

MODERN THAI
FOLKS
COLLECTIVE
TRADITIONAL FLAVOURS



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LUNCH SETS

SIGNATURE EXECUTIVE LUNCH SERVED IN TIFFIN TRAY



Available Tuesday to Friday from 11:00-15:00

Sets A-D can be made meatless 🌿

Set A	10.9	Set B	10.9	Set C	10.9
Grilled lemongrass chicken Green papaya salad Steamed jasmine rice		Tom Yum Potaek seafood Folks drumlets Steamed jasmine rice		Green chicken curry Mini street omelette Steamed jasmine rice	
Set D	12.9	Set Basil	12.9	Set Additions	
Grilled lemongrass chicken Salad mix [lettuce, grilled broccoli, sweetcorn, cucumber, tomato and boiled egg] Soy sesame dressing		Chicken or pork basil stir fry Fried egg Steamed jasmine rice Meatless not available		Extra protein +2 Dessert of the day +5 House Red or White wine +8 Heineken Pint +8	

FOLKS COLLECTIVE

EST. 2004

About the Chef's Menu

As you browse the menu, look for bright yellow boxes such as these. They will guide you to signature dishes, crafted with bold regional & experimental flavours with authentic ingredients, and an unapologetically Thai spirit.

Welcome to where the good folks gather and the aroi never stops.



Miang Khum

Appetisers

Sesame Pork Strips 9.9

หมูแดดเดียวทอดงา

Tenderloin strips marinated in farm herbs and sesame & flash-fried for a crisp coating

Matchstick Chicken 9.9

ปีกไก่ทอด

Fried wing tips marinated in fish sauce

Pork Crackling 6

หมูกระเจง

Chef Jong's signature pork rinds, seasoned with Thai salt and spices

Prawn Cakes 8

ทอดมันกุ้ง

Lightly battered in gold panko crumbs served with sweet chilli sauce [4pcs]

Fish Cakes 8

ทอดมันปลา

Fish patties, red curry paste, long beans & kaffir lime [4pcs]

Grilled Gai Yang Chicken 9.9

สะโพกไก่ย่างสมุนไพร

Thigh marinated with garlic, coriander & white peppercorn

Tom Yum Tenders 9.9

ไก่เทนเดอร์ต้มยำ

Fried chicken strips seasoned with tom yum spice blend

Fried Mooyor Sausage 12

หมูยอทอด

Thai-Vietnamese pork sausage, lightly battered and pan-fried

Bar Bites

Salt & Chilli Fries 10.9

Spring Rolls 7.9

Curry Samosa 7.9

Tom yum Fries 8.9

Edamame 7.9

Chicken Satay 9.9

Soups

Tom Yum Potaek [Clear] 12

ต้มยำโป๊ะแตก

Clear spicy and sour soup with lemongrass and aromatics

Vegetarian

Chicken +2

Prawns +3

Tom Yum Namkon [Red] 12

ต้มยำน้ำข้น

Creamy spicy and sour soup with roasted chilli jam & herbs

Vegetarian

Chicken +2

Prawns +3

Prawn Gang Som Curry 18

แกงส้มกุ้งไข่ชะอม

Angka prawns in rich tamarind bouillabaisse with signature acacia omelette

Pork Ribs Tom Zaap 15

ต้มแซ่บกระดูกหมูอ่อน

Spicy and sour Isaan-style soup with fall-off-the-bone pork ribs, fresh herbs & roasted chilli flakes

Chef's Bites

Mooping Pork Skewers 12

หมูปิ้งนมสด

Milk marinated grilled skewers with chilli jaew [4pcs]
8 pcs +8

Crackling Belly 8

หมูสามชั้นทอดกรอบ

Golden crisp pork belly [100g] with chilli jaew
200g +7
300g +14

Folks Pork Belly 8

หมูสามชั้นทอดน้ำปลา

Pork belly [100g] marinated in farm herbs and fish sauce
200g +7
300g +14

Sai Oua Sausage 15

ไส้ฮั่วเซฟสุบีน

Homemade Chiang Mai pork, farm herbs & chilli sausage

Miang Khum 15

เมี่ยงคำโบราณแม่บ้าน

Platter of wild betel leave wraps with eight condiments & caramelised coconut sauce

