



THAI FLAVOURS  
AROUND THE  
WORLD

# DINNER MENU

THAI  
CULINARY  
GROUP  
EST. 2006

## Smaller

### Sourdough Tom Yum Butter

Housemade Sourdough, Tom Yum Paste, Nam Prik Pao, Chili Oil

\$18

### Cure Salmon Ceviche

Atlantic Salmon, Seafood Sauce, Basil Oil, Caviar, Dill, Pickle Fennel

\$23

### Fried Truffle Cauliflower

Fried Crispy Cauliflower, Truffle Oil Infused, Truffle Paste, House-made Truffle Seasoning

\$18

### Ginger Yuzu Silken Tofu

Silken Tofu, Sesame, Yuzu, Ginger, Soy Sauce

\$22

### Papaya Salad (Thai Chicken / Beef Steak)

Choice of Protein, Papaya Salad, Green Beans, Tomato, Peanuts, Dried Shrimps, Chili

\$27

### Betel Leaf Canapes (Crispy Pork / Seared Scallop)

Choice of Protein, Betel Leaves, Miang Kum Sauce, Toasted Coconut, Peanuts, Fried Shallots, Coriander Chili

\$22

### Seoul Beef Tartare

Beef, Pickled Cucumber, Gochujang, Sesame Oil, Crispy Shallot, Chives, Sesame Seed with Vietnamese Cracker

\$22

### Watermelon & Plum Salad

Freshly Diced Watermelon, Toasted Coconuts, Pumpkin Seeds, Fried Shallots, Dried Fish, Dried Shrimp, Plum Seasoning

\$20

### Fried Spicy Sichuan Calamari

Calamari, House-made Sichuan Mala Powder, Pickled Red Onion, Coriander, Chili Oil

\$22

### Salmon Tartare and Caviar with Crispy Sourdough Croutons

Thai Beef Skewers Marinated with House-made Larb Seasoning, Dice Shallot, Mint Leaves, Coriander, Jeaw Sauce

\$25

### Thai Spring Roll (Chicken / Vegetarian)

Housemade Plum Sauce, Thai Pickles

\$15 / \$13

### Thai Chicken Satay Skewer

Housemade Peanut Sauce, Thai Pickles Achat

\$18

### Thai Style Fish Cake

Fish Cake, Basil Leaves, Thai Pickles, Thai Plum Sauce, Peanut, Chili Flakes

\$16

### Thai Laarb Beef Skewer

Beef, Jaew Sauce, Mint, Chilli

\$18

## Thai Pasta

\$25

### Pad Kee Mao Spaghetti Beef Steak

Wok Fry Thai Basil Leaves, Snake Bean, Bamboo Shoots, Capsicum, Onions, Garlic, Chilli

### Green Curry Spaghetti Chicken Katsu

Spaghetti, Chicken Katsu, Green Curry, Cream, Vegan Fish Sauce, Basil Leaves, Peppercorn, Bamboo Shoot

### Seafood Tom Yum Linguine

Spaghetti, Tom Yum Paste, Nam Prik Pao, Red Onion, Cream, Cherry Tomato, Parsley

### Thai North Eastern Curry Paste Baked Rigatoni (Nam Prick Ong)

Rigatoni, Minced Chicken, Cheese, Tomatoes, Cream, Parsley

## Special MENU

### Dry Aged Duck and Steamed Bao

House made Dry Aged Duck, Thai Five-spiced sauce, Thai Chimmichuri, Steamed Bao, Salad.

