



BRUNCH SET

\$89 PER PERSON

THREE COURSE MENU

OK GO!

เมี่ยงกุ้งโขลกใบชะพลู - **PRAWN & GINGER
BETEL LEAF**

GF

W/ minced prawn, ginger, chilli jam, caramelised coconut, kaffir lime, peanuts, shallots & lime (i)

YUM!

ทอดมันปลา - **RED CURRY FISH CAKES**

GF

Red curry, & snake bean fish cakes w/ nam phrik ta-krai jam & nam jim ajaad dipping sauce

ทอดมันข้าวโพด - **TOD MAN KHAO POD**

VE GF

Thai style corn fritters w/ nam jim gai dipping sauce

หมูปิ้ง - **MOO PING**

Grilled Scottsdale pork belly skewers w/ garlic, coriander, fish sauce, oyster sauce & coconut marinade, peanuts, petite Thai herb salad & tamarind nam jim jaew

WOW!

เลิศล้ำ! - THE WOW!

Platter of vibrant colours & flavours including:



**GREEN
CHICKEN CURRY**

w/ steamed
jasmine rice



**FRESH
LARB GAI**

Thai chicken
salad



**OUR FAMOUS
PAD THAI**



Vegan



Gluten Free

Seafood Origin – (i) = Imported

15% Surcharge on Public Holidays

DRINKS SELECTION

90 minutes of bottomless beverages

Beginning at 12:30pm & concluding at 2pm

COCKTAILS

KOSMOPOP

A refreshing & tangy cocktail featuring infused kaffir lime vodka, triple sec, a hint of sweetness from sugar, & a zesty blend of lime and cranberry juices. Perfect for those seeking a vibrant and balanced flavour experience.

THAI MILK TEA MARTINI

A creamy & aromatic cocktail featuring Absolut Vanilla Vodka, Kahlúa & Baileys, blended w/ strong Thai black tea, evaporated milk & a pinch of sea salt. Rich, smooth & slightly sweet, it brings together the comfort of Thai milk tea w/ a bold cocktail twist.

PASSIONFRUIT & LYCHEE MOJITO

A bright & refreshing cocktail featuring Havana Club 3yr White Rum, Soho Lychee Liqueur, passionfruit purée, fresh lime juice & sugar syrup. Finished w/ fresh mint leaves & sparkling soda water, it delivers a tropical mix of sweet lychee, tangy passionfruit & zesty lime in every sip.

MOCKTAILS

KOH SAMUI CHILLER

Savour the sweetness of watermelon Monin, perfectly balanced w/ 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 & luscious pandan custard for a creamy & aromatic experience. Sip and savour the tranquil essence of pandan in every refreshing sip.

WINES

Leonard Rd Brut Cuvee
South Eastern Australia

Prosecco La Gioiosa 0%
Italy

Mc Phersons Family 'Bella's' Pinot Grigio
Victoria

Ara Zero Sauvignon Blanc
New Zealand

Shiraz Cab Penfolds 'Koonunga Hill'
South Australia

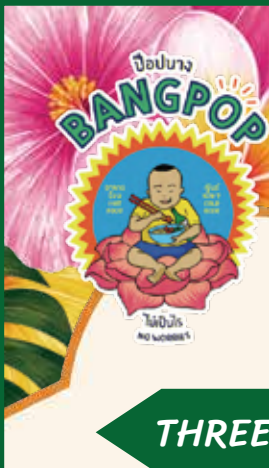
BEERS

FatBoy Lager
Asahi 0%

SOFT

Soft Drinks
Sparkling Water
Juices

Free water is available | Drink responsibly



VEGAN BRUNCH SET

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OK GO!

ทอดมันข้าวโพด - **TOD MAN KHAO POD** VE GF
 Thai style corn fritters w/ nam jim gai dipping sauce

YUM!

เชียงใหม่ลาบเต้าหู้ - **NORTHERN THAI VEGAN LARB** VE GF
 Northern Thai herbs & spices w/ minced firm tofu, mushrooms, mixed greens, chilli, lime, cucumber & shallots

เมี่ยงขนุนเหนียวใบชะพลู - **STICKY JACKFRUIT BETEL LEAF** VE GF
 W/ pineapple, kaffir lime, thai basil, fried shallots, coriander, coconut & lime

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!

เลิศล้ำ! - THE WOW!

Platter of vibrant colours & flavours including:



SEASONAL THAI RED CURRY
 with steamed jasmine rice



STIR FRIED VERMICELLI



TOM YUM FRIED RICE



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