

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)

Prawn & banana blossom salad

Aromatic herbs, 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 lotus root (GF) 12.00

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, cumin leaf, calamansi lime (GF) 19.00

BAR SNACKS**Herbal cashews & peanuts**

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

Crispy chicken skins

House yellow sriracha (GF) 4.50

Laap spiced pumpkin & tapioca crackers

Sweet green chilli (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) 10.00
(extra wonton 3.35)

Lotus stem & banana blossom 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 lotus root (Ve) 12.00

"Dxck" Mussaman curry

Ratte potato, persimmon, cashew, crispy shallots (Ve) (GF0) 18.50

Southern yellow Gati curry

Homemade acacia tofu, water chestnut, lotus root, cumin leaf, calamansi lime (Ve)(GF) 18.50

SIDES

Jasmine rice (Ve) (GF) 4

House ferments (Ve) (GF) 4.50

DESSERTS**Fried baby banana**

Thai milk tea ice cream, sesame & banana peel praline; palm sugar & turmeric glaze (Ve) (GF) 8.50

Green tea & coconut ice cream

(Ve) (GF) 6.00

Cha Yen

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