\$39

### Porterhouse Steak

Grilled steak topped with garlic herb butter, served with crispy fries

\$39

### Thai Roti Pizza Basil Minced Chicken or Seafood

Roti, Cheese, Thai Basil, Onions, Seafood or Minced Chicken

\$24

## Thai Grill

### Fish of The Day

Grilled Fish Fillet, Green Curry Sauce, served with Crispy Fries or Salad

\$33

### Siamese Grilled Chicken

Grilled Marinated Red Chicken, Jaew Sauce, Served with Crispy Fries or Salad

\$27

### Thai Miso Sesame Eggplant

Grilled Eggplant, Miso Sesame Sauce, Nori Seaweed, Fries or Salad,

\$25

### Add Ons

Chips with Kan Eang Seasoning

\$4

Kan Eang Mixed Salad

\$2



# Larger

## Signature Fried Chicken Spareribs (OG/Tomyum) 🌶️

Kan Eang Chicken Spare Ribs Tossed with the Choice of ‘OG’ house-made Seasoning or Tom Yum Seasoning, House made Signature Black Sauce and Achat Pickles  
\$33

## Signature Kan Eang Bistro Lucky Fish

Fried Crispy Whole Barramundi Served with House-made Thai Sweet Chili Sauce, Coriander, Basil Leaves, Pineapple  
\$44.90

## Pad Kana (Crispy Pork Belly / Tofu) 🌿

Stir Fry Chinese Broccoli, Garlic, Chilli, Oyster Sauce  
\$29 / \$25

## Pad Cashew Nut Crispy Chicken

Wok Fry Crispy Chicken, Sweet Chilli Sauce, Cashew Nuts, Onions, Broccoli, Carrot  
\$28

## Poached Egg Combination Tom Yum Soup 🌶️

Tom Yum Soup, Fried Barramundi, Calamari, Prawns, Milk, Galangal, Mushroom, Lemongrass, Lime Leaves, Coriander, Dried Chilli Flakes  
\$30

## Crab Paste XO Fried Rice, Soft Shell Crab, Fried Kale

Thai Fried Rice with XO Paste and Egg, Served with Deep-Fried Soft-Shell Crab, Fried Kale  
\$30

## Pineapple Fried Rice (Calamari / Tofu & Vegetables) 🌿

Thai Pineapple Fried Rice, Egg, Turmeric, Cashew Nut, Tomatoes, Onion, Fried Shallots  
\$29 / \$24

## Truffle Fried Rice with Roasted Bone Marrow and Marinated Egg Yolk

Thai Pineapple Fried Rice, Egg, Turmeric, Cashew Nut, Tomatoes, Onion, Fried Shallots  
\$36

## Lord of The Prawns / Soft Shell Crab Pad Thai with Egg Floss

Wok Fry Thai Rice Noodles with Egg, Tofu, Red Onion, Bean Sprouts, Chives, Peanut, Chili Flakes, Lemon  
\$35

## Stir Fry See Ew Noodle (Crispy Chicken / Tofu & Vegetables) 🌿

Stir Fry Flat Rice Noodle, Egg, Carrots, Chinese Broccoli, Broccoli, Garlic, Fried Shallots  
\$26 / \$24



# Feed Me

2 Smaller, 3 Larger, 1 Side

# \$59PP

All Guests Must Participate  
(Minimum 2 Guests)

T&C : APPLICABLE TO ITEMS BELOW \$33.  
Extra \$5 Per Guest to Enjoy All Items On Our Menu!

Upgrade to Bottomless drinks with an additional \$35 pp. Enjoy selected Cocktails, House Wine, Beer and Non-alcoholic drinks!

## Avocado Green Curry (Stewed Beef /Grilled Cauliflower) 🌿

Avocado, Green Curry, Fried Basil Leaves, Long Beans, Bamboo Shoots  
\$38

## Massaman Lamb Shank 🌾

Massaman Curry, Roasted Pumpkin, Cashew Nuts, Fried Shallots, Fried Lotus Roots, Cinnamon  
\$39

## Seared Barramundi Red Curry 🌾

Red Curry, Seared Barramundi, Fried Curry Leaves, Watermelon, Lychee, Pineapple, Tomatoes, Chilli  
\$33

## Dry Aged Duck Rice Pot with Marinated Egg Yolk

House Made Dry Aged Duck, Marinated Egg Yolk, Aromatic Rice, Cucumber, Coriander, Five-Spiced Sauce, Green Nam Jim, Seasonal Pickles  
\$29

