

MODERN THAI
FOLKS
COLLECTIVE
TRADITIONAL FLAVOURS



LUNCH SETS

SIGNATURE EXECUTIVE LUNCH SERVED IN TIFFIN TRAY



Available Monday 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 basil stir fry Fried egg Steamed jasmine rice Meatless not available		Extra chicken +2	
				Dessert of the day +5	
				House Red or White wine +8	
				Heineken Pint +8	
				Kirin Pint +9	

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 หมูแดดเดียวทอดงา	9.9
Tenderloin strips marinated in farm herbs and sesame & flash-fried for a crisp coating	
Matchstick Chicken ปีกไก่ทอด	9.9
Fried wing tips marinated in fish sauce	
Salt & Chilli พริกเกลือสามรส	12.9
Trio spice blend of garlic salt, coriander root & red chillies	
Aubergine 🌿	
Chicken	+1
Calamari	+3
Prawn Cakes ทอดมันกุ้ง	12.9
Lightly battered in gold panko crumbs with sweet chilli sauce	
Fish Cakes ทอดมันปลา	10.9
Fish patties, red curry paste, long beans & kaffir lime	
Grilled Gai Yang Chicken สะโพกไก่ย่างสมุนไพร	9.9
Thigh marinated with garlic, coriander & white peppercorn	
Tom Yum Tenders ไก่ทอดยอตำยำ	9.9
Fried crunchy chicken strips dusted with tom yum powder	
Fried Mooyor Sausage หมูยอทอด	12
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

Prawn Gang Som Curry แกงส้มกุ้งไข่ชะอม	18
Angka prawns in rich tamarind bouillabaisse with signature acacia omelette	
Pork Ribs Tom Zaap ต้มแซ่บกระดูกหมูอ่อน	15
Spicy and sour Isaan-style soup with fall-off-the-bone pork ribs, fresh herbs & roasted chilli flakes	
Aunty's Chicken Tom Kha ต้มข่าไก่สูตรคุณป้า	15
Coconut broth with chicken, lemongrass, galangal, kaffir lime and a touch of chilli jam	
Tom Yum Potaek [Clear] ต้มยำโป๊ะแตก	12
Vegetarian 🌿	
Chicken	+2
Prawns	+3
Tom Yum Namkon [Red] ต้มยำน้ำข้น	12
Vegetarian 🌿	
Chicken	+2
Prawns	+3

Chef's Bites

Mooping Pork Skewers หมูปิ้งนมสด	15
Milk marinated grilled skewers with chilli jaew	
Crackling Belly หมูสามชั้นทอดกรอบ	15
Golden & crisp pork belly with tender moist meat and chilli jaew	
Sai Oua Sausage ไส้ฮั่วเซฟสุบิ	15
Homemade Chiang Mai pork, farm herbs & chilli sausage	
Miang Khum เบี่ยงคำโบราณแม่บ้าน	22
Platter of wild betel leave wraps with eight condiments & caramelised coconut sauce	
Folks Drumlets น้องไก่ยอดรัก	9.9
Fried chicken with a crispy coat tossed in garlic & honey glaze	
Tamarind Eggs 🌿 ไข่ลูกเขย	15
Fried boiled eggs topped with dried chilli & tamarind glaze	
Chicken Tendons เอ็นขี้ไก่ทอด	15
Fried sesame crusted tendons [seasonal]	
Prawn Spring Rolls ขลุ่ยกุ้งทอดกรอบเซฟได้	15
Angka prawn & vegetable rolls with sweet chilli	
Cauliflower 'Wings' กะหล่ำดอกกรอบไฟลด์	10
Crispy florets with golden honey soy and fish sauce glaze	



