



NEO THAI CHINESE SHARING BITES

SHARING BITES

Salted Egg Pumpkin	140
Crispy deep-fried pumpkin, salted duck egg yolk ผักทอดทอดซอสไข่เค็ม	
Chicken & Chive Summer Rolls	120
Deep-fried spring rolls with chicken, chives, plum sauce ปอเปี๊ยะทอดใส่กุยช่ายไก่	
Sichuan Shrimp Wontons	270
Steamed shrimp wontons, chili oil, black bean sauce, pork cracklings, sesame oil, fried chili, garlic เกี๊ยวกุ้งเสฉวน	
XO Gambas Al Ajillo	320
Sauteed garlic tiger prawns, Hong Kong-style XO sauce, steamed Chinese bun กัมบัสกุ้งกระเทียมผัดซอสเอ็กซ์โอ	
Crispy Pork	230
Crispy pork belly, sweet red curry sauce, spicy pickled shallot vinaigrette หมูกรอบจิ้มพริกแกง	
Mapo Tofu	220
Stir-fried tofu, minced pork, Sichuan pepper, tobanjan, pork cracklings, chili oil, Shiitake mushrooms เต้าหู้หม่าโผนผัดกากหมู	
Citrus-Soy Salmon	250
Poached salmon, chili and citrus-soy sauce, crispy salmon skin, fried garlic, spring onion แซลมอนนึ่งซีอิ๊วมะนาว	
Salt & Chili Squid	220
Deep-fried crispy squid, fried chili and garlic, coriander ปลาหมึกคั่วพริกเกลือ	
Crispy Prawn Toast	240
Deep-fried white toast, minced wild prawns, cheese, mixed greens, lime and fish sauce, fresh chili, Sriracha mayo sauce แซนวิชกุ้งทอดราดน้ำยำสมุนไพร	
Turnip Cakes	120
Deep-fried turnip cakes, wok-fried egg, bean sprouts, chives, black soy sauce ขนมผักกาดผัดไข่	
Cacao-Braised Pork Belly	220
Braised pork belly in Kad Kaka 58% chocolate, quail eggs, wok-fried iceberg lettuce หมูสามชั้นตุ๋นโกโก้	



CHARCOAL SKEWERS

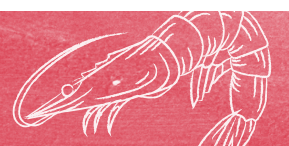
*All Skewers are Served in Pairs



Wasabi Mustard Beef	200	Sea Salt Chicken Wings	130
Grilled Angus beef, creamy wasabi and yellow mustard เนื้อย่างซอสมัสตาร์ด		Grilled chicken wings, flaky sea salt ปีกไก่กลางย่างเกลือ	
Larb Beef Tsukune	140	XO Salmon Belly	160
Grilled minced Angus beef, dried chili, roasted organic rice, lime, mint, cucumber, egg yolk เนื้อสับย่างเครื่องลาบ ซอสไข่แดง		Grilled salmon belly, Hong Kong-style XO sauce ท้องแซลมอนย่างซอสเอ็กซ์โอ	
Shanghai Pork Belly	130	Mala Shrimp	160
Grilled pork belly, Shanghai sauce หมูสามชั้นย่างซอสเซี่ยงไฮ้		Marinated shrimp, Mala spice *Four Skewers per Serving กุ้งย่างซอสหม่าล่า	
Char Siu Pork Belly	130	Leek & Eggplant	80
Marinated barbecued pork belly, pickled ginger, spring onion หมูแดงสามชั้นย่าง		Grilled leeks and eggplant, roasted cashew nuts, scallion sauce, crispy chili ต้นกระเทียมและมะเขือม่วงย่าง	
Bacon Rolls	120	Mala Mushrooms	100
Grilled bacon-wrapped asparagus and enoki mushrooms, homemade sukiyaki sauce เห็ดและหน่อไม้ฝรั่งพันเบคอน		Soy-garlic marinated mushrooms, Mala spice เห็ดย่างหม่าล่า เห็ดย่างซอสหม่าล่า	
Cuttlefish	140	Tasting Set	320
Grilled cuttlefish, sea salt, homemade Thai seafood sauce หมึกกระดองย่าง		(1 Skewer per Type อย่างละ 1 ไม้) XO Salmon Belly, Shanghai Pork Belly, Scallion Chicken, Cuttlefish, Sea Salt Chicken Wings *Five Skewers per Set ชุดรวมลิ้มรส	
Shishamo	160	Combo Set	700
Grilled shishamo fish, sea salt, lime *Four Fish per Serving ปลาไข่ย่างเกลือ		(2 Skewers per Type อย่างละ 2 ไม้) Wasabi Mustard Beef, XO Salmon Belly, Char Siu Pork Belly, Scallion Chicken, Shanghai Pork Belly *Ten Skewers per Set ชุดรวมจัดเต็ม	
Scallion Chicken	120		
Grilled marinated chicken, soy sauce, lemongrass, sesame oil, scallion sauce ไก่ย่างซอสต้นหอม			



