

STARTERS

CHARGRILL SWEET CHILI CORN RIBS SWEET, SMOKY, SPICY GF V* 6

OKRA FRIES GRAM FLOUR BATTER, WITH CHEFS SPICE BLEND 8

CRISPY CHILLI BEEF TOSSED IN SWEET CHILI & TIMUR PEPPER SAUCE 10

PORK SEKUWA CHARGRILLED PORK BELLY, HOUSE NEPALI SPICE MIX, TOMATO & GREEN CHUTNEY GF 11

VIETNAMESE CHICKEN WINGS LIGHT CORN BATTER, DEEP FRIED, JAEW COATING GF 11

CHUN HO'S SALT & PEPPER SQUID CORN BATTER, CHEFS PEPPER BLEND, SHALLOTS, FRIED GARLIC GF 11

CHICKEN/VEGETABLE/PORK MOMOS WITH TOMATO ACHAAR, CORIANDER & TAMARIND SAUCE 10

CHICKEN/VEGETABLE/PORK MOMOS STEAMED, WITH HOUSEMADE RED COCONUT CURRY 12

MUSHROOM & TOFU DUMPLING CHINESE STYLE WITH HOUSEMADE CHILLI OIL V* 10

MAINS

CHARGRILL SWEET POTATO CURRY HOUSE RED COCONUT CURRY, GREEN BEANS, CARROTS V* 15

PENANG CHICKEN LAKSA EGG NOODLES, BEAN SPROUTS, LIME AND RED CHILI 17

PENANG KING PRAWN LAKSA EGG NOODLES, BEAN SPROUTS, LIME & RED CHILI 19

CHICKEN GREEN CURRY COCONUT, THAI BASIL & KAFFIR LIME CURRY 16

KING PRAWN GREEN CURRY COCONUT, THAI BASIL & KAFFIR LIME CURRY GF 17

ISAN GAI YAANG CHARGRILLED CHICKEN LEG QUARTER, GARLIC, SOY, HERBS & HONEY GLAZE 17

CHARGRILL CHICKEN RED CURRY HOUSEMADE RED COCONUT CURRY, VEGETABLES 16

GOCHUJANG GRILLED LAMB RIBS HOUSE BARBECUE SAUCE, SPRING ONIONS 18

BEEF KOSHA MASALA SLOW BRAISED, THICK MASALA, AROMATIC SPICES 18

CRYING TIGER CRISPY PORK BELLY, TAMARIND SAUCE, HOUSE SLAW 22

SIDES

COCONUT & LEMONGRASS RICE GF V* 4.5 ~ PARATHA V 4.5 ~ KACHUMBER SALAD V* 5

GARLIC FRIED PAK CHOI GF V* 4.5 ~ HOUSE SLAW GF 5 ~ TOMATO CHUTNEY GF 2.5

DESSERTS

MISO CARAMEL CHEESECAKE WITH ROASTED PECANS 8

MANGO CARDAMOM PANNA COTTA WITH SHREDDED TOASTED COCONUT GF 8