



MENU

APPETIZERS

Laab Tod

A classic Thai pork salad mixed with toasted rice, shallots, lime juice, chili and Thai herbs.

Kho Moo Tod

Fried pork neck marinated in fish sauce, served with Baan Nam Jim sauce

Som Tum

Green papaya salad, cherry tomato, long bean, lime, fish sauce and Thai chili

MAINS

Khao Soi Chicken

Fresh egg noodles in a rich golden curry & coconut milk broth. Served with chicken thigh, pickled shallots and lime

Pad See Ew

Wok-fried hand pulled noodles with shrimp, egg, Chinese broccoli (Gai lan) and Thai sweet soy sauce

Ribeye Pad Ka Praow

Beef ribeyes stir fried with holy basil, garlic and chili. Served with rice, prick nam pla sauce and Thai crispy egg

DESSERT

Thai Coconut Ice Cream

Thai coconut ice cream served with Thai sticky rice and peanuts

Please ask your server about vegetarian options

Dishes created by Chef Sand Tsoi





DRINKS

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COCKTAILS

Not Your Average Marg

mezcal, dry vermouth, cucumber cordial,
lime juice, fernet branch

Makrut Colada

cachaça, makrut lime leaf, acidified pineapple,
coconut milk, lemongrass cordial, chili tincture

Mango Moment

aged rum, amaro montenegro, mango, honey,
lime juice, absinthe, bitters

Classic Southside

gin, mint cordial, lime juice

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WINES

White

Trail Estate Wild Ferment Riesling
Jasci Pecorino D'Abruzzo

Skin Contact + Rosé

Ramoro Pinot Grigio Rosé
Primo Monte Trebbiano

Red

Peique Mencia
Andre Ziniel 'Zini'

BEER

Henderson's Figo Pilsner
Henderson's Best Ale

ZERO PROOF

Feathered Dreams

Seedlip Spice 94, lemon,
chamomile, aloe

Lem 75

Lemongrass cordial,
cucumber juice, Gruvi dry secco