# Sides

|                                             |       |
|---------------------------------------------|-------|
| Jasmine Rice                                | \$4   |
| Coconut Rice                                | \$5   |
| Roti with House Made Peanut Sauce           | \$5.5 |
| Steamed Plain Bao (2 Pcs)                   | \$5   |
| Prawn Crackers with House Made Peanut Sauce | \$6   |

# LET'S LUNCH!

ALL DISHES INCLUDE A FREE SOFT DRINK

(MONDAY TO FRIDAY - 11.30AM - 3PM)



BY THAI CULINARY GROUP SINCE 2006

## Curry & Roti

\$18.90

Green Curry   

(Chicken/Beef/Tofu & Vegetables)

Green Curry, Fried Basil Leaves, Long Beans, Bamboo Shoots,  
with Roti

Red Curry (CVG)   

(Chicken/Beef/Tofu & Vegetables)

Red Curry, Fried Curry Leaves, Seasonal Vegetables with Roti

Massaman Curry  

(Chicken/Beef/Tofu & Vegetables)

Massaman Curry, Cashew Nuts, Fried Shallots, Fried Lotus  
Roots, Cinnamon, with Roti

Double Happy Hour  
(12PM-2PM)



DIY STEAK N' POT! \$25

Choice of Protein: Porterhouse Steak or Fish of the Day

Choice of Sauce : Thai Chimichurri, Green Curry, Red Curry

Choice of Side: Kan Eang Chips, Salad, or Rice

Complimentary House Red Wine / House Beer



PASTA N' POT! \$25

Pad Kee Mao Spaghetti Beef Steak 

Wok Fry Thai Basil Leaves, Spaghetti, Beef Steak, Snake Bean, Bamboo Shoots,  
Capsicum, Onions, Garlic, Chilli

Chicken Tom Yum Linguine

Linguine, Chicken, Tom Yum Paste, Nam Prik Pao, Red Onion, Cream, Cherry  
Tomato, Parsley

Complimentary House Red Wine / House Beer

## LIMITED MENU

## 'DOUBLE CHEESY THAI ROTI PIZZA'

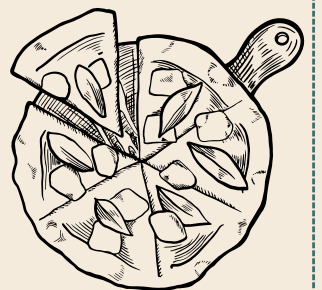
Roti, Cheese, Thai Basil, Seafood  
or Minced Chicken, Chilli, Onions

Pad Bai Gaprow Minced  
Chicken Flavour

\$21.9

Pad Bai Gaprow Seafood  
Flavour

\$23.9



## Larger

Signature Fried Spicy Chicken Spareribs (OG / TomYum) 

Kan Eang Chicken Spare Ribs Tossed with the Choice of 'OG' house-made  
Seasoning or Tom Yum Seasoning, House made Signature Black Sauce and  
Achat Pickles

\$33

Poached Egg Combination Tom Yum Soup 

Tom Yum Soup, Fried Barramundi, Calamari, Prawns, Milk, Galangal,  
Mushroom, Lemongrass, Lime Leaves, Coriander, Dried Chilli Flakes

\$30

Pad Kana (Tofu/ Crispy Pork Belly) 

Stir Fry Chinese Broccoli, Garlic, Chilli, Oyster Sauce

\$25 / \$29

Pad Bai Grapow (Crispy Chicken/ Pork Belly) 

Wok Fry Thai Basil Leaves, Snake Bean, Bamboo Shoots, Capsicum, Onions,  
Garlic, Chilli

\$28 / \$30

Lord Of The Prawns or Soft Shell Crab Pad Thai with Egg Floss

Wok Fry Thai Rice Noodles, Egg, Tofu, Red Onion, Fried Egg Floss, Grilled King  
Prawns, Bean Sprouts, Chives, Peanut, Chili Flakes, Lemon

\$35

Massaman Curry (Stewed Beef/ Lamb Shank)

Massaman Curry, Roasted Pumpkin, Cashew Nuts, Fried Shallots, Fried Lotus  
Roots, Cinnamon

