

## **“From the Kingdom of a million rice fields”**

**Lanna \$70.00**

### **Pickled Seasonal Vegetables**

### **Grilled Pork Shoulder Strips**

with fresh cucumber, coriander & spicy jaew sauce (M)

### **Market Fish in Banana Leaf**

with lesser galangal & Thai herbs (M)

### **Chargrilled Beef Scotch**

with house red curry sauce, pickled galangal, green peppercorns and coconut cream (M)

### **Deep Fried Whole Fish with Two Sauces**

with tamarind jam, cherry tomatoes, grapes & cashew nuts, spicy sweet and sour sauce & fresh herbs (M)

### **Stir Fried Roast Pork Belly**

Stir fried w asian greens, shitake mushrooms & oyster sauce (MH)

### **Stir Fried Tiger Prawn Cutlets**

with egg noodles, bamboo shoots, bok choy & thai basil (MH)

### **Stewed Seasonal Vegetables**

With pickled mustard green, garlic, chilli & shiitake sauce (M)

### **Brown Jasmine Rice**

### **Smoked Sweet Shortbread**

with salted coconut caramel, dried banana & rosewater cream

All menu items subject to availability

**(M) = Medium Heat / (MH)= Medium to Hot / (H)=Hot**

## **“The scorching-hot tableland of Northeast Thailand”**

**Isaan \$60.00**

### **Cured Beef Wraps**

on perilla leaves w peanuts, toasted coconut & tamarind chilli jam (M)

### **Wok Seared Squid**

with celery, lebanese cucumber, herbs, peanuts, dried shrimps, tossed in pickled chilli dressing (MH)

### **Stir Fried Beef**

with rice stick noodles, egg, kai laan & oyster sauce (M)

### **Wok Seared Pork & Mint Larb**

with toasted rice powder & fried kaffir lime leaf (H)

### **Sticky rice**

### **Wok Seared Eggplant & Tofu**

Wok seared asian eggplant with tofu, straw mushroom & lemongrass (MH)

### **Crispy Soft-Shell Crab**

Crispy fried soft-shell crab with pickled crab & coconut sauce, dill & coriander (M)

### **Roasted Turmeric & Honey Chicken Thigh**

with pickled red onion, fresh herbs & jaew sauce (M)

### **Pickle Crab Papaya Salad**

Pickled crab, spicy green papaya salad, tomatoes & snake beans (H)

### **Wild Sticky Rice Pudding**

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

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**“The streets will keep their secrets close”**

**Street \$60.00**

**Caramelised Pulled Pork**

with Thai prawn cracker, chilli & sesame (M)

**Raw Salmon Fillet**

with lemongrass, mint, fried shallots & soy chilli dressing (H)

**Grilled Pork Shoulder Strips**

with fresh cucumber, coriander & spicy jaew sauce (M)

**Wok Seared Chicken Thigh**

With flat rice noodles, eggs, preserved cabbage & sriracha (M)

**Twice Cooked Beef Cheeks**

with spicy pickled chilli & sweet and sour tamarind sauce (M)

**Wok Seared Pork & Mint Larb**

with toasted rice powder & fried kaffir lime leaf (H)

**Thai Green Papaya Salad**

with tomatoes, snake beans, dried shrimp & peanuts (H)

**Sticky rice**

**Warm Sago Pudding**

with taro, coconut meat & smoked coconut milk

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