

The Parlor

FOOD MENU

SOUPS

Tom Kha Gai 320

POACHED CHICKEN,
STRAW MUSHROOM,
COCONUT,
GALANGAL,
LIME LEAVES

Tom Yum Goong 490

TIGER PRAWNS,
YOUNG COCONUT,
KAFFIR LIME,
LEMONGRASS,
CHILI,
LIME

SNACKS

Roasted Nuts 180

CHILI,
SPRING ONION

Blue Swimmer Crab 380

CRUNCHY RICE,
PEANUTS,
PICKLED GARLIC,
CHILI NAM JIM

Ma Hor 320

TIGER PRAWN,
CHICKEN,
PORK,
PEANUT,
CRISPY SHALLOT,
PINEAPPLE

Kanom Beung Yuan 320

PORK,
TIGER PRAWN,
TOFU,
BEAN SPROUT,
PICKLED TURNIP
TURMERIC WAFER

APPETIZERS

Som Tam 320

GREEN PAPAYA,
CHERRY TOMATO,
DRIED SHRIMPS,
PEANUTS,
TAMARIND DRESSING

BBQ Tiger Prawns 480

POMELO,
MINT,
THAI BASIL,
TOASTED COCONUT,
CHILI,
CITRUS

Soft Shell Crabs 490

CRISP SHALLOT,
GARLIC CHIP,
CARAMELIZED FISH SAUCE

Australian Beef Rump Satays 540

CUMIN SPICE,
PICKLED CUCUMBERS,
PEANUT SAUCE

NOODLES & RICE

Crab Fried Rice 490

BLUE SWIMMER CRAB,
FISH SAUCE,
CHILI AND LIME

Pad Thai 440

TIGER PRAWNS,
RICE NOODLES (SEN CHAN),
TAMARIND AND PEANUTS

Gai Tod Hat Yai 320

DEEP FRIED CHICKEN WINGS,
STICKY RICE,
SWEET AND SOUR CHILI DIP,
CRISPY SHALLOT

Guay Tiew Khua 390

RICE NOODLE,
PORK,
POACH EGG,
CHINESE SAUSAGE,
GREEN LEAF

Khao Soi 420

CRISPY EGG NOODLE,
BRAISED CHICKEN,
COCONUT CURRY,
SHALLOT, PICKLE

CURRIES & GRILLS

Hor Mok Yang 420

TIGER PRAWNS,
BLUE SWIMMER CRAB,
SEABASS,
RED CURRY PASTE,
RICE CRACKER

Southern Yellow Curry 440

TIGER PRAWN,
BETEL LEAVES,
TURMERIC

Gai Gor Lae 340

BBQ CHICKEN SKEWER,
COCONUT,
RED CURRY,
TURMERIC,
STICKY RICE

Pork Jowl 490

GALANGAL RELISH,
SEASONAL VEGETABLES,
STICKY RICE

David Blackmore's Full Blood Wagyu Skirt Steak 1,500

LONG BEANS,
CUCUMBER,
ROASTED RICE POWDER,
NAM JIM JAEW

DESSERTS

Coconut Milk Thai Ice Cream

Lod Chong

PANDAN RICE NOODLE SHAPE,
COCONUT MILK SYRUP, CANTALOUPE

240

GOLDEN BEANS,
PEANUTS,
CONDENSED MILK

220

Mango Sticky Rice

COCONUT SAUCE,
GOLDEN BEANS

280

Seasonal Fruit Plate

SALT CHILI

260