

## Fresh

TANGMO PLA HANG แต่งโมปลาแห้ง \$65  
Compressed Fresh Watermelon, dried fish powder, crispy shallots, kaffir lime leaf

ROTI KOR MUU YANG PRIK POW โรตีสตรีคอกเผา \$95  
'Don't Tell Mom' Roti Pancake, BBQ pork neck, chili jam, fresh herbs, crispy shallots

YUM MA KUER ยำมะเขือ \$90  
Roasted Eggplant Salad, dried shrimp, soft duck egg, minced chicken, rice crackers

⚡ YUM WOON SEN ยำวุ้นเส้น \$135  
Fresh Seafood Glass Noodle Salad, shallots, chili, sour dressing

⚡ SOM TAM THAI ส้มตำไทย \$95  
Green Papaya Salad pounded in a mortar, palm sugar, fish sauce, fresh chili, dried shrimp + Add salted duck egg \$12



## Smaller

↖ We're onto you!

KAI LOOG KEUY ไข่ลูกเขย \$65  
Thai Son-in-Law Scotch Egg, minced chicken, crispy shallots

KHAI JEAW PHU ไข่เจียวฟู \$145  
Fluffy Crab Omelette, scallion, fried Thai garlic

GAI SATAY ไก่สะเต๊ะ \$85  
Charcoal Grilled Chicken Skewers, peanut sauce, cucumber relish

⚡ MUEK YANG หมึกย่าง \$95  
Charcoal Grilled Squid Skewers, green chili seafood sauce, fresh lime

MUU BING หมูบึ่ง \$90  
Charcoal Grilled Pork Neck Skewers, dark soy, evaporated milk

SUE RONG HAI เสือร้องไห้ \$110  
Crying Tiger Beef Skewers, jaew sauce, toasted rice

GRAJIAB YANG กระเจียบย่าง \$65  
Charcoal Grilled Okra Skewer, green chili sauce



## Soup & Curries

⚡ TOM YUM GOONG ต้มยำกุ้ง \$135  
Thai Aromatic Hot and Sour Soup, tiger prawn, mushroom, shallot, galangal

TOM KHA GAI ต้มข่าไก่ \$105  
Creamy Coconut Chicken Soup, mushroom, lime, lemongrass

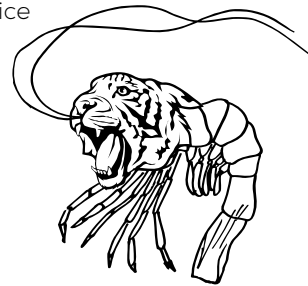
SALMON HOR BAI TONG แซลมอนห่อใบตอง \$185  
Roasted Sustainable Salmon, red curry paste, coconut milk, kaffir lime

KEAW WAAN GAI เขียวหวานไก่ \$145  
Green Free-Range Chicken Curry, baby eggplant, coconut milk, fresh chili, Thai basil

KANG PHET PED YANG แกลงเผ็ดเบ็ดลิบสอง \$195  
Red Roasted Duck Curry, Thai whiskey-soaked kumquats, lychee coconut milk

KAENG MASSAMAN PU NIM แกลงมัสมั่นปูนิ่ม \$255  
Soft Shell Crab, massaman curry, fresh lime, peanut, chili oil

KAENG KEAW WAAN แกลงเขียวหวานเจ \$125  
Vegetable Green Curry, baby eggplant, mushroom, snake beans, tofu



## Grill & Seafood

⚡-SPICY

MOO SE KRONG NAAM PLA WAAN ซีโครงหมูน้าปลาหวาน \$195  
Lemongrass & Fish Sauce Pork Ribs, prik naam pla sauce

⚡ HOY LAI PHAD CHAR หอยลายผัดฉ่า \$255  
Jungle Curry Clams, seasonal local clams, Thai wild ginger, green peppercorns, hot basil

PLA KRABROK MANOW กระบอกมะนาว \$355  
Whole Steamed Seabass, coriander, mushrooms, baby cabbage, lime chili dressing

GAI YANG AROI HOR ไก่ย่างอร่อยเหาะ \$205  
Thai 'Strip Club' Chicken marinated for 24 hours, garlic coriander paste, jaew sauce

Seafood sourced from the best countries we can find!



## Rice & Noodles

↖ Sustainable farmed Thai Fragrant Rice!

SIP SONG PHAD THAI ลิบสองผัดไทย \$210  
Stir-Fried Rice Noodles, Indian Ocean prawns, tofu, peanuts

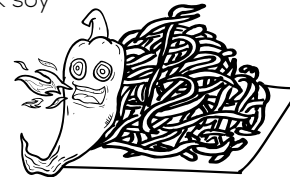
PHAD SEE EW ผัดซีอิ้ว \$155  
Hanger Steak & Rice Noodles, Chinese broccoli, black soy

⚡ PHAD KEE MAO GAI ซี้เมาไก่ \$145  
Drunken Style Spicy Noodles, free-range chicken, green peppercorns, baby corn, lime leaf

KAO PHAD SUAN HHED ข้าวผัดสวนเห็ด \$110  
Vegetarian Fried Rice, wild mushrooms, fried shallots

⚡ KAO PHAD TOM YUM ข้าวผัดต้มยำ \$165  
Tom Yum Style Fried Rice, tiger prawns, lemongrass, kaffir lime

