

Pippies, Mussels, Fragrant Broth, Thai Basil, Pork Fat	14
Whipped Cod Roe, Crispy Chicken Skin, House Made Roti	12
Grilled Quail Skewer, Plum Sauce, Spiced Salt	10 ea
Charred Leeks, Hot & Sour Vinaigrette, Roasted Tomato	10
Coconut Marinated King Prawn, Green Chill Dressing, Pomelo	15 ea
Northern Thai Sausage, Eggplant Purée, Smoked Fish Sauce	22
Steamed Crab Custard, Coconut, Chinese Celery	24
Roasted Jerusalem Artichokes, Pine Mushroom Salad, Honey Dressing	18
Hand Cut Curry Egg Noodles, Pickled Mustard Greens, Sea Urchin	22
Braised Duck Leg, Hand Rolled Noodles, Soy Broth, Pickled Shiitake Mushroom	30
Slow Cooked Goat Massaman Curry, Quince, House Made Yoghurt	32
Wagyu Rump Cap, Grilled Chilli Puree, Beef Sauce	36
Cauliflower Steak, Braised Lentils, Green Curry Gastrique	24
Market Fish Fillet "Ala Meuniere", Green Tomato, Lime, Coriander	M/P
Pineapple Tart Tatine, Coconut Sorbet, Spiced Caramel	16
Charcoal-Roasted Banana, Salted Coconut Bavaois, Meringue	15
Tasting Menu (5 Courses)	65
+ Matched Wines	110