

COCKTAILS

SOUTHEAST SIDE
LIME LEAF INFUSED GIN, APEROL,
THAI BASIL, LEMON, SUGAR

175:-

NON-ALCOHOLIC

LYCHEE LEMONADE
LYCHEE, LIME, SUGAR,
MINT, SODA WATER

85:-

TABTHIM
PINEAPPLE, LIME, GRENADINE,
COCONUT & LYCHEE FOAM

85:-

SODAS / BEVERAGES

COCA-COLA, COCA-COLA ZERO,
FANTA, SPRITE

45:-

COMPAGNIE DE LIMONADIERS
CUCUMBER, LEMONGRASS & GINGER

75:-

FENTIMANS GINGER BEER

55:-

DUPONT JUS DE POMMES PÉTILLANT

75:-

SPARKLING WINE

NV HENRI DOSNON
BRUT SELECTION, CHAMPAGNE FRA

[195:-/GLASS • 1045:-/BOTTLE]

2023 WITTMANN
RIESLING SEKT BRUT, GER

[155:-/GLASS • 795:-/BOTTLE]

WHITE WINE

2022 MINERALSTEIN
RIESLING, PFALZ GER

[110:-/GLASS • 550:-/BOTTLE]

2023 DOMAINE PELLÉ LES BORNES
MENETOU-SALON, SAUVIGNON BLANC, LOIRE FRA

[175:-/GLASS • 845:-/BOTTLE]

RED WINE

2021 VIGNERONS DE BUXY
CÔTE CHALONNAISE PINOT NOIR, BOURGOGNE FRA

[120:-/GLASS • 600:-/BOTTLE]

2023 CHATEAU REDORTIER DENTELLES
CÔTES-DU-RHÔNE, GRENACHE, SYRAH, RHÔNE FRA

[165:-/GLASS • 795:-/BOTTLE]

BEER

BRYGGMÄSTARENS EKO LAGER 5,0%

89:-

SINGHA LAGER 5,0%

79:-

BRYGGMÄSTARENS MELLANÖL LAGER 4,2%

79:-

BRYGGMÄSTARENS ALKOHOLFRIA LAGER 0,5%

55:-

SNACKS

ROASTED CASHEW & PEANUTS 65:-

OLIVES 'PRIK' 85:-

CRISPY PORK RINDS 65:-
WITH SAMBAL DIP

PICKLES 50:-

SIDE SALAD

GREEN MANGO
roasted cashew, cucumber, green 'nahm jim', mint

135:-

LUNCH PLATE

ASIAN CABBAGE SALAD
bean sprouts, cucumber, peanuts,
tamarind & hoisin dressing,
topped with crispy rice noodles

175:-

ADD SHRIMPS + 45:-

'RAW SALMON'
served with thai jasmine rice,
cucumber, black rice vinegar dressing, pickles

225:-

GRILLED CHICKEN 'SATAY'
served with thai jasmine rice,
asian cabbage salad & peanut sauce

215:-

EGGPLANT & BRUSSEL SPROUTS 'SATAY'
served with thai jasmine rice,
asian cabbage salad & peanut sauce

185:-

RED CURRY
cherry tomato, snow peas, thai basil,
served with thai jasmine rice

215:-

CHOOSE BETWEEN
OX CHEEK, COTTON TOFU OR SEABASS

NOODLE SOUP

CHICKEN LAKSA

creamy curry broth, vermicelli noodles,
bean sprouts, green onion, coriander

195:-

SIGNATURE SHARE FOOD

'SOFT SHELL CRAB'
green mango salad, cucumber, mint,
green 'nahm jim', peanuts

195:-

'CRISPY PORK'
palm sugar caramel, rice vinegar, roasted onion

215:-

'MORNING GLORY', SALT & PEPPER TOFU
watercress, pak choi, crispy fried silken tofu

245:-

SWEET

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

145:-

'BANH FLAN'
vietnamese crème caramel

135:-

RICE CHOCOLATE 39:-

ICE CREAM OR SORBET 45:-