

FOOD

Small plates

Grilled Chicken Sate <i>Chicken, belacan, peanut sauce</i>	16
Mixed Berries Somtam <i>Young mango, shredded cucumber, fish sauce</i>	28
Cod otak-otak <i>Seafood, spiced custard, betel leaf</i>	34
Toro Miang Kham <i>Fatty tuna, galangal caramel, chilli</i>	42

Seafood

Orange Curry <i>Mussels & clams, turmeric, lime, Shaoxing Wine</i>	45
Chargrilled Mackerel Masak Nanas <i>Pineapple, coconut cream, grilled paku</i>	56
Asam Pedas <i>Grilled prawns, coconut cream, kaffir lime</i>	115
Black Cod Bakar <i>Turmeric leaf, fermented soy bean, sun dried tomatoes</i>	125

Meat

Spiced Crispy Roasted Duck <i>Southern Thai red curry sauce, Thai basil, longan</i>	55
Beef Cheek Massaman Curry <i>Australian Wagyu beef cheek, lemongrass, roasted potatoes</i>	62
Gaia's Daging Salai <i>Australian Wagyu beef ribs MB8/9, kiwi, pear, ginger</i>	185

Vegetables

Grilled Kerabu Salad 28
Seasonal herbs, vegetables & fruits, roasted peanut dressing

Stir-fried Market Greens 28
In-season vegetables, garlic, soy sauce

Noodles

Langkasuka Pad Thai 48
Prawn, young mango, tamarind

Sai Buri Crab Glass Noodles 88
Hand-picked crab, green curry paste, eggplant, Thai basil

Rice

Three Grain Rice 5

Dessert

Kuih Ketayap 24
Pineapple, tamarind, smoked coconut

Pulut Tai Tai Brulee 25
Gula melaka, kaffir lime leaf

Pandan Layered Cake 28
Coconut mousse, pandan kaya

Sambal Chocolate Fondant 40
Spicy asam boi, iced cham ice cream
**20 minutes wait time*