

snack

pork & prawn pot stickers <i>chilli oil, soy (3)</i>	120
smoked coral trout betel leaf <i>thai herbs, lime leaf, salmon roe (3)</i>	120
singapore chilli crab <i>fried mantao bun (3)</i>	150
malaysian chicken sate <i>peanut sauce, coconut, spices (3)</i>	110
lao fresh vegetarian spring rolls <i>herbs, chilli ginger sauce (3)</i>	75

small

smoked eggplant <i>fried tempeh, spicy sambal, kemangi</i>	80
wok-charred mushroom <i>soy bean & wild ginger dressing</i>	80
chilli salt squid <i>fried garlic, nuoc cham</i>	100
lamb martabak <i>curry sauce, cucumber pickle, fried curry leaf</i>	110
sticky pork ribs <i>green papaya salad, chilli vinegar</i>	140

share

rich red curry <i>roasted pumpkin, baby corn, crisp tempeh</i>	150
master stock duck salad <i>rambutan, ginger, cucumber, coriander</i>	190
malay-style rendang of beef cheek <i>fresh pressed coconut cream</i>	200
massaman chicken curry <i>potato, peanut, fresh coconut cream</i>	200
crispy pork knuckle <i>soy vinegar</i>	350
bánh xèo pancake <i>king prawns, caramelised pork, peanut, coconut caramel</i>	240
500g crisp whole fish <i>three-flavour sauce, smoked pineapple, fresh herbs</i>	290
500g coconut grilled lobster <i>coconut salad, smoked sweet soy</i>	650

side

cambodian chicken soup <i>lime, lemongrass, fresh herbs</i>	100
stir-fried snake gourd <i>oyster sauce, chilli, garlic, basil</i>	60
stir-fried chinese broccoli <i>soy, sesame</i>	60
steamed organic white rice	20

sweet

'lak lak'	130
<i>pandan pancakes, seasonal fruit, coconut cream, palm sugar caramel, coconut, silver</i>	
'bombe'	150
<i>durian gelato, pandan meringue, indonesian rum flambé</i>	
cà phê flan	110
<i>vietnamese coffee crème brulée, coconut, palm sugar, peanut</i>	
black sticky rice	95
<i>first-pressed coconut cream, mango cheek, candied pandan</i>	
deep-fried ice cream	95
<i>vanilla bean ice cream, bitter chocolate,</i>	
<i>black sesame paste, ginger syrup, cashew nut</i>	
sorbet/gelato (per scoop)	40/50
<i>ask your waiter for today's selection</i>	

cocktails

140

cà phê martini

pandan vodka, vietnamese coffee, crème de cacao, kahlua

lychee kaffir martini

kaffir lime vodka, lychee liqueur, lychee, lime

mandarin smash

ginger tequila, aperol, orange bitters, mandarin

blinding mary

chilli vodka, nahm jim, sweet chilli, coriander, lime, tomato

siam colada

mango-infused rum, virgin coconut cream, caramelised pineapple, kaffir lime

holy basilroska

thai basil infused vodka, lime, lychee

ginger caipirinha

light rum, ginger, lime, mint, lemongrass

virgin

lychee spritz

lychee, soda, lime, mint

65

pineapple kick

pineapple, palm sugar, chilli salt, mint

65

thai basil lemonade

lemongrass syrup, thai basil, lime, soda

65

lemon iced tea

earl grey tea, lemon

50

thai milk tea

thai tea, evaporated milk

45

vietnamese iced coffee

vietnamese butter-roast coffee, condensed milk

65

water

aqua reflection still/sparkling

40

coffee/tea

espresso, macchiato, long black,

45

flat white, cappuccino, latte

wild harvested kopi luwak (2 serves)

350

earl grey, darjeeling, english breakfast,

45

jasmine, peppermint, chamomile, green