

Green papaya "Som Tam" salad
"Gung siep", peanut & tomato;
tamarind & palm sugar 10.00

Fried chicken "Gai Prik"
Prickly ash & fish sauce glaze;
home fermented yellow sriracha 9.25

Crispy chalk stream trout salad
Palm heart, pennywort, aromatic
herbs, dried fish, cashews; sour
yellow chilli dressing 9.50

**Grilled chicken, galangal & coconut
skewers;** chilli jam 8.50 (x3)
(extra skewer 3.00)

Pork belly "Moo Hong"
Soy, palm sugar & long pepper; home
fermented lotus root & pickled
chilli 9.50

Beef cheek Khao Soi
Pumpkin, egg noodles;
home fermented mustard greens 17.50

Southern yellow curry
Mackerel & tiger prawn, sator bean,
cumin leaf, calamansi lime 18.00

BAR SNACKS

Herbal cashews & peanuts with
chilli, lime leaf & pandan
(Ve) 4.50

**Lotus root crisps & seaweed tapioca
crackers** sweet green chilli sauce
(Ve) 5.50

Green papaya "Som Tam" salad
Palm heart, peanut & tomato;
tamarind & palm sugar (Ve) 10.00

**Fried oyster & enoki mushroom
"Prik Hed"** Prickly ash & "Fxsh"
sauce glaze; home fermented yellow
sriracha (Ve) 9.25

Palm heart & lotus stem salad
Pennywort, aromatic herbs,
cashews, jack fruit crisp; sour
yellow chilli dressing (Ve) 9.50

**Grilled tofu skin, galangal &
coconut skewers;**
chilli jam (Ve) 8.50 (x3)
(extra skewer 3.00)

"Pxrk" belly "Moo Hong"
Soy, palm sugar & long pepper;
home fermented lotus root &
pickled chilli (Ve) 9.00

Smoked "Chxcken" Khao Soi
Pumpkin, egg noodles;
home fermented mustard greens
(VO, GF0) 17.00

Southern yellow curry
Homemade acacia tofu, bamboo
shoot, cumin leaf & calamansi lime
(Ve) 17.50

SIDES

Jasmine rice 4

House Pickles 4.50

DESSERTS

Pandan & coconut pudding;
rambutan & "Fxsh" sauce
praline 8.00 (Ve)

KRUK

As our kitchen uses a wide range
of allergens please inform staff
of any allergies or dietary
requirements when ordering