



STARTERS & SALADS

Miso Rubbed Cucumber, Scallions & Sesame.....	\$3.0
BBQ Pork Buns, Pickled Cucumber.....	\$4.0
Green Mango & Papaya Salad, Peanuts & Dried Shrimp.....	\$4.0
Fried Chicken Buns, Sri Racha Aioli.....	\$4.0
Salmon & Cucumber Ribbons, Ponzu, Rice Crisps.....	\$5.0

DUMPLINGS

Swallowing Cloud Dumplings, Pork, Shrimp, Black Bean Chili Oil.....	\$4.0
Chicken & Green Onion Gyoza, Soy Ginger Sauce.....	\$4.0
Fried Shrimp & Crab Wonton, Carrot Ketchup.....	\$5.5

CHARCOAL GRILL

Miso Grilled Glazed Eggplant.....	\$3.0
Pork Belly Skewers, Pickled Lime, Honey (2 pieces).....	\$4.0
Khmer Beef Skewer with Lemongrass, Vegetables Pickle (2 pieces).....	\$4.5
Salt & Pepper Chicken Wings, Black Vinegar Glaze (2 pieces).....	\$4.5

WOK TOSSED NOODLES

Stir Fried Silver Pin Noodle, Tofu, Sugar Snap Bean, Bok Choy.....	\$4.0
Stir Fried Rice Noodle, Tamarind-Chili Sauce, Peanuts, Bean Sprouts, Egg, Shrimp & Garlic Chives.....	\$4.0
Stir Fried Yellow Egg Noodle, Braised Pork Shoulder, Bok Choy, Sugar Snap Bean.....	\$5.0
Wok Seared Kuy Teow, Shrimp, Egg, Calamari, Bok Choy & Garlic Chives.....	\$6.0

NOODLE SOUP

Three Little Pig Rice Noodle Pork Broth, Pork Dumpling, Minced Pork & Roasted Pork.....	\$6.0
Spiced Coconut Curry Egg Noodle, Chicken & Prawns, Eggplant, Long Bean & Bean Sprouts.....	\$6.0
Beef Rice Noodle Broth, Shank, Beef Balls, Shortrib, Onion & Bean Sprouts.....	\$9.0

In the spirit of Asian street food dishes are served as they are ready in the kitchen, if you prefer your meal coursed please inform our staff.

*Several of our dishes can be adjusted for vegetarians and vegans,
Please just inform your waiter and they will speak with our chef*

Prices exclude VAT and service charge.



RICE

Salt Fish & Chicken Fried Rice.....	\$4.0
Spicy Green Chicken Curry, Pumpkin, Eggplant, Capsicum, Long Bean, Steamed Rice.....	\$6.0
Beef Lok Lak, Kampot Peppercorns, Cherry Tomato, Khmer Water Cress & Steamed Rice Daikon.....	\$6.0
Red Braised Duck, Radish, Shiitake Mushroom, Carrot, Bok Choy & Jasmine Rice.....	\$7.0
Bara Bara Don: Salmon, Shrimp, Avocado, Cucumber, Edamame Beans, Tomato.....	\$9.0

DESSERT

Ice Cream Per Scoop with wafer.....	\$2.0
Seasonal Fresh Fruit Platter.....	\$2.0
Yoghurt Panna Cotta with Mixed Fruit Compote.....	\$3.0
Banana Fritters with Vanilla Ice Cream.....	\$4.0
Pandan Crepes with Mango Sticky Rice and Mango Sorbet.....	\$4.0

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ROYALES *(Cocktails with a sparkling wine charger)*

LYCHEE SPARKLER	\$5.0
<i>Vodka, Lychee, Sparkling Wine</i>	
GULF OF SIAM	\$6.0
<i>Aged Samai Rum, Pineapple, Lime, Five Spice Syrup, Sparkling Wine</i>	
APEROL SPRITZ	\$6.0
<i>Aperol, Sparkling Wine and Splash Soda water</i>	
MEKONG 75	\$6.0
<i>Seekers Mekong Dry Gin, Earl Grey-Jasmine Syrup, Sparkling Wine</i>	

CLASSICS & TROPICALS

LUCY & RICKY	\$4.0
<i>Rum, Whiskey, Kaffir Lime Syrup, Passion Fruit</i>	
OLD FASHIONED	\$4.0
<i>Bourbon Whiskey, Fee Brothers Whiskey Barrel Aged Bitters, Red Cherries, Brown Sugar</i>	
KHMER GINGER MARTINI	\$4.0
<i>Ginger infused Vodka, Lime Juice, Sugar Syrup, Angostura Bitter</i>	
THE WRY GRI	\$4.0
<i>Bourbon Whiskey, Frenet Branca, Mint leaves, Sugar Syrup, Lemon</i>	
MEKONG MARTINI	\$5.0
<i>Seekers Mekong Dry Gin, Dry Vermouth, Lemon Juice</i>	
WILD ORCHID	\$5.0
<i>Vanilla Infused Vodka, Hibiscus Riesling Syrup, Lemon Juice</i>	
KHMER-TAI	\$5.0
<i>Samai Rum, Light Rum, Rose Syrup, Lime Juice</i>	
SANGRIA	\$7.50
<i>Red Wine, Brandy, Orange Juice, Lime Juice, Tropical fruit</i>	

BRAIN FREEZE *(Frozen cocktails)*

DAIQUIRI	\$4.0
<i>White Rum, Lime Juice, Sugar Syrup</i>	
CLASSIC MARGHARITA	\$4.0
<i>Tequila, Cointreau, Lime Juice</i>	

