

beverages

peach iced tea 195

house-brewed peach iced tea

thai iced tea 295

authentic Thai Ceylon tea, brewed with condensed & evaporated milk for its signature creamy richness & caramel sweetness, served over ice

thai coffee 295

Thai coffee balanced with condensed milk & kikkoman soy

iced milo 425

creamy iced chocolate malt made with milo

pink lemonade 195

tender coconut, pomegranate & citrus



broths

tom yum	single	sharing
veg	225	899
chicken	285	999
prawn	325	999

hot & sour thai broth with lemongrass, galangal & lime leaf

tom kha	single	sharing
veg	225	899
chicken	285	999
prawn	325	999

creamy coconut & galangal broth

small plates

edamame 395

sea salt / furikake

som tam 345

vegetarian / dried shrimp

green papaya, lime, chilli, palm sugar & peanuts

crispy lotus stem tempura 395

lotus stem tempura served with house-made
Thai chilli sauce

chicken satay 345

charcoal-grilled chicken skewers,
peanut satay sauce & cucumber relish

chicken spring roll 395

savoury filling, herbs, lime, crispy glass noodle
& water chestnuts

thai basil chicken 395

chicken tossed with garlic, bird's eye chilli
& Thai basil

charred chilli lime prawns 595

wok-charred prawns, lime leaf butter
& roasted chilli

dumplings and rolls

thai curry soup dumplings (XLB) 445

yellow curry broth, chicken filling & ginger vinegar

water chestnut & cream cheese dumplings 445

crunchy water chestnuts & cream cheese in crisp dumplings

wild mushroom dumplings 425

wild mushroom dumplings with garlic soy butter

pickled prawn har gow 525

translucent prawn dumplings & chilli vinegar

tenderloin gyoza 495

slow-cooked tenderloin, pepper soy & crisp base

absolute veg roll 425

pickled lotus stem, avocado & chilli mayo

salmon avocado roll 495

salmon, avocado, cream cheese, sriracha & cucumber

absolute signature roll 545

salmon, tamarind glaze, basil emulsion & peanut crunch

crunchy prawn tempura roll 445

prawn tempura & crisp tempura flakes



baos

crispy mushroom bao 445

chilli crisp mayo, herbs & crispy mushroom

kra pao smash bao

chicken / buff tenderloin 495 / 545

smashed mince, thai basil, garlic & bird's eye chilli

woks

classic burnt garlic butter fried rice

veg / chicken / prawn / mixed seafood 395 / 465 / 525 / 545

non-veg options topped with a tornado egg

spice it up with our house-made Absolute chilli crisp at +INR 95

golden egg fried rice 425

egg-loaded garlic fried rice, topped with a tornado egg

spice it up with our house-made Absolute chilli crisp at INR 95

absolute pad thai

veg / chicken / prawn / mixed seafood 495 / 565 / 625 / 645

tamarind noodles, peanuts, chives with a wok-fired finish

phad kee mao

veg / chicken / prawn / mixed seafood 495 / 565 / 625 / 645

wok-tossed drunken noodles with basil, chilli & vegetables

lotus leaf nam prik pao noodles 645

egg-wrapped glass noodles with prawns, squid & smoky
nam prik pao butter broth

wok greens with asparagus, tofu & water chestnuts 395

asian greens, asparagus, tofu, water chestnuts, charred
cherry tomatoes, garlic, chilli soy & white pepper

mapo tofu 495

silken tofu in a spicy fermented chilli sauce

bowls

mushroom crack bowl 495

sticky fried rice, mushrooms, chilli crisp & water chestnuts

kra pao bowl

tofu / chicken / buff tenderloin 495 / 525 / 595

jasmine rice, Thai basil chilli mince & fried egg

hainanese thai chicken rice 525

poached chicken, aromatic rice, chilli-ginger sauces & clear broth

kway teow ramen 595

flat rice noodles in a rich kway teow broth with glazed chicken, pickled egg, bok choy, bean sprouts, fried garlic & chilli oil

khao soi ramen 625

northern thai curry ramen

curries

thai green curry

veg / chicken / prawn 525 / 595 / 695

fresh spice, basil, served with pan-seared shokupan, roasted peanuts, fried shallots & garlic, sweet-pickled cucumber

thai red curry

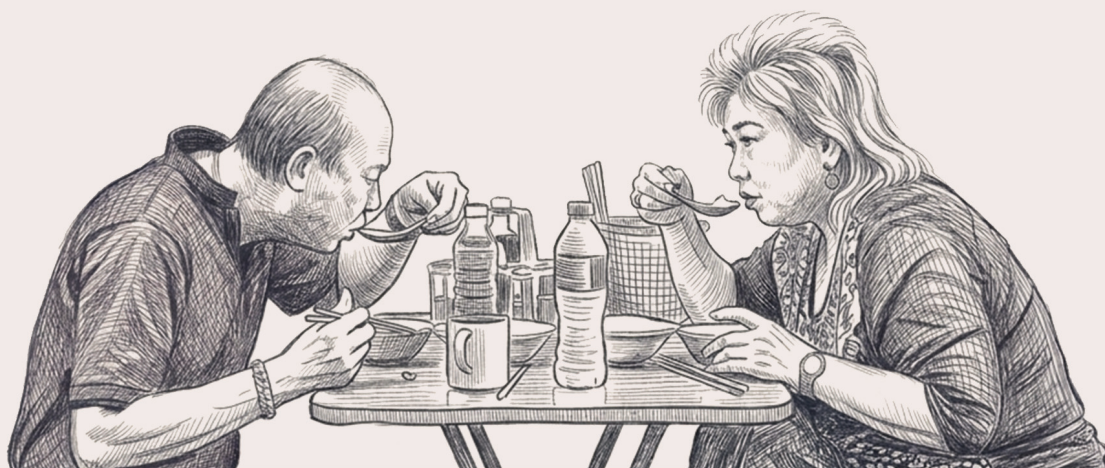
veg / chicken / prawn 525 / 595 / 695

aromatic chilli richness, served with pan-seared shokupan, roasted peanuts, fried shallots & garlic, sweet-pickled cucumber

thai yellow curry

veg / chicken / prawn 525 / 595 / 695

warm, comforting spices, served with pan-seared shokupan, roasted peanuts, fried shallots & garlic, sweet-pickled cucumber



sides

absolute chilli crisp 95

house-made absolute chilli crisp

jasmine rice 145

fragrant jasmine rice

pan-seared shokupan 145

butter-seared milk bread

fried egg 45

crispy fried egg

pickled chilli 55

house-made sweet & spicy pickled chillies

pickled egg 95

7-minute jammy egg, gently soy-cured with fish sauce, palm sugar, coriander root, lemongrass, galangal & kaffir lime, creating a naturally marbled white & a rich, creamy yolk

desserts

thai milo milk cake 345

milo-soaked milk cake, condensed milk drizzle & peanut crunch

banana toffee pudding 395

banana pudding topped with a scoop of vanilla ice cream, warm toffee sauce and peanut brittle

shreya's orange cheesecake 365

created by our pastry chef, Shreya, this velvety citrus cheesecake is crowned with a glaze of premium Bhutanese orange marmalade, delivering a delicate balance of sweetness & bright citrus

sticky rice pudding & seasonal fruit 325

coconut sticky rice pudding with seasonal fruit

water chestnuts in coconut milk 325

chilled coconut milk with crunchy water chestnuts

