LIQUID

ALL-DAY MENU

All prices are in Thai Baht and are subject to a 10% service charge and a 7% VAT
VG Vegan · V Vegetarian · GF Gluten-free · DF Dairy-free · Spicy

BRUNCH

House granola bowl VG GF

Chocolate granola, greek yoghurt, seasonal fruits, cocoa powder

240

Baba ganoush on toast V DF

Roasted eggplant, Thai basil pesto, smoked tomatoes, pomegranate, dukkah on sourdough

200

Avocado on toast V

Smashed avocado, smoked roasted tomatoes, marinated feta, sunflower sprouts, toasted seeds on sourdough

+60 free-range poached eggs

240

Curried eggs benedict

Smoked salmon, free-range poached eggs, vadouvan hollandaise, spinach, fried curry leaves on English muffin

320

Shakshuka V

Two free-range eggs poached in red pepper sauce served with spiced labneh, crispy chickpeas with sourdough toast

320

SANDWICHES & TOASTIES

Palak paneer toastie V

Sautéed spinach, paneer cheese, mozzarella, cheddar in sourdough or wrap

340

Tuna & broccoli toastie

Tuna salad, broccoli, red onion, cheddar, mozzarella in sourdough or wrap

340

Lamb kofta toastie

Lamb kofta, garlic toum, mozzarella, cheddar, raita, salad green, pickled onion, in sourdough or wrap

360

Grilled eggplant VG DF

Grilled eggplant, grilled capsicum, chickpea hummus, garlic toum, salad greens in sourdough or shokupan

340

Tandoori chicken

Tandoori marinated chicken thighs, cucumber raita, mint, dill, salad greens in sourdough or shokupan

360

Roast chicken

Roast chicken breast, Caesar dressing, turkey bacon, grana padano, gribiche, free-range fried egg, dressed lettuce in sourdough or shokupan

360

SNACKS & SALADS

Left to right: Sweet potato fries, House bread with dip, Moroccan chicken salad

Sweet potato fries V GF

Sweet potato fries, sea salt, garlic aioli

200

House bread with dip VG GF DF

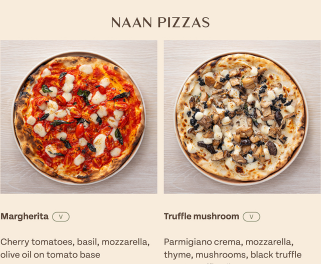
Clay oven-baked garlic naan bread with chickpea hummus & baba ghanoush

200

Moroccan chicken salad GF

Moroccan chicken skewers, Roma tomatoes, japanese cucumber, spiced cous cous, mint chutney, salad greens, mint, dill, dukkah

360



Left to right: Coconut chicken karaage, Roast cauliflower salad

Coconut chicken karaage

Coconut milk marinated chicken thighs, pickled mustard, mango mustard butter

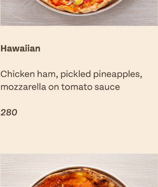
280

Roast cauliflower salad GF DF

Pan-seared salmon, roasted cauliflower, roasted cherry tomatoes, honey mustard emulsion, crispy chickpea, pomegranate, fresh herbs

420

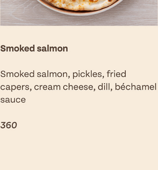
NAAN PIZZAS



Margherita V

Cherry tomatoes, basil, mozzarella, olive oil on tomato base

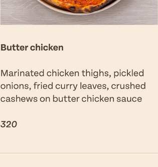
280



Truffle mushroom V

Parmigiano crema, mozzarella, thyme, mushrooms, black truffle paste, truffle oil

320



Hawaiian

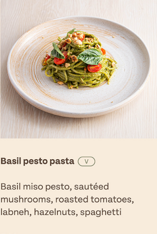
Chicken ham, pickled pineapples, mozzarella on tomato sauce

280

Smoked salmon

Smoked salmon, pickles, fried capers, cream cheese, dill, béchamel sauce

360

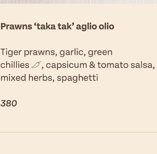


Butter chicken

Marinated chicken thighs, pickled onions, fried curry leaves, crushed cashews on butter chicken sauce

320

PASTAS



Basil pesto pasta V

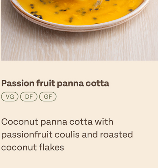
Basil miso pesto, sautéed mushrooms, roasted tomatoes, labneh, hazelnuts, spaghetti

