

FOOD **ZA  
AB** MENU

**FEED ME**

Minimum 2 people

**\$65/PP**

Betel Leaf  
Chicken Satay  
Grilled Pork  
Charcoal Chicken  
Massamun Beef  
Wok Tossed Greens  
Jasmine Rice  
(gf)

**\$65/PP Vegetarian**

Vegan Betel Leaf  
Corn Fritters  
Ma Hor  
Tofu Pallo  
Roasted Eggplant  
Flamed Cauliflower  
Wok Tossed Greens  
Jasmine Rice  
(z)

**\$95/PP**

Signature Cocktail  
Betel Leaf  
Scallop Ceviche  
Ox Tongue Skewers  
Crying Tiger  
Barramundi  
Confit Duck  
Jasmine Rice  
(z)

v – vegetarian  
vg – vegan  
vo – vegan option

gf – gluten free  
z – spicy

PH surcharge 15%

American Express surcharge 1.6%

# FOOD **ZA AB** MENU

## SMALL STUFF(gf) (z)

<b>Goi Pla</b>	26
Kingfish sashimi, pickled onion, kaffir lime leaf, aromatic rice powder, banana chilli relish, sesame	
<b>Scallop Ceviche</b>	20
Lemon, wasabi, onion, radish, pomegranate, Thai herbs, bird's eye chilli	
<b>Tofu Pallo (vg)</b>	18
Spiced vegetable broth, spring onion, roasted tomato and chilli relish	
<b>Chicken Lon</b>	18
Minced chicken, caramelized onion, coconut cream, chilli oil, rice paper crisp	
<b>Lao Sausage</b>	20
Pork, dill, lemongrass, onion, ginger, charred baby carrot, chilli, tamarind, leafy greens	
<b>Grilled Pork</b>	26
Garlic, black pepper, coriander, bird's eye chilli flakes, soy and vinegar dressing	
<b>Crying Tiger</b>	30
Rare Angus Striploin, makham dressing, aromatic ground rice, Thai herbs, chilli flakes	

## BIG STUFF

<b>Flamed Cauliflower (vg)(gf)(z)</b>	34
Paprika, ginger, garlic, pomegranate, sweet potato, corn puree, roast chilli oil	
<b>Roast Eggplant (vg)(gf)(z)</b>	32
Lao mushroom relish, garlic, shallot, capsicum puree, Thai herbs	
<b>Hor Mok (gf)(z)</b>	42
Mixed seafood of prawns, squid and barramundi, coconut, curry, egg, pumpkin	
<b>Barramundi (gf)(z)</b>	40
Charred watercress, red chilli gravy, lemongrass, brussels sprout, tamarind	
<b>Charcoal Chicken (gf)</b>	35
Turmeric, coriander seed, onion, garlic, black pepper, nam jim jaew	
<b>Confit Duck (z)</b>	42
Five spice, tropical curry blend, lychee, pineapple, cherry tomato, charred beans, basil	
<b>Massamun Beef (gf)</b>	40
Slow cooked beef cheek, peanut, massamun curry, sweet potato chips, garlic mashed potatoes	

## SNACKS

<b>Betel Leaf (2) (vo)(gf)</b>	13	<b>Corn Fritters (2) (vo)</b>	10
Roasted coconuts, peanut, ginger, lime, onion, galangal & shrimp reduction		Carrot, kaffir lime leaf, basil chilli mayo	
<b>Ma Hor (2) (v)(gf)</b>	12	<b>Son In Law Eggs (2) (v)</b>	10
Rolled mushroom and tofu, pineapple, peanut, seaweed roe		Tamarind, fried onion, Thai herbs	
<b>Chicken Satay (2) (gf)</b>	12	<b>Crispy Tofu (8) (vg)</b>	14
Turmeric, coconut, peanut		Zaab spice blend, tamarind, fried rice noodle	
<b>Ox Tongue Skewers (2)(gf)(z)</b>	16	<b>Uncle's Fried Chicken a.k.a UFC (6)</b>	14
Twice cooked, star anise, cinnamon, tamarind & green chilli puree		Zaab spice blend, citrus, garlic, chilli mayo, herbs	
<b>Larb Bites (2)</b>	10		
Pork, aromatic rice powder, chilli flakes, fried basil			

## SIDES

Wok Tossed Greens	14
Jasmine Rice	4
Sticky Rice	4
Fresh Chilli	4

## SWEETS

<b>Ice Cream</b>	14
Vanilla icecream, orange blossom, fairy floss, salted coconut toffee	
<b>Turmeric Rice Pudding</b>	14
Banana brulee, salted brioche crumb, sesam	
<b>Mango Sticky Rice (vg)(gf)</b>	14
Seasonal	

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