## HOT DRINKS

ESPRESSO	
DOUBLE ESPRESSO	3.5
AMERICANO	3.5
CAPPUCCINO	3.5
LATTE	3.5
Add syrups for 50p – ask your server for today's flavours	
HOT THAI TEA	

'CHOCOLATE TREE' HOT CHOCOLATE	4.50
Classic   Coconut   Tamarind and Chilli	
Add a torched giant marshmallow 50p	

A Thai favourite! combining the rich, smoky taste of Thai

tea with sweetness and cream.

DETOX	4
Fresh ginger, lemon, honey and turmeric.	

REFRESH	4.50
Fresh mint, lime, apple and agave.	

FRUITY					4.50
Fresh strawberry.	raspberry.	lemon	and i	honev.	

CHAMOMILE FLOWERS	3.25
A Chamomile flower herbal infusion.	

GREEN (CHUN MEE)	3.25
A tangy aroma accompanied by a slight sweetness.	

### GREEN TEA WITH JASMINE BLOSSOM 3.25 A perfume-like bouquet and a delicate, flowering taste.

EARL GREY	3.25
The embodiment of the finest English tea.	

ENGLISH BREAKFAST	3.25
A marvellously dark infusion with a malty striciness	

# COLD DRINKS

FRESH JUICES Orange, apple, mango, pineapple or lychee.	3.90
SIAM BERRY SMOOTHIE Strawberry, raspberry, natural yogurt, fresh apple juice and honey.	7
THAI SUNRISE SMOOTHIE Pineapple, mango, blueberry, lychee and fresh lime.	6
TURMERIC AND GINGER SHOT Turmeric, fresh lemon, fresh ginger and chilli.	4

# COCUTATIO

RHUBARB SUNRISE Slingsby Rhubarb, apple juice, lemon and fresh pomegranate.	11
YUZU SPRITZ Akashi-tai-yuzu, grenadine, lemonade and prosecco.	9
BLOODY MARY Lava rock vodka, tomato juice, lime, sriracha, honey syrup, Thai basil and lemongrass.	9
MIMOSA Prosecco and fresh orange.	8

CHAMPAGNE	125ml	13	Bottle	72
Möet & Chandon Brut Imp	erial			
DDOCECCO	105	0	D-M-	70

#### PROSECCO Da Luca

# BREAKFAST



## BREAKFAST

FRUIT PLATE © Pineapple, passionfruit, dragon fruit, mango, raspberries, strawberries, and blueberries.	9
MANGO GRANOLA BOWL ♥ Fresh mango, blueberries, strawberries, kiwi.	10
TROPICAL BUTTERMILK PANCAKES • Whipped coconut yogurt, tropical fruit compote, maple syrup, fresh pineapple and mango.	13
MAPLE BACON BUTTERMILK PANCAKES  Sweet chilli sauce and maple glazed bacon.	13
EGGS BENEDICT WITH SRIRACHA SPICED HOLLANDAISE  Choose from:	45
HOT SMOKED SALMON PAD KA PRAO  SWEET CHILLI AND MAPLE GLAZED BACON  SWEET CHILLI AND MAPLE	15 12
WOK TOSSED PAK CHOI WITH GARLIC, CHILLI AND SOY SAUCE ♥ ✓	12
SMASHED THAI AVOCADO • J Served on tiger toast, topped with two poached eggs.	13
"KHAI KRATA" FRIED EGGS WITH THAI SAUSAGES ⊆ ✓ A Thai classic! Fried eggs, a selection of Thai sausages, minced chicken, spring onion, soya and sriracha sauce. Served with tiger toast.	15
CREATE YOUR OWN OMELETTE OCHOOSE 3 from:  PEPPERS, SPRING ONION, MINCED CHICKEN, PORK SAUSAGE, ISAAN SAUSAGE, KUN CHIANG SAUSAGE, THAI SPICY SAUSAGE, CHEESE. TOMATO, SPINACH, SHIMEJI MUSHROOMS	12

Additional fillings: £1 per item

# TO SHARE

#### FRUIT PLATTER © 14

Pineapple, passionfruit, dragon fruit, mango, raspberries, strawberries, and blueberries.

#### TIGER TOAST OR STOTTIE 0 4

**Served with a trio of Thai butters:**Salt & pepper, red curry, Thai herb

## SIDES

SALT AND PEPPER HASH BROWNS ©	4
THAI EGG SPRING ROLLS •	5
THAI SMASHED AVOCADO 🕲 🥒	6
SWEET CHILI AND MAPLE GLAZED SMOKED BACON	4
PAD KA PRAO HOT SMOKED SALMON 🥒	8.5
WOK TOSSED PAK CHOI WITH GARLIC, CHILLI AND SOY SAUCE	4
THAI STYLE BAKED BEANS ® 🥒	4
TRIO OF THAI SAUCES Sriracha mayo, sweet chilli sriracha with lime leaf, tamarind ketchup.	3