⚡ KRAPOW GAI KAI DAO กระเพราไก่ไข่ดาว \$145  
Stir-Fried Minced Chicken, hot basil green beans, Thai style fried egg, jasmine rice



## Vegetables & Sides

PAD THUA FAK YA ถั่วเขียวคั่ว \$75  
Roasted Green Beans, coriander chutney, crispy garlic

⚡ PAK BOONG KAPI FAI DAENG ผักบุ้งกะปิไฟแดง \$75  
Stir-Fried Water Spinach, Thai 'XO' sauce, dried shrimp

⚡ MUSHROOM PRAD KRAPOW กระเพราเห็ด \$70  
Straw Mushroom, hot basil, green beans

KAO ข้าวสวย \$35  
Thai Premium Jasmine Rice

KHAO KLONG ข้าวกล้อง \$45  
Brown Rice

ROTI โรตีส \$15

Authentic Thai ingredients where we can



↗ FLIP FOR DESSERT!



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Substitutions and modifications politely declined. 10% Service Charge Applies.  
**Not all dish ingredients are listed. If you have any allergy or dietary requirement, please inform our team!**



# Sip Song

THAI EATERY & BAR



## Cocktails

STORMY SIAM \$105  
Dark Rum, Jasmine Tea, Lime, Ginger Honey, Angostura Bitters, Ginger Beer

CORIANDER MOJITO \$110  
Rum, Elderflower, Calamansi, Coriander, Sichuan Pepper, Soda

"TBC" \$90  
Gin, Blackberry, Lavender, Honey, Thai Basil, Lemon, Ginger Beer

PANDAN COLADA \$100  
Vodka, Pandan, Absinthe, Coconut Milk

SPIKED THAI TEA \$100  
Rum, Thai Tea, Frangelico, Condensed Milk

TOM YUM \$95  
Kaffir Gin, Lemongrass, Coconut, Lime, Bird's Eye Chili

TANGMO SOUR \$110  
Bourbon, Sherry, Watermelon, Fennel & Sage, Lemon, Egg White

MAMUANG MICHELADA \$100  
Mango, Singha Lager, Ancho Reyes, Lime, Chili Rim

TROPICAL SMASH \$105  
Pisco, Lychee, Fresh Passionfruit, Grapefruit, Prosecco

## Boozy Shaved Ice

TARO TARO \$95  
White Rum, Cinnamon Rum, Condensed Milk, Ube Ice Cream

LING KING \$95  
Dark Rum, Banana, Lime, Yellow Chartreuse

## Beer

SINGHA (Draught) \$60  
PERONI (Draught) \$70  
LEO (Bottled) \$60  
MEANTIME PALE ALE (Bottled) \$80  
BUCKET OF LEO \$200

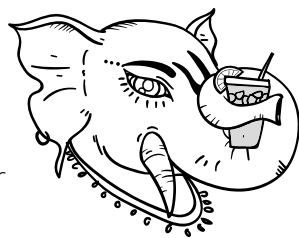
## Sodas

PLUM \$65  
LAVENDER & COCONUT \$65  
KAFFIR & PINEAPPLE \$65

## Thai Tea & Coffee

THAI MILK TEA (Cha Yen) ชาเย็น \$50  
THAI LIME TEA (Cha Manao) ชามะนาว \$50  
THAI ICED COFFEE (Oliang) โอเลี้ยง \$55  
MILO \$50

10% Service Charge Applies.



## Sparkling

VILLALTA PROSECCO EXTRA DRY DOCG NV  
Veneto, Italy

## Rosé

DOMAINE D'ASTROS CUVÉE DE LA LUNE  
Provence, France

## White

CANTINE ARGIOLAS "MERÌ" VERMENTINO  
DI SARDEGNA  
Sardinia, Italy

PIKES, "TRADITIONALE", RIESLING  
Clare Valley, Australia

CRAGGY RANGE, TE MUNA ROAD,  
SAUVIGNON BLANC  
Martingborough, New Zealand

VIGNERONS DE BUXY, CHARDONNAY,  
MONTAGNY BUISSONIER  
Burgundy, France

WINE ON TAP - PINOT GRIGIO

## Red

MEYER-NÄKEL, PINOT NOIR  
Ahr, Germany

TORRES ATRIUM, MERLOT  
Penedès, Spain

MARQUÉS DE MURRIETA RESERVA, TEMPRANILLO  
Rioja, Spain

## Desserts ขนม

ROTI KLUAY โรตีกกล้วย \$85  
Banana Roti Pancake, condensed milk, Nutella

I-TIM MUNMUANG ไอติมมะม่วง \$70  
Ube & Coconut Ice Cream, jackfruit chips, salted peanut brittle,  
Thai whiskey caramel

I-TIM MA PRAW ONN KAO PORD ไอติมมะพร้าวอ่อน \$70  
Coconut & Corn Ice Cream, sticky rice foam, toasted coconut

KAO NEAW MA MUANG ข้าวเหนียวมะม่วง \$85  
Mango Sticky Rice



\$90 / \$380

\$90 / \$450  
Magnum \$700

\$90 / \$450

\$110 / \$500

\$110 / \$530

\$425

\$80



\$110 / \$530

\$90 / \$430

\$540



Fresh Young  
Coconut  
\$50

# Síp Sǒng

THAI EATERY & BAR

