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# Highly Influential



All prices are in THB  
subject to 10% service charge  
and 7% government tax.

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# FINGER FOOD



## CRISPY SPRING ROLLS 🐷

Dry-fried rice noodle wrapped  
pork & vegetables, Saigon style,  
sweet vinegar sauce  
(*Cha Gio*)

250++

**LILY'S PORK  
DUMPLINGS 🐷**

Minced Kurobuta  
pork filled egg  
noodle raviolis,  
seared to a crisp,  
"Hoisin" dark  
beans-spice sauce

**270++**



**CRISPY  
CHICKEN WINGS**

Marinated free-  
range chicken  
wings, Lily's  
secret "Sriracha"  
mild sauce  
*(Peak Gai Tod)*

**190++**

## FRESH HANOIAN VEGAN SPRING ROLLS 🌿🌿

Raw greens and herbs wrapped in rice noodles, like in Hanoi, sweet vinegar sauce

*(Nem Cuốn)*

220++



## BBQ GLAZED HONEY CHICKEN

Chargrilled marinated chicken thigh, homemade crepes, fresh herbs, “Hoisin” sauce

260++





## **“HEAVENLY” BEEF STRIPS**

Air-dried marinated Australian wagyu beef (*Nua Daet Deean*)

**280++**



## **BEEF LA LOT**

Vietnamese style smoked & dry-aged ground beef wrapped in betel leaves

(*Bo La Lot*)

**260++**



## **CRISPY SQUID**

Marinated fried squid from the Andaman sea, Lily's secret “Sriracha” mild sauce (*Pla Muek Daet Deean*)

**240++**



## **CRISPY SOFT SHELL CRAB**

Wok-fried soft shell crab, salted egg, “Nam Cham” sweet & sour sauce

**320++**



# STARTERS



## **CRISPY DUCK CONFIT SALAD )**

Slow cooked duck leg, mango  
salad, lemongrass, kaffir,  
chili jam

310++

**SPICY GREEN  
PAPAYA SALAD  
GRILLED PORK  
NECK 🐷**

Shredded  
young papaya,  
barbecued pork  
neck.

A must with  
sticky rice  
(*Som Tum*)

**320++**



**PRAWN & POMELO  
SALAD 🍤**

Tiger prawns,  
fresh pomelo  
chunks, herbs,  
Ratchaburi  
coconut  
dressing  
(*Yum Som-O*)

**310++**





## CRISPY PORK BELLY 🐷

Slow cooked & deep fried  
spiced pork belly,  
gooseberry-five spice  
dark soy sauce

290++



## SPICED CHICKEN SKEWERS

Barbecued Indonesian  
style chicken thigh,  
crushed, peanut-chili  
sauce

*(Satay Ayam)*

250++



## LILY'S CRYING TIGER

Grilled marinated  
Australian flank  
steak, homemade "Jim  
Jaew" savory spicy  
sauce

*(Sua Rong Hai)*

280++ | 420++

## POACHED SEABASS 🐟

Northern style

"Laab" spice  
rubbed seabass  
filet wrapped  
in banana leaf

290++



## CRISPY SWEET & SOUR FISH

Honey and sour  
pineapple glazed  
seabass

300++



## SEARED SCALLOPS

Slightly cooked  
Andaman scallops,  
truffle-fermented  
beans and sesame  
dressing, 8 pieces

290++

## CARAMELIZED PORK RIBS 🐷

Slow-cooked marinated  
Kurobuta pork, glazed  
in Kampot pepper  
caramel  
(*Suon Kho*)

280++



## CHAR GRILLED TOFU SKEWERS 🌿

Barbecued spiced  
tofu, “Ajad” sweet  
& sour sauce, vegan  
peanut-curry dip

190++

## LILY'S GRILLED PORK NECK 🐷

Barbecued marinated pork neck  
slices with a sweeter  
“Jim Jeaw” savory  
spicy sauce  
(*Kho Moo Yang*)

