



## Starters

Pomelo salad, Toasted coconut, chili paste, crispy betel leaf *V, PB*  
Ping- Ngob, Grilled fish curry wrapped in banana leaf *GF*  
Laab Tord, Laab beef balls, roasted rice  
Isaan spicy mango salad, Fried seabass, fermented fish  
Golek, Grilled spices marinated chicken skewers *GF*  
Larb Kua Neau, Northern styled spicy minced beef salad *GF*  
Kao soi chicken dumpling, Pickled, chili  
Poo Nim Kua Prik kluea, Deep-fried soft-shell crab with chili and garlic  
Si Krong Moo Aob, Braised pork ribs with soy and honey *GF*

## Soup & Curry

Mieng Pla, Grilled marinated Saba with local herbs, spicy dips *GF*  
Gaeng Khua Moo, Braised pork ribs, southern styled chili paste *GF*  
Gai Tai Nam, Steamed chicken with Thai herbs, fermented fish *GF*  
Gaeng Khua Poo Bai Chaplu, Crab with betel leaf curry, rice noodle *GF*  
Kai Palo, Stewed pork belly, five spices, soft-boiled duck egg *GF*  
Gaeng Phet Pad Yang, Braised duck breast in red curry, lychee, grapes, pineapple and basil *GF*

## Stir-fried

Stir-fried Beyond meat, Aubergine, fermented soya bean, chili, sweet basil *V, PB, GF*  
Goong Sub pad Prik, Stir-fried shrimps, yellow chili *GF*  
Gaeng Kiew Waan Nuea Pad Hang, Slow braised beef shanks, green curry paste *GF*  
Bai Lieng Pad Goong, Stir-fried Malindo leaf with egg and shrimps *GF*  
Moo krob pad Krapow, Stir-fried crispy pork belly, Thai basil, chili *GF*

## Sides

Steamed rice, Riceberry, Fried egg,  
Thai-Style Omelette, Egg Fried Rice

## Dessert

Sohm Choon, Lychee, orange, sour mango and pomegranate in Jasmin syrup *GF*  
Kluai buat chi Parfait, Banana in sweet coconut mousse, salted egg yolk cream sauce, coconut crumble  
Mango Pandan cake, Pandan cake, coconut cream, fresh mango, coconut sauce

## Cocktails

Home away from home, Dewar's Whisky, Kayang Cordial, Soda  
Buppha, 42 below Vodka, Miang Kum Cordial, Lime  
Sorn Kin, Caramelized Banana Rum, Tio Pepe Sherry, Chocolate bitters  
Lum Young, 42 below Vodka infused Thai Spiced Herbs, Egg White, Passion fruit, Ginger syrup, Lime  
Ganda, Lychee, Coconut, Butterfly Pea, Lime *NA*  
Muan Suean, Tamarind Cordial, Roasted Coconut, Kaffir lime, Lemongrass, Soda *NA*

**Please inform your server if you have any allergies or require information on ingredients used in our dishes.**

All prices are excluding 7% VAT and 10% service charge. V = vegetarian | PB = plant based | GF = gluten free | NA = Non-alcoholic drink