## 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 bao, hoisin, cucumber, green shallot

Crispy Pork Belly - babi kecap, ar-jard

Massaman - chargrilled beef brisket, kipfler potato, cocktail onion \*

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

Steamed Jasmine Rice / Steamed Coconut Rice \*

Mixed Berry Tapioca - macadamia, coconut candy, kaffir lime \*

## 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 bao, fermented soybean, pickles

Sticky Eggplant - asparagus, black vinegar dressing °

Red Curry - pumpkin, tofu, eggplant, Thai basil, chilli \*

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

Steamed Jasmine Rice / Steamed Coconut Rice \*

Mixed Berry Tapioca - macadamia, coconut candy, kaffir lime \*

## SUKHUMVIT SOI \$85 PP

Minimum 4 people

House Shucked Oyster - cashew nut green nahm jim \*

Caramelised Pork & Prawn - pickled pumpkin \*

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

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

Fried Half Chicken - sticky tamarind, chilli sauce \*

Steamed Silken Tofu - shiitake xo

Turmeric Curry - coral trout, choko, betel, green mango, watercress \*

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

Steamed Jasmine Rice / Steamed Coconut Rice \*

Mixed Berry Tapioca - macadamia, coconut candy, kaffir lime \*

\* = Gluten free on request Banquet menu available for whole table order only 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.

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