

“From the Kingdom of a million rice fields”

Lanna

\$65pp

Please note saan requests 24 hours notice for this option

Khao Soi Nuea

Braised beef neck w fresh egg noodles in a Northern Thai spicy coconut broth

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 Grob Prik Khing

Crispy pork belly stir fried in peppercorn & red curry paste w snake beans, chilli & kaffir lime

Goong Ob Woonsen

Tiger prawn cutlets w Thai glass noodles, pork belly, celery, ginger, garlic, spring onion cooked in clay pot, served with nahm jim seafood sauce

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

“The scorching-hot tableland of Northeast Thailand”

Isaan

\$55pp

Miang Pla

Grilled market fish on perilla leaves w peanuts, toasted coconut & soy palm sugar dressing

Yum Muek Yarng

Chargrilled squid tube w celery, Lebanese cucumber, herbs, peanuts, dried shrimps, tossed in pickled chilli dressing

Sai Krok Isaan

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

Moo Sawan

Wok seared pork spare ribs w chilli ginger jam

Sao Isaan

Wok seared Asian eggplant w tofu, straw mushroom & lemongrass

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

“The streets will keep their secrets close”

Street

\$55pp

Kab Moo

Pork crackling

Khao Greab Nah Moo

Caramelised pulled pork on Thai prawn cracker w chilli & sesame

Racha Pla Zap

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

Satay Leu

Chargrilled beef rump skewers w coconut milk, spices & curry paste w peanut sauce & ajard

Kua Gai

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

Moo Sawan

Wok seared pork spare ribs w chilli ginger jam

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