

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

FRESH SPARKLING WATER
35 :- / PERSON
COCA-COLA, COCA-COLA ZERO, FRESH
FANTA, SPRITE
45:-
COMPAGNIE DE LIMONADIERS
CUCUMBER, LEMONGRASS & GINGER
75:-
FENTIMANS GINGER BEER
65:-
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:-

BRUSSELS SPROUTS & POINTED CABBAGE ‘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
CHOOSE BETWEEN
CHICKEN, COTTON TOFU OR SEA BASS
215:-

NOODLE SOUP

SEAFOOD 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:-

STIR FRY BROCCOLI & CARLI PEPPER
napa cabbage, ‘yel low bean’ dressing, ginger
195:-

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:-