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	
Sesame Pork Jar Salad ยำหมูแดดเดียววุ้นเส้น	14.9
Shake your own salad of pork strips, lettuce & DIY toppings	
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 sea-bass & 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	39	Ibérico Pork Collar Yum ยำ/ตำคอหมูย่าง	28
Fresh raw flower crab marinated in caramelised fish sauce		Grilled collar, Bombay onions, lime & herbs in yum sauce	
Moo Yor Yum/Tum ยำ/ตำหมูยอ	25	Seabass Tempura Yum ยำ/ตำกะพงฟู	28
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	25	Salmon Sashimi Yum ยำ/ตำแซลมอน	28
Fresh raw prawns marinated in caramelised fish sauce		Slices of fresh sashimi, Bombay onions & lime in yum sauce	
Scallop Sashimi Yum ยำหอยเชลล์	28	Seafood Vermicelli Yum ยำวุ้นเส้นทะเล	25
Japanese scallop sashimi cured in caramelised fish sauce		Blanched prawns, squid, pork & vermicelli in lime dressing sans plara	
Plara Farm Crab Tum ตำปูปลาร้า	18	Classic Papaya Tum ตำไทย	18
Papaya salad with fermented farm crab - a Thai's go-to		Beginner papaya salad with premium dried shrimps sans plara	
Jungle Bamboo Tum ตำป่า	25	Wild Bamboo Herb Salad ซุปรุ่นไม้	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	ไข่ดองน้ำปลากวน	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

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

Half Chicken 15



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 9.9
ไข่เจียวไฟลัด

Classic staple of golden and crisp omelette with lacy edges

Original

Minced Chicken/Pork +2

Prawns +5

Jumbo Crab Omelette 19.9
ไข่เจียวปูก้อน

Light & crisp omelette topped with jumbo crabmeat and sriracha sauce



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 Stir Fry 15.9
พัตพริกไทยดำ

House black pepper sauce, capsicum & spring onions with chicken or beef

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
Grilled Chicken +4
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
ข้าวผัดลิ้นปะรด
Vegan/Vegetarian
Grilled Chicken +4
Prawns +5
Pork Collar/Pork Belly +5

IMPOSSIBLE Truffle Rice 18.9
ข้าวผัดทรัฟเฟิลเนื้อเทียม
Truffle-infused garlic rice, served with plant-based 'meatballs', roasted broccoli & cashews

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

Scallop Truffle Rice 24.9
ข้าวผัดทรัฟเฟิลหอยเชลล์
Truffle-infused garlic rice, topped with grilled Hokkaido scallops and cured egg yolk

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



Noodles

A photograph of three Thai dishes. The top dish is Chicken Khao Soi, a bowl of yellow curry egg noodle soup with a chicken drumstick, garnished with a lime wedge and chili. The bottom left dish is Chinatown Kway Chap, a bowl of five spice broth with rolled rice noodles, pork belly, sliced pork, viscera, tofu, and egg. The bottom right dish is Pad Mama Tobiko Lava, a plate of Mama noodles, tamarind prawns, and tobiko, served on a banana leaf. The background is dark with white flowers in the corners.

Chicken Khao Soi

16

ข้าวซอยไก่

Chiang Mai curry egg noodle soup in rich coconut broth with crisp noodle 'ribbons'

Chinatown Kway Chap

16

ก๋วยจั๊บน้ำร้อน

Five spice broth with rolled rice noodles, pork belly, sliced pork, viscera, tofu & egg

Pad Mama Tobiko Lava

19.9

พัดมาม่ากุ้งโทบิโกะลาวา

Mama noodles, tamarind prawns - loaded with tobiko

**Chiang Mai curry egg noodle
soup in rich coconut broth
with crisp noodle 'ribbons'**

Five spice broth with rolled rice noodles, pork belly, sliced pork, viscera, tofu & egg

Mama noodles, tamarind prawns - loaded with tobiko

Tom Yum Fire Hotpot 24.9
ต้มยำมาหมามือไฟทะเล
 Mama noodles, milky red
 Tom Yum broth, pork belly,
 prawns & poached eggs

