

Oldboy

Our cooking is borderless. We wander across South-East Asia, yet our hearts belong to Bangkok. We cook with the utmost respect, seeking authentic flavours shaped by our travels, heritage, and curiosity.

Our vegetables follow the seasons, and our meats come primarily from Flanders—never from outside Europe—carefully selected by Hendrik Dierendonck and Van Engelandt.

Our menu evolves with the seasons and is guided by daily arrivals.

Some dishes are quite spicy, and many contain fish sauce. Please ask your server for guidance, and let us know of any allergies or dietary requirements.

SMALL

MUU MIANG (1p)	7
Pork tenderloin muu ping style, wild betel leaf, & coconut powder	
ZUCCHINI FLOWER TEMPURA 🍲 (1p)(v)	4.5
Zucchini flower tempura, red fermented nam jim	
CHAR SIU TOFU BAO (1p)(v)	6

LARGER

MAPO HUMMUS 🍲	16
Tofu cream, candied white soy beans, cashew nuts, champignon de Paris, mala chili oil & wonton crackers	
SMELT FRITTERS AND SHRIMP YAM	18
Fried smelt, shrimps, pears, apples, cashews & toasted coconut powder, coriander & nam sam rot dressing	
SOM TAM (v) 🍲	14
Thai salad of daikon, beetroot, carrots and cucumber & peanuts, dried mango & nam jim dressing	
KAPRAO MUSSELS	18
Mussels stir-fried in oyster sauce, chili, garlic & Thai basil	
PAD SEE EW (v)	17
Thai rice noodle stir-fry, eggs, green asparagus, spinach leaves & mushroom oyster sauce	

MAINS

NAM JIM GREEN SEA BASS 🍲	30
Grilled whole Sea bass, green chili & mango nam jim, deep fried shrimps, mango, green peppers & passion fruit	
GAENG TUUMII CABBAGE (v)	18
Grilled white cabbage, southern Thai sweet-sour coconut curry, watercress	
RED CURRY BAVETTE 🍲	28
Grilled bavette d'Aloyau, housemade watery red curry, white asparagus & young bamboo shoots	

SPECIAL

CHAR SIU	28
Cantonese barbecued Iberico pork loin, sweet soy & mizuna	

DESSERT

PANDI PANDAN	9
Cake in pandan syrup, pandan mousse, crispy rice & caramel powder	
KHAO NIAO MAMUANG	10
Mango, coconut ice cream, mung beans & sticky rice	
