

STARTERS

	HB/HBP	DAAI
SATAY Char-Grilled satays of chicken skewers, marinated in a rich blend of curry powder and other spices, served with a creamy, homemade peanut sauce and a cucumber ribbon & red shallot salad	23	✓
FRESH RICE PAPER SPRING ROLLS  Vegetarian spring rolls made with a variety of fresh vegetables and herbs all wrapped in thin rice paper and served with a sweet spicy dipping sauce	24	✓
TUNA TARTARE Bangkok yellow fin tuna tartare, served with mild dill, fresh & crispy shallots and crispy prawn crackers	25	✓
THAI SHRIMP CAKE Made with fresh shrimp, aromatic Thai basil, and a touch of red curry paste all served with a tangy sweet chili sauce	26	✓
FRIED SPRING ROLLS Deep-fried sea prawns and succulent chicken wrapped in spring roll wrappers served with tartar sauce	26	✓
BEEF LARB  Minced Angus beef, Thai herbs, egg-yolk, prik-nahm-plah dressing, served with rice crackers and fresh Thai vegetables	28	✓



Spicy



Vegetarian

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SALADS

	HB/HBP	DAAI
SOM TAM 🌶️ 🌱 Green papaya toasted peanuts, French fine beans, heirloom tomatoes, dried shrimp & Som Tam dressing	26	✓
SPICY GRILLED PRAWNS WITH LEMONGRASS 🌶️ Juicy grilled prawns infused with kaffir lime leaves, galangal, red chili, lemongrass, shallots, lime juice, fish sauce, palm sugar and Thai chili paste	28	✓

SOUPS

	HB/HBP	DAAI
CHICKEN NOODLE SOUP A soup from the south of Thai Land with aromatic flavors served with Chilli, coriander & fried shallots	25	✓
TOM KHA SOUP 🌶️ A taste of Thailand known around the world, this soup has lime, galangal, coriander and coconut.		
CHICKEN	25	✓
WHITE SEA PRAWN	28	✓
TOM YUM SOUP 🌶️ An iconic dish served in a contemporary way slightly thicker soup Simmered in a concentrated river prawn broth, alongside fresh Tomato, seasonal mushrooms and coriander.		
WHITE SEA PRAWN	28	✓
MIXED SEAFOOD	33	✓

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MAINS

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PAD SEE EW	36	✓
Popular Thai dish made from flat rice noodles, featuring smoky, savory, and slightly sweet flavors noodles tossed over high heat with chicken, soy & oyster sauce, dried chili, eggs, vegetables, and fried garlic.		
CHOO CHEE FISH 🌶️	36	✓
A traditional Thai curry sauce known for its creamy texture and Vibrant flavors crispy reef fish coated in this fantastic curry sauce Enhanced by milk pickled pineapple.		
PAD THAI		
Fresh rice noodles with tamarind and palm. sugar sauce, served with bean sprouts, spring onion seasoned with crushed peanuts.		
PRAWN	36	✓
VEGETARIAN	32	✓
PINEAPPLE FRIED RICE		
Stir-fried rice with pineapple, curry powder, cashew nut, peas, scallions, onions, carrots, egg & seafood, vegetarian option available.		
SEAFOOD	38	✓
VEGETARIAN	32	✓
THAI GREEN CURRY 🌶️		
Traditional green curry, apple eggplants, basil accompanied by pickles, and Thai Roti Bread.		
CHICKEN	38	✓
VEGETARIAN	34	✓
STIR FRIED CHICKEN WITH HOT BASIL 🌶️	38	✓
Chicken pieces cooked with Thai basil, sweet soy sauce, chili and garlic paste, served on a bed of Jasmine rice and a fried egg.		
PANANG CURRY WITH PORK 🌶️	42	✓
Made with pork belly, coconut milk and a variety of aromatic ingredients and peanut powder		
MASSAMAN CURRY 🌶️	45	✓
Braised wagyu beef cheek in aromatic massaman curry, young coconut and roasted peanuts served with pickled vegetables & roti.		



