

Brunch menu

Choice of Miang, a leafy kick to get you going 3 *each*

- Cured beef
- Salted tofu (v)

Khao Greab Nah Moo 4 *each*

Caramelised pulled pork on Thai prawn cracker w chilli oil & sesame

Kua Gai 21/ *w wok fried egg 23 can be (V)*

Wok fried flat rice noodle, marinated chicken thigh, egg, preserved cabbage w Sriracha

Pad See Ew 21/ *w wok fried egg 23 can be (V)*

Wok fried beef skirt w rice stick noodle, egg, kailaan & oyster sauce

Pad Kee Mao 28 *can be (V)*

Tiger prawn cutlets w egg noodles, bamboo shoots, bok choy & Thai basil

Kanom Jeen 21

Grilled fish curry on rice vermicelli, kaffir lime, lesser galangal & Thai basil

Gai Tod Somtum 19

Deep fried marinated chicken thigh w spicy green papaya salad, tomatoes, snake beans & peanuts

Sao Isaan Moo 20 *can be (V)*

Wok seared pork mince w grilled eggplant, straw mushrooms & lemongrass on steamed rice

Sticky Rice 4

Bloody Mary 18/8.5

- saan
- Virgin

Iced Thai Tea 7

- Milk
- Lemon