



Highly Influential



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

FINGER FOOD

STARTERS

DIM SUMS

BAO BUNS

FROM THE WOK

SOUPS & CURRIES

SHARING DISHES

GREENS & SIDES

NOODLES & RICE

DESSERTS

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*)

2200++ | 310++



DIM SUMS



SHOO MAI

Shrimp egg noodle dumplings,
3 pieces

160++



CHEUNG FUN

Shrimp, tofu crispy,
rice noodle, 4 pieces

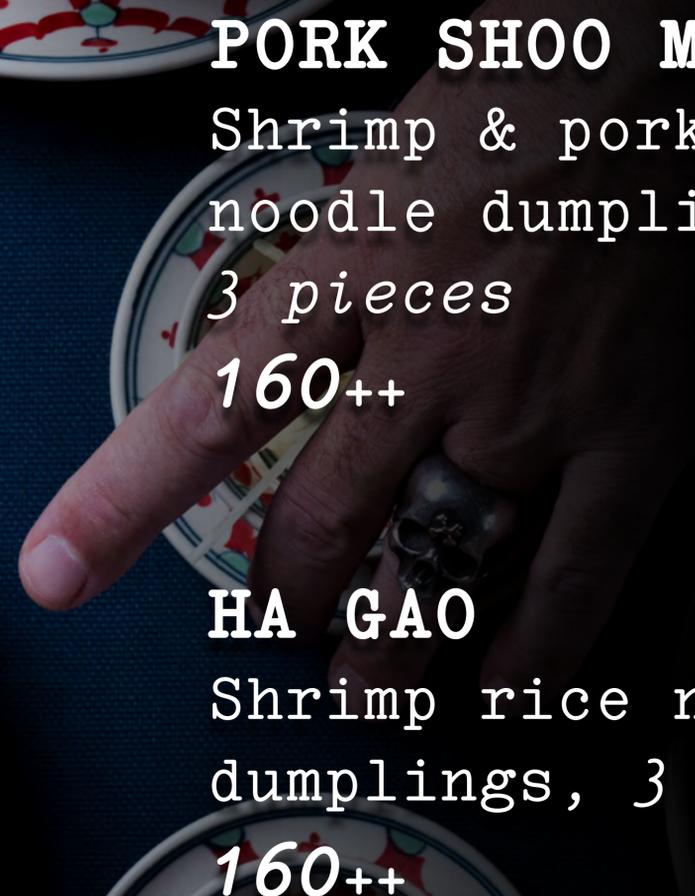
190++



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 🌿

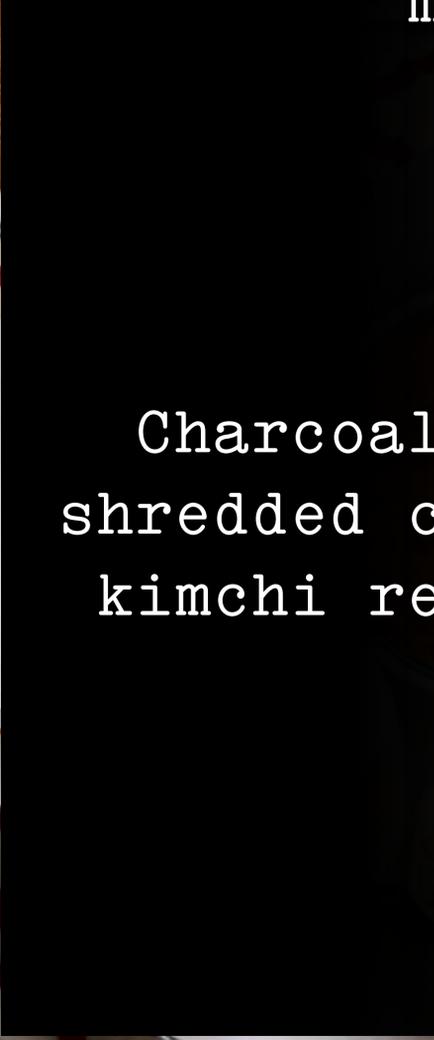
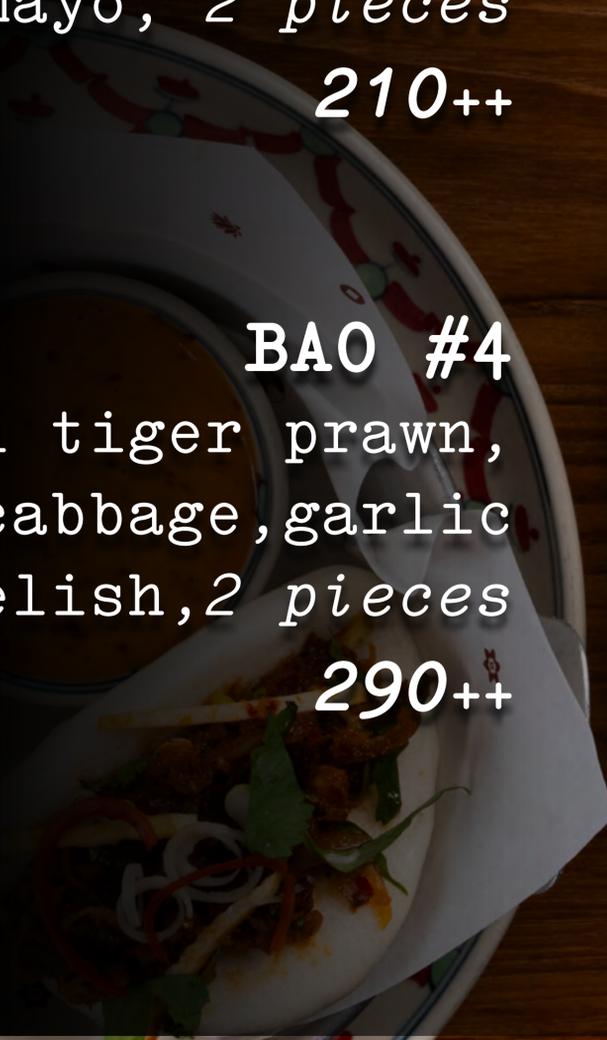
Grilled mixed mushrooms,
kaffir lime, green
asparagus, tamarind
mayo, *2 pieces*

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.TH 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.