Folks Drumlets 9.9

น่องไก่ทอดรัก

Fried chicken with a crispy coat tossed in garlic & honey glaze

Chicken Skin Crisps 6

หนังไก่ทอด

Lightly battered crispy chicken skin with chef's seasoning

Chicken Tendons 15

เอ็นข้อไก่ทอด

Fried sesame crusted tendons [seasonal]



Pork Ribs Tom Zaap



Salads

Papaya Salad ส้มตำ	10.9
Green papaya, tomato, long beans in house lime dressing 🌿 option available upon request	
Mango Salad ยำมะม่วง	10.9
Green mango, peanuts & dried shrimp in house lime dressing 🌿 option available upon request	
Pomelo & Prawn Salad ยำส้มโอกุ้งสดแม่เพ็ญ	15.9
With prawns, toasted coconut and betel in roasted chilli jam dressing 🌿 option available upon request	
Soft Shell Crab Salad ยำปูนิ่ม	16.9
Deep fried whole softshell crab tempura & green mango	
Seabass Tempura & Mango Salad ยำปลากระพงฟู	18.9
Ring of crispy shredded seabass & green mango salad	



Chef's Yum & Tum

Salads in dressing of lime, chilli, sugar, and fish sauce to spice level of choice
YUM Protein rich salad leading with spicy and sour notes
TUM With added green papaya, pounded, with rounded balanced flavours
Most dressing contains plara, a fermented fish sauce, do let us know if you prefer yours without

Flower Crab Yum/Tum ยำ/ตำปูม้า	28	Ibérico Pork Collar Yum ยำ/ตำคอหมูย่าง	20
Fresh raw flower crab marinated in caramelised fish sauce		Grilled collar, Bombay onions, lime & herbs in yum sauce	
Moo Yor Yum/Tum ยำ/ตำหมูยอ	18	Seabass Tempura Yum ยำ/ตำกะพงฟู	20
Sliced Vietnamese pork sausages with your preferred sauce		Rings of shredded seabass, sweet corn, green mango in yum sauce	
Prawn Sashimi Yum/Tum ยำ/ตำกุ้งแก้ว	20	Salmon Sashimi Yum ยำ/ตำแซลมอน	20
Fresh raw prawns marinated in caramelised fish sauce		Slices of fresh sashimi, Bombay onions & lime in yum sauce	
Grilled Squid Yum ยำปลาหมึกย่าง	25	Seafood Vermicelli Yum ยำวุ้นเส้นทะเล	18.9
Grilled longfin squid, Bombay onions, lime & herbs in yum sauce		Blanched prawns, squid, pork & vermicelli in lime dressing sans plara	
Plara Farm Crab Tum ตำปูปลาร้า	12	Classic Papaya Tum ตำไทย	12
Papaya salad with fermented farm crab - a Thai's go-to		Beginner papaya salad with premium dried shrimps sans plara	
Jungle Bamboo Tum ตำป่า	20	Wild Bamboo Herb Salad ซุพหน่อไม้	15
Papaya salad with prawn sashimi, mooyor sausage, bamboo, jungle herbs and kanom jean noodles		Shredded young bamboo shoots with fresh herbs, ground roasted rice, chilli & fermented fish sauce	

Add ons

Flower Crab	ปูม้า	20
Salmon sashimi	แซลมอน	15
Prawn sashimi	กุ้งแก้ว	10
Pork collar	คอหมูย่าง	15
Mooyor sausage	หมูยอ	10
Sweet corn	ข้าวโพดหวาน	5
Salted Egg	ไข่เค็ม	6
Cured Egg Yolk	ไข่แดงน้ำปลากวน	2

Kanom Jean	ขนมจีน	3
Sticky Rice	ข้าวเหนียว	2.5
Jasmine Rice	ข้าว	1.5
Egg Fried / Boiled	ไข่ดาว / ไข่ต้ม	1.5



From the Land

Healthy Larb Salad 14.9
ลาบอีสาน

Minced chicken or pork tossed in farm herbs and roasted rice served with sticky rice & crudités

Pork Collar Larb 20.9
ลาบคอหมูย่าง

Ibérico pork collar with roasted rice & fresh herbs in larb lime chilli dressing

Spatchcock Chicken 25
ไก่ย่างสามเกลอ แจ่วมะขาม

Grilled whole chicken served with sticky rice & tamarind jaew sauce

Half Chicken 15

Trio Pork Platter 34

หมูสามสหาย

Pork belly, pork skewers & garlic pork with sticky rice, fresh veg and duo chilli dips

