



FRIDAY THEME NIGHTS

THAI NIGHT - OCTOBER 31ST

created by Natsaran Martposri

APPETIZER

SARONG PRAWNS

prawns wrapped in crispy noodles and deep-fried to golden perfection, served with a tangy dipping sauce 18

SOM TUM

thai green papaya salad made with shredded unripe papaya, chilies, lime, fish sauce, and peanuts for a bold, tangy, and refreshing flavour 16

MAIN

PHAD KRA PRAO

thai stir-fry made with minced meat, garlic, chili peppers, and holy basil, served over rice with a fried egg on top 24

GAENG KHIAO WAN

a rich and aromatic thai green curry made with green curry paste, coconut milk, meat, tofu, and vegetables, infused with thai basil and kaffir lime leaves 24

DESSERT

THAI LOD CHONG

homemade pandan-flavoured tapioca flour noodles in creamy coconut milk, sweet sugar syrup, sweet corn, jackfruit and cantaloupe 13



FEATURED COCKTAIL

THAI GARDEN GIMLET

gin, lime juice, simple syrup, thai basil, cucumber 10

3-Course Menu \$45

per person

Includes choice of Appetizer
+ choice of Main + Dessert

A la-carte option

Plates are also available individually, and are priced accordingly.

Please note, our kitchen contains nuts, soy, wheat and other known allergens and cross-contamination may occur. Please advise your server of any known allergies. Prices subject to tax and gratuity. Featured cocktail not included in set menu.