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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' 85:-
chili marinated green olives

CHA PLU LEAF WITH SMOKED SALMON 55:-/pc
asian herb salad, trout roe

CHA PLU LEAF WITH TEMPEH 55:-/pc
coconut, tamarind

'MA HOR', STICKY PORK 35:-/pc
sour pineapple, peanuts, coriander

THAI PICKLES 50:-

SASHIMI 'VIETNAMESE STYLE'

asian herbs, black rice vinegar dressing

SALMON	80:-/2PCS
TUNA	110:-/2PCS
HAMACHI	120:-/2PCS

MIXED PLATTER 325:-

SALAD

'SOM TAM' GREEN PAPAYA SALAD 195:-

roasted peanuts, tamarind, snake beans

+ GRILLED PORK BELLY +50:-

+ GRILLED SEA PRAWNS +90:-

'CRISPY RICE SALAD' 155:-

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

SOFT SHELL CRAB 195:-

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

PLAICE & BROCCOLINI 'TEMPURA' 295:-

salad of fresh banana blossom, 'nuoc cham' dressing

'SATAY'

roasted peanuts, coconut cream, lemongrass

GRILLED CHICKEN	235:-
EGGPLANT & BRUSSEL SPROUTS	205:-
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, squid, lemongrass, holy basil, ‘chili jam’

CURRY

OX CHEEK IN PHENANG CURRY 205:-
roasted peanuts, lime leaves, thai cucumber relish

RED CURRY, ROASTED PORK BELLY 205:-
pineapple, coconut cream, thai basil

COTTON TOFU IN YELLOW CURRY 185:-
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

595:-

SIDES

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

'CHIANG MAI SAUSAGE' 145:-
grilled beef & pork, lemongrass, sweet chili

FRESHLY MADE ROTI 75:-/2PCS
rendang curry

SALAD OF FRESH BANANA BLOSSOM 135:-

STEAMED PAK CHOI 135:-

CONDIMENTS

FARANG 'CHILI CRISP' 25:-

CHILI PLATTER 65:-

SWEET

'PHANANGAN BOUNTY' 145:-
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' 195:-
condensed milk, caramelized banana,
young coconut ice cream

SINGAPORE 85:-
fresh passion fruit filled with
caramel & cream cheese ice cream

ICE CREAM OR SORBET 45:-

RICE CHOCOLATE 39:-