

STARTERS



- Homemade Popiah Garing** 🍃 RM 40
Crispy Spring Roll | Shredded Vegetables | Braised Turnip | Sambal Chili Dip
- Kekapis dan Kerabu Pelam** 🍷🍃 RM 52
Pan Seared Scallops | Lemongrass Skewer | Young Mango Salad | Dehydrated Chili Oil | Szechuan Crumbles
- Kerabu Daging Bakar** 🍃🍷🍃 RM 45
Sliced Marinated Grilled Beef | Glass Noodles | Tomato | Lemongrass | Coriander | Wing Beans | Chili Dressing
- Kerabu Kale** 🍷🍃🍃 RM 42
Roasted Sweet Potatoes | Quinoa | Pistachio Crumble | Cranberries | Poached Egg | Sambal Belacan Dressing
- Tauhu Sumbat Dan Cucur Udang** 🍷🍃 RM 55
Fried Bean Curd | Fresh Mixed Vegetables | Vinegar Chili Prawn Fritters | Tangy Peanut Sauce
- Chicken and Beef Satay** 🍷 RM 48
Half Dozen Marinated Chicken & Beef Skewers | Condiments | Peanut Sauce
- Yam Som O Poo Krob** ยำส้มโอปูกรอบ 🍷 RM 45
Traditional Thai Pomelo Salad | Shallots | Dried Coconut | Ground Peanuts | Crispy Crab Meat
- Som Tam** ส้มตำ 🍷🍃🍃 RM 45
Green Papaya Salad | Salted Eggs | Dried Shrimps | Peanuts | Yard Long Bean | Tomatoes | Tangy Tamarind Juice
- Goong Sarong** กุ้งโรตัง RM 52
Deep Fried Crispy Prawn | Pineapple Chilli Sauce
- Laab Gai** ลาบไก่ 🍃 RM 48
Northern Style Minced Chicken Salad | Fresh Thai Herb
- Tod Mon Poo** ทอดมันปู 🍷🍃 RM 52
Crab & Prawn Meat Cake | Sweet Chili Sauce
- Turmeric Bite Sampler** 🍷🍃🍃 RM 110
Chicken & Beef Satay | Homemade Popiah Garing | Goong Sarong | Som Tam

MAINS



Rendang Tok Daging Rusuk 🍲🍴 RM 78

Braised Short Ribs Lemongrass | Nutmeg
Dried Chili | Coconut Milk

Kaeng Khiew Waan Gai 🍴🌿 RM 65

แกงเขียวหวานไก่
Thai Green Chicken Curry | Baby Eggplant |
Sweet Basil Leaf

Kari Mamak Betis Kambing 🍲🍴 RM 80

Braised Lamb Thigh in Local Curry Paste

Goong Meanam Makam Sauce 🍲 RM 78

กุ้งแม่น้ำซอสมะขาม
Grilled River Prawn | Steamed Baby Bok Choy |
Tamarind Sauce | Lime Chili Dressing |
Crispy Shallots

Ekor Assam Pedas 🍴 RM 70

Malaysian Style Slow Braised Oxtail |
Aromatic in Sweet, Sour and Spicy Sauce

Pla Neung Manao 🍲 RM 88

ปลาเน็งมะนาว
Steamed Salmon | Thai Herb | Cabbage |
Spicy Lime Dressing

Ayam Kampong Masak Kerutup 🍲 RM 65

Braised Organic Kampong Chicken |
Kerutup Spices | Coconut Milk Curry

Neau Pad Prik Thai Dum 🍴 RM 98

เนื้อผัดพริกไทยดำ
Stir Fried Sliced Australian Beef | Onions |
Red Chili | Spring Onions | Black Peppercorn |
Oyster Sauce

