

OldBoy

SMALL

MOO PING SKEWER Brasvar pork (1p)	5
ASPARAGUS SKEWER & green Nam Jim (1p) 🍲	4.5
KAI YANG grilled chicken thigh (1p)	8

LARGER

GREEN FRITTERS (V) 🍲 Fermented yellow chili Nam Jim	13
PORK JOWL LARB 🍲 Grilled pork jowl, fresh herbs, roasted chili & toasted rice powder	17
TAM SOM O 🍲🍲 Pounded salad of citrus, lemongrass & chili	16
KAPRAO MUSSELS Mussels stir fried in oyster sauce, chili, garlic & thai basil	18
PAD SEE EW (V) Rice noodle stir-fried with soy, tatsoi leaves, leeks, mushrooms & eggs	17
PAK PAD NAMAN OY (V) Seasonal vegetables stir-fried with garlic, oyster sauce & cashew nuts	16

MAIN

GAENG PHED SHORTRIB 🍲 Grilled irish beef shortrib, red curry sauce & pickled apples	37
ISAAN FRIED SEABASS 🍲 Fried whole Seabass & spicy herbs salad dressing	35

DESSERTS

COCONUT SOFT SERVE tanchen & white sesame brittle	9
STICKY RICE & poached rhubarb	9

OldBoy

OUR COOKING IS BORDERLESS. WE LIKE TO WANDER ALL ACROSS SOUTH-EAST ASIA YET OUR HEARTS BELONG TO BANGKOK. WE WORK WITH AS MUCH RESPECT POSSIBLE, SEARCHING FOR AUTHENTIC TASTES AND INFLUENCED BY OUR TRAVELS, HERITAGE AND CURIOSITY.

ALL OUR MEATS COME FROM MOSTLY FLANDERS AND NEVER OUTSIDE OF EUROPE. CAREFULLY SELECTED BY DIERENDONCK AND VAN ENGELANDT. OUR VEGETABLES FOLLOW THE SEASONS, GROWN BY DRIES DELANOTE AT MONDE DES MILLE COULEURS.

OUR MENU TOO EVOLVES ACCORDING TO THE SEASONS AND BASED ON DAILY ARRIVALS. SOME OF OUR DISHES ARE QUITE SPICY AND MOST CONTAIN FISH SAUCE. PLEASE ASK YOUR SERVER TO ADVISE AND DO LET US KNOW ABOUT ANY ALLERGIES OR DIETARY REQUIREMENTS.

RUE DE TENBOSCH 110
1050 IXELLES

FIRE DRIVEN
ASIAN GRILL

TUESDAY TO SATURDAY
LUNCH & DINNER

FOLLOW US
@OLDBOYRESTAURANT