

# STARTERS

	HB/HBP	DAAI
<b>BEEF LARB</b> 🌶️ Minced Angus beef, Thai herbs, egg-yolk prik-nahm-plah dressing, served with rice crackers and fresh Thai vegetables	28	✓
<b>THAI OMELET</b> A twist on a Thai classic; crispy potatoes, aromatic lime oil, pickled chilli peppers, grilled spring onion, small prawns	24	✓
<b>TUNA TARTARE</b> Yellow-fin tuna tartare, served with mild dill, fresh crispy shallots and prawn crackers	25	✓
<b>SATAY</b> Char-grilled satays of chicken marinated in a rich blend of curry powder and other spices, served with a creamy, homemade satay peanut sauce and a cucumber ribbon and red shallot salad	23	✓
<b>SPRING ROLL</b> Deep-fried sea prawn meat and succulent chicken, wrapped in spring roll paper served with tartar sauce	26	✓



Spicy



Vegetarian

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

# SALADS

	HB/HBP	DAAI
<b>TUNA AND ROE</b> 🌶️ Seared tuna, mint and coriander leaves, roasted peanuts, shallots, green mango, Thai spiced dressing, salmon roe	28	✓
<b>PRAWN SALAD</b> 🌶️ Small river prawns, mint and coriander leaves, cooling cucumber, Asian celery, mangosteen, red shallots, green mango, bird's-eye dressing and dried prawn floss	27	✓
<b>SOM TAM</b> 🌶️ 🌿 Som Tam salad, green papaya, toasted peanuts, French fine beans, Heirloom tomatoes, dried shrimp and Som Tam dressing	26	✓
<b>BANANA BLOSSOM</b> 🌿 Banana-blossom and heart-of-palm salad, crispy shallots, roasted peanuts, in an Asian tamarind and coconut dressing	26	✓

# SOUPS

	HB/HBP	DAAI
<b>TOM YUM SOUP</b> 🌶️ 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		
<b>WHITE SEA PRAWN</b>	28	✓
<b>MIXED SEAFOOD</b>	33	✓
<b>TOM KHA SOUP</b> 🌶️ A taste of Thailand known around the world; soup from lemon-grass, galangal, coriander and coconut		
<b>CHICKEN</b>	25	✓
<b>WHITE SEA PRAWN</b>	28	✓

🌶️ Spicy     🌿 Vegetarian

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

# MAINS

	HB/HBP	DAAI
<b>MASSAMAN CURRY</b> Braised lamb shanks in aromatic massaman curry, coconut milk and roasted peanuts served with pickled vegetables and roti	45	✓
<b>CHOO CHEE FISH</b> 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	36	✓
<b>PAD THAI PRAWN</b> An iconic dish served in a contemporary way; slightly thicker soup simmered in a concentrated river prawn broth, alongside, beans sprout, dry shrimp, chives, tofu and coriander	36	✓
<b>PAD THAI VEGETARIAN</b> 🌱 An iconic dish served in a contemporary way; slightly thicker soup, alongside, seasonal mushrooms, carrot, Chinese cabbage, baby corn, green beans, broccoli, cauliflower and coriander	32	✓
<b>PINEAPPLE FRIED RICE SEAFOOD</b> Stir-fried rice with pineapple, mussels, prawns, squid, reef fish, curry powder, cashew nuts, peas, scallions, onion, carrots, egg, fresh tomato and raisin	38	✓
<b>PINEAPPLE FRIED RICE VEGETARIAN</b> 🌱 Stir-fried rice with pineapple, curry powder, cashew nuts, peas, scallions, onion, carrots, fresh tomato and raisin	32	✓
<b>GREEN CURRY CHICKEN</b> 🌶️ Traditional green curry, apple eggplants, basil accompanied by pickles, tofu and Thai roti bread	38	✓
<b>GREEN CURRY VEGETARIAN</b> 🌶️ 🌱 Traditional green curry, apple eggplants, basil accompanied by pickles and crispy morning glory	34	✓



