

sābar

VALENTINE'S SHARING MENU

LUNCH & DINNER : FEBRUARY 13 - 15

2,800

PER PERSON

Starters

KAI KOR LAE ไก่กอร์แล๊ว (P)(SF)(G)

Skewered chicken thigh, grilled and glazed with a nutty red curry sauce.
Smoky, rich, and deeply satisfying.

MIANG KOR MOO YANG เมี่ยงคอหมูย่าง (P)(SF)(G)

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

Mains

YUM SOM O KUNG “FU” ยำส้มโอกุ้งย่าง (SF)(G)

Pomelo, grilled prawn, chili, lime. It's a citrusy punch
in the face, in the best way.

PAD THAI GOONG ผัดไทยกุ้งลายเสือ (P)(SF)

Rice noodles stir-fried in tamarind sauce, finished with
grilled tiger prawn. A Bangkok street favorite, done right.

Dessert

VALEN-THAI วาเลนไธ (P)

Choux pastry filled with coconut ice cream, topped with dark chocolate espuma,
white chocolate cream, strawberry, and peanut. Creamy, indulgent,
and built for sharing.

(V) Vegetarian (G) Gluten-Free (SF) Seafood (P) Peanut  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.