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

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

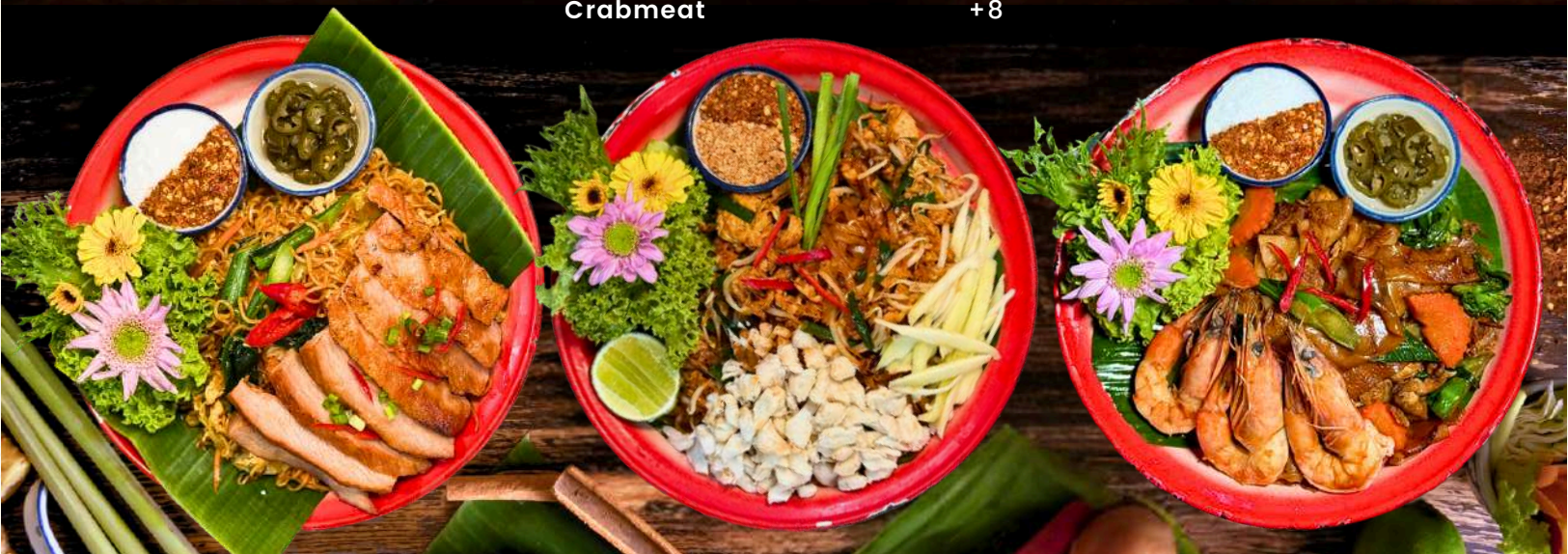
+5

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

+8

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

+5



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



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



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



Sashimi

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

Prawn Sashimi 22
กุ้งแกล้วแซ่ปลา

Scallop Sashimi 25
ยำหอยเชลล์ซีฟู้ด

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 15.9

แกงเขียวหวานไก่สูตรไฟลค์

Curry from green chillies, lemongrass & kaffir lime simmered in coconut milk with sweet basil

 Meatless option available

Chicken

Prawns

+3

Roasted Duck & Lychee 15.9

แกงเผ็ดเปิดอย่างลิ้นจี่

Sweet mild red curry with pineapple, aubergines & cherry tomatoes

Beef Massaman 15.9

แกงมัสมั่นเนื้อ

Mild coconut curry with slow-braised brisket, potatoes, peanuts & warm spices

Prawn Yellow Coconut 18

แกงคั่วกุ้งใบชะพลู

Spicy rich Phuket curry infused with cumin, sweet Thai basil & wild betel



Crab Yellow Coconut 19.9

ขอมจีนน้ำยาปู

Signature spicy curry 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

ขอมจีนน้ำยาป่า

Curry of chilli and 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

Tapioca Kueh 10
ขนมมันสำปะหลังมะพร้าว
Soft steamed tapioca kueh covered with coconut flakes



Palm Fruit Cake 10
ขนมตาล
Soft steamed palm fruit cake sprinkled with grated coconut



Fish Sauce Brownie 10
บราวนี่ท็อปปิ้งซอสปลา
Double fudge brownie with fish sauce caramel and vanilla gelato



Coconut Pudding Cups 10
ขนมถ้วยแม่ปรางค์
Steamed pandan and coconut kueh, served in signature talai cups



Red Rubies กับทiramisu 7.9
ทับทิมทรานส์



Mango & Coconut Sticky Rice 8.9
ข้าวเหนียวมะม่วง



Gelato 7.9
ไอศกรีมเจลาโต้
Classic Vanilla Young Thai Coconut
Seasonal & Sorbet Flavours
Please ask our team for today's selections





Pandan Coconut Jelly 10
วุ้นกะทิใบเตย
Fresh pandan gelée topped with velvet coconut cream



Coconut Kati Gelato 7.9
ไอศกรีมกะทิทรงเครื่อง
Young coconut gelato, sweet coconut sticky rice, palm fruit seeds, peanuts & jackfruit



