

Fresh

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

ROTI KOR MUU YANG PRIK POW **โรตีสานไหม \$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

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

KHAI JEAW PHU **ไข่เจียวปู \$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

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

Soup & Curries

⚡ TOM YUM GOONG **ต้มยำกุ้ง \$135**
Thai Aromatic Hot and Sour Soup, 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 **แกงเผ็ดเบ็ดลิบสอง \$195**
Red Roasted Duck Curry, Thai whiskey-soaked kumquats, lychee coconut milk

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

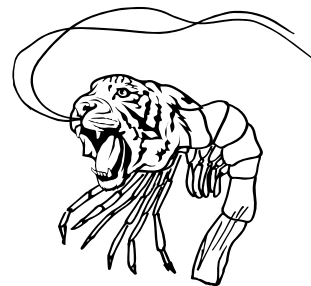
✓ KAENG KEAW WAAN **แกงเขียวหวานเจ \$125**
Vegetable Green Curry, baby eggplant, mushroom, snake beans, tofu

KUAYTIAW REUA **ก๋วยเตี๋ยวเรือ \$105**
Beef Boat Noodles, Hanger, beef meatballs, beef tendons



↖ We're onto you!

Happy Chickens and Happy Eggs roaming free!



Grill & Seafood

✓ -VEGETARIAN ⚡ -SPICY

MOO SE KRONG NAAM PLA WAAN **ซี่โครงหมูน้ำปลาหวาน \$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 \$390**
Whole Steamed Seabass, coriander, mushrooms, baby cabbage, lime chili dressing

GAI YANG AROI HOR **ไก่ย่างอโรยเหาะ \$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, mushrooms

⚡ PHAD KEE MAO GAI **ซีเม่าไก่ \$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, mushrooms, prawns, lemongrass, kaffir lime

⚡ KRAPOW GAI KAI DAO **กะเพราไก่ไข่ดาว \$145**
Stir-Fried Minced Chicken, hot basil green beans, mushrooms, 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 **กะเพราเห็ด \$70**
Straw Mushroom, hot basil, green beans

✓ KAO **ข้าวสวย \$35**
Thai Premium Jasmine Rice

✓ KHAO KLONG **ข้าวกล้อง \$45**
Brown Rice

✓ ROTI **โรตีสานไหม \$15**

Authentic Thai ingredients where we can



↗ FLIP FOR DESSERT!



.....
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) \$80
PERONI (Draught) \$90
LEO (Bottled) \$60
CHALAWAN PALE ALE (Bottled) \$80
BUCKET OF LEO \$200

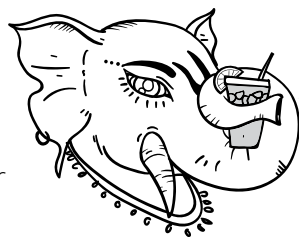
Mocktails

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 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

SIDEWOOD, PINOT GRIS
Adelaide Hills, Australia

VIGNERONS DE BUXY, CHARDONNAY,
MONTAGNY BUISSONIER
Burgundy, France

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 / \$430

\$90 / \$450
Magnum \$700

\$90 / \$450

\$110 / \$530

\$110 / \$530

\$90 / \$450

\$480

\$110 / \$530

\$90 / \$430

\$540



Sip Söng

THAI EATERY & BAR

