



















Asian soul food Fancy beverage Vibrant art & music





small plates & Sharing

PANDAN CHICKEN

95.000

Fried ginger chicken bites wrapped in Pandan leaves, soy-sweet dipping sauce.

CHEEZY BALLS

Housemade flavored cashew cheeze. served with puffed sticky rice cakes.

- *** CURRY, DRY FRUIT & NUTS**
- * BLACK PEPPER & GARLIC

MEKONG BALLS

Mekong fish & tofu fried balls, Served with spicy pineapple dip, fresh herbs and cucumber.

* SMALL (x6) 80.000

*** LARGE** (x12) 160.000

TORNADO FRIES

70.000

Tornado potato fries with smoked paprika salt. Served with papaya ketchup.

BEEF X BETEL

115.000

Skewers of lemongrass beef wraped in wild betel Leaves. Topped with peanuts, fresh herbs and pickels. Served with magic sauce.

CARROT LOX

Vegan carrot "smoked salmon," cashew cream cheeze with dragon fruit pancakes and sweet mustard dill sauce.

* SMALL (x3)

90.000

* LARGE (x5)

150,000

MAPO TOFUMMUS

100.000

Sichuan pepper braised topping, tofu & candied garlic spread; crispy wonton, chilli oil.

• SICHUAN PORK



SICHUAN TEMPEH & SHIITAKE



starters

* BUFFALO YUKHOE! TARTARE 230.000 Korean style raw buffalo with garlicsesame-ginger dressing, seaweed-cucumber salad, garlic chisps and bonito flakes. Served with edamam & mesclun salad and sesame bao bun.

POKE BOWL

135,000

Seaweed 3 rice balls, topped with smoked carrot lox, mango, edamane, cucumber, radish, sweet peppery ginger, rice-nori crisp, soy-sesame sauce.

CURRY CHEEZE ASIAN PEAR

Hibiscus poached pear stuffed with homemade cashew curry cheese. Served with 5 spices candied seeds, wild forest honey and mesclun salad.

MANGO SALAD

Sweet & green mango and fresh herbs salad. Served with green mango wedges & roasted galangal rice rim and puffed rice cakes.

* MAGIC SAUCE OR . PVEGAN SAUCE







mains

TURMERIC FISH

225.000

Dill-Tumeric fish baked in banana leaves and mango chutney sauce.
Served with coconut rice, spicy roasted mango and peanuts.

PRESERVED LIME CHICKEN 205.000
Slow-cooked chicken with preserved lime, olives and peppery lao ginger.
Served with tornado potato frie & smoked paprika salt.

CRYING TIGER

360.000

Grilled marinated buffalo tenderloin steak.
Served with smoky tamarind chilli sauce, lemongrass cucumber salad and purple sticky rice.

* BLACK HOLE SUN PORK BELLY

280.000

Xaoxing wine braised pork belly with spicy cocoa sauce.
Served with black forbidden rice, pickled mustard seeds and tumeric daikon.

CARBOISAYOINARA

205.000

Fresh noodle with parmesannori-miso sauce. Served with Chiitake mushrooms, soy-cured egg yolk, dry bonito fish and parmesan crisp.

SESAME STREET

185.000

Smocked 3 colors tempeh, sesame seeds and tamarind-hibiscus sauce. Served with sweet potatoes mash, coleslaw pear salad and starfruit pickles.

sweet thooth

MATCHA CHEESECAKE

135.000

Japanese green tea cheesecake with chocolate crust.
Served with Thai chocolate whipping cream and crystalized sesame-miso crumb.

* DEATH BY CHOCOLATE*

180.000

Long pepper dark chocolate Marquise, whipped white chocolate, raw cacao nibs coffee-cocoa crisp, spicy ginger & caramel.

Superior sourced Thai chocolates.

DANCE MONKEY NICE CREAM

120.000

Non-dairy banana based ice-cream, peanut butter, dark chocolate, banana, tamarind caramel sauce.

(Please note this dessert is made on spot, but it's worth the wait :)



















