



Executive Lunch

4 COURSE LUNCH SET \$40



SOUPS

Chef's Special Soup 

SALAD

(Choose Any 1)

Tea Leaf Salad Lahpet Thoke 
(Add on Shrimp \$6)

Soba Noodles With Yuzu Peanut Butter Sauce 
(Add On Prawn \$7)

Mango Salad With Sweet & Spicy Mustard Sauce 
(Add On Prawn \$7 or Chicken \$5)

STARTER

(Choose Any 1)

Tofu Steak With Laotian Herbs 

BBQ Pork Ribs With Cauliflower Puree

Stir Fried Garlic Prawns

MAIN

(Choose Any 1)

Shan Khow Suey 
(Add On Prawn \$7)

Thai Green Curry With Jasmine Rice 
(Add On Prawn \$7 or Chicken \$5)

Steam Sea Bass With Black Bean Sauce & Jasmine Rice



DESSERT \$15

Gula Melaka Sago



Signature Lunch

6 COURSE LUNCH SET \$72



AMUSE BOUCHE

(Choose Any 1)

Duck Croquette With Truffle Mayo

Burmese Falafal 

SALAD

(Choose Any 1)

Baby Spinach With Crab Stick

Citrus From Burma

DIM SUM

(Choose Any 2pcs)

Silky Siam Truffle 

Bagan Smoked 

Har Gao

Chicken Coriander

STARTER

(Choose Any 1)

Crispy Prawn Raw Mango

Stir Fried Tofu With Hoisin Sauce 

MAINS

(Choose Any 1)

Lamb Masaman Curry with Jasmine Rice

Veg Masaman Cury With Jasmine Rice 

DESSERT

Biscoff Cheesecake With Raspberry Sorbet



Lunch Beverage Menu



BREWS AND ICE \$5

COFFEE

(Black or White)

TEA

Burmese Tea

English Breakfast

Camomile Tea

Peppermint Tea

Green Tea



BEVERAGE À LA CARTE \$15

TIPPLES

Ginger Seduction

Black Tears Spiced Rum | Fresh Lime & Calamansi
| Thai Palm Sugar | House Ginger Juice | Bitters

The Great Salted Plum

Mr Boston Gin | Salted Plum Gin | Umeshu |
Fresh Mandarin Orange Juice | Fresh Lemon |
Egg White

MOCKTAILS

Zestly Pleasure

Lemongrass Reduction | Calamansi | Thai Basil |
House Ginger Juice | Thai Dry Ginger Ale

Bless Me

Coconut Water | Fresh Lime | Spearmint



DRAFT BEER

Asahi Super Dry

HOUSE WINES

SELVA VOLPINA - Pinot Grigio IGP 2021

San Martino - Sauvignon Blanc 2020

Castillo de Eneriz Tinto Tempranillo 2022

SELVA VOLPINA - Cabernet Sauvignon 2021

San Martino - Prosecco DOC Treviso Brut NV