220++ | 310++



# DIM SUMS



## SHOO MAI

Shrimp egg noodle dumplings,  
*3 pieces*

**160++**



## CHEUNG FUN

Shrimp, tofu crispy,  
rice noodle, 4 pieces

190++



## LILY'S PURSE

Shrimp, black truffle flavoured mushrooms and spinach raviolis, 3 pieces

210++



## PORK SHOO MAI 🐷

Shrimp & pork egg noodle dumplings, 3 pieces

160++



## HA GAO

Shrimp rice noodle dumplings, 3 pieces

160++



## CRAB SHOO MAI 🐷

Blue Thai swimmer crab, shrimp & pork, salted egg, 3 pieces

195++



## LU SHIN 🌿🌿

Chinese chive & garlic vegetable rice noodle dumplings, 3 pieces

135++



## GALI JI BAO

Lily's free-range chicken yellow curry buns, 2 pieces

155++





# BAO BUNS

## **BAO #2**

Crispy duck confit, mango,  
lemongrass, mayo sweet chili jam,  
*2 pieces*

**285++**

**BAO #5** 🍷

Thai style stir-fried  
beef wagyu & holy  
basil, fried egg,  
smoked chili mayo,  
*2 pieces*

**290++**

**BAO #1**

Hainanese chicken  
confit, crispy  
chicken skin, pickled  
cucumber & chili,  
ginger dip, *2 pieces*

**240++**

**BAO #3** 🍷

Hong Kong 5-spices  
pork belly, charred  
gooseberry, pork jus  
mayo, *2 pieces*

**275++**

**BAO #6** 🍃

Grilled mixed mushrooms,  
kaffir lime, green  
asparagus, tamarind  
mayo, *2 pieces*

**210++**

**BAO #4**

Charcoal tiger prawn,  
shredded cabbage, garlic  
kimchi relish, *2 pieces*

**290++**



# FROM THE WOK



## STIR FRIED BEEF

New Zealand beef tenderloin,  
spring onion, capsicum, basil,  
oyster sauce

390++



**BASIL PORK FRIED RICE 🐷**

Kurobuta pork, holy basil,  
garlic, mixed with rice  
*(Khao Phad Krapao Moo)*

**270++**

## SEAFOOD RED CURRY

Tiger prawns, squid,  
sea bass, coconut  
meat, Thai basil,  
served in a  
coconut shell  
(*Amok Talay*)

430++



## THAI STYLE CRAB OMELETTE

Surat Thani crab  
morsels, organic eggs,  
homemade Sriracha sauce

345++



# SOUP & CURRIES



## NORTHERN CHICKEN NOODLE CURRY )

Chiang Mai style dry-aged  
free-range chicken, coconut curry,  
egg noodles, pickled cabbage,  
lime, chili paste  
*(Khao Soi Gai)*

310++

**CONFIT DUCK  
CURRY )**

Slow cooked  
duck leg, mild  
coconut milk red  
curry, seasonal  
tropical fruits  
(*Kaeng Ped*)

**350++**



**CHICKEN  
COCONUT SOUP**

Free range  
chicken breast  
in a thick  
coconut milk,  
lemongrass,  
herbs & galangal  
broth

(*Tom Kha Gai*)

**280++ | 395++**





**SPICY PRAWN  
& LEMONGRASS  
SOUP )**

Thai style herb  
and chili broth  
with lemongrass,  
tiger prawns,  
fresh lime  
-clear or with  
coconut milk  
*(Tom Yum Goong)*

260++ | 410++



**PRAWN GREEN  
CURRY ))**

Tiger prawns in  
a spicy bitter  
eggplant green  
curry, "Roti"  
flatbread  
*(Kaeng Kiew Wan  
Goong)*

295++ | 410++



## PORK WONTON SOUP 🐷

Hong Kong style pork ravioli, bok choy Chinese cabbage and bean curd aromatic broth

270++



## WAGYU BEEF CURRY 🍲

Indonesian style slow cooked Australian beef spiced curry & coconut, "Roti" flat bread  
(*Daging Sapi Rendang*)

