



## Jaan lek


### Small sharing dishes

For two guests the chef recommends sharing 3 - 4 plates

yum hoi shell yang  <i>pan seared scallops, thai herbs, chili dressing</i>	210'
yum hua plee goong yang <i>banana blossom, grilled tiger prawn, peanut, sweet chili jam dressing</i>	160'
naam tok neur <i>grilled beef striploin, rice powder, yum dressing</i>	180'
pla meuk yang kai kem <i>grilled squid, charred bell pepper salad, sweet spicy dip</i>	140'
ma keur phao pla duk fu <i>roast long eggplant, crispy catfish, salted duck egg</i>	140'
yum som o jae  <i>pomelo, sweet chili jam dressing, peanuts</i>	140'
ma keur phao jae  <i>roast long eggplant, shallot chips, peanuts</i>	140'



## Tom Soup

tomyum goong naam khon <i>grilled tiger prawn, spicy sour soup, assorted mushroom</i>	220'
tom kah hed ruam  <i>grilled assorted mushroom, coconut broth, cherry tomato</i>	210'
geang gai pla hang <i>chicken thigh, herbal soup, cabbage, long bean</i>	180'

 Vegetarian  Medium Spicy  Hot Spicy

kindly advise our artisans if you have any dietary restriction or allergy  
all prices are subject to 21% service charge and government tax  
IDR rates are displayed in denomination of 1000s.



## Jaan yai

### Main sharing plates

For two guests the chef recommends sharing 3 plates

Kha ped palo <i>duck leg stewed in our spices blend, stir fry bok choy, garlic sauce</i>	250'
chuchi goong mang gorn <i>grilled berakit lobster, chu-chi curry, kaffir lime</i>	500'
geang keaw waan gai 🌶️ <i>green curry, grilled chicken, eggplant</i>	300'
goong yang pad woon sen <i>grilled tiger prawn, stirfry glass noodles, ginger</i>	280'
gai yang som tum 🌶️ <i>grilled half chicken, papaya pounded salad, spicy sauce</i>	270'
geang ka min neur yang <i>grilled beef tenderloin, turmeric curry, pickled red cabbage</i>	350'
moo naam pla yang sap pa rod <i>slow cooked pork belly, elephant garlic, pineapple</i>	280'
larb yod ma phrao yang 🌿 <i>char heart of palm, tamarind sauce, pickled pumpkin</i>	250'
thao huu yang bai cha plu 🌿 <i>grilled tofu, betel leaf sauce, pickled carrot</i>	300'



## Jak tao yang

### From the grill

marinated ocean fresh seafood & prime australian beef accompanied by the tasanee selection of dipping sauces


crayfish tail 100 grams	175'
baby squid 100 grams	175'
tiger prawn 100 grams	175'
wagyu beef 100 grams	195'

🌿 Vegetarian   🌶️ Medium Spicy   🌶️🌶️ Hot Spicy

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## Jaan kiang Side dish

khao horm mali <i>jasmine rice</i>	50'
khao klong <i>brown rice</i>	50'
khao pad khai/poo <i>egg/crab fried rice</i>	250'
pad pak boong fai dang  <i>morning glory, fermented soybean, birdseye chili</i>	180'
pak choi pad naam mun hoi <i>bok choy, oyster sauce</i>	180'
phad thai goong sad <i>Thai style stirfry noodle, tiger prawn, bean sprouts</i>	250'



## Sweets

lod chong <i>pandan flavored thin rice flour noodles in sweet smooth aromatic coconut ice cream</i>	150'
khaow niaew mamuang <i>thai sweet mango spring roll, sticky rice, black sesame ice cream</i>	150'
gluay thod <i>banana fritter, homemade coconut ice cream</i>	150'

### selection of homemade ice cream (per scoop) coconut, mango, black sesame

IDR 85' / scoop

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