



GLUTEN FREE MENU

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
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

"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 cherry tomato and tamerillo nam prik ((\$168
"Royal Thai" salmon floss & watermelon salad with chilli salt, dried galangal, coconut & salmon roe ((\$138
Coconut marinated grilled pork salad with rambutan, yam bean, turmeric-mint-coriander-lime dressing (\$138
Thai Dry fried minced chicken with yellow curry, lemongrass, kaffir lime, fresh herbs Lettuce cups ((\$148
Crispy "School of Prawns" with fried garlic, chili salt, iceberg lettuce & lime (\$188

Fish

Grilled barramundi stuffed with smoked fish curry, wild ginger, holy basil, lime leaf & serve 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
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

Meat

"Ayam Merah" slow-cooked chicken in tomato, cumin, green cardamom, coriander coconut milk and fried shallot (\$178
Cumin and fennel crusted rib eye beef with Bangkok style sweet corn grape and cherry tomato som tum	\$288
"Lamb Saag" slow-cooked lamb shank simmered in spinach garam masala, tomato served with Torn burrata	\$228
Slow braised Indonesian Rendang beef short rib	\$238
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
Stir fried fermented pork mince with celtus, cha om, yellow chillies and egg	\$178

Sides

Thai fiery fried rice with prawn, mince 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
Stir Fried Okra with fenugreek, green chillies tomato and cumin (\$68
"Thai Som Tum" green papaya salad ((\$68
Sautéed green beans with sambal ulek	\$68
Steamed Rice	\$30