



Raw bar

Oyster nahm jim and coriander deep fried shallot	28/pcs
"Ginger and shallot" sashimi with salmon and tuna	158
Beef tartar with sambal ulek mustard seed shallots homemade cassava chips and ikan asin 	158
Tuna betel leaves with lemongrass green tomato sambal matah and bumbu pasih 	22/pcs
Scallop ceviche with wasabi lime ginger flower shredded coconut shallot and mint	138
Sashimi of salmon with pickled radish edamame organic flowers enoki and yuzu dressing	158
Nha Trang fish carpaccio with lime mint crush peanuts served with rice paper young star fruit butter lettuce and hoisin sesame dipping sauce	158

Starters & Salads

Soft shell crab rujak salad with rose apple mint peanuts sesame seed and tamarind chilli sauce 	108
Crispy salmon with green mango and sweet fish sauce	128
Grilled beef salad with cherry tomatoes mint thai basil cucumber and hot'n'sour dressing 	118
Chicken and pomelo salad with lime leaf white coral mushrooms & sesame seed	118
Peking duck and shrimp salad with carrot green mango coriander and nuoc cham dressing	148
Crispy saltbush lamb ribs with ginger coriander lemon segments and pomegranate sauce	158
Chilli harbour prawns with deep fried garlic iceberg lettuce and lime 	188
Char grilled pork neck with green papaya dried shrimp apple eggplant peanuts and black vinegar caramel	138

Fish

Steamed fish with black bean green shallots shiitake mushrooms and sizzling oil	178
Crispy whole snapper with three-flavor sauce wild ginger turmeric pineapple chilli and tamarind 	228
Salt crusted whole Barramundi filled with lemongrass pandan and lemon basil served with nahm jim	238
Southern Goan curry prawn with okra fenugreek coconut curry leaves and yoghurt 	220
Claypot caramelized snapper with young coconut green peppercorn green mango and thai basil	238
Ikan Pepes of snapper with bumbu gade gram tomato, lime leaf, oyster mushroom, lemon basil and sambal matah	218
Pad thai with prawns rice noodles tofu dried shrimp garlic chives bean sprouts and crushed peanuts	168

Meat

Slow braised veal cheek with Indonesian rendang spices	238
"Dhania gosht" slow cooked lamb shank with chana dahl green chilli yoghurt and fresh coriander 	228
"Babi guling" suckling pig with sambal hijau sambal matah	288
Dendeng balado caramelized short rib beef with pounded chilli kaffir lime & lemon basil 	198
Bun cha pork with spring rolls rice noodles shiso butter lettuce mint with carrot and papaya nuoc cham	238
Stir fry beef with chilli garlic flat rice noodles tatsu leaf egg and thai sauce	198
Ubud style bbq pork ribs with homemade chili sauce sambal manis and chili bumbu	228

Poultry

Cambodian duck curry with sweet potatoes shallots and peanuts 	198
Stir fry chicken with chilli jam long bean baby corn galangal chilli and thai basil	178
Thai style wood roasted chicken marinated in garlic coriander root and black pepper	178
Green curry of chicken with baby corn coconut eggplant and Thai basil 	178

Sides

Thai som tum 	68	Sauteed green beans with sambal ulek 	68
Slow cooked beetroot with turmeric, chilli, coriander and grated paneer	68	Stir fry vegetables	68
		Steamed Rice	30

**** Vegetarian menu on request ****