



Raw Bar

Oyster with red nahm jihm fresh coriander and deep fried shallots	28/pc
Tuna betel leaves with lemongrass green tomato sambal matah and Balinese bumbu	22/pc
Grilled scallops in the half shell with green nahm jim vinaigrette, young coconut, Thai basil and flying fish roe	148/4pcs
Tuna tataki with avocado mousse daikon green chili Tobiko roe and ruby grapefruit Ponzu dressing	148
Fish nachos with taro chips Asian Chimichurri smoked chili avocado mousse and lime	168
Flame torched Black Angus beef with miso eggplant, truffle oil, coriander and sesame dressing	168
"Nha Trang" fish carpaccio with lime, mint and crushed peanuts served with rice paper, young star fruit, butter lettuce and hoisin sesame dipping sauce	148
Sashimi of Yellow tail, Amberjack, salmon served with pickled cucumbers and Ponzu	188
Vegetarian rice paper rolls with peanuts, green papaya, green mango, sesame seeds, carrots, basil, mint and nahm jim dressing	128

Starters & Salads

Coconut marinated grilled pork salad with rambutan, yam bean, turmeric, mint, coriander & lime dressing	138
Soft shell crab rujak salad with rose apple, guava, mango pineapple, mint, peanuts, sesame and tamarind chili sauce	138
Poached mackerel fish with chili jam lemongrass green mango peanuts Tobiko roe Thai basil	148
Grilled king prawns with pomelo Asian celery garlic cherry tomatoes and red nahm jim	168
Thai Salmon & watermelon salad with ginger lime leaf thai basil fluffy crispy fish & roasted chili dressing	138
Crispy saltbush lamb ribs with ginger, coriander, lemon segments and pomegranate sauce	158
Crispy "School of Prawns" with fried garlic, chili salt, iceberg lettuce & lime	188
Thai dry yellow curry of minced chicken with lettuce cups, lemongrass kaffir lime and fresh herbs	148
Tamarind glazed pork belly with cucumber cherry tomato dried shrimp peanuts som tum with vermicelli noodles	178
"Dom kha" of Fresh southern Australian Mussels with lemongrass, galagal, lime leaf, oyster mushroom & chili oil	188

Fish

Malaysian fish curry of snapper with tomato, okra, tamarind, fish curry powder and coconut milk	178
Crispy whole snapper with three-flavor sauce, wild ginger, turmeric, pineapple, chili and tamarind	228
Salt crusted whole barramundi filled with lemongrass, Pandan leaf and lemon basil with nahm jim	238
"Keang Choo Chee" Thai red curry of Prawn with kaffir lime chili coconut milk and Thai basil	188
Hanoi steamed fillet of Barramundi with miso, lime, chili, green shallot and sesame seed	178
Pad thai with prawns, rice noodles, tofu, dried shrimp, garlic, chives, bean sprouts and peanuts	168

Poultry

Stir fried minced chicken with cheong fan noodles long bean baby corn and Thai basil	178
"Ayam Merah" slow cooked chicken in tomato cumin green cardamom fresh coriander coconut milk and fried shallot	178
Stir fry chicken breast with chili jam, long bean, baby corn, galangal, chili and Thai basil	178
Thai style wood roasted chicken marinated in garlic, coriander root and black pepper	178

Meat

Slow braised short rib beef with Indonesian Rendang spices	238
Malaysian style "Rogan Josh" lamb shank simmered in tomato, cinnamon, garam masala, cloves and fresh chopped coriander	228
Minced lamb "keema" with green peas, Garam masala, cumin, tomato, and fried chat potato	198
"Babi guling" suckling pig served with sambal kechap, sambal matah and sambal bajak	288
"Dengdeng balado" caramelized short rib beef with pounded chili, kaffir lime and lemon basil	198
"Keang Hang Le" Burmese pork belly curry with julienne ginger pickled garlic peanuts and tamarind	178
"Pad See Ew" mince beef noodles with kale tomato holy basil and siracha sauce	168
Warm grilled rib eye mixed with grapes, lemongrass, mint, Thai basil & nahm jihm dressing	288

Sides

"Chapati"	60/2pcs
"Nasi goreng ayam", fried rice with chicken, egg, green peas, garlic, ginger and shallots	88
"Thai som tum", green papaya salad	68
Stir Fried Okra with fenugreek green chilies tomato and cumin	68
Sautéed green beans with sambal ulek	68
Stir fry vegetables	68
Rice	30

** Vegetarian menu on request **