

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 \$145
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 ไช่ลูกเขย \$65
Thai Son-in-Law Scotch Egg, minced chicken, crispy shallots

KHAI JEAW PHU ไช้เจียวฟู \$175
Fluffy Crab Omelette, scallion, fried Thai garlic

GAI SATAY ไก่สะเต๊ะ \$95
Charcoal Grilled Chicken Skewers, peanut sauce, cucumber relish

⚡ MUEK YANG หมึกย่าง \$125
Charcoal Grilled Squid Skewers, green chili seafood sauce, fresh lime

MUU BING หมูบึ่ง \$105
Charcoal Grilled Pork Neck Skewers, dark soy, evaporated milk

SUE RONG HAI เสือร้องไห้ \$135
Crying Tiger Beef Skewers, jaew sauce

✓ GRAJIAB YANG กระเจี๊ยบย่าง \$70
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 แกลงเผ็ดเปิดลิบสอง \$205
Red Roasted Duck Curry, Thai whiskey-soaked kumquats,
lychee coconut milk

KAENG MASSAMAN PU NIM แกลงมัสมั่นปูนิม \$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

KUAYTIAW REUA ก๋วยเตี๋ยวเรือ \$135
Beef Boat Noodles, Hanger, beef meatballs, beef tendons, pork skin



↖ We're onto you!

Happy Chickens and Happy Eggs roaming free!



Grill & Seafood

✓ -VEGETARIAN ⚡ -SPICY

MOO SE KRONG NAAM PLA WAAN ซีโครงหมูน้ำปลาหวาน \$215
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 \$415
Whole Steamed Seabass, coriander, mushrooms,
baby cabbage, lime chili dressing

GAI YANG AROI HOR ไก่ย่างอโรยเหาะ \$215
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 \$165
Hanger Steak & Rice Noodles, Chinese broccoli, black soy, mushrooms

⚡ PHAD KEE MAO GAI ซี้เมาไก่ \$155
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 \$175
Tom Yum Style Fried Rice, mushrooms, prawns, lemongrass,
kaffir lime

⚡ KRAPOW GAI KAI DAO กระเพราไก่ไข่ดาว \$155
Stir-Fried Minced Chicken, hot basil green beans, mushrooms, Thai style
fried egg, jasmine rice



Vegetables & Sides

✓ PAD THUA FAK YA ถั่วเขียวคั่ว \$85
Roasted Green Beans, coriander chutney, crispy garlic

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

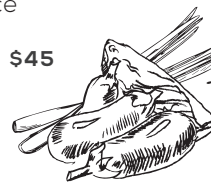
✓ ⚡ MUSHROOM PRAD KRAPOW กระเพราเห็ด \$85
Straw Mushroom, hot basil, green beans

✓ KAO ข้าวสวย \$35
Thai Premium Jasmine Rice

✓ KHAO KLONG ข้าวกล้อง \$45
Brown Rice

✓ ROTI โรตีสี \$15

Authentic Thai ingredients where we can



↗ FLIP FOR DESSERT!



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10% Service Charge Applies.

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



Hungry

Sip Song

THAI EATERY & BAR



Thirsty

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

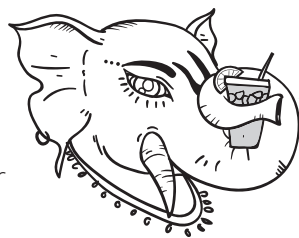
TOM YUM \$95
Kaffir Gin, Lemongrass, Coconut, Lime, Bird's Eye Chili

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



Sparkling

BORGO IMPERIALE NV
Veneto, Italy

Rosé

DOMAINE D'ASTROS CUVÉE DE LA LUNE
Provence, France

White

CANTINE ARGIOLAS "MERI" 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



\$90 / \$430

\$90 / \$450
Magnum \$700

\$90 / \$450

\$110 / \$530

\$110 / \$530

\$90 / \$450

\$480

\$110 / \$530

\$90 / \$430

\$540

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

Water

BELU \$20/person

Environmentally friendly unlimited still and sparkling water



Fresh Young
Coconut
\$50

Desserts ขนม

ROTI KLUAY โรตีกกล้วย \$95
Banana Roti Pancake, condensed milk, Nutella

I-TIM MUNMUANG ไอติมมะม่วง \$80
Ube & Coconut Ice Cream, jackfruit chips, salted peanut brittle,
Thai whiskey caramel

I-TIM MA PRAW ONN KAO PORD ไอติมมะพร้าวอ่อน \$80
Coconut & Corn Ice Cream, sticky rice foam, toasted coconut

KAO NEAW MA MUANG ข้าวเหนียวมะม่วง \$95
Mango Sticky Rice



Sip Sōng

THAI EATERY & BAR