340

Butter chicken pasta

Marinated chicken thighs in butter chicken sauce, coconut cream, crushed cashew, fried curry leaves, rigatoni

360

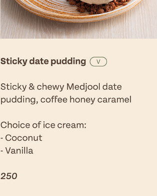


Prawns 'taka tak' aglio olio

Tiger prawns, garlic, green chillies, capsicum & tomato salsa, mixed herbs, spaghetti

380

DESSERTS



Passion fruit panna cotta VG DF GF

Coconut panna cotta with passionfruit coulis and roasted coconut flakes

250

Coffee tiramisu V

Coffee tiramisu, mascarpone cream, chocolate chips, coffee & chocolate sauce

250

Sticky date pudding V

Sticky & chewy Medjool date pudding, coffee honey caramel

Choice of ice cream:
- Coconut
- Vanilla

250

PASTRIES

Croissant

French butter sourdough croissant

100

Lemon & olive oil cake

Lemon & olive oil polenta cake

120

Almond croissant

Twice-baked butter croissant with almond cream and butterscotch filling, topped with almond candy

160

Pain au chocolat

Laminated pastry with chocolate sticks

120

New York cheesecake

Classic New York cheesecake with mixed berry sauce

240

Chocolate flourless cake

Flourless chocolate cake with sweet labneh

240

Black forest cake

Chocolate and cherry cake with chocolate sponge

240

STANDARD COFFEE

Espresso	120
Piccolo	120
Americano	R 120 / L 140
Long black	R 120 / L 140
Flat white	R 130 / L 150
Latte	R 130 / L 150
Cappuccino	R 130 / L 150
Mocha	R 140 / L 160
Affogato	180
Filter coffee	According to beans
Milk alternatives - Oat milk - Soy milk - Almond milk - Homemade rice milk	+30

SIGNATURE COFFEE

Left to right: Matcha latte, Classic chai latte, Thai coconut latte

Classic chai latte

Latte with espresso and homemade chai sauce - served hot or iced

160

Thai coconut latte

Latte with espresso and homemade Thai coconut sauce - served hot or iced

160

Top left to right: Thick chocolate, Orange mocha
Bottom left to right: Rose latte, Mocha

Rose latte

Latte with rose cream sauce - served hot or iced

160

Spiced Mocha

Mocha with homemade spiced-chocolate sauce - served hot or iced

160

Orange mocha

Latte with dark chocolate and orange - served hot or iced

160

Thick chocolate

Thick chocolate ganache, topped with cocoa powder - served hot or iced

160

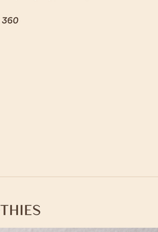
Matcha latte

Latte with white chocolate & matcha sauce - served hot or iced

160

SIGNATURE COFFEE COCKTAILS

Left to right: White Russian, Barrel-aged Negroni, Coffee jungle bird



Left to right: Espresso Martini, Morning nightcap

White Russian

Vodka, Kahlúa coffee liqueur, cold brew coffee concentrate, freshly whipped vanilla cream

360

Espresso Martini

Vodka, Kahlúa coffee liqueur, fresh espresso, brown sugar

360

Coffee jungle bird

Campari, Amaro, cold brew concentrate, cinnamon, pineapple, lime juice

360

Morning nightcap

White rum, cold brew concentrate, maple syrup, bitters, tonic water

360

Barrel-aged Negroni

London dry gin, Campari, whiskey barrel-aged coffee, sweet vermouth, orange

360

SMOOTHIES

Left to right: Watermelon & strawberry, Coconut & lychee, Mango & orange

Watermelon & strawberry

Fresh strawberry, fresh watermelon, lime, yoghurt, and ice

180

Coconut & lychee

Fresh coconut water, coconut milk, lychee, and ice

180

Mango & orange

Fresh mango, orange juice, lime, yoghurt, and ice

180

SPECIALTY TEAS & JUICES

Earl Grey	140
Masala	140
Chamomile	140
Sencha	140
Fresh juice Choose up to 3 options to customise your juice! - Apple - Guava - Sunkist orange - Watermelon - Pineapple - Carrot - Celery Add Ginger shot +10	140
English Breakfast	140
Darjeeling	140
Peppermint	140
Oolong	140
Fresh coconut water	140

WATER & SOFT DRINKS

Sparkling water	120
Soft drinks Choice of: - Cola Zero - Cola - Soda water - Orange soda - Ginger ale - Tonic water - Red bull	90
Mineral water	60