

SIGNATURE MENU



The first BITE เปิดล่ำรับ

Tom Kha Crab Cups

Crisp krathong thong shells filled with lump crab in Tom Kha, pickled shallot, salmon roe and fragrant kaffir lime powder. 16

Welcome TABLE เครื่องว่าง

Scallop Miang Kham (GF)

Seared scallops on wild betel leaves with Miang Kham sauce, shallot, ginger, lime, chili and toasted coconut. 19

Thai Shrimp Cakes with Plum & Herb Aioli

Golden-fried shrimp cakes served with plum sauce and cilantro aioli. 18

Siam Taro Crisps

Crispy taro rolls with lemongrass, red chili and plum sauce. 17

Thai Lemongrass Chicken

Crispy fried chicken thigh with frizzled kaffir lime leaves and lemongrass crumble. 16

Yum Pomelo Salad (V/GF)

Pomelo with toasted coconut, crispy shallots and pistachios, topped with pineapple sorbet. 22

Zesty Thai Prawn Salad (GF)

Pla Goong with lemongrass, shallots, kaffir lime leaves, mint, fresh chili, and lime zest, wrapped in bamboo leaves. 24

* Smoked Beef Yum (GF)

Sliced smoked beef with tomato, cucumber, celery and herbs in a spicy Yum dressing. 24

* Isarn Beef Tartare (GF)

Beef tenderloin with shallot, scallion, kaffir lime, toasted rice powder and chili, mixed tableside and served with rice paper crisps. 19

(*) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
(V) : Vegan (GF) : Gluten free



Grilled Prawns with Salted Egg Chili Dip (GF)

Grilled prawn skewers with salted egg chili dip, lime and butter lettuce. 21

Crisp Chicken Confit

Crisp chicken confit over dressed greens with crispy shallot and roasted pistachios. 17

The HEART เครื่องคาว

Royal Grilled Ribeye

15 oz grilled makhwaen-marinated ribeye with Thai fish sauce-cured egg yolk and Nam Jim Jaew. 52

Chili Basil Cream Tiger Prawns

Crispy tiger prawns tossed in a creamy chili-basil sauce. 20

Tamarind-Glazed Prawns

Crispy prawns tossed in a tamarind glaze with cashews, crispy shallots and fried chili. 20

Pan-Seared Sea Bass & Lemongrass (GF)

Crispy-skin sea bass with a lemongrass, cucumber, tomato and cashew salad. 32

Seafood Curry Blossom

Hor Mok curry custard with coconut cream and kaffir lime leaves, wrapped in a lotus leaf and served with seafood. 35

Phuket Moo Hong

Pork belly braised with five-spice, black pepper, soy sauce and palm sugar, served with salted egg. 25

Six-Hour Panang Short Rib

Short rib slow-cooked in Panang curry with kaffir lime and basil, topped with kaffir lime leaf crumble. 35



The HEART

เครื่องคาว



Green Curry Ribeye (GF)

8 oz grilled ribeye served in green curry with Thai basil and kaffir lime. 32

Coconut Shrimp Curry

White shrimp in a coconut milk curry with shrimp paste and heart of coconut. 27

Two-Texture Khao Soi Gai

Chicken confit in Khao Soi curry with soft and crispy egg noodles, pickled mustard greens and lime. 24

Southern Thai

Mushroom Coconut Curry (V/GF)

Wok-sautéed mushrooms in Gaeng Kua curry with coconut cream and kaffir lime oil. 18

Fire-Kissed Eggplant (V)

Charred, crispy-fried eggplant over Thai herb dip with pickled vegetables. 18

Clay Pot

King Oyster Mushroom Rice (V/GF)

Herb-chili fried rice with grilled king oyster mushrooms and crispy garlic. 17

Signature Sea Bass Clay Pot Rice

Herb-chili fried rice with grilled sea bass and crispy garlic. 27

From the BROTH เครื่องต้ม

Tom Yum Prawn Royale

Spicy and sour soup is served simmering with tiger prawns, straw mushroom caps, lemongrass, galangal roots, spring onions, red onions, kaffir lime leaves and cilantro. 24

Tom Som Sea Bass

Poached sea bass in a tamarind-ginger broth with spring onion and celery. 32

We add a 20% service charge for parties of 6 or more.
100% of this is paid directly to the employees.
The restaurant does not retain any of this.
(V) : Vegan (GF) : Gluten free



Sweet ENDING ส่งท้าย

Coconut Panna Cotta, Caramelized Pineapple

Coconut panna cotta with caramelized pineapple, coconut flakes and pistachios. 14

Banana Coconut Parfait

Banana and chocolate parfait with banana gel, Oreo crumble and coconut ice cream. 17

Mango Sticky Rice (V/GF)

Sweet sticky rice with fresh mango, mango coulis and salted coconut cream. 15