Spicy



Vegetarian

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

# SIDE DISHES

	HB/HBP	DAAI
<b>KOW</b> 	12	✓
Steamed fragrant rice		
<b>KOW NEOW</b> 	12	✓
Sticky rice		
<b>THAI ROTI BREAD</b> 	12	✓
Wheat flour, butter, sugar, non iodized salt, water		
<b>WOK-FRIED VEGETABLES</b> 	12	✓
Assorted Vegetables		
<b>THAI CUCUMBER SALAD</b>  	12	✓
Sliced cucumber, peanuts in a sweet and tangy vinaigrette, spring onion and red onion		



Spicy



Vegetarian

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge

# DESSERTS

	HB/HBP	DAAI
<b>MANGO WITH STICKY RICE</b> Sweet fresh mango, sticky rice topped with luscious, hot coconut cream	18	✓
<b>FRIED BANANA</b> Deep-fried rice wrapped banana served with Thai tea ice cream	18	✓
<b>TUB TIM KROB</b> Water chestnut cooked with tapioca starch, seasoned with pandan syrup and floating on coconut sauce and crushed ice	18	✓
<b>EXOTIC FRUIT PLATTER</b> Our daily selection of fresh cut fruits	18	✓
<b>SELECTION OF ICE CREAM AND SORBET</b> Vanilla ice cream, chocolate ice cream, pistachio ice cream Lemon sorbet, raspberry sorbet, coconut sorbet		
- 1 Scoop	10	✓
- 2 Scoop	15	✓
- 3 Scoop	18	✓

# BEVERAGES

	HB	HBP/DAAI
<b>WATERS</b>		
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
<b>SOFT DRINKS</b>		
Coca Cola, Diet Coke, Fanta, Sprite, Bitter Lemon, Tonic Water, Soda Water	5	✓
<b>CANNED FRUIT JUICES</b>		
Apple, orange, pineapple, peach, grapefruit, mixed fruit	5	✓
<b>FRESH FRUIT JUICES</b>		
Orange, pineapple, watermelon, papaya, mixed fruit	10	5
<b>HOUSE WINE</b>		
By the glass - white, red, rosé	10	✓
<b>NON ALCOHOLIC WINE</b>		
By the glass - white or red	8	✓
<b>ASIAN INSPIRED COCKTAILS</b>		
<b>LEMONGRASS MARTINI</b>		
Lemongrass infused vodka, triple sec, lime, syrup	14	✓
<b>PINEAPPLE &amp; CORIANDER MOJITO</b>		
Dark rum, pineapple juice, coriander, mint, lime, syrup topped with ginger beer	14	✓
<b>CHAMOMILE WHISPER</b>		
Tequila, martini bianco, lychee syrup, rose water	14	✓
<b>PASSION STORM</b>		
Vodka, kaffir lime leaves, passion fruit purée topped with bitter lemon soda	14	✓
<b>CUCUMBER WAVE</b>		
Gin, martini bianco, cucumber, lemon, honey syrup topped with soda water	14	✓

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge.

# BEVERAGES

	HB	HBP/DAAI
<b>COGNAC</b>		
Courvoisier V.S.	13	✓
Hennessy V.S.O.P.	17	11
<b>WHISKEY</b>		
Chivas Regal, 12 Years Old	17	✓
The Macallan, 12 Years Old	26	15
<b>RUM</b>		
Bacardi Carta Blanca White	9	✓
Captain Morgan Dark Rum	13	✓
Havana Club (3 Years)	16	7
<b>GIN</b>		
Bombay Sapphire	10	✓
Hendrick's	19	10
<b>VODKA</b>		
Finlandia	9	✓
Grey Goose	18	10
<b>BITTERS</b>		
Fernet Branca	13	✓
<b>LIQUEURS</b>		
Limoncello	10	✓
Baileys Irish Cream	15	✓
<b>BEER</b>		
Chang	5	✓
Carlsberg	10	✓
Lion	10	✓
Singha	12	✓
Corona	16	✓
Heineken 0.0 alcohol free	10	✓

All prices mentioned are in USD, inclusive of 17% TGST and subject to 10% service charge.

# TEA & COFFEES

	HB	HBP/DAAI
Pot of house tea English breakfast, Earl Grey, Darjeeling, vanilla bourbon, chamomile, Jasmine green tea, Sencha green tea	7	✓
Espresso	5	✓
Double espresso	8	✓
Cappuccino	8	✓
Latte	8	✓
Hot or cold chocolate	7	✓
Frappé	5	✓