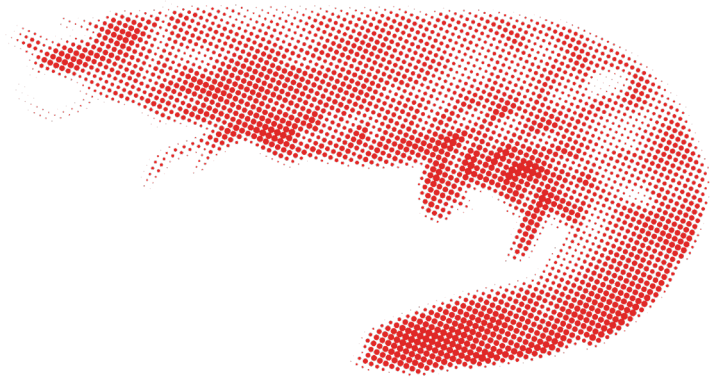


BANG



THAI ME UP

Pacific oysters ½ doz 24
from Coffin Bay, 1 doz 40
cucumber Nam Jim GF

Blue swimmer crab 28
Pa Tong Ko donuts

Tom yum raw tuna GF 28

Ox tail & glass noodle 22
spring rolls,
shallot pickle

Vegetable truffle dumpling 18

Prawn siu mai 18

Prawn har gao 18

Green papaya salad, 38
Skull Island prawns,
kombu, chili, peanuts GF

Coconut fried eggs, 28
smashed avocado, pickles,
sesame, sourdough

Crab omelette, red curry 32
sauce, cucumber pickles,
Thai basil, peanuts

Son-in-law eggs, 24
eggplant curry, roti

Bang Mi beef burger, 32
pâté, bacon, pickles,
chili-spiced cabbage,
coriander

Bowl of Moo, cheek, 38
tendons, tripe, bone broth,
wonton noodles, cress

Char siu pork neck, 38
crispy ear, choy sum, soy egg,
noodles, cress

Farang Kway Teow white boy 38
noodles

Blue swimmer crab, lobster 38
sauce, rice noodles, spring
onions

Wild mushroom and truffle 34
wok-fried red rice,
fried egg GF

SWEET TASTES

Mango and coconut rice, 20
mango gel, coconut foam

Banana roti, toasted coco- 22
nut ice cream

Toasted corn sundae 18

V = Vegetarian
GF = Gluten free
PE = Pescatarian

- Please advise our staff if you have any dietaries.
- Whilst we endeavor to cater for all dietary requirements, we do not operate an allergen free kitchen and are unable to rule out the allergen cross contamination.
- A 15% surcharge applies on the Public Holidays and 10% on Sunday

