

**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 & Condiments	85
Moo Ping   Grilled Pork Shoulder, 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	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.