SIDES



Yin-Yang Fried Rice	170	Garden Salad with Yuzu Dressing	180
Stir-fried organic rice, sweet red barbecue pork, salted fish, egg, kale, tobanjan, garlic, spring onions ข้าวผัดหมูแดงปลาเค็ม		Mixed greens, yuzu and sesame oil vinaigrette, roasted cashew nuts, fresh orange, cherry tomatoes สลัดรวมซอสยuzu	
XO Noodles	250	Fresh Cucumber Special	90
Stir-fried Chinese noodles, homemade Hong Kong-style XO sauce, squid abalone, mushrooms, bean sprouts ผัดหมี่เป่าฮ้อซอสเอ็กซ์โอ		Marinated fresh cucumber, chili paste and black bean sauce, sesame oil สลัดแตงกวากับซอสพริกน้ำมันงา	
Steak & Garlic Fried Rice	290	Mantou	30
Stir-fried organic rice and garlic in beef fat, grilled Angus beef steak ข้าวผัดมันเนื้อห่านเนื้อย่าง		Steamed Chinese bun หมั่นโถวหนึ่ง	

In case of allergies or dietary restrictions, please inform our team directly.
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SWEETS

Matcha Crème Brûlée 140
Matcha egg custard,
caramelized sugar, fresh orange
ครีมมัทฉะเล้าเซียว

Black Sesame Pudding 120
Black sesame soy milk pudding, sesame
syrup, brown sugar, mixed grains
พุดดิ้งงาดำ

Mango Sago Pudding 120
Sago pearls, pandan coconut milk,
mango, crushed ice
น้ำแข็งไสมะม่วงสาคุพุดดิ้ง

Banana Toffee Rolls 160
Deep-fried caramelized banana spring
rolls, vanilla ice cream, sesame seeds
caramelized peanuts
ปอเปี๊ยะกล้วยกับไอศกรีมวานิลลา

Salted Egg Ice Cream 140
Coconut ice cream, frozen salted
duck egg yolk, rice cracker,
caramelized peanuts
ไอศกรีมกะทิไข่แข็ง

HIGHBALLS

Suntory Whisky 210
Mekhong 240
Jim Beam Bourbon 240
Jack Daniel's
Tennessee Whisky 270
Soju Original 280
Original / Peach / Watermelon
Chu Hai 120
Strawberry / Blue Hawaii / Lychee / Apple
Umeshu Double 180

SOJU BOMB

Soju Bomb Set 740
Local Beer and Soju (360cl)
Original / Peach / Watermelon

BEER ON TAP

Crispy Boy Hellas Lager 250
WHALE Pale Ale 295

BEER BY BOTTLE

Bussaba Ex-Weisse
Hefe-Weizen 290
Asahi 170
Kagua Blanc 390
Raven IPA 320
LEO 120
Singha 130