480++



# SHARING DISHES



## NORTHERN GRILLED CHICKEN

Barbecued marinated free range chicken  
*(Gai Yang)*

*Choose 3 sides and/or greens and 3 sauces*

Spare 25 minutes

**HALF: 380++    WHOLE: 790++**



## **CRISPY WHOLE SEABASS**

Indonesia style deboned and deep-fried seabass, tamarind-kaffir sauce

*Choose 3 sides and/or greens*

**810++**

## STEAMED SPICY SEABASS )

Steamed deboned whole seabass,  
herbs, lime, garlic, pomelo-  
chili dressing

*Choose 3 sides and/or  
greens*

**760++**



## LILY FU'S MEAT PLATTER 🐷

Grilled pork neck,  
green papaya salad,

Crying Tiger,  
Heavenly Beef

Strips,  
grilled  
chicken,  
sticky rice,

Lily's  
dipping  
sauces



*(sharing for 2) 990++*

*(sharing for 3-4) 1590++*



# GREENS

FRIED EGGPLANT	basil	130++
CHARRED CABBAGE	egg	130++
MORNING GLORY	garlic	120++
MIXED MUSHROOMS	Hoisin sauce	130++
GREEN BEANS	Sichuan pepper	120++

# SIDES

YASOTHON	JASMINE RICE	60++
ORGANIC	RICEBERRY	60++
ISAN	STICKY RICE	60++
NORTHERN	RICE NOODLE	60++
EGG	NOODLE	60++
DEEP FRIED	BAO BUN	60++
ROTI	FLATBREAD	60++

# SAUCES

JIM JAEW	(savory spicy sauce)
JAEW MAK LEN	(Chiang Rai tomato relish)
HOISIN	(dark bean sauce)
LILY SRIRACHA	(homemade hot sauce)
LILY SMOKED MAYO	
NAM CHAM	(Vietnamese sweet & sour sauce)
NAM PRIK NOOM	(northern green chili relish)
PRIK MAKKAM	(tamarind-chili sauce)

# NODDLES & RICE



## BASIL & WAGYU BEEF W.<sup>TH</sup> RICE )

Australian ground and diced beef,  
holy basil, Thai chili, rice,  
fried organic egg

*(Phad Krapao Nua Laad Khao)*

350++



**SOUTHERN CRAB  
FRIED RICE**

Surat Thani  
style stir-fried  
rice, hill tribe  
organic duck  
eggs, herbs  
*(Khao Pad Puu)*

**250++ | 410++**



**CHINESE  
STIR FRIED  
NOODLES 🌿🌿**

Hong Kong  
style noodles,  
vegetable,  
soy-sesame  
dressing  
*(Chow Mien)*

**220++**

## PRAWN NOODLES

Sauteed Chantaburi noodles, tiger prawns, bean sprouts, eggs, peanuts

*Yes, it's a Pad Thai.*

290++



## STIR FRIED SOY NOODLES 🍃🍃

Sauteed greens, thick rice noodles, "Seuw" dark soy sauce

*(Paad Seuw Paak)*

220++

## INDONESIAN FRIED RICE

Wok-fried rice, spiced chicken skewers, fried organic egg, shrimp & rice crackers, "Ajad" sweet & sour sauce

*(Nasi Goreng)*

310++



## SEAFOOD "DRUNKEN" NOODLES 🍷

Wok fried calamari, tiger prawns and mussels, rice noodles, fresh Thai peppercorn

