAGUS
& BRUSSEL SPROUTS '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:-