

“From the Kingdom of a million rice fields

Lanna \$70

Pickled Seasonal Vegetables

Grilled Pork Shoulder Strips

w fresh cucumber, coriander & spicy jaew sauce

Market Fish in Banana Leaf

w lesser galangal & Thai herbs.

Chargrilled Beef Scotch

w house red curry sauce, pickled galangal, green peppercorns and coconut cream

Deep Fried Whole Fish w Two Sauces

w tamarind jam, cherry tomatoes, grapes & cashew nuts & w spicy sweet and sour sauce & fresh herbs

Stir Fried Roast Pork Belly

Stir fried w asian greens shitake mushrooms & oyster sauce

Stir Fried Tiger Prawn Cutlets

w egg noodles, bamboo shoots, bok choy & Thai basil

Stewed Seasonal Vegetables

W pickled mustard green, garlic, chilli & shiitake sauce

Brown Jasmine Rice

Smoked Sweet Shortbread

W salted coconut caramel, dried banana in rosewater cream

All menu items subject to availability

“The scorching-hot tableland of Northeast Thailand”

Isaan \$60

Cured Beef Wraps

on spinach leaves w peanuts, toasted coconut & tamarind chilli jam

Wok Seared Squid

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

Stir Fried Beef

w rice stick noodles, egg, kai laan & oyster sauce

Wok Seared Pork & Mint Larb

w toasted rice powder & fried kaffir lime leaf

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

Roasted Turmeric & Honey Chicken Thigh

w pickled red onion, fresh herbs & jaew 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 \$60

Caramelised Pulled Pork

on Thai prawn cracker w chilli & sesame

Raw Salmon Fillet

w lemongrass, mint, fried shallots & soy chilli dressing

Grilled Pork Shoulder Strips

w fresh cucumber, coriander & spicy jaew sauce

Wok Seared Chicken Thigh

w flat rice noodles, eggs & preserved cabbage w sriracha

Twice Cooked Beef Cheeks

w spicy pickled chilli & sweet and sour tamarind sauce

Wok Seared Pork & Mint Larb

w toasted rice powder & fried kaffir lime leaf

Thai Green Papaya Salad

w tomatoes & snake beans dried shrimp and peanuts

Sticky rice

Warm Sago Pudding

w taro, coconut meat & smoked coconut milk

All menu items subject to availability