*(Phad Kee Mao)*

320++

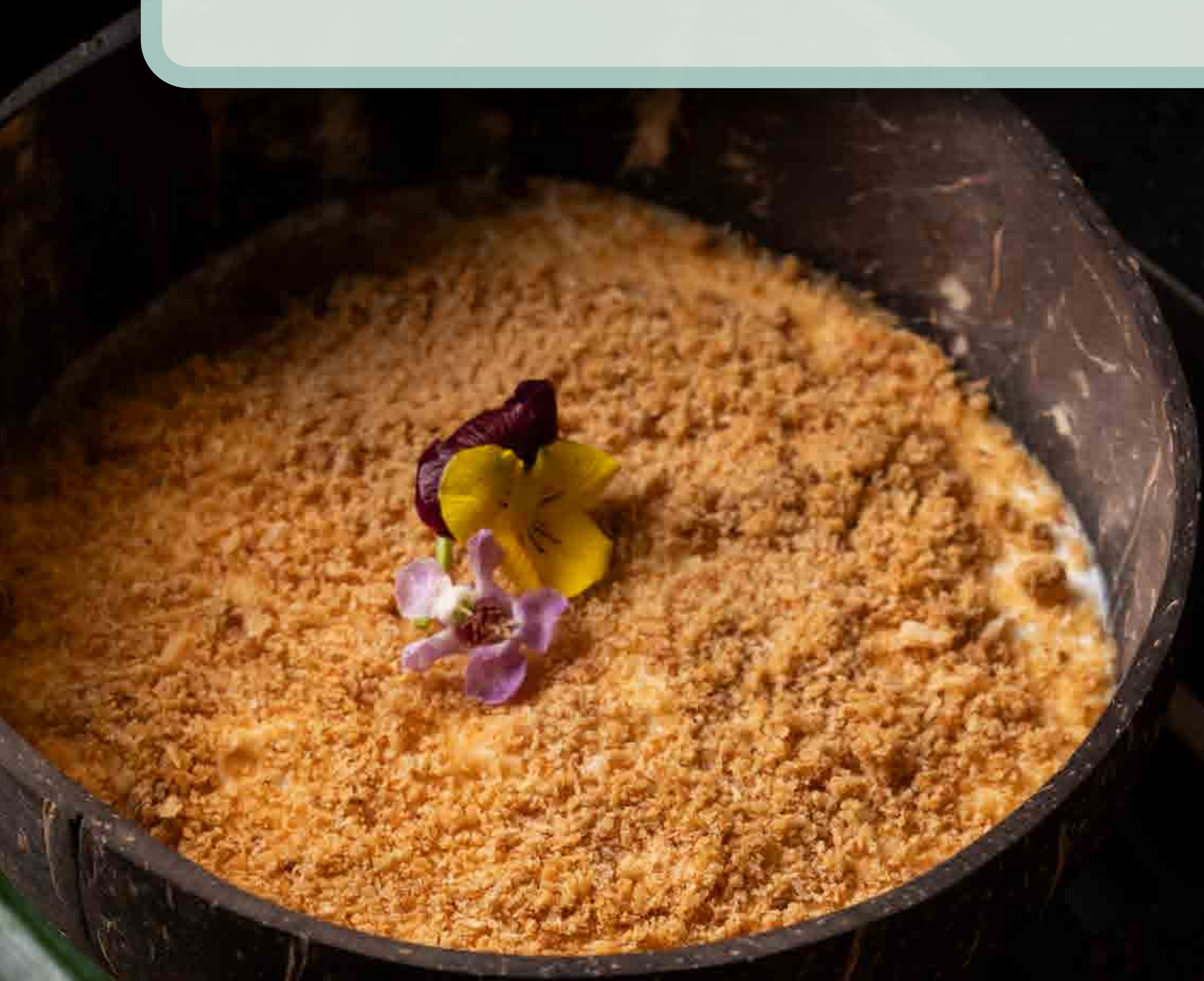
## PEPPER TIGER PRAWNS NOODLES

Tiger prawns, Chinese glass noodles, smoked pork belly, young turmeric, Kampot pepper

345++



# DESSERTS



## COCONUT TIRAMISU

Mascarpone cream, lady finger,  
Rachaburi coconut, sweet egg floss

250++



## LILY'S MANGO STICKY RICE

A classic with a twist:  
Thailand's most famous dessert  
with a cheeky addition of  
coconut sorbet

*(Khao Niew Mamuang)*

240++



## PASSION FRUIT-CHOCOLATE FONDANT

72% chocolate fondant, passion fruit heart, vanilla ice cream, almond cracker

Spare 15 minutes

280++



## PANDAN PANNA COTTA

Coconut sago & tropical fruit salad, "Sangkaya" sauce

250++

## THAI BANANA FRITTERS

Street food style deep fried banana, salted caramel ice cream & sauce

220++



## SORBET :

MANGO, COCONUT, LIME

## ICE CREAM:

VANILLA, SALTED CARAMEL

95++

EVERY  
THAI MEAL  
IS A SNACK  
WORTH  
DROOLING FOR.