Our signature sharing platter for 3 to 4 guests



Grilled Ibérico Pork Collar 22
คอหมูย่าง

Marinated in coriander roots and farm herbs with chilli jaew



Grilled Pork Collar

Laotian Steak 25
เสีอร่องไห้

Served medium with fresh herbs, chilli flakes & roasted ground rice

Isan Sausages 15
ไส้กรอกอีสาน

Homemade sausages of pork, garlic & fermented jasmine rice



Laotian Steak

Wok

Holy Basil Stir Fry 11.9

ผักกระเพรา

Thailand's culinary hero of chillies, garlic and holy basil

Vegan/Vegetarian

Minced Chicken/Pork +2

Pork Belly/Prawns +5

Street Omelette 8.9

ไข่เจียวไฟลัด

Classic staple of golden and crisp omelette with lacy edges

Original

Minced Chicken/Pork +2

Prawns +5

Jumbo Crabmeat +8

Crispy Garlic Stir Fry 13.9

ผักกระเทียมพริกไทย

Sautéed with garlic & pepper

Chicken +1

Pork +1



Cashew Nut Stir Fry

Salt & Chilli 12.9

พริกเกลือ

Trio spice blend of garlic salt, coriander root & red chillies

Aubergine

Chicken +1

Squid +3

Cashew Nut Stir Fry 11.9

พัตเมล็ดมะม่วงหิมพานต์

Roasted cashew, dried chillies & capsicum in sticky soy glaze

Tofu

Aubergine

Chicken +2

Black Pepper Chicken 13.9

ไก่พัตพริกไทยดำ

Marinated chicken thigh in homemade black pepper sauce, capsicum & spring onions

Basil Tray

Holy Basil Stir Fry Tray กะเพราถาดยักษ์

A signature tray of our boldest basil stir-fry over fluffy rice and golden sunny side up eggs. Perfect for the table, or the lone wolf with no regrets

Step 1 : Chicken or Pork?

Step 2 : Choose spice level



Step 3 : Choose size

QUEEN

39

1.5kg tray of rice, 4 sunny side up and basil stir fry

GIANT

69

3kg tray of rice, 8 sunny side up and basil stir fry



Rice

Folks Egg Fried Rice 11.9
ข้าวผัดไฟลค์
Original
Chicken +2
Prawns +5
Pork Collar/Pork Belly +5

Jumbo Crab Fried Rice 19.9
ข้าวผัดปูก้อน
Signature egg fried rice with crabmeat & spring onions with cucumber and tomato

Pineapple Fried Rice 11.9
ข้าวผัดสับปะรด
Vegan/Vegetarian
Grilled Chicken +4
Prawns +5
Pork Collar/Pork Belly +5

Jasmine Rice 1.5

Sticky Rice 2.5

Tom Yum Tobiko Rice 18.9
ข้าวผัดต้มยำกุ้งโทบิโกะ
Infused with tom yum herbs, roasted red chilli jam, red tail prawns and topped with tobiko

Crying Tiger Truffle Rice 20.9
ข้าวผัดทรัฟเฟิลเสือร้องไห้
Truffle-infused garlic rice, topped with grilled Laotian steak and cured egg yolk

Royal Kapi 15
ข้าวคลุกกะปิสยาม
Shrimp paste rice served with a medley of glazed pork belly, Chinese sausages & mango



Noodles

Pork Boat Noodle ก๋วยเตี๋ยวเรือหมู

10.9

Homemade broth with shabu pork, braised pork loin slices & pork balls

Noodle Choice

Rice Noodle
Flat Noodle
Mama Noodle
Egg Noodle
Vermicelli
Served with Rice

Spice Level

None
Less
Regular
Extra

Extras

Chicken Skin +3
Pork Scratching +3



Creations by
Slurp
Noodle & Tea Bar

Beef Boat Noodle ก๋วยเตี๋ยวเรือเนื้อ

11.9

Homemade broth with beef brisket slices & beef balls

Tom Yum Fire Hotpot 24.9 ต้มยำมาหม้อไฟทะเล

Mama noodles, milky red Tom Yum broth, pork belly, prawns & poached eggs



Pad Mama พัดมามา

11.9

Mama noodles with cabbage, kailan, carrots & eggs fried in house soy seasoning blend

