



SOUPS

Tom Yam , prawn, squid, fish, mushroom, chili, coriander, galangal, kaffir lime leaves & lemongrass (GF) (L)	185
Pho Bo , rice noodles, Wagyu beef bolar blade, sprouts, mixed greens & lime (GF)	195
Sop Buntut , beef oxtail, potato, carrot, tomato, sambal & lime (GF) (N)	265

SMALL PLATES

Broccoli and Kale Salad , tahini dressing, dukkah almond, cannellini bean and pomegranate (GF) (VE) (N)	85
Lumpia Semarang , prawn & chicken, spring onion, fermented bean sauce, pickled cucumber	85
Chicken Satay , coconut gravy, basil oil, crispy shallot (N)	100
Betel Leaf Mushroom Skewers , tofu, nuoc cham dressing, vegan oyster sauce and peanut powder (VE) (N)	105
Palm Heart Ceviche , marinated palm heart with orange, guava, tamarin sauce and lemo (GF) (VE) (N)	110
Larb Gai , minced chicken, iceberg, mint leaves, Thai basil, house-made sweet chili (GF)	115
Pork Bao Bun , pork belly glazed, lawar kacang, spring onion & sambal matah (N)	145
Crispy Soft-Shell Crab , green mango, chili dressing, crispy garlic	160
Summer Rolls Prawn , rice paper, cucumber, coriander, mint, spring onion	160
Pomelo Salad with Fresh Shrimp , Spicy pomelo salad, shrimp & crispy shrimp (N)	165
Wagyu Thai Beef Salad , picanha, mint, coriander, cucumber, shallot, Thai basil, roasted peanut, cherry tomato, red chili (N)	185

LARGE PLATES

Pad Thai with Tofu , beansprouts, tamarind sauce & lime (N) (GF)	100
Chicken 160 Prawn 180	
Hokian Noodles , beansprouts, spring onion, egg & pickles	110
Chicken 160 Seafood 185	
Green Curry White Pepper Tofu , char-grilled baby corn, pumpkin shoots, coconut milk, tempeh crumb (GF) (VE)	120
Nasi Goreng Kampung , Indonesian style of wok fried rice, grilled chicken, egg & pickles	160
Ayam Bakar , 500 gr boneless baby chicken, pumpkin shoot, sambal (N)	185
Lamb Tongsen , local lamb shoulder, lamb ribs, coconut gravy, cabbage & tomato (N)	190
Seafood laksa , tofu, okra, boiled egg, prawn, rice noodles, bamboo shoot, (GF) (N)	195
Ikan Bakar , Jimbaran style marinated fish, kemangi & dabu dabu sauce (N)	215
Beef rendang , Wagyu beef shin, Sumatran coconut curry sauce, sambal ijo (N)	220
Crispy Pork Ribs , mango salad, prawn toast, nam jim dip	220
Sweet and Sour Fish , fried whole catch of the day, longan, lemongrass, pineapple & curry leaves (GF) (N)	270
400 gr Lamb Shank , Solo style braised lamb, sweet soy sauce, shallot, chili & tomato (N)	300
Dry-Aged 20 Days Striploin Angus Mb 4 , spicy tamarind sauce, mixed green vegetables	550

ADDITIONAL

Jasmine Steamed Rice (V) (GF)	25
Coconut Aromatic Rice (V) (GF)	30
Smoked Eggplant Balado (GF)	60
Broccoli , oyster sauce, shiitake, tofu (GF)	85

DESSERTS

Es Teler , homemade pandan granita with avocado, jackfruit, coconut, cincau & sago pearl (GF)	75
Cendol , droplets of pandan flavored rice flour jelly, palm sugar, jack fruit, grilled coconut granita (GF)	75
Bubur Sumsum Brulle , brown sugar caramel, sweet rice swirl cracker, coconut sorbet (L) (N)	75
Chocolate , chocolate fondant, smoke chocolate cream, gelato chocolate, almond brittle (L) (N)	85
White Kopi , mascarpone diplomat, cremuex, jelly, white coffee gelato (L) (N)	85