



Small Plates (for sharing)

MYR

- Toasted watermelon seed**
Kaffir lime, ginger, chilli, spring onion
- Salted Spanish mackerel arancini (3 pcs)**
Homemade orange-Sriracha sauce
Thai-style jasmine rice
- Homemade sun-dried beef**
Crispy fried shallot, kaffir lime leaf



Refreshing

MYR

- Deep fried cage-free egg salad**
Coriander, mint leaf, chilli, fish sauce
- Cameron Highlands white corn salad**  **Spicy!!!**
Fermented fish, shrimp paste, dried chilli, lime
- Green papaya salad**
Dried prawn, green bean & refreshing dressing
+ salted egg MYR 10
*standard 3 chillies, like more or less? Let us know!



Soup

MYR

- Chicken turmeric soup**
Galangal, shallot, lemongrass, red turmeric, chilli, coriander, kaffir lime
- Spicy braised beef cheeks**
Budus, shallot, lemongrass, Vietnam mint, cumin leaf, chilli, kaffir lime
- Assorted local mushrooms**
Coconut cream, pumpkin, shallot, chilli galangal, coriander, lime, lemongrass



Charcoal Grill

MYR

- Grilled beef bavette**
Eggplant, cucumber, Jaew dressing toasted rice powder
- Chicken satay**
Toasted brioche, cucumber relish, peanut sauce
- Grilled local river prawn**
Chili, tamarind dipping sauce

Lunch Set For Two

Noon - 2:00 PM

Sharing style | MYR 168 nett+

1 Curry + 1 Wok Wok + 1 Refreshing + 1 Soup
1 Jasmine Rice + 2 Thai Iced Milk Tea

Single Plate

MYR

- Pad Thai**
Stir-fried rice noodle & all the traditional ingredients
+ Upgrade your Pad Thai with river prawn additional MYR 50
- Crab meat fried rice**
Stir-fried jasmine rice with crab, prawn, squid, deep-fried egg



Rice & Noodle

MYR

- Organic rice noodle**
- Steamed organic sticky rice**
- New harvest organic jasmine rice**



Crunchy & Crispy

- | | MYR |
|---|-----|
| 18. Crispy turmeric fried squid
Garlic, homemade orange-Sriracha sauce | 48 |
| 19. Tea-brined chicken wing
Crispy fried shallot, Bo.lan garlic powder | 42 |
| 20. Thai style fried crab omelette
Cage-free egg, crab meat, Thai herbs | 68 |
| 21. Stir-fried prawns
Coriander roots, chilli, pickled garlic | 62 |



Wok Wok

- | | MYR |
|--|-----|
| 22. Stir-fried morning glory
Shrimp paste, garlic, bird's eye chilli | 38 |
| 23. Stir-fried beef and holy basil
Fried cage-free egg, holy basil, garlic, chilli | 48 |
| 24. Stir-fried long aubergine
Fermented soybean, sweet basil | 42 |
| 25. Deep-fried fish
3-flavour sauce, garlic, shallot, dried chilli, kaffir lime leaf | 48 |
| 26. Stir-fried cabbage
Bo.lan fish sauce | 32 |



Curries

- | | MYR |
|--|-----|
| 27. Thai green chicken curry
Chicken and all its best bits, Thai basil, assorted aubergines, coconut palm heart, coconut cream | 48 |
| 28. Thai red beef cheek peanut curry
Braised beef cheek, chili, pea aubergine, Thai basil | 58 |
| 29. Southern-style seafood curry
Coconut palm heart | 64 |



by โข.ลาน Bo.lan



Dessert

- | | MYR |
|---|-----|
| 30. Steamed coconut pudding
Butterfly pea flower | 28 |
| 31. Mango sticky rice
(Limited availability, ask your waiter) | 32 |
| 32. Kanom special
(Ask your waiter!) | 32 |
| 33. Soft serve sandwich | 18 |



For inquiries:

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Scan to know more!