



NO TIME FOR READING? FOREVER INDECISIVE?
LET US DO THE WORK WITH OUR CHEF'S SELECTION!

SNACKS

PACIFIC OYSTERS, NAHM JIM, FRIED SHALLOT, CORIANDER.	42/84
SCALLOP, GINGER, CHILLI, SWEET SOY, SESAME.	12(E)
MA HOR, PORK RELISH ON PINEAPPLE, CHILLI, PEANUT.	6(E)
BETEL LEAF, EGGPLANT, POMELO, FRAGRANT CHILLI.	8(E)
SPICED BRAISED DUCK, MINT, LIME, PRAWN CRACKER.	8(E)

STARTERS

KINGFISH, APPLE, THAI BASIL, DILL, GREEN CHILLI.	26
PRAWN TACO, RICE PAPER, SPRING ONION.	13(E)
SAME SAME CHICKEN BURGER, CABBAGE, SMOKED SRIRACHA.	9(E)
TOFU BURGER, PICKLED CHILLI, CARAMEL.	7(E)
BEEF LARB, CRISPY CHILLI, CABBAGE LEAVES, CUCUMBER.	28

MAINS

GRILLED SQUID, CHILLI PASTE, GARLIC, SNOW PEAS.	41
TOFU PAD SEE EW, GAI LAN, PICKLED CHILLI. +ADD CRISPY PORK BELLY.	28/42
PRAWN AND POMELO SALAD, BEANSPOUTS, PEANUT NAHM JIM.	36
SOFT SHELL CRAB, BANANA BLOSSOM, COCONUT CHILLI JAM, THAI BASIL.	52
WHOLE FRIED FISH, SWEET FOUR CHILLI DRESSING, SPRING ONION, GINGER.	59
GRILLED SWEET SOY CHICKEN, LEMONGRASS, THAI BASIL, FRIED CHILLI.	39
BASS STRAIT SHORT RIB, GREEN GUAVA, VIETNAMESE MINT, ROASTED RICE, COCONUT.	42
YELLOW CURRY OF FRIED CAULIFLOWER, SNAKE BEANS, KIPFLER POTATOES.	28
TURMERIC CURRY OF PRAWNS, BABY CORN, RELISH.	59
PANANG CURRY OF BRAISED ANGUS BEEF CHEEK, PEANUTS, THAI BASIL.	49
MASSAMAN CURRY OF LAMB SHANK, KIPFLER POTATO, PICKLED LEEK, MUSTARD GREEN.	49

SIDES

GREEN PAPAYA, HOT AND SOUR DRESSING, PEANUTS, SALTED SHRIMP.	18
MORNING GLORY, BLACK VINEGAR, CHILLI, FRIED GARLIC.	16
CUCUMBER & GINGER RELISH.	8
ROTI.	11
JASMINE RICE.	6

DESSERTS

THAI COFFEE PANNACOTTA, NASHI PEAR, TAMARIND.	9
WARM TAMARIND PUDDING, CARAMELISED CASHEWS, CONDENSED MILK ICE CREAM.	12
PANDAN ICE CREAM BAO, CARAMEL COCONUT, PEANUTS.	9

CHEF'S BANQUET 120/PP

PACIFIC OYSTERS, NAHM JIM, FRIED SHALLOT, CORIANDER.	
KINGFISH, APPLE, THAI BASIL, DILL, GREEN CHILLI.	
SPICED BRAISED DUCK, MINT, LIME, PRAWN CRACKER.	
SAME SAME CHICKEN BURGER, CABBAGE, SMOKED SRIRACHA.	
BEEF LARB, CRISPY CHILLI, CABBAGE LEAVES, CUCUMBER.	
SOFT SHELL CRAB, BANANA BLOSSOM, COCONUT CHILLI JAM.	
TURMERIC CURRY OF PRAWNS, BABY CORN, CUCUMBER RELISH.	
MORNING GLORY, BLACK VINEGAR, CHILLI, FRIED GARLIC.	
JASMINE RICE.	
WARM TAMARIND PUDDING, CARAMELISED CASHEWS, CONDENSED MILK ICE CREAM.	

CHEF'S BANQUET 84/PP

MA HOR, PORK RELISH ON PINEAPPLE, CHILLI, PEANUT.	
KINGFISH, APPLE, THAI BASIL, DILL, GREEN CHILLI.	
SAME SAME CHICKEN BURGER, CABBAGE, SMOKED SRIRACHA.	
GRILLED SWEET SOY CHICKEN, LEMONGRASS, THAI BASIL, CHILLI.	
GREEN PAPAYA, HOT AND SOUR DRESSING, PEANUTS, SALTED SHRIMP.	
PANANG CURRY OF BRAISED ANGUS BEEF CHEEK, PEANUTS.	
MORNING GLORY, BLACK VINEGAR, CHILLI, FRIED GARLIC.	
JASMINE RICE.	
THAI COFFEE PANNACOTTA, NASHI PEAR, TAMARIND.	