

Starters

DRY AGED KANPACHI

green nahn jim dressing • kaffir • pickled cucumber

PORK & PRAWN SALAD

bean sprout • shallot • sawtooth coriander • fish sauce caramel

Mains

CRISPY FRIED CHICKEN

five spiced • tangy coconut curry • snake bean • cherry tomato

PAD THAI OF SHRIMP

stir-fried rice noodles • tofu • peanut • carrot

GREEN CURRY OF BEEF

slow cooked beef • thai apple eggplant & basil • fingerling potato

served with steamed jasmine rice & market vegetables

Dessert

MANGO PUDDING PARFAIT

tapioca pearls • fresh mango • coconut ice cream

CHEF ZACH HAMEL