

**2 BULAN**

**THAI &  
SOMEWHAT THAI**

**HOME MADE CURRY PASTES.  
NOODLES FROM SCRATCH.  
LOCAL INGREDIENTS.  
BOLD.  
UNAPOLOGETIC.  
UNCOMPRIMISING.**

## KIN LEN

### Plates to Start

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Nam Jim Platter   Nam Jim Jaew, Green Curry Ricotta, Nam Jim Satay + Crackers & Veggies	55
Miang Kham   Betel Leaf Wraps, Eggplant, Tamarind, Herbs & Peanuts 🌿	55
Tempura Chilli Peppers, Green Curry Ricotta, Nam Prik Pao 🌶️	75
Som Tam 2 Bulan   Green Mango & Papaya Salad, Long Beans, Cherry Tomatoes 🌿	65
Yam Gai   Poached Chicken Salad, Snow Peas, Mint, Grapes	80
Gai Yang   Grilled Chicken Skewers, Thai Herbs	85
Moo Ping   Grilled Pork Shoulder Skewers, Pickled Veggies, Nam Jim Satay	90
Thai Ceviche   Sashimi Grade Tuna, Thai Basil, Nam Jim Seafood, Banana Chips	125

## KUB KHAO

### Plates to Share

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Pad Pak   Stir Fried Vegetables, Thai Basil, Dry Curry 🌶️🌿	85
Gai Pad   Soi Nana Chicken & Cahsew Stir Fry, Peppers	90
Pad Kra Pao   Pork Shoulder, Thai Basil, Fried Egg 🌶️	115
Khao Soi   Chiang Mai Chicken Noodle Soup 🌿	105
Pad Kee Mao   Stir Fried Rice Noodles, Beef Short Rib, Kailan 🌶️	125
Pad Mee Korat   Stir Fried Rice Noodles, Bean Sprouts, Spring Onions 🌶️🌿	85
Gaeng Kiew Waan   Green Curry with Chicken, Snow Peas & Baby Corn 🌶️🌿	120
Gaeng Phet   Red Curry with Duck, Grapes & Cherry Tomatoes 🌶️	145
Gaeng Garee   Yellow Curry with Seared Scallops & Microgreens 🌿	120
210gr Tokusen Wagyu Ribeye MB5, Massaman Butter, Nam Jim Jaew	420
Grilled Prawns, Jungle Curry Bisque, Lemongrass Butter 🌶️	180
Jasmine Rice 🌿	25

## KANOM

### Desserts

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Mango Sticky Rice Panna Cotta 🌿	75
Pumpkin Kek, Vanilla Gelato, Orange	75

Prices do not include 10% govt tax & 5% gratuity.