

Green papaya "Som Tam" salad
"Gung siep", peanut, tomato; tamarind
& palm sugar (GF) 10.50

Fried venison wontons (x3)
Water chestnut, Chinese chives,
house yellow sriracha 10.00
(extra wonton 3.35)

Poached prawn salad
Roasted banana blossom, cashew,
coconut, chilli jam (GF) 10.00

**Gola grilled chicken thigh,
cashew & coconut skewers (x3);**
ginger vinegar adjut (GF) 8.50
(extra skewer 3.00)

Pork belly Hung Lay curry
Young ginger, peanuts, pickled
garlic & fermented green papaya
(GF) 11.00

Duck Mussaman curry
Ratte potato, persimmon, cashew,
crispy shallots
(GF) 19.00

Southern yellow Gati curry
Chalk stream trout & tiger prawn,
sator bean, lotus root, betel
leaf, calamansi lime (GF) 19.00

BAR SNACKS

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

Laap spiced tapioca crackers sweet
green chilli sauce
(Ve) (GF) 4.00

Green papaya "Som Tam" salad
Lotus stem, peanut, tomato;
tamarind & palm sugar
(Ve)(GF) 10.50

Fried oyster mushroom wontons (x3)
Water chestnut, Chinese chives,
house yellow sriracha (Ve) 9.50
(extra wonton 3.20)

Lotus stem salad
Roasted banana blossom, cashew,
coconut, chilli jam
(Ve)(GF) 9.50

**Gola grilled long aubergine,
cashew & coconut skewers (x3);**
ginger vinegar adjut
(Ve)(GF) 8.50
(extra skewer 3.00)

"Pxrk" belly Hung Lay curry
Young ginger, peanuts, pickled
garlic & fermented green papaya
(Ve) 11.00

"Dxck" Mussaman curry
Ratte potato, persimmon, cashew,
crispy shallots
(Ve) (GF) 18.50

Southern yellow Gati curry
Homemade acacia tofu, water
chestnut, lotus root, betel leaf,
calamansi lime (Ve)(GF) 18.50

SIDES

Jasmine rice (Ve) (GF) 4

House ferments (Ve) (GF) 4.50

DESSERTS

Fried baby banana
Milk tea ice cream, sesame & banana
peel praline; palm sugar & turmeric
glaze (Ve) (GF) 8.50

Taro & coconut ice cream
(Ve) (GF) 6.00

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