MOCKTAILS *(Our homemade cordials with club soda)*

Pineapple-Clove.....	\$3.0
Spicy Ginger.....	\$3.0
Lime.....	\$3.0



WINE BY THE BOTTLE

WHITE WINE

BOUCHARD PERE ET FILS.....	\$25.0
<i>Chardonnay/Aligote, Coteaux Bourguignon, France</i>	
YALUMBA “Y SERIES”.....	\$25.0
<i>Pinot Grigio, Barossa Valley, Australia</i>	
ALLAN SCOTT.....	\$27.0
<i>Sauvignon Blanc, New Zealand</i>	
DR LOOSEN.....	\$36.0
<i>Riesling, Pfalz, Germany</i>	

ROSE WINE

SACHA LICHINE LE POUSSIN.....	\$30.0
<i>Grenche/Cinsault, Pays d’oc, France</i>	
WHISPERING ANGEL.....	\$65.0
<i>Grenche/Cinsault/Vermention, Cotes de Provence</i>	

RED WINE

BOUCHARD PÉRE ET FILS.....	\$25.0
<i>Les Deux Loups, Coteaux Bourguignons AOP Pinot Noir/Gamay France</i>	
YALUMBA “Y SERIES”.....	\$25.0
<i>Shiraz / Viognier, Barossa, Valley Australia</i>	
BANFI “COL DI SASSO”.....	\$28.0
<i>Cabernet Sangiovese, Italy</i>	
CHÂTEAU HAUT-SAINT-BRICE.....	\$49.0
<i>Merlot/Cabernet Sauvignon, St Emilion, France</i>	

SPARKLING WINE

PROSECCO BIANCO.....	\$30.0
<i>Bottege, Il Vin Dei Poeti, Italy</i>	

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WINE (BY THE GLASS)

WHITE WINE: ALLAN SCOTT.....	\$5.5 gl // \$ 27.0 btl
<i>Sauvignon Blanc, Marlborough, New Zealand</i>	
ROSE WINE: GERARD BERTRAND.....	\$5.5gl // \$ 27.0 btl
<i>Grenache Noir/Grenache Gris, Languedoc, France</i>	
RED WINE: CHATEAU LOUMELAT	\$6.5 gl // \$ 32.0 btl
<i>Merlot/Cabernet Sauvignon, Bordeaux, France</i>	
SPARKLING WINE: CUVEE JEAN LOIS BRUT.....	\$4.0 gl // \$ 20.0 btl
<i>Blanc de Blanc, Cotes de Gascony, France</i>	

DRAFT BEER

Pilsener.....	\$2.0
Indochine IPA.....	\$2.0
Indochine White Beer.....	\$3.0
Apple Cider.....	\$3.0

BEER (BY THE BOTTLE)

Angkor Beer.....	\$2.0
Cambodia Beer.....	\$2.0
Beer Lao.....	\$2.5
Singha Beer	\$4.0

SPIRITS *(All spirits include a mixer)*

APERITIF.....	\$3.0 (50ml)
<i>Martini Rosso/Dry/Bianco, Campari, Aperol</i>	
HOUSE SPIRITS.....	\$3.0 (50ml)
<i>Gordon's Gin, Smirnoff Vodka, Sauza Tequila, Bacardi Rum, Jim Beam, Jack Daniel's, Wild Turkey</i>	
STANDARD SPIRITS.....	\$4.0 (50ml)
<i>Bombay Sapphire Gin, Absolut Vodka, 42 Below Vodka, Plantation Rum, J.W Red Label, Maker's Mark</i>	
TOP SHELF.....	\$6.0 (50ml)
<i>Hendrick's Gin, Seekers Mekong Dry Gin, Grey Goose Vodka, Samai Rum, Patron Silver Tequila, Artnom 1414, Glenfiddich 12yrs, J.W Black Label, Glenmorangie 10yrs.....</i>	
<i>Hennessy V.S.O.P.....</i>	
DIGESTIFS.....	\$3.0 (50ml)
<i>Fernet Branca</i>	



NON-ALCOHOLIC BEVERAGES

FRESH JUICES

Coconut Juice.....	\$2.0
Watermelon Juice.....	\$2.0
Passionfruit Juice.....	\$2.0
Carrot Juice.....	\$2.0
Lime Juice.....	\$2.0
Orange Juice.....	\$3.0

FRUIT SHAKES

Avocado Fruit Shake.....	\$3.0
Coconut Fruit Shake.....	\$3.0
Mixed Fruit Shake.....	\$3.0

SOFT DRINK

Coke.....	\$1.5
Coke Zero.....	\$1.5
Soda Water.....	\$1.5
Tonic Water.....	\$1.5
Ginger Ale.....	\$1.5
Sprite.....	\$1.5
Fanta Orange.....	\$1.5
Herbal Tea.....	\$2.0

MINERAL WATER

Kulen Water 500ml.....	\$1.0
Kulen Water 1.5L.....	\$3.0

SPARKLING WATER

San Pellegrino 500ml.....	\$3.5
San Pellegrino 1L.....	\$6.0

Prices exclude VAT and service charge.



TEA & COFFEE

HOT/ICE COFFEE

Single/Double Espresso.....	\$2.0
Black Coffee.....	\$2.0
Cappuccino.....	\$2.5
Latte.....	\$2.5
Flat White.....	\$2.5
Coconut Latte.....	\$3.0
Coconut Cappuccino.....	\$3.0
Chocolate.....	\$3.0

HOT/ICE TEA

Mint Tea.....	\$2.0
Jasmine Tea.....	\$2.0
Lemongrass Tea.....	\$2.0
Ginger and Honey Tea.....	\$2.0
Revitalize Tea.....	\$2.0
Healing Tea.....	\$2.0
Refreshing Tea.....	\$2.0

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