



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 pasih	22/pc
Tuna tataki with avocado mousse, daikon, green chili, tobiko roe and ruby grapefruit ponzu dressing	148
Raw 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
Pork and prawn "Ma Hor" served on pineapple spoons with seared scallops, coriander and chili	158
Vegetarian rice paper rolls with peanuts, green papaya, mango, sesame, carrots, basil, mint & nahm jim dressing	138

Starters & Salads

Duck and wild mushroom larb with shredded bamboo, flat leaf coriander, Vietnamese mint, lemongrass roasted rice and Chiang Mai nam prik spices	148
"Puu Jaa" chicken mince and vermicelli noodles stuffed crab served with green mango, dried shrimps and lemongrass nam yam salad	168
Thai style grilled prawns served with pomelo, garlic and cherry tomato & tamarillo nam prik	168
"Royal Thai" salmon floss & watermelon salad with chili salt, dried galangal, brown coconut & salmon roe	138
"Crispy pork hock" served with black vinegar, caramelized pickled yellow chillies, greens and nam pla tamarillo	178
Coconut marinated grilled pork salad with rambutan, yam bean and turmeric-mint-coriander-lime dressing	138
Thai dry-fried minced chicken with yellow curry, lemongrass, kaffir lime, fresh herbs and lettuce cups	148
Soft shell crab, Rajak salad with rose apple, mint, guava, pineapple, peanuts, sesame and tamarind chili sauce	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 and lime	188

Fish

Grilled barramundi stuffed with smoked fish curry, wild ginger, holy basil, and lime leaf served with nam pla prik	238
Malaysian curry snapper with tomato, okra, tamarind and coconut milk	178
Crispy whole snapper with three flavored sauce, wild ginger, turmeric, pineapple, chili and tamarind	228
Hanoi steamed snapper fillet with miso, lime, chili, green shallot and sesame seeds	178
Pad thai with prawns, tofu, dried shrimp, garlic, chives, bean sprouts and peanuts	168
"Keang choo chee" red Thai prawn curry with kaffir lime, chili, coconut milk and Thai basil	188

Poultry

Stir-fried minced chicken with cheong fan noodles, long beans, 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-fried 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

Cumin and fennel crusted rib eye beef with Bangkok-style sweet corn and grape & cherry tomato som tum	288
"Lamb Saag" slow-cooked lamb shank simmered in spinach garam masala and tomato served with torn burrata	228
Slow-braised Indonesian Rendang beef short rib	238
"Pad See Ew" minced beef with flat noodles, kale, tomato and holy basil with siracha sauce	168
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 beef short rib with pounded chili, kaffir lime and lemon basil	198
Stir-fried fermented pork mince with celtus, cha om, yellow chilies and egg	178
"Dengdeng Balado" caramelized plant-based impossible meat with pounded chili, kaffir lime and lemon basil (V)	188
"Crispy impossible meat" served with black vinegar, caramelized pickled yellow chilies and greens with nam pla tamarillo (V)	178

Sides

Thai fiery fried rice with prawn, minced pork belly, green pepper, corn, green mango and shredded egg	118
Indonesian "Nasi Goreng Ayam", fried rice with chicken, egg, green peas, garlic, ginger and shallots	88
"Chapati" Indian wheat flatbread	60/2 pcs
Stir-fried okra with fenugreek, green chilies, tomato and cumin	68
"Thai Som Tum" green papaya salad	68
Sautéed green beans with sambal ulek	68
Stir-fried vegetables	68
Steamed Rice	30

** Vegetarian menu on request **