

## TO START

### SPICED CASHEWS

MAKRUT LIME, CHILE DE ARBOL,  
GARLIC  
8

### OYSTERS

#### หอยนางรม

SERVED WITH SPICY NAM JIMM  
SEAFOOD

WELLFLEET  
4.50

BLUE POINT  
4.25

### ROTI MATABA

#### มะตะบะ

PAN FRIED ROTI STUFFED WITH  
CURRIED SWEET POTATOES,  
CUCUMBER RELISH  
16

### SAI KROK WOONSEN

#### ไส้กรอกวุ้นวุ้นเส้น

PORK SAUSAGE WITH  
VERMICELLI NOODLES,  
GINGER, CABBAGE  
16

## ENTREES

### GAI TOD HAT YAI

#### ไก่ทอดหัดใหญ่

FRIED CHICKEN RUBBED IN  
CORIANDER, CRISPY SHALLOTS,  
SWEET & SOUR SAUCE,  
NAM JIMM JIAW  
27

### PLAA NUENG MANAO

#### ปลาหนึ่งมะนาว

STEAMED HALIBUT, LEAF CELERY,  
LIME AND BIRD'S EYE  
CHILI DRESSING  
31

### MASSAMAN

#### แกงมัสมั่นมันเนื้อ

BRISKET, HOMEMADE CURRY  
PASTE, YUKON GOLD, CARROTS,  
COCONUT CREAM, CRISPY  
SHALLOTS  
33

### PAK OB WOONSEN

#### ผักอบวุ้นวุ้นเส้น

SHIITAKE MUSHROOMS, TOFU,  
GLASS NOODLES, VEGETABLES,  
SESAME, GINGER  
PREPARED IN A CLAY POT  
29

ADD

### CUCUMBER RELISH

5

### LAAB BRUSSELS SPROUTS

7

### JASMINE RICE

4

## DESSERT

### LOD CHONG

#### ลอดช่อ

SHAVED ICE WITH  
PANDAN JELLY,  
JACKFRUIT, COCONUT, PLUM  
CANE SUGAR SAUCE  
13