Ikan Bakar 🍲 RM 75

Whole Roasted Seabass in Banana Leaf |
Homemade Sambal

Pad Kapraw Talay 🍴 RM 65

ผัดกะเพราทะเล
Stir-fried Spicy Seafood | Thai Basil

Udang Galah Masak Lomak Cili Api 🍴 RM 88

Fresh Water Prawns Braised in Coconut Milk |
Turmeric | Bird's Eye Chili

Pla Kua Prik Smunprai 🍲 RM 75

ปลาคว่ำพริกสมุนไพร์
Deep Fried Seabass | Bird's Eye Chili | Garlic Dip

Sayur Masak Lodeh 🍴 RM 40

Braised Mixed Vegetables in Coconut Milk |
Turmeric

Kaeng Phed Ped Yang 🍴🌿 RM 70

แกงเผ็ดเบ็ดียง
Braised Duck in Red Curry | Lychee | Grapes |
Pineapple | Cherry Tomatoes

Penang Style Fried Kway Teow 🍴 RM 60

Wok Fried Flat Rice Noodles | Prawns |
Cockles | Bean Sprouts | Chives | Egg | Scallops |
Sweet Soy Sauce in Mild Chili Paste

Massaman Kea 🍴🌿 RM 75

มัสมั่นแกะ
Slow Braised Lamb in Massaman Curry |
Potatoes | Cherry Tomatoes | Cashew Nuts

Kari Laksa Udang Galah 🍲🍴 RM 80

Curry Laksa Noodle Soup | Fresh Water Prawn

Pad Thai Goong 🍴🍴🌿 RM 60

ผัดไทยกุ้งสด
Wok Fried Rice Noodles | Prawns | Green Chives |
Beansprouts | Peanuts | Tamarind Juice

Laksa Johor 🍴 RM 60

Signature Johor dish
Spicy Thick Fish Broth | Spaghetti | Raw Vegetables

Pak Phad Ruam 🍴 RM 40

ผัดผักรวมมิตร
Wok Fried Mixed Vegetables in Thai Style

🍲 SIGNATURE DISHES 🍴 NUTS 🍴 SPICY 🌿 VEGETARIAN 🌿 VEGETARIAN OPTION AVAILABLE

PLEASE INFORM US OF ANY DIETARY REQUIREMENTS, RESTRICTIONS OR ALLERGIES

ALL PRICES ARE IN MALAYSIAN RINGGIT AND SUBJECT TO PREVAILING TAXES

202301

SOUPS



- Sup Ekor Lembu** RM 45
Oxtail Broth | Local Spices | Potatoes | Carrots | Celery
- Tom Yum Goong Mae Nam** ต้มยำกุ้งแม่น้ำ 🍲🌶️ RM 50
Spicy Broth | River Prawns | Fragrant Thai Herb |
Bird's Eye Chili | Straw Mushrooms

DESSERTS



- Malaysian Ais Batu Campur** 🍧 RM 38
Shaved Ice | Red Bean | Cream of Corn | Grass Jelly |
Attap Seed | Syrup | Ice Cream
- Cendol Pulut Panna Cotta** 🍧 RM 38
Green Rice Flour Jelly | Coconut Milk | Sticky Rice |
Palm Sugar Syrup
- Sago Gula Melaka in Fresh Coconut** 🍧 RM 38
Chilled Tapioca Pearls | Jack Fruit | Infused Coconut
Milk | Palm Sugar Syrup
- Kao Niew Mamuang** ข้าวเหนียวมะม่วง RM 38
Mango Sticky Rice | Coconut Ice Cream
- Tab Tim Krob** ทับทิมกรอบ 🍧 RM 38
Red Rubies in Syrup | Jack Fruit | Coconut Granita
- Siam Cream Brûlée** สยามครีมบรูเล่ 🍧 RM 38
Thai Tea Cream Brûlée | Coconut Milk
- Lai Chi Kang** 🍧 RM 38
Cooling Drink | Lychee | Dried Red Dates | Basil Seeds |
White Fungus | Dried Longan
- Rice Kheer** 🍧 RM 38
Jasmine Rice steamed in Milk | Vanilla-Infused Cream |
Salted Caramel Sauce
- Sliced Tropical Fruits** RM 38
Selection of Sliced Seasonal Fruits
- Selection of Gelato**
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|--------------|------|--------------|------|
| Single Scoop | RM18 | Double Scoop | RM30 |
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- Vanilla | Chocolate | Coconut | Mango | Green Tea
Pandan | Lemongrass | Teh Tarik