\$35 / \$39



GLUTEN FREE  VEGETARIAN

10% SURCHARGE APPLIES ON WEEKEND & 15% ON PUBLIC HOLIDAYS



# LET'S LUNCH!

ALL DISHES INCLUDE A FREE SOFT DRINK  
(MONDAY TO FRIDAY - 11.30AM - 3PM)

## Signature

### Signature Fried Spicy Chicken Spareribs on Rice 🌶️

*Kan Eang Chicken Spare Ribs Tossed with the Choice of 'OG' house-made Seasoning,  
House made Signature Black Sauce and Achat Pickles on Rice*  
\$22.9

### Kan Eang Thai Fried Rice (Chicken/Beef/Tofu & Vegetable) 🌶️

*Wok Fry Rice, Egg, Carrots, Chinese Broccoli, Garlic, Onion, Cherry Tomatoes*  
\$19.9

### Seafood Tom Yum Fried Rice 🌶️

*Wok Fry Rice with Tom Yum Paste, Egg, Thai Herbs, Fresh Chili, Cherry Tomatoes,  
Prawns, Calamari and Fried Barramundi, Coriander*  
\$23.9

### Thai Style Pineapple Fried Rice (Chicken/Beef/Tofu and Vegetables)

*Wok Fry Rice, Egg, Turmeric, Cashew Nut, Tomatoes, Onion, Fried Shallots*  
\$21

## Noodles

### Pad Kee Mao (Chicken / Beef / Tofu & Vegetables) 🌶️

*Wok Fry Flat Rice Noodles with Egg, Bamboo Shoot, Basil, Long Bean, Capsicum,  
Galangal, Peppercorns, Garlic, Chilli*  
\$22.9

### Pad See Ew (Chicken/Beef/Tofu & Vegetable) 🌿

*Wok Fry Flat Rice Noodles with Egg, Carrots, Chinese Broccoli, Garlic, Onion*  
\$22.9

### Pad Thai (Chicken/Beef/Tofu & Vegetable) 🌿

*Wok Fry Thai Rice Noodles with Egg, Tofu, Red Onion, Bean Sprouts, Chives, Peanut,  
Chili Flakes, Lemon*  
\$22.9

### Seafood Tom Yum Soup with Noodles

*Tom Yum Soup with Thai Rice Noodles, Fried Barramundi, Calamari, Prawns, Milk,  
Galangal, Mushroom, Lemongrass, Lime Leaves, Coriander, Dried Chili Flakes*  
\$21

(ALL NOODLE DISHES CAN BE MADE GLUTEN FREE, PLEASE ADVISE OUR WAITSTAFF PRIOR ORDERING)

## Smaller

### Watermelon and Plum Salad

*Freshly Diced Watermelon, Topped with Toasted  
Coconuts, Pumpkin Seeds, Fried Shallots, Dried  
Fish, Dried Shrimp and Plum Seasoning*  
\$20

### Fried Truffle Cauliflower 🌿

*Fried Cauliflower infused with Truffle Oil,  
Truffle Paste, Truffle Seasoning*  
\$18

### Papaya Salad (Thai Chicken or Beef Steak)

*Papaya, Green Beans, Tomato, Peanuts, Dried  
Shrimps, Chilli topped, Thai Chicken or Beef Steak*  
\$27

### Thai Spring Roll 🌿 (Chicken/ Vegetarian)

*House made Plum Sauce, Thai Pickles*  
\$15 / \$13

### Thai Chicken Satay Skewers 🌿

*House made Peanut Sauce, Toasted Coconut,  
Thai Pickles*  
\$18

### Thai Fish Cake

*Basil Leaves, Thai Pickles, Side of Plum  
Sauce, Peanut, Chilli Flakes*  
\$18

# Kan Eang Stir Fry

(ALL STIR FRY DISHES CAN BE MADE GLUTEN FREE, PLEASE ADVISE OUR WAITSTAFF PRIOR ORDERING)