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SIDE DISHES

	HB/HBP	DAAI
KOW 	12	✓
Steamed fragrant rice		
KOW NEOW 	12	✓
Thai sticky rice		
THAI ROTI BREAD 	12	✓
Wheat flour, butter, sugar, salt, water		
STIR-FRIED MORNING GLORY 	12	✓
Stir-fried morning glory, garlic-chili, oyster sauce and soya sauce		
THAI CUCUMBER SALAD  	12	✓
Thai cucumber salad made with sliced cucumber, coriander, and peanuts in a sweet and tangy vinaigrette		



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DESSERTS

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MANGO WITH STICKY RICE Sweet fresh mango, sticky rice topped with luscious hot coconut cream, mango tuile and mango ice cream	18	✓
COCONUT SAGO PUDDING Slowly cooked tapioca pearls in a rich coconut milk, served with Thai pomelo supreme, passion fruit coulis, coconut streusel, lime roasted pineapple and kaffir lime oil	18	✓
THAI TEA FRIED ICE CREAM Served with chocolate sauce, fresh fruit and vanilla cream	18	✓
EXOTIC FRUIT PLATTER Our daily selection of fresh cut fruits	18	✓
SELECTION OF ICE CREAM AND SORBET Vanilla ice cream, chocolate ice cream, pistachio ice cream Lemon sorbet, raspberry sorbet, coconut sorbet		
- 1 Scoop	10	✓
- 2 Scoop	15	✓
- 3 Scoop	18	✓

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BEVERAGES

	HB	HBP/DAAI
WATERS		
Bonaqua 500 ML still	2	✓
Bonaqua 1.5 L still	4	✓
San Pellegrino 750 ML sparkling	7	3
Acqua Panna 750 ML still	7	3
SOFT DRINKS		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic Water, Soda Water	5	✓
CANNED FRUIT JUICES		
Apple, Orange, Pineapple, Peach, Grapefruit, Mixed fruit	5	✓
FRESH FRUIT JUICES		
Orange, Pineapple, Watermelon, Papaya, Mixed fruit	10	5
HOUSE WINE		
By the glass - White, Red, Rosé	10	✓
NON ALCOHOLIC WINE		
By the glass - White or Red	8	✓
ASIAN INSPIRED COCKTAILS		
LEMONGRASS MARTINI	14	✓
Lemongrass infused vodka, Triple sec, Lime, syrup		
PINEAPPLE & CORIANDER MOJITO	14	✓
Dark rum, Pineapple juice, Coriander, Mint, Lime, Syrup topped with Ginger beer		
CHAMOMILE WHISPER	14	✓
Tequila, Martini bianco, Lychee syrup, Rose water		
PASSION STORM	14	✓
Vodka, Kaffir lime leaves, Passion fruit purée topped with Bitter lemon		
CUCUMBER WAVE	14	✓
Gin, Martini bianco, Cucumber, Lemon, Honey syrup topped with Soda water		

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BEVERAGES

	HB	HBP/DAAI
COGNAC		
Courvoisier V.S.	13	✓
Hennessy V.S.O.P.	17	11
WHISKEY		
Chivas Regal, 12 Years Old	17	✓
The Macallan, 12 Years Old	26	15
RUM		
Bacardi Carta Blanca White	9	✓
Captain Morgan Dark Rum	13	✓
Havana Club (3 Years)	16	7
GIN		
Bombay Sapphire	10	✓
Hendrick's	19	10
VODKA		
Finlandia	9	✓
Grey Goose	18	10
BITTERS		
Fernet Branca	13	✓
LIQUEURS		
Limoncello	10	✓
Baileys Irish Cream	15	✓
BEER		
Chang	5	✓
Carlsberg	10	✓
Lion	10	✓
Singha	12	✓
Corona	16	✓
Non-Alcoholic Beer	10	✓

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TEA & COFFEES

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Pot of house tea	7	✓
English breakfast, Earl Grey, Darjeeling, Vanilla bourbon, Chamomile, Jasmine green tea, Sencha Green tea		
Espresso	5	✓
Double Espresso	8	✓
Cappuccino	8	✓
Latte	8	✓
Hot Chocolate	7	✓
Cold Chocolate	7	✓
Frappé	5	✓

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