

Green papaya "Som Tam" salad
"Gung siep", peanut, tomato; tamarind
& palm sugar (GF) 10.50

Fried chicken "Gai Prik"
Prickly ash & fish sauce glaze;
house yellow sriracha (GF) 10.00

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 "Moo Hong"
Long pepper, palm sugar, fermented
lotus root, pickled chilli 10.50

Duck "Mussaman" curry
Ratte potato, button onion, cashew,
persimmon, crispy shallots (GF)
19.00

Southern yellow Gati curry
Chalk stream trout & tiger prawn,
sator bean, lotus root, sweet
basil, calamansi lime (GF) 19.00

BAR SNACKS

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

Crispy chicken skins
Sweet green chilli sauce (GF) 4.50

Green papaya "Som Tam" salad
Lotus stem, peanut, tomato;
tamarind & palm sugar
(Ve)(GF) 10.50

Fried oyster mushroom "Prik Hed"
Prickly ash & "fxsh" sauce glaze;
house yellow sriracha (GF) (Ve)
10.00

Lotus stem & banana blossom salad
Aromatic herbs, 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 "Moo Hong"
Long pepper, palm sugar, fermented
lotus root, pickled chilli (Ve)
10.50

"Dxck" "Mussaman" curry
Ratte potato, button onion,
cashew, persimmon, crispy shallots
(Ve) 18.50

Southern yellow Gati curry
Homemade acacia tofu, water
chestnut, lotus root, sweet basil,
calamansi lime (Ve)(GF) 18.50

SIDES

Jasmine rice (Ve) (GF) 4

House ferments (Ve) (GF) 4.50

DESSERTS

Fried baby banana
Milk tea ice cream, sesame & banana
peel praline; palm sugar & turmeric
glaze (Ve) (GF) 8.50

Taro & coconut ice cream
(Ve) (GF) 6.00

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