

A LA CARTE MENU

GRILLED LAMB SATAY

Coconut milk, peanut sauce

PRAWN SOUP

Oyster mushroom, kaffir lime leaf, chili, galangal, lemongrass, lime juice, coriander, spring onion

COCONUT MILK CHICKEN SOUP

Oyster mushroom, kaffir lime leaf, chili, galangal, lemongrass, lime juice, coriander, spring onion

SESAME SALMON

Fermented mango, arugula & lime, dried red onion and beetroot, apple & ginger sauce

PRAWN & KAFFIR LIME

Dried mint, basil oil

BAGS OF GOLD

Seasonal root vegetables, shrimp, cabbage and pea sauce

PAPAYA SALAD

Carrot, cabbage, dry shrimp, chili, lime juice, garlic, peanut

MIX VEGETABLES

Broccoli, carrot, shiitake mushroom, asparagus, cauliflower, oyster sauce

GREEN BEANS

Soy sauce, black cumin, sesame oil

PRAWN FRUIT SALAD

Seasonal fresh fruits, peanut, dried shrimp, hot and sour chili sauce

SWEET-CHILLI SAUCE CUCUMBER

'Çengelköy' cucumber, sesame, sour green apple, ginger

SALMON HOT BASIL

Fried basil, fermented fennel oil, black pepper and garlic oyster sauce

SEABASS TURMERIC

Ginger, chili, coconut milk, micro-sprout salad

PHAD THAI PRAWN

Spring onion, bean sprout, tamarind sauce, soy sauce, tofu, egg

LAMB RIBS MASSAMAN CURRY

Baked lamb ribs, fermented chilli oil

DUCK RED CURRY

Roasted duck, red curry, lychee, pineapple, eggplant

TENDERLOIN PANANG CURRY

Mini vegetables, fried kale, panang curry

DOVER SOLE HOT YELLOW CURRY

Dried white onion, lemongrass oil micro-sprout salad, beluga caviar

SEABASS TAMARIND

Fennel, sealed honey shallot, mushroom, dried coriander