

OUR WINE PAIRING RECOMMENDATION

*Be adventurous, explore our complete wine list
for more pairing possibilities*

Som Tam

Thai papaya salad
625

Zonin Prosecco

*Glera,
Veneto, Italy*
500/glass

Tom Yum Goong

*prawns, tom yum broth, galangal,
lime, chili, mushroom*
675

Dr. Loosen Dr.L

*Riesling,
Mosel, Germany*
500/glass

Yum Pla Duk Foo

catfish floss, green mango, cashew nut
695

Map Maker

*Sauvignon Blanc,
Marlborough, New Zealand*
675/glass

Gaeng Khieo Wan Gai

*green curry, chicken, basil,
finger chili, kaffir lime*
795

Laurenz V, Singing

*Grüner Veltliner,
Kamptal, Austria*
575/glass

Gaeng Massaman Nuea

*massaman curry, beef, cashew,
onion, potato, peanut*
1,025

Penfolds Koonunga Hill

*Shiraz Cabernet,
Barossa Valley, Australia*
575/glass

Phad See Ew Moo

*rice noodle, pork,
Chinese broccoli, dark soy sauce*
625

Map Maker

*Pinot Noir,
Marlborough, New Zealand*
675/glass

Khao Niew Ma Muang

mango sticky rice
450

Bosio Moscato d'Asti

*Moscato,
Piedmont, Italy*
575/glass

Please inform our staff, in case you have any food allergies or special dietary requirements.

Price is inclusive of local tax and VAT subject to 10% service charge.