

APPETIZERS

Served All Day

💿 Ballerina Wings 📗 18

2 Fried chicken wings with tamarind-palm sugar sauce & tropical fruit

Bechamel Taro Nachos | 19

Marinated tamarind prawns with avocado bechamel sauce served over fresh taro chips, topped with swiss & mozzarella cheese

💿 🢿 Chor Muang Flower Dumplings 📗 17

Traditional Thai flower dumplings, stuffed with chicken (2), pork (2) and veggie peanut, sweet radish, onion & cilantro

Seared Mango Tuna | 20

Appy-sized ginger marinated ahi tuna, served with green mango salsa & avocado

Siam Sliders | 19

3 sliders with homemade buns:

- · Lemongrass chicken, green mango & red curry in a heetroot hun
- Grilled prawn, green mango & yellow curry in pumpkin bun
- Grilled marinated pork, green mango & green curry in a spinach

Eggplant Chicken Roulade | 15

Marinated chicken, lemongrass, oyster sauce, served with spicy herb sauce

Namprik Ong Prawn Bao | 18

Prawns, Swiss cheese, green salad served with namprik sauce

SOUPS & SALADS Served All Day

Gang Liang Soup I 15

Butternut squash, lemon basil, lesser ginger, shrimp paste, cream cheese ice cream

House Salad I 17

Mixed greens, apple, grilled pineapple, red onion, cherry tomatoes, candied walnuts, sliced almonds, cucumber, havarti cheese, avocado with a raspberry vinaigrette

- Grilled lemongrass chicken (+7)
- Breaded spicy fried chicken (+7)
- Grilled prawns (3) (+8)
- Extra avocado (1/2) (+5)

BRUNCH & LUNCH

Served until 2:30 p.m.

Avocado Prawn Toast | 18

Avocado, prawns, bacon seasoning, micro greens on homemade

Hidden Gold Benny | 22

Our take on eggs benedict, with a poached egg in a seasoned pork ball wrap served on bacon, lettuce & ham over herbal fries & asparagus with a red curry, basil, white wine hollandaise sauce

Stuffed Omelette | 19

2 eggs, seasoned pork, onion, cilantro, bell peppers, garlic, served with garlic nuggets potatoes, cheese

Belgian Waffle | 19

With fruit & ice cream or bacon and maple syrup

Soufflé Pancake | 20

Fluffy pancake & fresh fruit, topped with crème brûlée sauce (takes approximately 35 minutes to prepare)

Grilled Cheese Chicken Waffle | 20

Waffle, fried BBQ chicken, cheddar, mixed greens, avocado herbal mayo & microgreens

Menagerie French Toast Brulée 18

Pandan leaf custard & bacon bread, peach cream stuffed french toast with banana brulée, topped with coconut caramel sauce & syrup

Pork Tenderloin Schnitzel | 29

Marinated breaded pork tenderloin, pineapple BBQ sauce, mixed greens, candied walnuts, raspberry vinaigrette

Midnight Burger | 27

Homemade beef burger with bacon, tomato, cheddar cheese & special sauce in a charcoal bun, served with either taro & yam fries or salad

DESSERTS

Served All Day

Apple Tarte | 17

French style Apple tarte served with coconut rum ice cream. Gala apple and puff pastry

Banoffee Crumble I 12

Layers of banana, strawberry, cream & cookie crumble with a coconut caramel sauce

u 💷 Coconut Crème Brûlée l 🛭 18

Coconut milk, palm sugar, egg, pandan leaf, milk

Thairamisu I 16

Blend of thai iced tea & coffee, cream, spiced biscuits & white chocolate



20% gratuity for groups of 8 and over.



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DINNER Served from 2:30 p.m. to Close

Almond Crusted Arctic Char I 38

Pan-seared arctic char, served with cauliflower purée, asparagus & beets

Sablefish Risotto I 45

Pan-seared sablefish, served with portabello mushroom risotto and Swiss cheese

Fettuccine Scallop Pad Cha I 35

Scallops, basil, parmesan, peppercorn, green peas, ginger pad cha sauce

Seared Mango Tuna I 35

Ginger marinated ahi tuna, served with green mango salsa & avocado

Midnight Burger I 27

Housemade beef burger with bacon, tomato, cheddar cheese & special sauce in a housemade charcoal bun. Choice of taro & yam fries or salad.

Sous Vide Thai Khao Soi Steak I 42

Triple AAA Steak served with egg noodles, seasonal veggies, spicy khao soi gravy

Massaman Lamb Shank | 48

Braised, premium grade lamb shank, served with hand mashed pomme purée, tamarind, carrot & broccoli

Pork Tenderloin Schnitzel | 29

Marinated breaded pork tenderloin, pineapple BBQ sauce, mixed greens, candied walnuts, raspberry vinaigrette

Yellow Curry Garlic Chicken 1 35

Pan-seared garlic chicken breast, served with roasted potato pavé, seasonal vegetables & yellow curry sauce

💷 🔍 King Oyster Mushroom Risotto 🛭 27

Tom kha broth risotto, grilled mushrooms with Swiss cheese

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