

CHACHA LUNCH

138pp

Choose any two dishes from MAIN or SWEET
*additional dish \$68

Chacha lunch includes your choice of tea or iced coffee and steamed jasmine rice or thai sticky rice

MAIN

Som Dtum

pounded green papaya salad, cherry tomatoes, chilli, dried shrimp and peanuts with a sweet and sour tamarind dressing

Gai Tort

thai fried chicken served with crispy thai garlic and sweet chilli sauce

Gai Yung

chicken thigh marinated in thai garlic, pepper and coriander then grilled till crispy

Larp Moo

mixed salad of chopped pork, pork skin, shallots, spring onions, mint and a spicy and sour toasted rice and chilli dressing served on iceberg lettuce

Moo Tort Ta Krai

deep fried sliced pork with lemongrass, coriander root, garlic, salt and pepper

Pak Poong Fai Mai Dang

stir-fried morning glory with thai garlic, chilli and yellow beans

Yum Makuar Yaw

salad of smoky grilled eggplant, shallots, coriander and mint with fish sauce, lime juice and chilli dressing, served with soft-boiled egg and prawn floss

Kai Jiaw

148

thai omelet of crab, spring onion, sriracha sauce

Khao Pad

148

wok-fried rice of crab meat, egg and spring onions


SWEET

Kanom Dtom

warm coconut rice dumplings served in salted coconut cream

Lod Chong

pandanas, rice flour, jackfruit and coconut jasmine syrup on shaved ice

 Chef can prepare this dish as vegetarian, on request

chacha wai

MOCKTAILS

Red Date, Ginger
Longan Nahm 50

Mango Chia 50

Pineapple and Thai
Basil No-jito 50

Pineapple and
Guava Slushie 50

Coconut and Kaffir
Lime Leaf Martini 50

Calamansi and
Salted Plum Soda 50

SOFT DRINKS

Ginger Ale 40

Tonic 30

Soda 30

Sprite 30

Coke 30

Diet Coke 30

FRESH JUICES

Orange 40

Pineapple 40

Watermelon 40

Cranberry 40

Fresh Young 50

Thai Coconut