



LUNCH SET MENU

AVAILABLE WEEKDAYS ONLY | 11:30AM - 5:30PM

595

PER PERSON
INCLUDES STARTER + MAIN

STARTERS

(CHOOSE ONE)

SOUP OR SALAD
OF THE DAY

MAINS

(CHOOSE ONE)

HAY-SMOKED CHICKEN

KAI OB FANG (SF)(S)
Rustic, fragrant, and full of drama.

STIR-FRIED CHICKEN HOLY BASIL 


PAD KAPRAO CHICKEN (SF)(S)
Bold, messy and made to be eaten
with rice and a fried egg.

WOK-CHARRED DARK SOY NOODLES

PAD SEE EW (S)
Flat rice noodles, marinated cabbage with dark soy.
A Thai street-food favorite, wok-fried to perfection.


ADD ON:

PORK +45

STIR-FRIED SEA BREAM 

PLA PAD PRIK PAO (SF)
Fried sea bream done the Thai way, with
Thai chili paste, and a hint of kaffir lime.

DESSERT

KHAO NIAO MAMUANG  +290

Sweet sticky rice, mango slices, and mango sorbet.
A Thai classic - now even cooler.

UPGRADE YOUR STARTER

SPICY & SOUR PRAWN SOUP +150

TOM YUM KUNG (G)(SF)(D)
The soup that defines Thai cooking. Lemongrass,
galangal, kaffir lime, bird's eye chili, and prawn
in a clear broth that is sour, spicy, fragrant, and
deeply savoury all at once.
There is nowhere to hide in Tom Yum. Ours is honest.

POMELO & GRILLED PRAWN PUNCH +150

YUM SOM O KUNG "FU" (G)(SF)
It's a citrusy punch in the face (in the best way).

FISH CAKES +150

TOD MUN PLA (SF)(G)(P)
Minced fish, blended with red curry paste, hint of shrimp
and kaffir lime into a dense, springy cake. No fillers,
no pale softness, nothing like what you had before.
This is the real thing.

ADD ONS

BEVERAGE

THAI MILK TEA +280

THAI LIME TEA +280


SINGHA +320

COFFEE

AMERICANO +170

CAFE LATTE +220

CAPPUCCINO +220

(P) Peanut (D) Dairy (V) Vegetarian (G) Gluten-Free (SF) Seafood  Spicy

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