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DESSERT

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| CALLEBAUT CHOCOLATE ANGLAISE
W/ HONEYCOMB & BLACK PEPPER
CHOCOLATE SHORTBREAD | 13 |
| LEMONGRASS PANNA COTTA
TOPPED W/ MANGO PUREE | 13 |
| STICKY RICE, BANANA MARTABAK
W/ BROWN SUGAR & BLACK
SESAME CRUMBLE | 13 |



FOOD

TASTING: \$35/PERSON (MIN. 2 PPL - MAX. 10 PPL)
CHOOSE ANY 2 SMALL, 2 MAIN & 1 SIDE

SMALL

TAMARIN & CHILLI EDAMAME (VG)	10
CRISPY CHILLI SQUID W/ KAFFIR LIME LEAVES MAYO	14
CHICKEN BAO, FRIED BUTTER MILK CHICKEN, ASIAN COLESLAW & PICKLED CUCUMBER (2 PIECES)	11
LEMONGRASS PRAWN, ASIAN HERBS, CASHEW & RAMBUTAN PISTOU SERVE W/ CRISPY SESAME RICE PAPER CRACKERS (GF)	14
VIETNAMESE RICE PAPER SPRING ROLL - CRAB MEAT & PORK OR MIX VEGTABLE & TARO (5 PIECES)	12
PANKO CRUMBS CHICKEN THIGH FILLET, PICKLED GINGER MAYO W/ A SIDE OF KIMCHI	13
FIVE SPICED TOFU W/ SWEET & SPICY SOY SAUCE REDUCTION (VG)	11

MAIN

LOW & SLOW PORK BELLY, STICKY CHILLI BBQ SAUCE W/ SOUTH EAST ASIAN HERBS CRUNCHY APPLE SALAD	22
CHILLI GARLIC PRAWN - KING PRAWN, CHILLI PEANUT CRUSH W/ STICKY LEMONADE REDUCTION	25
PAN SEARED SLOW COOKED BEEF ON THICK SAVORY PEANUT SAUCE SERVED WITH ASIAN VEGGIES	23
WOK-TOSSED MIX ASIAN GREENS & BABY KING MUSHROOMS (V/VG)	18
RICH RED THAI LAMB CURRY, MIX VEGGIE & THAI BASIL VEGAN OPTION AVAILABE (GF/V/VG)	24
TAMARIND FISH - FILLET OF FISH LIGHTLY FRIED IN SPECIAL CHILLI TAMARIND & BUTTER SAUCE	26
HOUSE SPECIAL PORK OR VEGGIE DUMPLING IN TOM YUM REDUCTION (12 PIECES)	18
THAI ROAST CHICKEN - HALF SPRING CHICKEN MARINATED IN THAI HERBS & SPICES FOR 48 HOURS, SLOW ROAST SERVED WITH TANGY PICKLED PAPAYA DIPPING SAUCE	24
CRISPY PORK & TOFU BITES - SLOW ROAST PORK BELLY, CRISPY TOFU, SHALLOTS & HERBS TOSSED IN A ZESTY SOY SAUCE DRESSING	21

SIDES

ROYAL THAI STICKY RICE	5
STEAMED JASMINE RICE	4
ROTI W/ RED CURRY DIPPING	6
THAI GLASS NOODLE SALAD	8
SOUTH EAST ASIAN CORN FRITTER (2 PIECES)	7

DESSERTS

CREME BRULEE	13
LEMONGRASS PANNA COTTA W/ MANGO PUREE	13
COCONUT STICKY RICE, BANANA FRITTER W/ BROWN SUGAR & BLACK SESAME BRUMBLE	13

COCKTAILS

THE PARTY STARTER	17
Start your night with this exotic blend of Gin, Spice Royale, fresh lime juice + Angostura Bitters, finished w/ a hint of vanilla essence in a cinnamon sugar rimmed glass.	
FALL IN LOVE	18
Tequila + Creme de Framboise shaken thoroughly w/ strawberry, lime & orange juice.	
PURPLE TROPICAL	17
A purple liquid made w/ Vodka, blueberry, pineapple, apple & orange juice.	
ESPRESSO MARTINI	18
An old-school classic we must have on the menu Espresso + Kahlua + Vodka.	
EAST MEET WEST	19
White Rum + Soju + Soho + lime & cranberry juice, finished w/ crushed mints & lychee.	
PEACH 'N' MANGO	17
A fruity mix for someone who can't take alcohol Peach Schnapps + white wine + mango nectar + peach puree.	
FREAKIN' BANANA	18
The name says it all. A "banana" combination of frangelico, banana liqueur + banana puree w/ a hint of fresh lime & tropical fruit nectar.	
BOOBY TRAP	20
Bourbon + Single malt Whiskey + citrus + papaya + black pepper.	
TOM YAM SIAM	20
One of Bangkok's favourite: Vodka + Malibu + lychee syrup w/ intent aromatics of fresh lemongrass & kaffir lime leaf.	
TROPIC RUM PUNCH	18
Smooth & elegant, a delicate mix of Dark Rum, Cointreau, pineapple + lime & a few drops of Angostura Bitters.	
HONEY STORM	18
Jack Daniels shaken w/ honey + lime juice, served in a tumbler w/ dry ginger and a mint leaf.	
WESTERN ROSE	19
A delicate mix of Brandy + Gin + Dry vermouth + lemon juice & apricot nectar.	
SALT & SPICE	18
Tamarind puree + Gin + Triple Sec + kaffir lime leaf + chilli salt.	
SPECIALTIES	
Ask our staff if you have a special request	

NOTE: RED PIGGY TAKE GREAT DUTY OF CARE IN THE PREPARATION OF YOUR MEALS. BUT DOES NOT GUARANTEE THERE IS NO TRACE ELEMENTS OF SHELLFISH, FISH SAUCE, NUTS, SEEDS AND NUT OILS OR LUPINS, TREE OR GROUND NUTS.