

**KHAO SAN \$65 PP**

*Minimum 2 people*

Prawn Betel Leaf - coriander, roasted coconut,  
peanuts \*

Beef Skewer - sate macadamia sauce,  
cucumber relish \*

Seared Duck Breast - steamed bun, hoisin,  
cucumber, green shallot

Crispy Pork Belly - babi kecap, ar-jard

Massaman - chargrilled lamb, kifpler potato,  
cocktail onion \*

Green Papaya Salad - heirloom tomatoes,  
snake bean, peanuts \*

Steamed Jasmine Rice / Steamed Coconut Rice \*

Dessert of the day

**BATU BOLONG \$65 PP**

*Vegetarian/Vegan Option*

*Minimum 2 people*

Pomelo Betel Leaf - lemongrass, lime leaf,  
crispy shallot, chilli \*

Crispy Enoki Mushroom - soy caramel, sticky  
rice, fried shallot

Pulled Green Jackfruit - steamed bun,  
fermented soybean, pickles

Chargrilled Confit Sunchoke - shimeji  
mushroom, celeriac, black Chinese vinegar

Turmeric Curry - green melon, tofu, eggplant,  
betel leaf \*

Grilled Snow Pea - baby corn, seasonal fruit,  
sesame, tamarind dressing \*

Steamed Jasmine Rice / Steamed Coconut Rice \*

Dessert of the day

**SUKHUMVIT SOI \$85 PP**

*Minimum 4 people*

House Shucked Oyster - cashew nut green  
nahm jim \*

Prawn Betel Leaf - coriander, roasted coconut,  
peanuts \*

Pork Skewer - sticky rice, tamarind roasted rice  
dressing \*

Seared Duck Breast - steamed bun, hoisin,  
cucumber, green shallot

Crispy Half Chicken - sambal teri tomat hijau,  
Vietnamese mint, coriander, Thai basil \*

Chargrilled Confit Sunchoke - shimeji  
mushroom, celeriac, black Chinese vinegar

Gang Ra Wang - green curry of chargrilled beef  
brisket, apple & pea eggplant, Thai basil \*

Grilled Snow Pea - baby corn, seasonal fruit,  
sesame, tamarind dressing \*

Steamed Jasmine Rice / Steamed Coconut Rice \*

Dessert of the day

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\* = *Gluten free option*

*Please note that public holidays incur a 15% surcharge. Please advise your waiter of any dietary requirements, however we cannot guarantee against traces of allergens such as nuts, gluten and shellfish.*