Raw Bar
- Oyster with red namh jihm, fresh coriander and deep fried shallots $28/pcs
- Tuna betel leaves with lemongrass, green tomato, sambal matah and Balinese bumbu pastel $22/pc
- Tuna Tataki with avocado mousse, daikon, green chili, tobiko roe and ruby grapefruit ponzu dressing $140
- Raw fish nachos with taro chips, Asian chimichurri, smoked chili avocado mousse and lime $160
- Flame torched Black Angus Beef with miso eggplant, truffle oil, coriander and sesame dressing $160
- Pork and prawn "Ma Hor" served on pineapple spone with seared scallops, coriander and chili $150
- Vegetarian rice paper rolls with peanuts, green papaya, mango, sesame, carrots, basil, mint & namh jim dressing $130

Starters & Salads
- Duck and wild mushroom larb with shredded bamboo, flat leaf coriander, Vietnamese mint, lemongrass roasted rice and Chiang Mai nam prik spices $140
- "Pai Jaa" chicken mince and vermicelli noodles stuffed crab served with green mango, dried shrimps and lemongrass nam yam salad $160
- Thai style grilled prawns served with pomelo, garlic and cherry tomato & tamarillo nam prik $160
- "Crissy pork hock" served with black vinegar, caramelised pickled yellow chillies, greens and nam pla tamarillo $170
- Coconut marinated grilled pork salad with rambutan, yam bean and turmeric-mint-coriander-lime dressing $130
- Thai dry-fried minced chicken with yellow curry, lemongrass, kaffir lime, fresh herbs and lettuce cups $140
- Soft shell crab, Rajak salad with rose apple, mint, guava, pineapple, peanuts, sesame and tamarind chilli sauce $130
- Crispy saltbush lamb ribs with ginger, coriander, lemon segments and pomegranate sauce $150
- Crispy "school of prawns" with fried garlic, chili salt, icedberg lettuce and lime $180

Fish
- Grilled barramundi stuffed with smoked fish curry, wild ginger, holy basil, and lime leaf served with nam pla prik $230
- Malaysian curry snapper with tomato, okra, tamarind and coconut milk $170
- Crispy whole snapper with three flavored sauce, wild ginger, turmeric, pineapple, chili and tamarind $220
- Hanoi steamed snapper fillet with miso, lime, chili, green shallot and sesame seeds $170
- Pad thai with prawns, tofu, dried shrimp, garlic, chives, bean sprouts and peanuts $160
- "Kang choo chee" red Thai prawn curry with kaffir lime, chili, coconut milk and Thai basil $180

Poultry
- Stir-fried minced chicken with cheong fun noodles, long beans, baby corn and Thai basil $170
- "Ayam Merah" slow-cooked chicken in tomato, cumin, green cardamom, fresh coriander, coconut milk and fried shallot $170
- Stir-fried chicken breast with chili jam, long bean, baby corn, galangal, chili and Thai basil $170
- Thai-style wood roasted chicken marinated in garlic, coriander root and black pepper $170

Meat
- Cumin and fennel crusted rib eye beef with Bangkok-style sweet corn and grape cherry tomato som tum $280
- "Lamb Saag" slow-cooked lamb shank simmered in spinach garam masala and tomato served with torn burrata $220
- Slow-braised Indonesian rendang beef short rib $230
- "Pad See Ew" minced beef with flat noodles, kale, tomato and holy basil with siracha sauce $160
- Minced lamb "Xeena" with green peas, garam masala, cumin, tomato and fried chat potato $190
- "Sabi Guling" suckling pig served with sambal kechap, sambal matah and sambal bajak $280
- "Dengdeng Balado" caramelized beef short rib with pounded chili, kaffir lime and lemon basil $190
- "Dengdeng Balado" caramelized plant-based impossible meat with pounded chili, kaffir lime and lemon basil $180
- "Crispy impossible meat" served with black vinegar, caramelized pickled yellow chilies and greens with nam pla tamarillo $170

Sides
- Thai fiery fried rice with prawn, minced pork belly, green pepper, corn, green mango and shredded egg $130
- Indonesian "Nasi Goreng Ayam", fried rice with chicken, egg, green peas, garlic, ginger and shallots $80
- "Chapatli" Indian wheat flatbread $60/2 pcs
- Stir-fried okra with fenugreek, green chilies, tomato and cummin $60
- "Thai Som Tum" green papaya salad $60
- Sautéed green beans with sambal ulek $60
- Stir-fried vegetables $60
- Steamed Rice $30

** Vegetarian menu on request **