



Small Plates

MARKET OYSTERS *	\$21
Premium Oysters (5) Asian-Inspired. Thai Seafood Mignonette. Shiso	
BONE MARROW + SHOT (\$5)	\$22
Indo-sambal sauce, Honey, Peanut, Brown sugar glaze	
SPICED CORN RIBS	\$15
Flash-fried riblets. Burnt Chili. Tamarind glaze. Cilantro	
VIET STYLE RIB EYE SALAD 🍴	\$18
Angus Ribeye. Bird Eye Chili. Viet-inspired Aromatics. Mint, Cilantro, Shallot, Tomato	
SCALLOP CRUDO *	\$24
Sashimi-grade Hokkaido Scallops, Thai-Shiso Aguachile. Persian Q	
CURRY PORK RIBS	\$19
Twice-cooked ribs on the bone Mild Karee Curry,	
THAI FRIED WINGS 🍴	\$16
Twice-fried Chicken Wings. Sweet chili reduction. Onion, Mango Ginger Flower	
CHARRED OCTOPUS	\$24
Flame-grilled Spanish Octopus. Garent yam puree, herb seafood sauce Blistered tomatoes. Chili	
YUM YUM SALAD	\$15
Kale Greens & Seasonal Fruits. Peanuts, Fried Shallots. Yum Dressing	
GRILLED PORK BELLY	\$23
Flame-grilled Thai marinated IBERICO Pork. Cabbage slaw. Nam Jim Jeow	

Signature Dishes

CRYING TIGER	\$39
Thai-marinated. Grilled 10oz Anugs Ribeye. Thai Chimichurri, Crispy Fingerlings. Nam Jim Jeow	
SEAFOOD SOUS PADANG	\$36
Indo-Sous Padang. Shrimp, Squid, Scallop, Mussels. Green peppercorn,	
PAD KRA PAO 🍴	\$18
Thai Basil, Minced Pork, Bird Eye Chili, Garlic	
PADANG SHORT RIB 🍴	\$42
Indo-braised Grass-fed Beef Rib, Grilled. Pickled Cucumber. Mild Padang Curry	
GRILLED WHOLE BRANZINO 🍴	\$45
Flame-grilled Boneless Branzino . Thai Seafood Sauce.	
STEAM WHOLE BRANZINO 🍴	\$45
Steam whole Boneless Branzino, Lemongrass, Lemon, Seafood Sauce.	
GREEN CURRY Chicken \$3/ Beef \$4/ Prawn\$6	\$18
Thai Green Curry, Coconut Milk, Zucchini, Cauliflowee, Tofu, Crispy Kale, Side of Rice	
SALTED EGG YOLK SOFTSHELL CRAB 🍴	\$28
Salted Egg Yolk, Softshell Crab, Basil, Bird Eye Chili	
SEAFOOD POT	\$48
King River Prawns, Tiger Prwans, Mussels, Scallops, Squids Tarmirind Curry.	
Lamb Shank RENDANG	\$42
Indo-braised Grass-fed Lamb Shank. Grilled. Spiced Rendang Curry.	
KING RIVER PRAWNS	\$42
King River Prawns, Tiger Prawns, Lemongrass, Onions, Bell Pepper	



Rice & Noodles

CRAB FRIED RICE \$32

Thai-inspired. Premium Jumbo Crab Lump
Aromatic fried rice w egg & spring onion
Thai seafood sauce

NASI GORENG \$24

Indo-inspired Bali Fried Rice.
Crispy Chicken Thigh.
Caramelized sweet soy & Sambal.

TOMYUM FRIED RICE 🍴 \$35

Bone Marrow, Scallops, Prawns, Egg
Homemade TomYum

NIGHT MARKET NOODLES \$25

Chicken & Squid.
Street-inspired wide rice noodle stir-fry.
Spring onion & egg, watercress

DRUNKEN NOODLES 🍴 \$25

Pad Kee Mao. Angus Beef sauteed.
Thai-inspired wide rice noodle stir-fry.
String beans, thai basil & chili

Vegetables & Sides

SAMBAL EGGPLANT \$18

Crispy Eggplant Sautee. String Beans
House Sambal. Herbs & shallots

CABBAGE \$18

Home made Samble Sauce, Vinger
Garlic

SAUTEED MORNING GLORY 🍴 \$18

Thai water spinach, Fermented bean curd
Ginger, Garlic, Birdseye chili

MUSHROOM PAD CHA 🍴 \$26

Pad Cha Hett. Spicy Mushroom Stir-fry.
King oyster, shitake, oyster
String beans. Thai aromatics

Signature cocktails

🍵 BKTea - 19

Milagro Reposado, dark rum, lychee infused barley tea,
fresh lime, apple foam

🍷 EMPRESS'S HALO - 18

Citadelle Gin, Empress 1908, clarified - oolong infusion
kiwi, fresh lime

🍷 TEMPEST - 17

Kaoliang 58% baiju, white gourd tea, lemon,
fresh ginger, toasted pink peppercorn

🍷 HAO LOW - 18

Roku Gin, earl grey tea, yuzu, honey, espresso foam
grated shortbread

🍷 PEAR-IFIC SOUR - 19

Barsol Pisco, pear puree, lime, egg white

🍷 HIGHNOON JAKARTA - 18

Haku Vodka, assam black tea, st.germain, honey
fresh lemon, taiwanese biscuit

🍷 ANTIDOTUM 1 1/2 - 20

Harridan Vodka, RumHaven
coconut infused dry vermouth, basil oil

🍷 CHILI TIGRE - 19

Del Maguey Vida Mezcal, milk-washed, apple honey syrup
passion fruit, birds eye chili tincture, tajin

Nemesis classics

🍷 LYCHEE MARGARITA - 17

Milagro Blanco, lo-fi aperitif, lychee, lime citrate

🍷 SHISO MULE - 17

Haku Vodka, fresh lime, shiso leaf, ginger, soda

🍷 THAI Q GIMLET - 18

Citadelle Jardin d'Ete Gin, persian cucumber syrup
fresh lime, thai basil

🍷 PAPER PLANE - 18

Starward Whiskey, Montenegro liquor
Select Aperitif, fresh lime, milk-washed

🍷 T-NEGRONI - 20

Guildler's Oolong Gin, Antica Formula, Campari

🍷 BLACK MIRROR - 18

Kavalan Whiskey, Mr. Black liquor, peach honey cordial,
espresso, 85% cocoa shaving

Beers

Tsingtao 1903 - China 9

Montauk Pilsner - New York 8

Jai Alai IPA - Florida 8

Ohara's Nitro Irish Stout - Ireland 9

Delirium Tremens - Belgium 12

Mocktails

LYCHEE V - 10

Lychee juice, Jasmine Tea
Fresh Lime, Tonic

PEACHY T - 10

Peach puree, Fresh lemon
Green tea syrup, Soda

Thai Ice Tea - 8

Thai Style Ice Tea With Milk and
Herb Jelly