### Pad Bai Gaprow on Rice 🌿 ..... \$19.9

(Chicken/Beef/Tofu & Vegetables)

*Wok Fry Thai Basil Leaves, Snake Bean, Bamboo Shoots, Capsicum, Onions, Garlic, Chilli on Rice  
and Fried Egg*

### Pad Cashew Nuts Crispy Chicken on Rice 🌿 ..... \$19.9

*Wok Fry Crispy Chicken, Sweet Chilli Sauce, Cashew Nuts, Onions, Broccoli, Carrot on Rice*

### Pad Preaw Wan (Sweet & Sour) on Rice 🌿 ..... \$18.9

(Chicken/Beef/Tofu & Vegetable)

*Wok Fry Seasonal Vegetable, Sweet and Sour Sauce on Rice*

### Pad Kana Moo Grob On rice 🌿 ..... \$18.9

*Stir Fry Chinese Broccoli, Garlic, Chilli, Oyster Sauce on Rice*

### Pad Khing (Ginger) On rice 🌶️ ..... \$18.9

(Chicken/Beef/Tofu & Vegetable)

*Stir Fry Ginger, Garlic, Capsicum on rice*

## Sides

Jasmine Rice  
\$4

Coconut Rice  
\$5

Kan Eang Chips  
\$5

Roti with House Made  
Peanut Sauce  
\$5.5

Prawn Crackers with  
House Made Peanut  
Sauce  
\$6



**Market  
Lane  
Coffee**

# Signature

Coffee orange

Cheesy Thai Tea

Kan Eang Matcha Cloud



# Coffee

Espresso

Black

White

Cold Brew

Cappuccino

Piccolo

----

Large +1

Ice + 1

Alt. Milk (Oat/Soy/Almond) +1.5

# Non - Coffee

Chocolate

Hojicha Tea Latte

Matcha Tea Latte

Green Tea

-

Oolong Tea

10% SURCHARGE APPLIES ON WEEKEND & 15% ON PUBLIC HOLIDAYS

KAN EANG BISTRO

# BRUNCH

*(available 8:30am - 11.30am)*

## CHEESY PRAWN TOMYUM CROISSANT

*Grilled Prawn, Omelette, Cheese, Tom Yum Paste, Scramble Egg, Croissant*

**\$18**

## DOUBLE CHEESY PAD BAI GRAPOW CHICKEN ROTI PIZZA

*Roti, Cheese, Thai Basil, Minced Chicken, Chilli, Onions*

**\$21.90**

## TRUFFLE MUSHROOM CROISSANT

*Grilled Mushroom, Omelette, Cheese, Truffle Mayo, Scramble Egg, Croissant*

**\$18**

## THAI POKE BOWL LOVER (TOFU & MUSHROOM)

*Tofu, Mushroom, Mixed Salad, Edamame, Corn, Avocado, Vegan Chilli Mayo*

**\$16.90**

## SIGNATURE DUCK RICE PAPER ROLL

*Duck, Mixed Salad, Red Onion, Cucumber, Green Nam Jim, Hoisin Sauce*

**\$16.90**

## PULLED BEEF OR DUCK MASSAMAN WRAP

*Pulled Beef, Massaman, Mixed Salad, Roti*

**\$16.90**

*\*PLEASE ADVISE OUR WAITSTAFF OF ANY ALLERGIES PRIOR ORDERING\**

**10% SURCHARGE APPLIES ON WEEKEND & 15% ON PUBLIC HOLIDAYS**



# BAR



SMALL BITES FOR AN UNFORGETTABLE EVENING

LET'S SIP N' MUNCH!

