



สบาย
สบาย

starters & small plates

PLA KUNG PAE ปลากุ้งแพ (SF) 390

Crispy prawn fritters dipped into a spicy herb dressing. Crunchy. Zingy. Gone in seconds.

HED RUAM TOD เห็ดรวมทอด (V) 380

Crispy mushrooms with Thai herbs. Earthy, crunchy, and fully plant-powered.

MIANG KHAM KUNG YANG (G) (SF) 670

เมี่ยงคำกุ้งย่าง

DIY-style bites with smoky grilled prawns, wild betel leaf and a medley of Thai condiments. Wrap it, pop it, repeat.

TOD MUN PLA ทอดมันปลา (G) (SF) 750

Thai-style fish cakes with red curry paste and kaffir lime. Chewy, spicy, satisfying.

KANOM KROK NA HOI SHELL (SF) 550

ขนมครกหอยเชลล์

Seared scallop nestled in warm Thai coconut pudding. Creamy, briny, and a little indulgent.

NHAEM SAM CHUN TOD แหนมสามชั้นทอด 580

Fermented pork belly, deep fried and garlicky. Funky, fatty and totally addictive.

salads & relishes

PLA KANOON ปลากวนูน (V) (G) 450

Young jackfruit steps up in this meat-free flavor bomb. Smoky, herby and totally satisfying.

TUM TANG ตำแตง (V) 350

Cucumber pounded with chili, lime, and peanuts. Cool, crisp, and all the sweet-sour-spicy crunch you crave.

SOM TUM THAI ส้มตำไทย (G) (SF) 350

Thailand's most famous salad - papaya, peanuts, lime, chili. Sweet, sour, spicy and crunchy all at once.

YUM MA KHUEA PAO ยำมะเขือเผา (G) (SF) 550

Charred eggplant, soft-boiled egg, grilled prawn, minced pork and chili lime dressing. Smoky, creamy, spicy, dreamy.

YUM SOM O KUNG “FU” (G) (SF) 690

ยำส้มโอกุ้ง

Pomelo, grilled prawn, chili, lime - it's a citrusy punch in the face (in the best way).

LHON PU หลนปู (G) (SF) 690

Warm crab and coconut dip that'll have you scooping until the bowl's clean.

NAHM PRIK KUNG SEAB (G) (SF) 750

น้ำพริกกุ้งเสียบ

Shrimp paste relish with crispy dried shrimp and vegetables. Funky, fiery, fantastic.


PLA NUEA YANG ปลาเนื้อย่าง (G) 990


Grilled Wagyu beef in a spicy Thai herb salad. Big flavours, bigger energy.

(V) Vegetarian

(G) Gluten-Free

(SF) Seafood

 Spice Level

 Signature

All prices are in Philippine Peso, inclusive of 12% VAT, and subject to 10% service charge.
If you have any allergies or food intolerance, please inform our team.





“YOU HAD ME AT THAI”

soups

TOM KHA YOD MA PRAO ต้มข่ายอดมะพร้าว (V) 590

Silky coconut broth with galangal and tender coconut heart. Tangy, earthy, and a warm Thai hug in a bowl.

TOM SAP HED RUAM ต้มแซ่บเห็ดรวม (V) 640

Clear, herby broth with a sour kick – mushrooms bring the umami, chili brings the fire. Light, bright, and full of attitude.

TOM KHA KAI ต้มข่าไก่ 680

Coconut milk, galangal, and chicken. Silky, tangy, soul-hugging.

TOM YUM KUNG ต้มยำกุ้ง (G) (SF) 850

The OG spicy-sour prawn soup. Lemongrass, chili, galangal, and kaffir lime leaf – fire and flair in a bowl.

curries

KANG KUA KANOON BAI CHA PLOO (V)

แกงคั่วใบชะพลู

Rich red curry goes Southern with wild betel leaves. Subtle fire, serious flavor.

*Choose between:

* JACKFRUIT ขนุน 590

* PRAWN กุ้ง (SF) 890

KANG KHEAW WHAN แกงเขียวหวาน

Green curry. Comfort food, Sabai-style.

