

Green papaya 'Som Tam' salad
Gung Siep, peanuts, tomatoes,
green beans; tamarind & palm
sugar (GF)
10.50

Fried 'Hat Yai' chicken thigh
Crisp garlic & turmeric, house
sriracha & house pickles
(GF) 8.50

**Grilled bavette &
pickled rhubarb salad**
Chilli, long pepper & tamarind
dressing, aromatic herbs, cashew,
toasted coconut
(GF) 10.00

**Grilled chicken thigh, peanut &
coconut skewers (x3);**
Ginger vinegar adjut
(GF) 9.00
(extra skewer 3.00)

Soy braised pork belly 'Parlow'
Soft boiled egg, fermented green
papaya
12.50

Duck Phaenang curry
Ratte potato, pineapple, sweet
basil, peanuts
(GF) 19.00

Tom yum 'Nam Khon' soup
Baby squid, fish ball & tiger
prawn, samphire, egg noodles; soft
herbs
(GF0) 19.00

BAR SNACKS

Herbal cashews & peanuts
chilli, lemongrass, lime leaf &
pandan (Ve) (GF) 4.25

Crispy pig skin
Sweet green chilli sauce
(GF) 4.50

Green papaya 'Som Tam' salad
Palm heart, peanuts, tomatoes,
green beans; tamarind & palm
sugar
(Ve) (GF) 10.50

**Fried 'Hat Yai' king oyster
mushrooms**
Crisp garlic & turmeric, house
sriracha & house pickles
(Ve) (GF) 8.50

Palm heart & pickled rhubarb salad
Chilli, long pepper & tamarind
dressing, aromatic herbs, cashew,
toasted coconut
(Ve)(GF) 9.50

**Grilled long aubergine, peanut &
coconut skewers (x3);**
ginger vinegar adjut
(Ve) (GF) 9.00
(extra skewer 3.00)

Soy braised Pxrk belly "Parlow"
Soft boiled egg, fermented green
papaya
(Ve0) 12.50

Dxck Phaenang curry
Ratte potato, pineapple, sweet
basil, peanuts
(Ve) (GF0) 18.50

Tom yum 'Nam Khon' soup
Tofu skin & enoki mushroom,
samphire, egg noodles; soft herbs
(Ve0)(GF0) 18.00

SIDES

"Hom Mali" Jasmine rice
(Ve) (GF) 4.00

DESSERTS

Coconut black sticky rice
Lychee, black sesame praline
(Ve) (GF) 9.00

**Pineapple, lemongrass & coconut
ice cream**
Toasted coconut & turmeric glaze
(Ve) (GF) 6.50

Cha Yen
(Thai milk tea drink, condensed
milk, coconut foam top)
(V) 4.75