

# One Night in Bangkok

Join us for a special collaboration between **Chef Jase** and **Chef Dao**. Sit back, relax, and enjoy a culinary journey to *One Night in Bangkok*.

## **Jase Wong - MODU Bar & Kitchen**

From Ipoh, Malaysia, Jase's culinary passion stems from his chef grandfather. With experience in French fine dining and local eateries, he now crafts Asian fusion dishes at MODU Bar & Kitchen, merging family recipes with Local ingredients and modern techniques.

## **Wanwipar Thanasothorn (Dao) - Baan Baan**

Raised in Bangkok, transitioned from graphic design to a 20-year culinary career. In 2013, she founded Bangkok Jump Street and later Baan Baan, serving regional Thai dishes inspired by her travels and childhood, focusing on simplicity and quality.

## Glossary

**Betel** - a species of flowering plant native to Southeast Asia

**Golae** - Southern Thai style skewers on coconut curry sauce

**Hoi Thot** - Thai Oyster Omelette

**Banana Blossom** - a purple flower that grows on a banana cluster

**Khao Soi** - A Northern Thai Coconut Curry Noodle Soup

**Som Tum** - Spicy Thai Green Papaya Salad from Central Thailand

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## The Mekong Affair

**\$25**

Green mango infused Tequila, Coconut Curry Agave Syrup,  
Lime & Kaffir Lime Salt

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## Betel Leaf Wrap, King Prawns (2)

**\$16**

Coconut, Palm sugar, Dried Shrimp, Lime, Shallot, Fish Sauce.

## Southern Golae Lamb Skewers (2)

**\$28**

Lamb Shoulder, Coconut Flake, Cucumber, Shallot Relish.

## Hoi Thot Taco (2)

**\$28**

Oyster Meat, Beansprout, Seaweed Taco Shells, House Sriracha.

## Banana Blossom & Green Mango Salad

**\$26**

Shredded Chicken, Thai Basil, Chilli Jam, Lime, Lemongrass,  
Chilli, Cashew Nut.

## Wagyu Khao Soi

**\$36**

Wagyu Beef, House-made Chilli Oil, Pickled Cabbage,  
Crispy Noodles.

## Loaded Crab Fried Rice

**\$52**

250g Swimmer Crab meat, Leek oil, Crispy Garlic,  
Tobiko, Thai Basil.

## Sweets

### Som Tum Ice Cream

**\$20**

Dried Shrimp, Tomato Pearls, Green Papaya, Peanut.