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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

'CHILI JAM' SHRIMPS & RICE CHIPS 155:-
bean sprouts, lime leaves, 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 CHICKEN +50:-

+ GRILLED SEA PRAWNS +90:-

GRILLED SQUID & FRESH BANANA BLOSSOM 155:-

salted pork belly, 'coconut chili jam', thai basil

SOFT SHELL CRAB 195:-

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

'SATAY'

roasted peanuts, coconut cream, lemongrass

GRILLED CHICKEN 235:-

BRUSSELS SPROUTS & POINTED CABBAGE 215:-

IBERICO BABY BACK RIBS 265:-

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 BROCCOLI & CARLI PEPPER 195:-
napa cabbage, ‘yellow bean’ dressing, ginger

STIR FRY RED SEA PRAWNS ‘SAMBAL’ 265:-
pak choi, chinese chives, coriander

CURRY

OX CHEEK IN RENDANG CURRY 205:-
thai eggplant, coconut cream, lime leaves

DUCK IN RED CURRY 265:-
lychee, cherry tomato, thai basil

BEEF SHORT RIBS IN GREEN CURRY 295:-
baby corn, thai basil, lime leaves

COTTON TOFU IN TURMERIC CURRY 185:-
cauliflower, snow peas, flat leaf coriander

BIG PLATE MINIMUM 40 MINUTES

CÔTE DE BOEUF 'CRYING TIGER'

little gem, thai pickles, 'nahm jim jaew'

1 495:- CA 1600G

CRISPY SEA BASS 'TUMZAAB'

salad of green mango, lime & palm sugar dressing,
cashew nuts, coriander, thai basil

635:-

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

red 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

FANSIPAN CHOCOLATE 145:-
palm sugar biscuit, dark chocolate,
mandarin, salted caramel, mint ice cream

'HOLA HOLA 25' 135:-
mango, cantaloupe, pomegranate, snow peas,
vanilla & coconut, sorbet of lychee & peach

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:-