



SALMON LARB TARTARE – \$22
WITH SESAME CRACKERS

This dish honours the traditional Thai larb dip eaten raw throughout Northern Thailand, while taking cues from modern tartare techniques. It balances the brightness of lime and fish sauce with fresh herbs, chili heat and the nutty crunch of toasted rice powder — all bound through fine cut King Salmon. It's fresh, punchy, aromatic, cold, and extremely moreish — one of the most iconic dishes Nat has ever cooked, and a perfect premium bar snack

SATAY & BREAD – \$15

This snack reframes traditional satay into a warm, comforting, high-impact small bite: rich toasted brioche soldiers dipped into warm, glossy satay, lifted by a clean, bright, crunchy ajad pickle. It's familiar yet elevated — the warmth of the sauce, the buttery bread, the fresh acidity of pickles. Perfect for drinkers who want richness without heaviness

SAI OUA SAUSAGE– \$13
WITH GREEN CHILI DIP

A smoky, herbaceous punch of Chiang Mai-style Sai Oua sausage with fresh, fire-kissed heat of Nam Prik Noom (chili dip) and a bright, palate-resetting julienned pickled ginger. It's rich, aromatic, fatty, spicy, fresh — the perfect drinking snack.

LAMB RIBS– \$22
WITH PANANG CURRY SAUCE

These lamb ribs are slow-braised until tender. They're finished over charcoal or deep-fried for crisp edges and combined with a creamy, aromatic Panang-style curry sauce. The sharpness of the lightly pickled cucumber relish and the perfume of makrut lime cuts through the richness perfectly.

