

“From the Kingdom of a million rice fields”

Lanna

\$65

24 hours' notice required

Braised Beef Neck Soup

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

Market Fish in Banana Leaf

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

Lanna Pork Sausage

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

Deep Fried Whole Fish

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

Red Curry Pork Belly

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

Thai Glass Noodle Prawns

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

Stewed Seasonal Vegetables

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

Brown Jasmine Rice

Smoked Sweet Shortbread

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

\$55

Grilled Fish on Perilla

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

Wok Seared Squid

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

Issan Pork Sausage

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

Pork Spare Ribs

Wok seared pork spare ribs w chilli ginger jam

Wok Seared Eggplant & Tofu

Wok seared Asian eggplant w tofu, straw mushroom & lemongrass

Crispy Soft-Shell Crab

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

Tumeric Chicken Thigh

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

Pickled Crab Papaya Salad

Pickled crab, spicy green papaya salad tomatoes & snake beans

Sticky rice

Wild Sticky Rice Pudding

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

\$55

Home made Pork Crackling

Pork crackling

Caramellised Pulled Pork

Caramelised pulled pork on Thai prawn cracker w chilli & sesame

Cured Kingfish

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

Beef Satay

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

Wok Seared Chicken Thigh

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

Pork Spare Ribs

Wok seared pork spare ribs w chilli ginger jam

Twice Cooked Beef Cheeks

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

Stir Fried Straw Mushrooms

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

Brown jasmine rice

Caramelised Water Chestnuts

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