*Choose between:

* TENDER CHICKEN ไก่ 720

* SLOW-BRAISED BEEF SILVER SHANK เนื้อน่องลาย 1,150

PANANG พะแนง

Thick, nutty Panang curry. It's a hug disguised as dinner.

*Choose between:

* PORK หมู 790

* BEEF เนื้อ 1,150

สบาย
สบาย

from the grill

KAI OB FANG ไก่อบฟาง 490

Chicken, marinated then hay-smoked. Rustic, fragrant and full of drama.

KOR MHOO YANG หมูย่าง 650

Grilled pork jowl with a spicy Isaan dipping sauce. Fatty, charred, impossible to share.

SUEA RONG HAI เสือร้องไห้ 1,050

Grilled beef brisket with bold, smoky char and a proper Thai chew. Served Isaan-style with our spicy dipping sauce – fiery, punchy, and full of attitude.

NUEA YANG KLUK PHOON 2,400

เนื้อย่างคลุกพู่กัน

Wagyu beef grilled with a toasted rice crust.

Crunchy edges, bold flavors, and a sauce that slaps.

(V) Vegetarian

(G) Gluten-Free

(SF) Seafood

Spice Level

Signature


All prices are in Philippine Peso, inclusive of 12% VAT, and subject to 10% service charge.
If you have any allergies or food intolerance, please inform our team.





wok-fried & rice dishes

สบาย
สบาย

PAD PAK BOONG FAI DAENG (V) (SF)  **290**
ผัดผักบุ้งไฟแดง

Morning glory stir-fried with garlic. Quick, crunchy, and full of wok hei.

KA LUM PLEE PAD NAM PLA (V) **320**

กะหล่ำปลีผัดน้ำปลา

Cabbage, blistered in the wok and finished with fish sauce. Smoky, salty, and wildly addictive.

PAD MA KHUEA ผัดมะเขือ (V) **350**

Wok-charred eggplant with fermented soy and basil. Fragrant, savory, and pure Thai comfort.

PAD KAPRAO ผัดกะเพรา

A fiery stir-fry of minced meat, Thai holy basil, garlic and chili - bold, messy and made to be eaten with rice.

*Choose between:

- * MINCED CHICKEN ไก่สับ  **520**
- * MINCED PORK หมูสับ  **550**
- * MINCED BEEF เนื้อสับ  **650**

YOD MA PRAO PAD PRIK PAO (V) **550**

ยอดมะพร้าวผัดพริกเผา

Tender coconut heart tossed with roasted chili paste and basil. Fiery, aromatic, and full of crunch.

KHAO PAD PU ข้าวผัดปู (SF) **680**

Crab fried rice done right. Fragrant, fluffy and packed with crabby goodness.

PAD PRIK KLUEA ผัดพริกเกลือ

Stir-fried with chili, garlic and salt. Just the right amount of punch.


*Choose between:

- * PRAWN กุ้ง (SF)  **790**
- * BEEF เนื้อ  **890**


KHAI JIEW PU TOD KRA TIEM (SF)  **980**

ไข่เจียวปูทอดกระเทียม

Thai-style crab omelette topped with stir-fried crab and garlic. Fluffy, rich and unapologetically extra

PLA TOD KAMIN ปลาทอดขมิ้น (G)  **990**

Fried fish in turmeric and garlic. Southern Thai soul food with crispy skin and serious attitude.

KUNG TOD KLUEA กุ้งแม่น้ำทอดเกลือ (SF)  **990**

Juicy river prawn deep-fried in prawn fat, garlic and salt. Golden and built to be dipped.

sides

KHAO SUAY ข้าวสวย **90**

Steamed jasmine rice. Fluffy, fragrant, essential.


KHAO NIAO ข้าวเหนียว **90**

Steamed sticky rice. Chewy, sturdy, ready to soak up flavor.

(V) Vegetarian

(G) Gluten-Free

(SF) Seafood

 Spice Level



Signature

All prices are in Philippine Peso, inclusive of 12% VAT, and subject to 10% service charge.
If you have any allergies or food intolerance, please inform our team.

