

**BOOK YOUR TABLE,
LUNCH & DINNER
...& EVERYTHING IN BETWEEN!**

R I C E
P A P E R
S C R I P T S

COCKTAILS



SIAM SUNSET SPRITZ 19 / 50 1L CARAF botanical, aromatic, fizzy
gin, prosecco, pomegranate, hibiscus, lemongrass, green tea, grapefruit



STRAWBERRY DAYBED low abv 18 / 45 1L CARAF sour berry, refreshing, layered
vodka, ginger soju, strawberry shrub, kalamansi, lime leaf, tiki bitters, soda



MANGO THANG 23 tangy, tropical, moreish
gold rum, spiced fig, aperitif, mango, yuzu, lime



THAT LYCHEE DRINK 23 crushable, fruity, sweet
lychee vodka, lime, mint, ginger beer, lychees



LOVE YOUR SISTER 22 elegant, floral, velvety
gin, guava liqueur, davo plum aperitivo, lemon, jasmine tea, vanilla
we've joined sam's 1000 and are donating \$1 from every 'love your sister' cocktail



SAMUI SLING 23 sweet, herbaceous, spicy
tequila blanco, saint felix bitter citrus, caramelised pineapple, chilli,
tamarind, ginger, shiraz float



PIMP MY COLLINS 22 light, zippy, fresh
gin, ginger soju, cucumber, lemongrass, green chilli, mandarin, lime, soda



YUZU TOMMY'S 24 bright, citrus, smashable
tequila blanco, housemade yuzushu, lime, agave



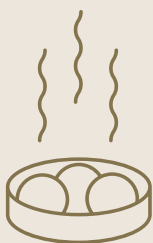
MIDNIGHT SPICE ESPRESSO MARTINI 22 indulgent, dark, silky
black sesame vodka, crème de cacao, coffee liqueur, cassia, espresso



MAI THAI 23 tropical, spiced, earthy
dark rum, gold rum, st felix bitter orange, angostura, cardamom,
rhubarb, tres citrus



[HIDDEN TRACK] 24 pumpkin spiced bourbon sour
bourbon, amaro montenegro, spiced pumpkin, coconut, thai bitters, lemon



choose 4 dishes to share, monday to friday, 12pm to 3pm

CHOOSE 6 PLATES TO SHARE FOR 69 p.p

all options include bottomless rice and unsolicited advice

SHARED DINING MADE SIMPLE... OUR BANQUET OPTIONS LET YOU HAND-PICK YOUR FAVES WITH PORTIONS TAILORED TO PARTY SIZE — NO RULES, JUST ENDLESS VARIETY AND FLAVOUR-PACKED POSSIBILITIES. ADD DESSERT OR ADDITIONAL SIDES FOR MAXIMUM DELICIOUSNESS!

cherry tomato, snake beans, peanuts

lemongrass, chilli, garlic and ginger marinade
with sriracha mayonnaise

caramalised red curry, cucumber salad

chargrilled beef flank, capsicum, mustard greens, red nam jim

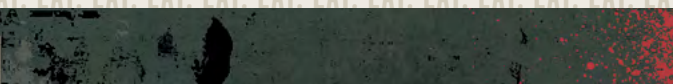
smoked pineapple, jeow sauce, crispy rice noodle

plant based mince, red pepper and potato in
crisp puff pastry, sweet and sour sauce

chef's selection of seasonal vegetables,
wok-tossed accompanying dressing
add mock pork belly +4



n CONTAINS NUTS **gf** GLUTEN FREE **d** CONTAINS DAIRY **vg** VEGAN



EGGPLANT MAPO TOFU

SWEET CORN MOUSSE



n CONTAINS NUTS **gf** GLUTEN FREE **d** CONTAINS DAIRY **vg** VEGAN