SIGNATURE COCKTAILS

Election Special 320
Gin, Kaffir Lime, Lime Juice, Soda

Lycheegrass Daiquiri 320
Rum, Lychee, Lemongrass, Lime Juice

Tamarind Tree 320
Bourbon, Tamarind, Star Anise Syrup,
Lime Juice, Angostura Bitters

Yaowarat Road 320
Mekhong, Campari, Tangerine, Lime
Juice, Kaffir Lime Leaf, Soda

COFFEE & TEA

Espresso /
Double Espresso 90
Americano 90 / 100
Latte / Cappuccino 100 / 110
Mocha /
Chocolate Latte 110 / 120
Matcha 120 / 130
Thai Tea 110 / 120
English Breakfast 120
Earl Grey 120
JOY Tea 120
Green Tea 120
Butterfly Pea &
Lemongrass 120

NON- ALCOHOLIC

San Benedetto
Still Water 150
San Benedetto
Sparkling Water 150
Singha Still Water 45
Coke / Coke Zero 50
Sprite 50
Schweppes 50
Soda / Tonic Water / Ginger Ale

Orange Juice 70
Apple Juice 70
Pineapple Juice 70
Guava Juice 70

Ginger Beer 210
Oriental Yuzu Tonic Water 210
Rose Lemonade 210

SIGNATURE BREWS

Blue Jeans Latte 160
Akha Ama Espresso, Butterfly Pea, Milk

Sunset Refresher 160
Akha Ama Espresso, Pineapple Juice,
Burnt Pineapple

La Rose 160
Akha Ama Espresso, Rose Syrup, Lime
Juice, Soda

JOY Blossoms 150
Araksa JOY Tea,
Flower Blossom Syrup, Milk



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WINE

<u>Champagne</u>	Glass / Bottle
Chartogne Taille Sainte Anne France	4,100
<u>Sparkling</u>	Glass / Bottle
Botter Brut Vino Spumante Italy	390 / 1,880
<u>White</u>	Glass / Bottle
Chateau M Grand Vin Sauvignon Blanc Semillon Rapel Valley, Chile	330 / 1,580
Sartori Pinot Grigio Delle Venezie Doc, Arco Dei Giovi Italy	390 / 1,890
Domaine du Chene Clair de Lune IGP Cevennes Chardonnay Languedoc, France	2,500
Azienda Agricola 499 Vento del Mare Moscato d'Asti Piedmont, Italy	2,500
Chateau Maria Viognier Grenache France	2,700
<u>Red</u>	Glass / Bottle
Colina Cabernet Sauvignon Central Valley, Chile	330 / 1,580
Georges Duboeuf Vin de France Pinot Noir Languedoc-Roussillon, France	390 / 1,890
Alpamanta Malbec Natal, Argentina	2,500
Corzano e Paterno Corzanello Rosso IGT Tuscany, Italy	2,700
Crono Chianti DOCG Riserva, Crono Italy	2,700
Frankland Estate Shiraz Estate, Frankland River Western Australia	2,750
<u>Rosé</u>	Glass / Bottle
Domaine Fondreche Rose, Ventoux Rhône, France	2,500

SPIRITS

<u>Gin</u>	
Hendrick's	320
Roku	300
Tanqueray	280
<u>Tequila</u>	
Don Julio Blanco	320
El Jimador Blanco	320
Patron Silver	350
<u>Vodka</u>	
42 Below	280
Grey Goose	320
Ketel One	280
<u>Rum</u>	
Chalong Bay Original	270
Captain Morgan Spiced Gold	280
Havana Club 3 Years	280
<u>Whiskey / Whisky</u>	
Jameson Irish Whiskey	320
Johnnie Walker Black Label Whisky	320
Maker's Mark Bourbon	320
Glenfiddich 12 Years	380
Singleton Dufftown 12 Years	380

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