



## ALL DAY DINING

TO SHARE

### Swing Rolls – 210

Both ways, fresh with prawns,  
and fried with pork

### LFC - Lemongrass Fried Chicken – 240

Crispy wings, spicy lemongrass  
salad, kaffir lime leaf



### The Beirut – 235

Crisp flatbread, hummus,  
tabbouleh salad, lemon, parsley

### Moo Ping – 190

Wood-grilled marinated pork  
skewers, spicy jaew

TO SHARE

GREENS



### Spicy Kale and Seaweed Salad – 350

Sesame vinaigrette, Tuscan kale,  
Japanese seaweed, soybeans, tofu

### Parmesan Crisps Caesar – 320

As it should be, with romaine,  
anchovy dressing, croutons,  
crispy parmesan

GREENS

BRUNCH



### Avocado Toast – 295

Multigrain bread, ripe avocado,  
tomato, grilled corn larb, Isaan spices



### ASAÍ Açai Bowl – 275

Seasonal local fruit, organic yogurt,  
açai berry purée, oats

### Chinatown Benedict – 335

English muffin, poached eggs,  
sugarcane smoked duck, XO hollandaise

BRUNCH



Vegan Option Available

\*Prices are subject to 10% service charge and 7% government tax.

# ALL DAY DINING

LOCAL FAVOURITES

## Seaside Grapow – 275

Fresh squids and prawns stir-fried with fish sauce, holy basil, garlic and chilli served with jasmine rice and an egg

## Green Curry & Roti – 230

Our own fresh curry paste, chicken thigh, peas and apple eggplants, crispy roti

## Cacao-braised Pork Belly – 260

Braised pork belly in Kad Kakao 58% chocolate, half-boil quail eggs served with jasmine rice

LOCAL FAVOURITES

COMFORT PLATES

## The Burger – 330

Wood-grilled beef patty, broiche buns, cheese, melted onions, tomato, spicy mayo, and fries

## Yin-Yang Fried Rice – 220

Organic rice from Sisaket, sweet roasted pork, salted fish, Chinese kale, herbs

## Crispy Fish Tacos – 300

Beer battered market fish, coriander crema, Chiang Mai grilled chilli salsa, flour tortillas

## Smoked Duck Jian Bing – 280

Like a burrito in Beijing, with sugarcane smoked duck, beansprouts, egg, herbs, hoisin sauce

## Quinoa Grapow – 225

Quinoa grains, kale and tofu, holy basil, garlic, chilli, fried egg

## Prawn Toast – 330

Wild prawns, white toast, cheese, bread crumbs, basil, coriander, mint, sawtooth coriander, fish sauce and lime juice

COMFORT PLATES

SWEET

## The Bangkok Brownie – 225

Kad Kakao chocolate, salted caramel, roasted cashew nuts, Thai tea ice cream

## Tropical Fruit Crumble – 215

Seasonal local fruits, oat and butter crumble, coconut ice cream

## Ice Cream – 69 per scoop

Vanilla, Coconut, Thai tea, Vietnamese coffee, Kad Kakao chocolate, and Seasonal fruit sorbet

## Seasonal Fruit Platter – 215

SWEET

 Vegan Option Available

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