

# PAPA KUUK

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## ◆ TO START OR SHARE

fried cauliflower • whipped tofu • spiced seeds • sumac dressing	(ve)	190
hummus • sweet potato crisps • pistachio dukkah	(ve)	220
bubba's ganoush • black garlic • zaatar • pita	(ve)	240
baked eggplant • rose harissa • pinenuts • feta	(v)	260
burrata • heirloom tomatoes • pesto • pinenuts • sourdough	(v)	280
aged beef bresaola • tomato chutney • brioche		280
beef teriyaki • sesame coleslaw • wasabi cream		280

## ◆ ITALIAN-ISH

ravioli • pumpkin ricotta filling • white wine • truffle & butter sauce	(v)	320
gnocchi • truffle cream • burnt Chiang Rai cheese	(v)	340
orzo • shrimp • thick curry sauce • spiced cherry tomato		340
braised beef tortellini • shaved permesan • mushroom		380
wild boar ragu • curly pasta • Chiang Mai heirloom tomato		420

## ◆ MAIN COURSE

soft shell crab • brioche • coleslaw • pickled pineapple • Sichuan pepper mayo		360
glazed salmon • teriyaki sauce • mushrooms • brown rice		440
free range chicken • truffled mash • leek		380
duck confit • caramelized baby carrot • cauliflower mash • orange & aperol sauce		440
angus beef burger • cheddar • pickles • fried onions • Dijon mustard • cassava fries		390
grass fed beef tenderloin • potato mash • hazelnuts • beurre noisette • broccoli		580

## ◆ TO HAVE ON SIDE OR EXTRA

charred miso broccoli	(ve)	140
avocado salad	(ve)	180
mixed green salad	(ve)	180
truffled mash	(v)	140
cassava fries	(ve)	140

## ◆ FINISHING THE EVENING WITH

pumpkin spice cake • cream cheese • cinnamon	190
dame blanche • chantilly • hot chocolate sauce	220
espresso crème brûlée • red berry ice cream	220
chocolate soufflé • 70% dark Thailand chocolate	240

## ◆ OR SOMETHING STRONGER..

Irish coffee	280
Porto	250
Diplomatico Reserva	300
Mezcal 400 Conejos	300

\*please inform staff regarding dietary needs or special request.  
prices are inclusive of vat, tips are appreciated by staff.

## ◆ SWEET MORNINGS

	PRICE
fruits • mango • pineapple • banana • papaya • watermelon	(ve) 190
croissant • french butter • jam	(v) 150
homemade granola • yoghurt • tropical fruits	(v) 180
millet porridge • coconut milk • dried apricots • walnuts	(ve) 180
quinoa & oats porridge • almond milk • fresh berries	(v) 220
pancakes • sailor jerry banana flambé • butterscotch • caramelized nuts	(v) 240
french toast • brioche • tiramisu ice cream • prachuap province chocolate	(v) 240
synniki (baked cheesecakes) • mascerated strawberries • sour cream	(v) 240

## ◆ EGGS AND THE GOOD STUFF

tofu scrambled • homemade harrissa • avocado salad • spiced seeds	(ve) 220
avocado toast • torched avo • pesto • cherry tomato • poached egg	(v) 240
çilbir (turkish eggs) • greek yoghurt • spiced butter • pita	(v) 220
eggs benedict • poached eggs • hollandaise • ham • brioche	240
big breakfast • eggs • bacon • sausage • grilled tomato • mushrooms • toast	320
le royale • brioche • gin cured salmon • avocado • egg • hollandaise • ikura	360
steak and eggs • fried eggs • mixed salad • baked potato	580

## ◆ ALL DAY SNACKS

fried cauliflower • whipped tofu • spiced seeds • sumac dressing	(ve) 190
hummus • sweet potato crisps • pistachio dukkah	(ve) 220
bubba's ganoush • black garlic • zaatar • pita	(ve) 240
baked eggplant • rose harissa • pinenuts • feta	(v) 260
burrata • heirloom tomatoes • pesto • pinenuts • sourdough	(v) 280
aged beef bresaola • tomato chutney • brioche	280
beef teriyaki • sesame coleslaw • wasabi cream	280

## ◆ BRUNCH COCKTAILS

mimosa / rossini	240
bloody mary	300
aperol spritz	340
espresso martini	300

## ◆ DESSERTS

pumpkin spice cake • cream cheese • cinnamon	190
dame blanche • chantilly • hot chocolate sauce	220
espresso crème brûlée • red berry ice cream	220
chocolate soufflé • 70% dark thailand chocolate	240