

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

Crispy noodle 'Mii Grop' salad
Poached prawn, omelette,
pickled garlic, peanuts, white
turmeric Chinese chives
11.00

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

Beef Shin 'Gaeng Som' soup
Acacia omelette, green papaya
and pineapple
(GF) 12.50

Crispy Pork Belly 'Tay Po' curry
Morning glory, water
chestnut, green peppercorn,
sweet basil & betel leaf
(GF) 19.00

Southern 'Gaeng Phet' curry
Prawn, crab, Cornish hake,
chrysanthemum leaf, sator
beans, egg noodles, sweet
basil (GF0) 19.00

BAR SNACKS

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

Crispy chicken skins
House sriracha
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

Crispy noodle 'Mii Grop' salad
Palm heart, omelette, pickled
garlic, peanuts, white
turmeric, Chinese chives
(V) (Ve0) 10.50

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

Tofu Skin 'Gaeng Som' soup
Acacia omelette, green papaya
and pineapple
(Ve0) 12.50

Crispy Pxrk belly 'Tay Po' curry
Morning glory, water chestnut,
green peppercorn sweet basil &
betel leaf
(Ve) 18.50

Southern 'Gaeng Phet' curry
Fried tofu & bamboo shoot,
chrysanthemum leaf, sator
beans, egg noodles, sweet basil
(Ve0)(GF0) 18.00

SIDES

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

DESSERTS

Taro 'Sangkaya' custard
'Nam dok mai' mango, roselle &
water chestnut dumpling, sesame
praline (V) (GF) 8.50

Mint choc & chilli ice cream
Toasted coconut, turmeric glaze
(GF) (Ve) 6.50

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