Vegan/Vegetarian

Chicken	+2
Pork	+3
Pork Belly/Collar	+5
Prawns	+5
Crabmeat	+8
Prawns & Tobiko Lava	+8

Pad Thai พัดไทยไฟล็ค

11.9

Our signature dish of thin rice noodles, eggs, beansprouts & peanuts with tamarind sauce

Vegan/Vegetarian

Chicken	+2
Pork	+3
Pork Belly/Collar	+5
Prawns	+5
Crabmeat	+8
Soft Shell Crab	+8

Pad See Eiw พัดซีอิ้ว

11.9

Flat rice noodles wok-fried in caramelised soy with kai lan, carrot and egg

Vegan/Vegetarian

Chicken	+2
Pork	+3
Pork Belly/Collar	+5
Prawns	+5
Crabmeat	+8



From the Sea



Japanese Premium Oysters
Sakoshi Bay, Hyogo
Served in classic Thai style with
green chilli salsa, roasted chilli paste
& fried shallots
Each piece is 80-100g

4 pc / 4 ตัว 18
8 pc / 8 ตัว 34
12 pc / 12 ตัว 48

หอยนางรมทรงเครื่อง
อ่าวซาโกชิ, เฮียวโกะ
หอยนางรมสดเกรดพรีเมียมบินตรงจากประเทศญี่ปุ่น
เสิร์ฟพร้อมน้ำจิ้มซีฟู้ด น้ำพริกเผา และ หอมเจียว
น้ำหนักตัวละ 80-100g

Fried Seabass

Seabass Bouillabaisse 38
ปลากระพงแกงส้มแป๊ะชะ
Fried whole seabass simmered
in a hot & sour seafood broth
with seasonal greens

Sweet Chilli Seabass 38
ปลากระพงกรอบพริกสามรส
Fried whole seabass topped
with a sweet glaze from three
chilli blend



Seabass Bouillabaisse

Fish Sauce Seabass 38
ปลากระพงทอดน้ำปลา
Fried whole seabass with
caramelised fish sauce glaze,
mango salad & green salsa

Herbs & Chilli Seabass 38
ปลากระพงทอดสมุนไพร
Fried whole seabass topped
with shredded kaffir leaves,
lemongrass & dried chilli



Herbs & Chilli Seabass

Steamed Seabass

Seabass in Garlic & Lime 38
ปลากระพงนึ่งมะนาว
Steamed in a broth of minced
garlic, chilli & lime

Seabass in Soy & Ginger 38
ปลากระพงนึ่งซีอิ๊ว
Steamed in light soy sauce
with fresh ginger, coriander
and spring onions



Grilled Squid

Sashimi

Fresh seafood sashimi cured in
caramelised fish sauce paired
with signature green chilli salsa

Prawn Sashimi 22
กุ้งแกล้วแซ่ปลา

Salmon Sashimi 25
ยำแซลมอนแซ่



Curried Prawn Stir Fry 19.9
กุ้งผัดพริกขี้หนู
Wild red-leg sea prawns in a
velvet sauce of egg, curry
powder & warm spices

Claypot King Prawns 24.9
กุ้งอบหม้อดิน
Baked claypot with glass
noodle & whole aromatics

Grilled Squid 24
ปลาหมึกย่าง
Tender pair of longfin squid
in house marinade

Garlic & Lime Squid 26
ปลาหมึกนึ่งมะนาว
Steamed squid in a broth of
minced garlic, chilli & lime

Curries

Green Curry 11.9
แกงเขียวหวานไก่สูตรไฟลค์
Curry from green chillies, lemongrass & kaffir lime

Red Lychee Curry 11.9
แกงแดงลิ้นจี่
Sweet mild red curry with pineapple, aubergines & cherry tomatoes

Green & Red Lychee Curry please choose
Vegetarian
Chicken +2
Prawns +7
Crabmeat +8

Auntys Chicken Tom Kha 15
ต้มยำไก่สูตรคุณป้า
Mild creamy coconut broth with chicken, lemongrass, galangal, kaffir lime and a touch of red chilli jam

Prawn Yellow Coconut 18
แกงคั่วกุ้งใบชะพลู
Spicy rich Phuket curry infused with cumin, sweet Thai basil & wild betel



Crab Yellow Coconut 19.9
ขนมจีนน้ำยาปู
Signature curry served with kanom jeon noodles, long beans, beansprouts & herbs



