Plap

Named after "fish" in Thai, Plaa presents a modern interpretation of Thai cuisine highlighting both local and regional seafood and produce. The menu is built around fresh and seasonal ingredients with herbs, spices and sauces to deliver vibrant Thai flavours transformed through refined touches from the kitchen.



LUNCH MENU

Truffle Kanom Krok

Yum Som O

Pomelo / Thai River Prawn / Roasted Chilli Paste

Tom Yum

Squid Noodle / Lemongrass / Kaffir Lime Brioche / Chilli Butter

Massaman

Yellow Chicken / Shrimp Cake / Morel Mushroom
Or

Gaeng Bai Cha Plu

Lobster / Southern Yellow Curry / Betel Leaf supp. \$380

I-Tim Ma Phrao

Coconut Snow / Banana / Yogurt Ganache

Mignardises

\$680 per person

Wine Pairing 4 Gls \$598 Tea Pairing \$280

Nordaq filtered water in hot, still, or sparkling is served at \$38 per person

Menu items are subject to change based on availability. Please inform us of any food allergy prior to ordering.

Prices are subject to 10% service charge.



GLOSSARY

Our menu is curated with an appreciation for Thai cuisine which takes inspiration from the country's iconic dishes.

ขนมครก

Kanom Krok

A sweet and savory street snack with creamy coconut filling.

ยำสัมโอ

Yum Som O

A pomelo salad combining with herbs, crunchy nuts, sweet, citrusy and spicy with roasted chili paste fragrant.

ต้มยำ

Tom Yum

A hot and sour soup where the iconic flavours come from coconut milk, lemongrass, galangal and kaffir lime leaves.

มัสมั่น

Massaman curry

A red curry, one of ancient Thai cuisine since 17th century. Massaman is a southern Thai Muslim dish influenced by Malay and Indian cuisine. Red-style curry paste and dry spices like cumin, coriander, cinnamon, and nutmeg.

ใอติม

I-Tim

A Thai nickname of ice cream and Ma Prao or Coconut Milk flavour is our Thai favorite one!



ADD-ONS

Goong Chae Nam Plaa

Shrimp / Green Chilli / Coriander \$158

Gai Tod Chicken Wing / Shrimp / Plum Sauce \$158

Satay
Iberico Pork / Coconut Curry / Peanut Dip
\$158