

# BUSTED!



## SNACKS

### ปลาปลารายแดง มะพร้าวอ่อน 220 "PLA PLA SAI DAENG MAPRAOW"

coconut cured thread-fin bream,  
lightly smoked on sweet young coconut,  
served like a Thai style ceviche salad  
with lime juice and chili



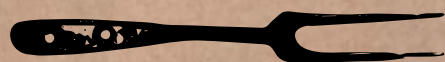
### ยำเหานหมูทอด 220 "YUM NAEM MOO THORD" fermented pork sausage salad with chili, garlic, legume and nuts

### เมี่ยงหมรมควัน 160 "MIANG KHAM MOO BURNT ENDS" pork burnt ends smoked in betel leaf served in lotus petals miang kham style

### หมูแดดเดียว 180 "MOO DAD DEAW" pork jerky in sweet fish sauce, dried in hot lychee wood smoke

### หมึกย่าง 220 "SQUID FROM THE GRILL" fresh caught squid grilled over wood fire served with our chili and lime sauce

## PITMASTER



## MAINS

### แกงเขียวหวานแห้งเนื้อแกะ 540 "GAENG KIEW WARN HENG NUEA KAEA"

Green curry Thai taco, dry cooked curry of  
stewed lamb shoulder with griddled rotis,  
herbs and salsa



### แฟรงค์สเต็ก 780 "GRILLED FLANK STEAK"

charcoal grilled Australian beef flank,  
250 g, served with Jim Jeaw

### ต้มแซ่บหมู 260 "TOM SAAB MOO"

spice and sour Northern soup with  
BBQ smoked pork ribs, basil and  
lemongrass

### บาร์บีคิวซี่โครงหมู 420 "SIGNATURE BBQ PORK SPARERIBS" must try - we are super proud of this one! pork spareribs smoked for three hours in mango and lychee wood smoke, served with jim jeaw and seafood sauce



SIGNATURE  
WOOD  
SMOKED  
PORK  
SPARERIBS



### กุ้งภูเขาไฟ 520 "SPICY SHRIMPS"

super fresh whole shrimps  
in our secret sauce of  
dry and fresh chilis

### แกงคั่วเห็ดรมควัน 360 "SMOKED MUSHROOM CURRY"

seasonal, local mushrooms from the  
Royal project, smoked, then doused  
in delicious Thai red curry, served with roti



### สเต็กเนื้อย่างสมนไพร 3,200 "TOMAHAWK ON FIRE"

the perfect steak - Australian Stanbroke tomahawk,  
brined in fishsauce, smoked in mango and lychee wood  
grilled over charcoal and flamed with Thai whiskey

## PRE- ORDER 8 HRS



Price is subject to 10% service charge and 7% VAT. If you have allergies, please notify our Team Member.