Chicken Dill Gang Ohm 15
แกงอ่อมไก่
Isan chicken jungle herbs curry with dill, lemongrass and roasted rice



Namya Pa 15
ขนมจีนน้ำยาป่า
Curry made of blended fish with chicken feet, kanom jeon noodles & farm herbs

Vegetables

Morning Glory Stir Fry 11.9
ผัดผักบุ้งไฟแดง
Flash fried with garlic & chilli
Add Pork belly +5

Morning Glory Sambal 11.9
ผัดผักบุ้งซิมบัล
Flash fried with chef's homemade sambal sauce

Kai Lan Oyster Sauce 11.9
คะน้าผัดน้ำมันหอย
Sautéed Chinese broccoli with savoury oyster reduction

Cabbage & Fish Sauce 11.9
กะหล่ำปลีผัดน้ำปลา
Golden cabbage sautéed with fish sauce & burnt garlic

Vegetable Medley 11.9
ผัดผักรวมมิตร
Broccoli, cauliflower, baby corn, carrots in garlic & soy

Long Beans & Pork Belly 15.9
Red Curry Stir Fry
ผัดพริกแกงตัวพักยาวหมูสามชั้น
Pork belly and long beans stir-fried with red curry paste, chilli and kaffir lime

Salt Chilli Tofu 12.9
เต้าหู้ผัดพริกเกลือ
Crispy tofu tossed with garlic salt, coriander root & chillies

Thai Basil Eggplant with 13.9
Minced Pork
ผัดมะเขือยาวโหระพาหมูสับ
Smoky aubergine, minced pork, and fresh Thai basil sautéed in a savoury chilli-garlic sauce



Desserts

Pandan Coconut Jelly 10

วุ้นกะทิใบเตย
Fresh pandan gelée topped with velvet coconut cream



Palm Fruit Cake 10

ขนมตาล
Soft steamed palm fruit cake sprinkled with grated coconut



Fish Sauce Brownie 10

บราวนี่ท็อปปิ้งรสคาว
Homemade chocolate fudge brownie with fish sauce caramel and vanilla ice cream



Coconut Pudding Cups 10

ขนมถ้วยแม่ปรางค์
Steamed pandan and coconut kueh, served in signature talai cups



Red Rubies 7.9

ทับทิมกรอบ
Mango & Coconut Sticky Rice
ข้าวเหนียวมะม่วง



Coconut Kati Gelato 7.9

ไอศกรีมกะทิทรงเครื่อง
Young coconut gelato, sweet coconut sticky rice, palm fruit seeds, peanuts & jackfruit



Beverages

House Drinks

	ICED	HOT
Lemongrass & Honey	3.9	5.9
Lemon & Honey	4.5	5.9
Fresh Milk Pink Nom Yen	5.9	5.9
Butterfly Pea & Lime	5.9	
Fresh Whole Coconut	6.9	
Lemongrass & Ginger		6.9

Floats

Root Beer Float	4.9
Coke Float	4.9
Diet Coke Float	4.9
Sprite Float	4.9
Thai Milk Tea Float	5.9
Green Milk Tea Float	6.9

Spritz

Lime Soda	4.9
Lemongrass Ginger Soda	5.9
Lychee Lime Soda	5.9
Pineapple Mint Soda	5.9
Strawberry Lime Soda	4.5



Juices

Orange	4.9
Lime	4.9
Pineapple	4.9
Cranberry	4.9
Pink Guava	4.9



Soft Drinks

Coke/ Diet Coke/ Coke Zero	3.5
Sprite	3.5
Green Tea	3.5
Ginger Soda	3.5
Evian Mineral Water	3.8
Perrier Sparkling Water	4.5/7.9

