



## BRUNCH SET VEGAN THREE COURSE MENU

**OK GO!**

เมี่ยงส้มโอ - **VEGAN POMELO BETEL LEAF** **VE GF**

Pomelo, caramelised coconut, mint, cucumber, coriander, shallots & lemongrass

**YUM!**

ขนมกวยช่าย - **KHANOM GUI CHAI** **VE**

Fried Thai chive dumpling w/ dark soy, black vinegar & chilli dipping sauce

เครื่องไหม้ลาบเต้าหู้ - **NORTHERN THAI VEGAN LARB** **VE GF**

Northern Thai herbs & spices w/ minced firm tofu, mushrooms, mixed greens, chilli, lime, cucumber & shallots

ยำข้าวทอด - **YUM KHAO TOD** **VE GF**

Crispy rice w/ wood ear mushrooms, spring onion, lime, coriander, ginger, mint, Thai basil, chilli, peanuts, lettuce & nam jim gai dipping sauce

**WOW!**

“ว้าว! เลิศล้ำ!” เคอร์รี่เข้ายวน - **THE WOW!** **VE** **GF**

A vibrant assortment of meat free flavours featuring:

Vegan Chiang Mai Soup with vermicelli noodles,

Central Thailand vegetable curry and classic

Vegan Pad Thai, all served with fragrant jasmine rice

### SWEET REMINISCENCE

(+\$9PP ONE IN, ALL IN)

A sharing platter of seasonal vegan Thai Sorbets  
& Mango Sticky Rice of NT mango cheeks, black & white sticky rice,  
mango curd, roasted mung bean & coconut ice cream

**GF** - Gluten Free | **GF** - Gluten Free Option | **VE** - Vegan 15% Surcharge on Public Holidays

# DRINK SELECTION

(90 minutes of bottomless beverages)

Beginning at 12:30pm and concluding at 2pm | Free water is available | Drink responsibly

## COCKTAILS

### KOSMOPOP

A refreshing and tangy cocktail featuring infused kaffir lime vodka, triple sec, a hint of sweetness from sugar, and a zesty blend of lime and cranberry juices.

Perfect for those seeking a vibrant and balanced flavour experience.

### STORMY SPRITZ

Prepare for a whirlwind of flavours with our Stormy Spritz. This captivating cocktail combines the bold richness of The Kraken Rum with a delightful twist of upside-down prosecco. Topped off with a refreshing ginger beer, it creates a stormy sensation that will leave you craving more.

### LYCHEE POP

Indulge in the tropical allure of our Lychee Pop cocktail. Crafted with Havana Club 3, a premium rum, and complemented by the exotic sweetness of Lychee Liqueur.

Fresh mint and zesty lime add a vibrant twist to this delightful libation. Topped off with crisp soda water, it delivers a refreshing effervescence that will transport you to paradise.

## MOCKTAILS

### KOH SAMUI CHILLER

Savour the sweetness of watermelon Monin, perfectly balanced with a splash of tangy lime juice.

This invigorating blend offers a rejuvenating experience, making it the ideal choice for those seeking a non-alcoholic, yet enticing, beverage option. Sit back, relax, and let the Koh Samui Chiller transport you to tropical bliss.

### PANDAN TEA

This delightful mocktail combines pandan syrup and luscious pandan custard for a creamy and aromatic experience. Sip and savor the tranquil essence of pandan in every refreshing sip.

## WINES

Prosecco Upside Down, NZ

Prosecco La Gioiosa 0%, ITL

Sauvignon Blanc Castelli 'The Sum', WA

Rosé Giesen 0%, NZ

Shiraz Cabernet Penfold's 'Koonunga Hill', SA

## BEERS

BangPop Lager & Heineken 0%

## SOFT

Soft Drinks | Sparkling Water | Juices