**HAPPY  
HOUR**  
(5-7pm Daily)

Kan Eang Platter  
+  
Bottomless Drinks  
(75 mins)  
**\$29PP**

Kan Eang Platter  
Tom Yum Butter & Sourdough  
Kan Eang Mixed Nuts  
**Bottomless Drinks**  
Berry Lychee Heaven  
Yuzu Collins  
All house wines, Beer and Non-Alcoholic Drinks

## SNACKS

Salmon Tartare and Caviar & Crispy Sourdough Croutons  
\$6 PER PIECE

Seared Scallops Coconut Capsicum Paste and Caviar  
\$6 PER PIECE

Kan Eang Chips  
(add Truffle Mayo + \$2)  
\$5

Tom Yum Butter & Sourdough  
\$18 (2 PIECES)

Kan Eang Mixed Nuts  
\$6



10% SURCHARGE APPLIES ON WEEKEND & 15% ON PUBLIC HOLIDAYS





# BEVERAGES

## BAR

SMALL BITES FOR AN UNFORGETTABLE EVENING

**HAPPY  
HOUR**  
(5-7pm Daily)

Kan Eang Platter

+  
Bottomless  
Drinks  
(75 mins)

**\$29PP**

**SIP N' MUNCH!**

**Kan Eang Platter**

Tom Yum Butter & Sourdough  
Kan Eang Mixed Nuts

**Bottomless Drinks**

Cocktails: Berry Lychee Heaven or Yuzu Collins  
All house wines, Beer and Non-Alcoholic Drinks



## SNACKS

Salmon Tartare and Caviar & Crispy Sourdough Croutons

*\$6 (Per Piece)*

Seared Scallops Coconut, Capsicum Paste and Caviar

*\$6 (Per Piece)*

Tom Yum Butter & Sourdough

*\$18 (2 Pieces)*

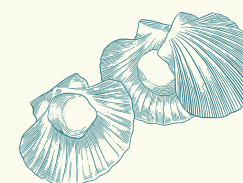
Kan Eang Mixed Nuts

*\$6*

Kan Eang Chips

*(add Truffle Mayo + \$2)*

*\$5*



♦♦♦ 10% SURCHARGE APPLIES ON WEEKEND & 15% ON PUBLIC HOLIDAYS ♦♦♦

*\*Please advise our waitstaff of any allergies prior ordering\**

# BOTTOMLESS

## COCKTAILS



### Negroni

London Dry Gin, Campari,  
Rosso Sweet Vermouth



### Kan Eang Cold Brew

Vodka, Kahlua Coffee Liquor,  
Espresso, Housemade Coconut  
Cream



### Yuzu Collins

Infused Honey Yuzu Dry Gin,  
Lime Juice, Syrup, Sparkling  
Wine



### Berry Lychee Heaven

Dry Gin, Soho Lychee Liquor,  
Infused Lemongrass Syrup,  
Lychee Juice, Cranberry Juice

House Wines, Beer (Draft), Mocktails  
and all Non-Alcoholic Beverages

**\$35 pp with Feed Me OR \$45 pp**  
**90 MINS**

#### Term & Conditions :

1. Seating times for bottomless sessions are strictly allocated, and all sessions will end at the scheduled time, including for late arrivals.
2. Guests are permitted to have one drink at a time.
3. Sculling, double ordering, and double parking are not permitted.
4. In line with the Responsible Service of Alcohol, management reserves the right to refuse service to any guest who appears intoxicated.
5. All guests must be 18 years or older and may be asked to provide valid ID.
6. Please notify us of any allergies or dietary requirements in advance. Our team will accommodate individual needs with a tailored selection of dishes.
7. Any items ordered outside the Bottomless Brunch Menu will be charged at regular menu prices.

