





# Menu

## Salads

SOM TAM THAI   USD 22.00  
Green papaya salad, chili, garlic, long bean and fish sauce


BLUE SOFT SHELL CRAB SALAD   USD 38.00  
Farmed blue soft shell crab tempura, mint, green onion, cilantro, peanuts, cucumber, tomato and nước chấm dressing

ASINAN BUAH SALAD  USD 22.00  
Pineapple, apple, cucumber and pear with spicy vinegar dressing

VIETNAMESE RICE PAPER ROLL  USD 26.00  
Fresh rice paper roll with prawns, cucumber, tomato and nước chấm dressing


BANH MI USD 22.00  
Vietnamese baguette with chicken liver pate, cold cuts and pickled vegetables


## Bowl Meals

PENANG LAKSA  USD 34.00  
Rich seafood broth, rice noodles, prawn cake and boiled egg

VIETNAMESE BEEF PHO USD 32.00  
Beef soup with rice noodles, bean sprouts, basil and coriander, Sriracha sauce on the side

## Satay Selection

SATE DAGING  USD 26.00  
Thai beef satay, pickled vegetables and peanut sauce

SATE AYAM  USD 26.00  
Chicken satays, pickled vegetables and spicy peanut sauce

SEAFOOD DUMPLING ON STICK  USD 28.00  
Deep-fried seafood dumplings, pickled vegetables and spicy vinegar sauce

## Off the Coals

SHORT RIB STEAK USD 28.00  
Vietnamese style braised short ribs, pickled vegetables, spring onion and chilies



PRAWN CAKES  USD 28.00  
Prawn and lemongrass cake and Thai seafood sauce

PORK LIEMPO BAON  USD 38.00  
Filipino marinated grilled pork belly served with rice, eggplant salad and prawn crackers

THAI WINGLETS USD 26.00  
Charred Thai marinated chicken winglets and red Sriracha

IKAN BAKAR  USD 36.00  
Whole grilled mackerel fish in banana leaf served with sambal and steamed rice

## Off the Wok

SHRIMP PHAD THAI   USD 34.00  
Thai shrimp, bean sprouts, green onions, cilantro and peanuts

MALAYSIAN CHAR KWAY TEOW   USD 34.00  
Rice paper noodles, shrimp, Chinese sausage, tofu and bean sprouts

PAD KRA PAO GAI USD 28.00  
Thai basil chicken, steamed rice and fried egg

NASI GORENG  USD 36.00  
Indonesian fried rice with prawn, fried egg, chicken satay, vegetable pickles and prawn crackers

RENDANG DAGING USD 36.00  
Indonesian spicy beef served with jasmine rice, bok choy and sambal

PINOY CHICKEN ADOBO USD 30.00  
Chicken leg simmered in soya and vinegar with poached egg and jasmine rice

ASIAN CHILI CRAB  USD 39.00  
Mud crab in chili sauce served with rice

## Desserts

THAI MANGO CREPE USD 21.00  
Passion fruit Chantilly

HALO-HALO USD 19.00  
Crushed ice, coconut cream, homemade leche flan and ice cream

THAI STICKY RICE MANGO USD 21.00  
Steamed sticky rice with coconut and fresh Thai mango

PANDAN CHIFFON CAKE USD 21.00  
Pandan chiffon, coconut cream and seasonal fruits

COCONUT CRÈME BRÛLÉE USD 19.00  
Baked crème, roasted coconut flakes and coconut biscotti

## Innocent

SHAKE THE PASSION USD 10.00  
Passion fruit shaken with kaffir lime leaf, lemongrass, lime, homemade grand jasmine tea syrup and ginger ale

TUTTI FRUTTI USD 10.00  
Watermelon muddled with mango, passion fruit, lime, homemade cinnamon syrup and soda water

COCO CUMBER USD 10.00  
Cucumber blended with mint leaf, coconut water, coconut shred, lime and honey

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

 Vegetarian

 Gluten Free

 Contains Nut

 Shellfish

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