

## Entree

### **Larb Moo ลาบหมู**

Mince pork with fresh Thai herbs, chili flakes and roasted rice

### **Yum Talay ยำทะเล**

Poached crab and prawns with watermelon, cucumber and Lemongrass dressing

### **Yum Makeua yao ยำมะเขือยาว**

Baked eggplant with crispy dried shrimps, mince pork, fried shallots and pickled garlic

## Skewers

### **Kao niew Moo yang ข้าวเหนียวหมูย่าง**

Marinated Pork collar with sticky rice balls

### **Gai med mamuang ไก่เม็ดยะม่วง**

A twist on a stick of the famous chicken cashew nuts

## Main course

### **Moo Hong หมูฮ้อง**

Braised pork belly and pork collar with garlic, palm sugar and black pepper

### **Gang goong bai charploo แกงกุ้งใบชะพลู**

Diced prawn curry with aromatic charploo leaves

### **Panang Moo yang แพนงหมูย่าง**

Marinated pork collar with our homemade panang paste

### **Pad pak liang gai sub ผัดผักเหลียงไก่สับ**

Stir-fried Thai tree leaf with chinese chives, bean sprouts and mince chicken

## Fish platter

### **Pla thod ปลาทอด**

Pan-fried white snapper with spicy passion fruit sauce

### **Pla nung samonprai ปลานึ่งสมุนไพร**

White snapper with aromatic herbs, soy sauce and chinese wine

### **Pla chup pang thod ปลาชุบแป้งทอด**

Thai beer battered mini fish nuggets served with Thai seafood mayo sauce

## Dessert

Coconut panna cotta with mango coulis

Passion fruit semifreddo with cinnamon crumble

Seared Thai tea tres leches cake