

lansi

S M A L L

- 10 **Spiced Beef Crepes** – Tamarind chilli | Lime | Herb salad
- 10 **Potato & Leek Pancake** – Mango relish | Sambal (vt, v)
- 10 **Nahm Prik Squid** – Chilli | Garlic (gf, df)
- 10 **Lemon Grass Chicken Slider (2)** – Sesame brioche | Slaw | Sriracha mayo
- 12/24 **DIY Tempura Soft Shell Crab Tortillas (2 or 4)** – Pickled vegetable | Holy basil | Scud chilli
- 10 **Rice Noodles** – Prawn | Chicken | Greens (df)
- 10 **Crispy Chicken Wings** – Schwan salt | Nahm jim (gf, df)
- 10 **Steamed Dumplings (4)** – Salt n pepper prawn har gow | Spiced duck
- 8 **Cassava Crackers** – Chilli aioli (vt, df)
- 10 **Sweet Potato Chips** – Cilantro aioli (vt)
- 6 **Salmon Brioche** – Miso butter | Pickle daikon | Wasabi aioli | Shiso

L A R G E

- 18 **Mekong Chicken Burger** – Pickled carrots & daikon | Spicy green aioli | Herb salad
- 21 **Flounder** – Banana leaf | Asian herbs | Okra & eggplant moju | Coconut rice
- 21 **Schwann Roast Duck** – Fresh egg noodles | Chilli jam | Fried shallots | 65-degree egg
- 17 **Beef Short Rib** – Pandan rice | Green chilli & coconut sambal | Cassava crackers
- 16 **Devilled Chicken** – Rice circlets | Coconut cream | Mustard turmeric gravy
- 16 **Crispy Fried Chicken** – Egg fried rice | Morning glory
- 18 **5 Spice Roast Pork Belly** – Thai Fried rice | Banana blossom & green papaya salad | Crackling
- 15 **Spicy Bowl** – Soba noodles | Kimchi | Bean shoots | Roasted sesame tofu | Shredded cabbage carrots | Pickled daikon | chilli | ginger miso dressing (vt, v, df)
- 15 **Tender Beef Salad** – Flat rice noodles | Pickled papaya | Thai chili dressing (df)

L A S T

- 9 **Sorbet 3 Times** – Mango | Raspberry Rousse | Pink moscato
- 11 **Lemon Grass Pannacotta** – Wafer | Chilli caramel (vt)
- 12 **Mint Slice Pancakes** – Caramelized coconut | Chocolate | Mint (vt)

S I D E

- 7.5 **Khao Pad**
- 7.5 **Wokked Vegetables** – Shitake | Corn | Kai Lam | Tofu | Sweet soy
- 7.5 **Morning Glory** – Chilli | Garlic | Belacan
- 4.5 **Steamed Rice**

(vt) vegetarian (v) vegan (gf) gluten free (df) dairy free

Our food philosophy is to create dishes with fresh, local and seasonal ingredients. All the curries and sauces are made in house. We are unable to guarantee that meals are free from traces of nuts.