

Sujet Night

(& National holidays)



À LA CARTE OR STARTER + MAIN COURSE + DESSERT €39

TO SHARE

Homemade smoked salmon, patacones & guacamole €19

Onion bhaji, mint yoghurt & cheese naan (approx. 20 min) €19

Mekong Mezze €19
(Vegetable spring rolls, smoked pork bánh xèo, veggie wontons and green mango salad)

STARTER

Dahi batata Puri 14€ (veggie) 

CRISPY WHEAT SHELL FILLED WITH HUMMUS, ROASTED PEANUTS, MANGO CHUTNEY, TAMARIND, MINT, BLACK YOGHURT AND POMEGRANATE

Pharaonic Trout 14€

SMOKED TROUT WITH RED ONION, SPRING ONION, PHARAOH DUKKAH, LIME, GRANNY SMITH APPLE, YOGHURT AND HAZELNUT CRISPS

Duckito Verde 14€

SMOKED DUCK, THAI TONNATO SAUCE, CRISPY TUNA, GREEN MANGO AND FRESH HERBS

MAIN COURSE



Trout Mi-Mi 23€

HALF-SMOKED, HALF-COOKED TROUT GLAZED WITH MISO, SOBA NOODLES, SEASONAL VEGETABLES AND COCONUT-LEMONGRASS BROTH

Pataya Wontons Bowl (veggie) 22€ 

STEAMED DUMPLINGS STUFFED WITH SWEET POTATO AND SHIITAKE MUSHROOMS, MISO-THYME BROTH, SEASONAL VEGETABLES, GREEN MANGO, CRISPY CABBAGE AND CASHEWS



Thit Heo Quay 23€

CRISPY GLAZED PORK RIBS WITH SWEET POTATO CREAM, PICKLED VEGETABLES, LIME, FRESH SPRING ONION, STICKY RICE CROQUETTES AND VIETNAMESE SAUCE

Bebek Betutu 23€ 

SMOKED AND BRAISED DUCK WITH BALINESE SPICES WRAPPED IN BANANA LEAF, BAMBOO RICE, COCONUT VEGETABLE SALAD AND SAMBAL MATAH

DESSERT

Millefeuillissime 9€

CARAMEL CREAM, SPECULOOS WHIPPED CREAM, PEAR, SALTED BUTTER CARAMEL LAYERS, SOFTNESS, CRUNCH... SIMPLY IRRESISTIBLE

Pacane 9€

SOFT PECAN SPONGE, PECAN CREAM, WHIPPED CREAM, CARAMELISED PECANS AND PECAN ICE CREAM

Pav'love 9€

LIME MERINGUE, SEASONAL FRUITS, CALAMANSI COULIS, BLACK SESAME ICE CREAM, WHIPPED CREAM AND FLAMBÉ WITH MEI KUE LU