Tea & Coffee

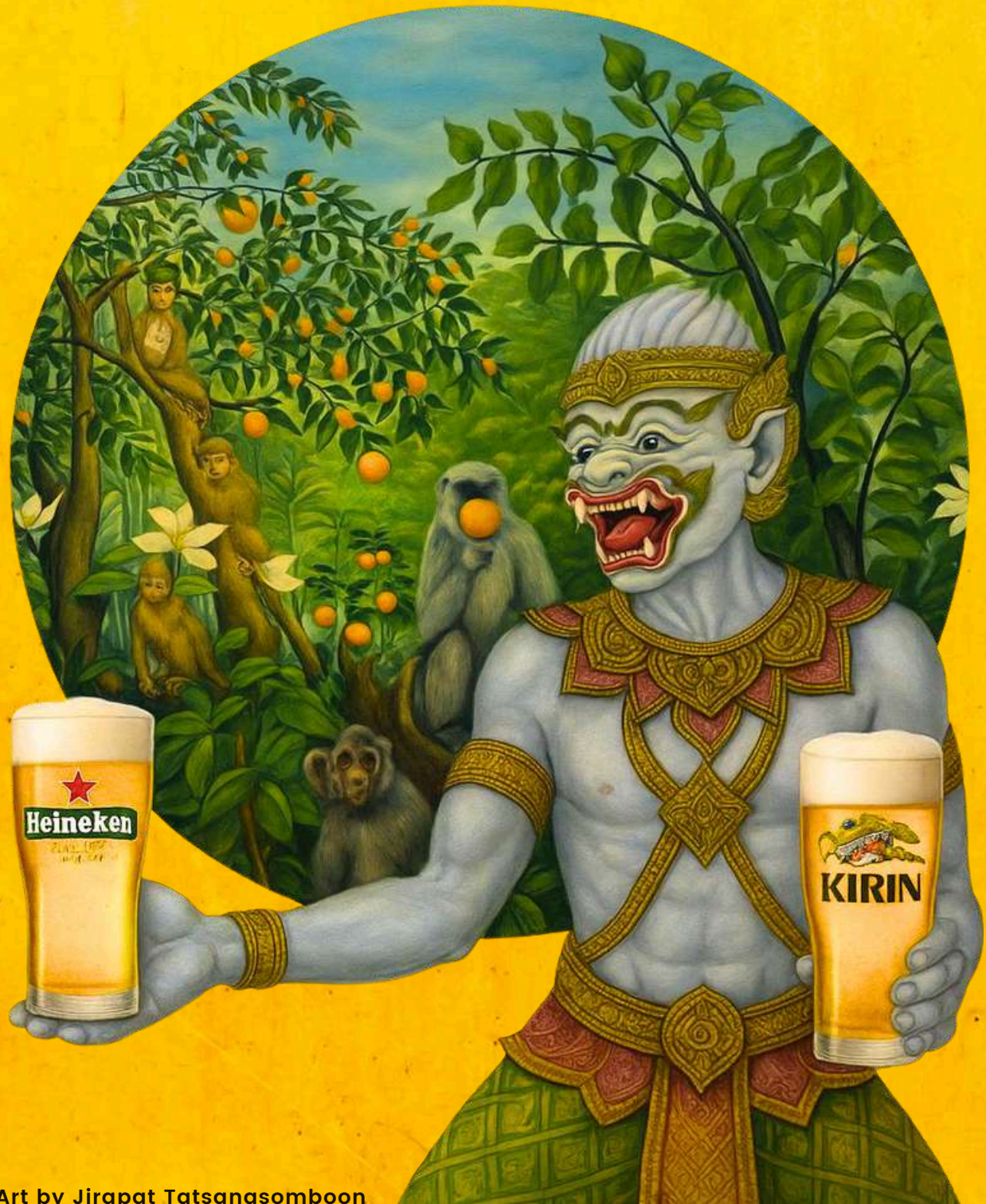
	ICED	HOT
Thai Milk Tea	4.5	5.9
Thai Black Tea	3.9	5.9
Lemon Tea	4.0	5.9
Green Milk Tea	4.8	6.2
Fresh Ginger Tea		5.9
Teapots		5.9
English Breakfast, Earl Grey, Jasmine Green		
Peppermint, Camomile		
Vietnamese Drip Coffee	5.2	4.5
Vietnamese Milk Coffee	5.5	4.9

Iced Coffee Series

Espresso Soda	5.9
Espresso Tonic	5.9
Orange Espresso	6.9
Cranberry Espresso	6.9
Coconut Water Espresso	6.9



แต่ป้านองของเรา
For our beloved Auntie Nong



Cover Art by Jirapat Tatsanasomboon

As one of Thailand's leading contemporary artists, Jirapat offers commentary on the interactions between Thai culture and Western influences. This is accomplished through a combination of traditional Thai iconography of heroes and mythical figures (most of whom are characters in the Thai national epic the Ramakien, derived from the Hindu Ramayana) and symbols and trends of Western high art and popular culture. He seamlessly synergises the characters with works of Piet Mondrian, Vincent Van Gogh and Edvard Munch.

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