10% SURCHARGE APPLIES ON WEEKEND & 15% ON PUBLIC HOLIDAYS

# WINE

## HOUSE RED & WHITE

GLS | BTL

### Version Shiraz

Adelaide Plains, 2017

\$12 | \$55

### Richland Pinot Noir

Riverina NSW, 2021

\$12 | \$55

### Whistling Duck Sauv. Blanc

SA, 2020

\$12 | \$55

### Wayville Pinot Grigio

South Eastern Aus

\$12 | \$55

## PREMIUM WHITE

### Henry Frost Riesling

Clare Valley, SA

\$15 | \$60

### Le Sands Sauv. Blanc

Clare Valley, SA, 2023

\$13 | \$58

### La Vue Pinot Gris

VIC, 2022

\$15 | \$60

### Richland Moscato

Riverina, NSW

\$12 | \$55

### Laneway Chardonnay

VIC, 2021

\$15 | \$60

## ROSÉ

### La Vue Rosé

Central, VIC

\$15 | \$60



10% SURCHARGE APPLIES ON WEEKEND & 15% ON PUBLIC HOLIDAYS

# WINE

## PREMIUM RED

**Bethany Shiraz**  
SA, 2021

**Bethany G.S.M.**  
SA, 2022

**Nocton Pinot Noir**  
TAS, 2022

**Redman Cab Sauvignon**  
SA, 2021

BTL

\$55

\$55

\$55

\$55

## SPARKLING WINE

**Canti Prosecco (200ml)**  
Canti, Italy

**Scothmans Hill**  
Cuvee Brut

BTL

\$15

\$60



# BEER

## DRAFT

|                      |      |
|----------------------|------|
| Singha               | \$12 |
| Chalawan Pale Ale    | \$15 |
| Summer Lay Fruit Ale | \$15 |

## BOTTLE

|                          |      |
|--------------------------|------|
| Singha                   | \$12 |
| Stone & Wood Pacific Ale | \$12 |
| Asahi                    | \$12 |

10% SURCHARGE APPLIES ON WEEKEND & 15% ON PUBLIC HOLIDAYS

# CLASSIC COCKTAILS



## Negroni

London Dry Gin, Campari,  
Rosso Sweet Vermouth

\$25



## Old Fashion

Jack Daniels Whisky, Demara  
Syrup, Old Fashioned Bitters

\$25



## Cover Club

London Dry Gin, Raspberry  
Syrup, Lime Juice, Egg White

\$25



## Aperol Spritz

Aperol, Prosecco, Soda  
Water, Orange

\$23



## Martini

London Dry Gin/ Vodka, Dry  
Vermouth, Olives/ Citrus Side

\$25



## Mojito

Bacardi Rum, Mint Leaves, Lime  
Juice, Simple Syrup

\$25

10% SURCHARGE APPLIES ON WEEKEND & 15% ON PUBLIC HOLIDAYS

Please note that the menu pictures are for reference only, the actual items may vary slightly.

# SIGNATURE COCKTAILS



## Laven-groni

London Dry Gin, Campari, Rosso Sweet Vermouth, Lavender Syrup, Milk (Contains Dairy)

\$26



## Butter & Berrel

Peanut Butter Washed Whiskey, Caramel Syrup, Chocolate Bitters (Contains Dairy and Peanut)

\$27



## Basilicious

Bacardi White Rum, Infused Basil Leaf Syrup, Lime Juice, Basil Leaves, Basil Oil

\$25



## Banana Colada

London Dry Gin/ Vodka, Dry Vermouth, Olives/ Citrus Side

\$25



## Tropical Muse

Bacardi White Rum, Cointreau, Lime Juice, Passionfruit Syrup

\$23

10% SURCHARGE APPLIES ON WEEKEND & 15% ON PUBLIC HOLIDAYS

Please note that the menu pictures are for reference only, the actual items may vary slightly.

# SIGNATURE COCKTAILS



## Kan Eang Cold Brew

Vodka, Kahlua Coffee Liqueur, Espresso, Housemade Coconut Cream

\$24



## Yuzu Collins

Infused Honey Yuzu Dry Gin, Lime Juice, Syrup, Sparkling Wine

\$24



## Berry Lychee Heaven

Dry Gin, Soho Lychee Liqueur, Infused Lemongrass Syrup, Lychee Juice, Cranberry Juice

\$24



## Pandan Bloom

Infused Lemongrass Gin, Infused Pandan Syrup, Lime Juice, Yuzu

\$25



## The Violet Hour

Vodka, St. Germain, Lavender Syrup, Lime Juice

\$25

10% SURCHARGE APPLIES ON WEEKEND & 15% ON PUBLIC HOLIDAYS

Please note that the menu pictures are for reference only, the actual items may vary slightly.