IME TO EAT, DRINK AND SLOW DOWN

Chaar long

SET MENU \$55 pp



Chāar long

A space where you feel as if you're entering our home. The four to five course menu showcases traditional, less well know Thai dishes designed to share.

Please come with an open mind and a willingness to try new things!

This is a sample menu. The menu varies with the seasons, utilising local ingredients where possible, and sourcing unique Thai ingredients.

While we do our best to accommodate diets and allergies, many Thai dishes contain garlic, onion and fish sauce. Please specify any dietary requirements and note that we cannot accommodate all requests. If we can't cook it, because of our limited staffing, we will contact you.

We look forward to sharing our culture with you and loved ones.

• All sittings commence at 12:30PM.

- Allow a minimum of two hours to enjoy the experience.
- All reservations are for our set menu (\$55pp).
- We do welcome young diners, however, we don't offer a reducedprice menu and we're unable to accommodate highchairs.
- All card transactionswill incur a 1.6% surcharge

SET MENU \$55 PP

Curry puffs

puff pastry filled with slow cooked potatoes, caramelised onion in a sweet curry powder mix

Laarb Moo: Thai pork salad

fresh Asian herbs, chilli, roasted rice powder, served in lettuce cups

Choo chee prawns and barramundi

Crispy prawns and barramundi, drizzled with red curry sauce

Slow cooked massaman

24-hour slow cook beef brisket and potato in a massaman sauce

Stir fry Asian greens

wok fried with oyster sauce and garlic

Jasmine rice

Dessert

Chef's surprise

Please be aware the menu will vary on the day

As a small team, we ask that all dietary requirements are noted at the time of booking, we may not be able to accommodate on the day.







