

EATERY

All prices are inclusive of 7% VAT and are subject to 10% service charge

Thailand is filled with an abundance of ingredients and produce for us to sought after and use. The ingredients used for the SIWILAI menu are from various provinces of Thailand. We would like to celebrate and glorify our local finds through an array of dishes, with both Thai and international interpretation of the curated produce we have acquired.

ONE BITES	● PACIFIC OYSTERS	160.- EACH
	sea grape, burnt lime, pickled chili	
	● DUCK RILLETES SEASONED	180.-
	with galangal and chill relish stuffed in lychee	
	● CROQUETTES	180.-
	with fermented pork, peanut, ginger sauce	
	● FRIED SHRIMP PASTE (TRANG)	190.-
	relish between cucumber, minced prawns	
	● CRAB (CHUMPHON)	360.-
	cake fritters, onion, chili jam, kaffir lime powder	
● KOI STEAK TARTARE (KORAT)	210.-	
dried chili, toasted rice, tapioca chips		
● FRIED CORN (PETCHABOON)	160.-	
sprinkled with dried spices and herbs		
● CHICKEN HEART SKEWERS	160.-	
marinated in Golae curry spices		
● THIN-SLICE SCALLOP	320.-	
and radish slivers on lavash crackers		
● ROTI GANG KIEW WAN	180.-	
tartlets of green curry with braised beef drizzled with sweet chili sauce		

SMALL PLATES	● SOFT SHELL CRAB (CHANTHABURI) SALAD	340.-
	chili breadcrumbs, local greens	
	● SEARED SEA SCALLOP	480.-
	sweet corn, pork belly, leeks	
	● SEASONAL FISH	340.-
	fermented with rice, salt, garlic, mustard leaves in caramelized fish sauce	
● GAI YANG 2018	370.-	
grilled turmeric marinated chicken in sawtooth and turmeric emulsion with crispy onions and turmeric powder		
● GRATED TURNIP	240.-	
radish and green mango tossed with dried shrimp, tamarind and peanut dressing		
● GRILLED FLANK STEAK (SURIN)	460.-	
with roasted potatoes in rice and fish sauce		
● GRILLED OCTOPUS	420.-	
baby cabbage, penny worth, cider vinaigrette		

● GRILLED PRAWNS (CHUMPHON)	450.-
chili butter, dill flowers	
● KANOM JEEN	320.-
cold fermented rice noodles, Siwilai's turmeric Nam YA, seasonal fermented fish, basil assortment	
● NORTHERN PORK RIB (CHONBURI)	480.-
sweet and sour sauce, pickle carrots	
● DEEP FRIED SQUID (PRACHUAP KHIRI KHAN)	290.-
crispy, sweet and tangy garlic	
● FRIED LOCAL SHISHAMO	280.-
mango salad, dried chili	
● COLD RICE NOODLE SALAD	290.-
cured and grilled pork shoulder (CHONBURI)	

BIGGER PLATES

● BRAISED BEEF CHEEK (SURIN)	670.-
prik larb, corn sumac, tzatziki	
● PAN-FRIED COBIA	540.-
grilled pickled spring onion bulbs, yellow chili	
● CURED PORK JOWL (CHONBURI)	380.-
in salt, garlic puree, pickled radish, sautéed potatoes in coriander cream	
● SEARED SEASONED TIGER PRAWNS (CHUMPHON)	1140.-
with palm sugar and fish sauce in garlic oil, spicy grilled eggplants, tamarind sauce	
● BRAISED BEEF TONGUE (SURIN)	890.-
in soy and molasses, mascarpone, coriander, tangy chili sauce	
● SLOW COOKED AND FRIED PORK BELLY (CHONBURI)	450.-
crispy garlic, housemade Sriracha, grilled kai lan	
● OCEAN TROUT AND BLUE CRAB	850.-
in yellow coconut curry with betel leaves	
● GRILLED WAGYU RUMP CAP (SURIN)	870.-
E-SAN dressing of shallots, dried chili, lime, toasted rice	
● LAMB LOIN	750.-
fried mushroom, grilled eggplant, chili relish	
● GRILLED HANGER STEAK	750.-
fresh garlic, chili, pickle shallots, house cured mullet roe	
● STUFFED KING FISH (RAYONG)	560.-
roasted chili curry paste	
● BRAISED AND FRIED DUCK CONFIT (BURIRUM)	535.-
pineapple red curry	

COMMUNAL FEAST PLATES

● SLOW COOKED SHORT RIBS (SAKON NAKHON)	2,750.-
sticky tamarind, dried chili glaze, chopped leeks	
● ROASTED WHOLE SEA BASS (SAMUT PRAKAN)	700.-
baked in a salt crust, jeaw Mang-da	
● GRILLED RIVER PRAWNS (CHUMPHON)	2,200.-
with fish sauce and palm glaze, local herbs	

● GRILLED 900G DRY-AGED T-BONE STEAK	2,700.-
grilled with beef fat served with chili relish	
● MARINATED CHICKEN (LOPBURI)	550.-/980.-
grilled curry spices, turmeric rice	
<i>HALF or WHOLE</i>	

***Please take into consideration that our Communal feast plates take 30-40 minutes to prepare.

SIDE DISHES

● SMOKED POTATO (CHIANG MAI)	210.-
paprika salt	
● STIR FRIED CHARRED CORN (PETCHABOON)	240.-
with sumac butter	
● HOUSEMADE BREAD	120.-
kaffir lime, chili paste, toasted rice	
● BOWL OF TURMERIC RICE	150.-
● FRIED MARKET GREEN WITH CHILI OIL	130.-

DESSERTS

● STICKY DATE PUDDING	280.-
grass jelly, rosella poached pears, butterscotch sauce	
● STICKY RICE MOUSSE	320.-
mango ice-cream, mango meringue, dehydrated mango	
● WATERMELON GRANITA	280.-
basil, goats cheese cake, lime gel	
● MANGO AND GIANDUJA CHOCOLATE MOUSSE CAKE	320.-
citrus fruits, longan honey sauce	
● LYCHEE CHEESECAKE	340.-
lemongrass crust, mulberry compote, caramelized lychee, raspberry tuile	
● KHAOW MAO COCONUT FEUILLE	320.-
passionfruit cream, berry sauce, candied cashew nut, mulberry ice-cream	

S.C-C X 100 MAHA SETH COLLABORATION SPECIALS

● FERMENTED PORK RIBS WITH GINGER AND GARLIC	380.-
pork ribs fermented with rice ginger, garlic and toasted northern spices, grilled over charcoal and served with peanut purée	
● CASSIA LEAVES CURRY WITH HAIRY-FRUITED EGGPLANT RELISH	480.-
braised cassia leaves flavored with salted mackerel and buffalo hide served with braised oxtail and hairy-fruited eggplant relish	
● BONE MARROW AND BEEF TARTARE	390.-
bone marrow grilled to a smoky caramelization served with beef tartare seasoned with lime, toasted rice and fish sauce. Cooked half way through but served hot.	
● YUM CHEE	275.-
coriander salad and saw toothed leaves with Sontam dressing	
● SAI UA HOT DOG	210.-
smoked pork sausage, curry paste, lemon grass and kaffir lime leaves in a hotdog bun layered with Naam Prik Nhum	