

saan

“From the Kingdom of a million rice fields”

Lanna

\$60pp

Please note that saan requests 24 hrs notice for this option.

Khanom Jeen Nahm Ngiao

Spicy Chiang Rai vermicelli noodle soup w pork riblets, mince & red cotton flowers

Ab Pla

Chargrilled market fish in banana leaf w fresh turmeric, lesser galangal & Thai herbs.

Sai Ua

Lanna pork sausage w aromatic spices & Kaffir lime w young green chilli paste

Yum Pla Grob

Deep fried whole fish, herbs, shallots, cashew nuts w spicy sweet & sour dressing

Moo Chiang Dao

Braised pork belly in warm spiced master stock w blanched Asian greens & boiled egg

Phlah Goong

Wok seared banana prawns, red onion & tomato salad, lemongrass & chilli paste dressing

Kor Chai

Stewed seasonal vegetable & pickled mustard green with garlic, chilli & shiitake sauce

Brown Jasmine Rice

Khanom Kluay Dtak

Smoked Thai sweet shortbread, salted coconut caramel, dried banana & rosewater cream

All menu items subject to availability

saan

“The scorching-hot tableland of Northeast Thailand”

Isaan

\$50 pp

Khao Greab Nah Moo

Caramelised pulled pork on Thai prawn cracker w chilli & sesame

Gaeng Sadoong

Semi cured venison w Chinese celery, pickled chilli, garlic & spice sauce

Kua Muek

Wok seared cuttlefish w pickled cucumber, herbs, chilli, lemongrass, crushed peanuts & green chilli sauce

Larb Moo

Wok seared pork mince, pork rind & chicken liver w chilli, mint & toasted rice

Lon Phu Nim

Crispy fried soft shell crab w pickled crab & coconut sauce, dill & coriander

Gai Yarng Wichian

Chargrilled chicken thigh, rubbed w Thai spices & lemongrass served w tamarind & chilli flake sauce

Somtum Phu Plarah

Pickled crab, spicy green papaya salad tomatoes & snake beans

Sticky rice

Khao Piak

Warm wild sticky rice pudding in coconut sauce w caramelized pineapple, young coconut, palm seeds, toasted coconut & cashew nuts

All menu items subject to availability

saan

“The streets will keep their secrets close”

Street

\$50 pp

Kab Moo

Pork crackling

Miang Jin Nuea

Semi cured beef on perilla w peanuts, toasted coconut & tamarind chilli jam

Racha Pla Zap

Cured kingfish w tomato, cucumber, baked anchovies & Sriracha dressing

Satay Leu

Chargrilled wild boar skewers w coconut milk, spices & curry paste w peanut sauce & ajard

Sai Krok Isaan

Isaan pork sausages w lightly pickled ginger, green chilli, shallot & blackened peanuts

Kua Gai

Wok fried flat rice noodles, marinated chicken thigh, eggs, preserved cabbage w Sriracha

Gaem Wua Sarm Ros

Twice cooked beef cheeks, w spicy pickled chilli & tamarind sauce

Pad Pak

Spicy stir fry of straw mushroom, seasonal greens, hard tofu, garlic & chilli

Brown jasmine rice

Tub Tim Grob

Caramelised water chestnuts, palm fruits, jack fruits & young coconut meat in jasmine & rose syrup topped w smoked coconut cream

All menu items subject to availability