SMALLER
fried prawn heads with turmeric and garlic  5
rice crackers with grilled pork jowl and cashew nut salad  5
kolae grilled mussel skewer  6

LARGER
prawn, snake fruit and shrimp paste relish  10
kolae chicken bamboo skewer  6
kolae red kabocha squash, ajaad relish (v)  12
kolae hogget chop  8 each
pepper curry of grilled venison and sadtor beans  15.5
phuket style soy-braised middlewhite belly and ribs  13
southern gati curry of wild sea bass  16.5

ON THE SIDE
coconut water pickles (v)  4.5
sour mango salad with roasted coconut and dry fish  10
kale and herb fritters with fermented chilli and cashew nuts (v)  9
stir fried seasonal greens (v)  8

Paddi new season hom mali Rice  3.8

DESSERT
pandan sticky rice, young coconut sorbet, peanuts and jackfruit (v)  7

v = vegan or available vegan

Please let your waiter know if you have any allergies.
An optional 12.5% service will be added to your bill which goes directly to our staff.
COCKTAILS
lemongrass and pandan rum milk punch
a blend of dark and overproof rum with arrack, milk oolong tea, lemongrass and pandan

pickled mango dirty martini
gin, dry vermouth, pickled mango brine

coconut whisky soda
roasted coconut washed whisky and soda

Thai herb and salak gin sour
thai basil and kaffir gin, aperol, salak, lime with a riesling and bengali lime foam

NON ALCOHOLIC
Bengali sherbet and livener fizz
calamansi, pennywort and crystal cucumber soda
tamarind, galangal and grachai soda

BEER
lost and grounded – unfiltered helles lager
lost and grounded – wanna go to the sun
jiddlers tipple – summer chug apricot ipa (gf)
singha lager
lucky saint 0.5%

SOFTS
coke / coke zero / tonic / light tonic / soda / ginger beer

An optional 12.5% service will be added to your bill which goes directly to our staff.
**SPARKLING**

sacchetto, spumante extra dry millesimato, 6.85 36
tempting fizz with vibrant aromas of exotic tropical fruits and floral notes

l’eclisse, paltrinieri, lambrusco di sorbara 2020 7.95 42
aromas of dried violets and rhubarb with orange peel and red cherries palate

**WHITE**

bodegas y viñedos de utiel, ‘el renegado’, blanco, macabeo 2022 6.50 34
aromatic aromas of white peach and delicate floral notes

j. de villebois, val de loire, sauvignon blanc 2021 8.55 45
intense gooseberry aromas with a palate bursting with blackcurrant flavours

christoph heiss, malinga, riesling 2021 11.95 63
salty and chock-full of lime fruit with a mineral backbone

flor de verão, vinho verde, verdejo 2022 5.70 30
deliciously light and zesty with hints of tangerine and green herbs

oenops, ‘apla’, malagousia + assirtyko 2022 9.15 48
intense and fresh with aromas of lemon, apple, apricot and soft herbal undertones

weingut mönchhof, mosel, ‘salve’, riesling feinherb 2022 8.55 45
grippy riesling with notes of redcurrant, blood orange and zesty acidity

weingut rabl, langenlois, kamptal, grüner veltliner 2022 9.30 49
spicy opening with subtle aromas of apple, honeydew melon through to a creamy body

**SKIN CONTACT**

azul y garanza, suelo vivo, garnacha blanca + moscatel 2022 9.30 49
apricot and ripe peach aromas and flavours with fennel and lemongrass

buccia nera, trebbiano, malvasia 2022 8.55 45
intense to the nose with a bouquet of banana, pineapple, mango and papaya
## ROSE

<table>
<thead>
<tr>
<th>Wine</th>
<th>Price</th>
<th>Rating</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Bodegas Nodus, ‘Actum’ Rosado, Bobal 2022</strong></td>
<td>6.65 35</td>
<td><strong>Enticing aromas of wild raspberry and tangy red fruits with a smooth palate</strong></td>
</tr>
<tr>
<td><strong>A’ Vita Calabria, Calabria, Rosato, Gaglioppo 2020</strong></td>
<td>11.05 58</td>
<td><strong>Aromas of the Mediterranean sea with notes of small wild red fruits and rose</strong></td>
</tr>
<tr>
<td><strong>Valdibella, Sicily, Dhyana, Perricone 2021</strong></td>
<td>7 49</td>
<td><strong>Smooth, harmonious with undertones of forest fruits and mulberry</strong></td>
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</tbody>
</table>

## RED

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</tr>
</thead>
<tbody>
<tr>
<td><strong>Domaine de Colonat, Moulin-à-Vent, Les Grenèriers, Gamay 2022</strong></td>
<td>12.75 67</td>
<td><strong>Voluptuous dark fruit aromas with a rounded texture and a cherry finish</strong></td>
</tr>
<tr>
<td><strong>Domaine de Lastours, Corbières Rouge, Carignan + Syrah 2019</strong></td>
<td>8.15 43</td>
<td><strong>Velvety with copious aromas of raspberries and wild cherries and hints of liquorice</strong></td>
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<tr>
<td><strong>Paringa Estate ‘Peninsula’, Mornington Peninsula, Pinot Noir 2022</strong></td>
<td>13.30 70</td>
<td><strong>Lifted floral notes, spice and bright cherry aromas with smooth tannins</strong></td>
</tr>
<tr>
<td><strong>Tandem, ‘Ars in Vitro’, Navarra, Tempranillo Merlot 2019</strong></td>
<td>7.25 38</td>
<td><strong>Unoaked blend layered with intense red plum flavours and hints of violet</strong></td>
</tr>
<tr>
<td><strong>Tikveš, Republic of North Macedonia, Kratosija 2021</strong></td>
<td>6.45 34</td>
<td><strong>Bright redcurrants flavours lead to a textured and mouth-filling palate</strong></td>
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</tbody>
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