Mango Sticky Rice Cake 42
เค้กข้าวเหนียวมะม่วงคุณน้อย
Perfect for any celebration
30 mins waiting time, subject to availability

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

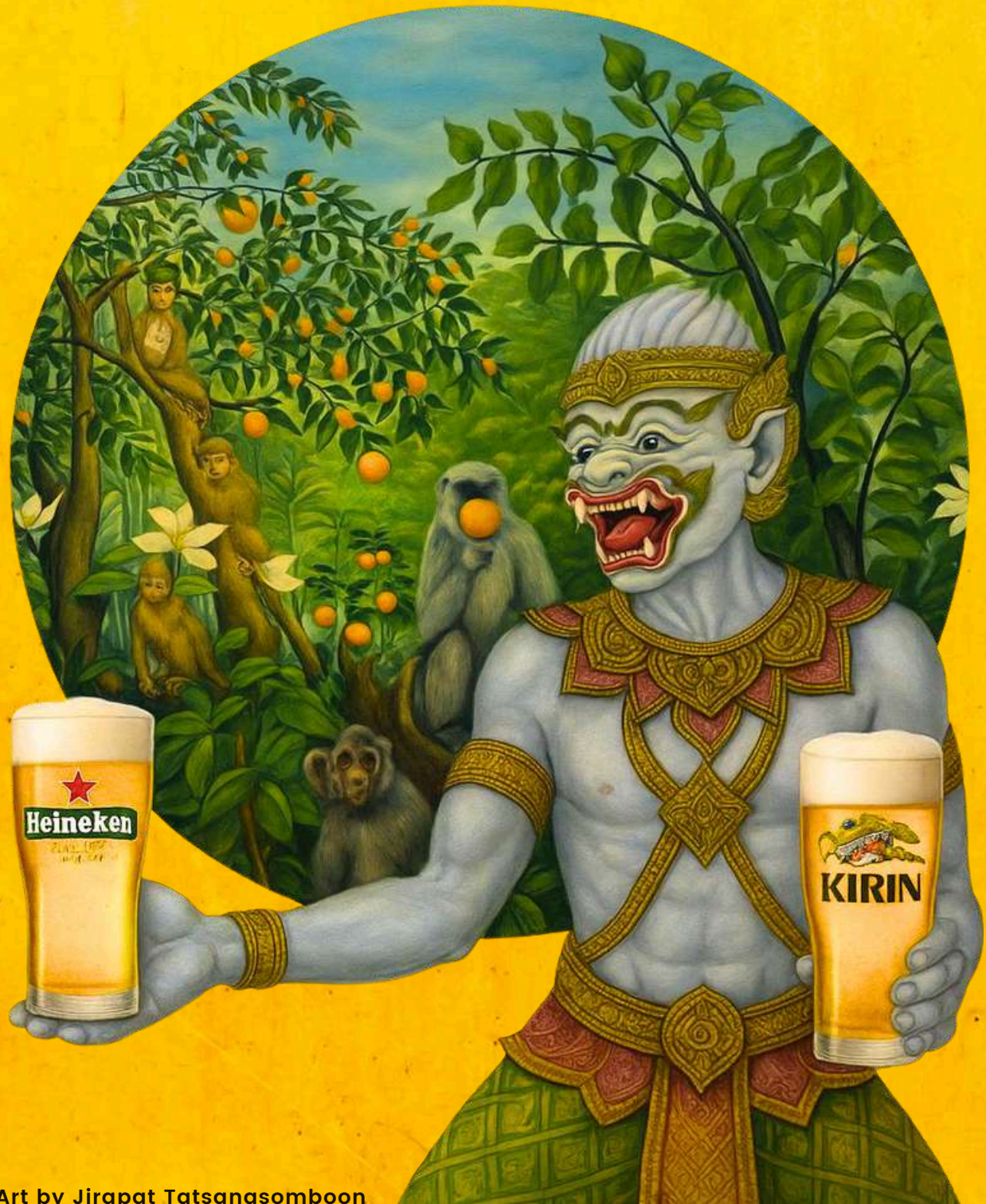
	ICED	HOT
Thai Milk Tea	4.5	5.9
Thai Black Tea	3.9	5.9
Lemon Tea	4.0	5.9
Green Milk Tea	4.8	6.2
Fresh Ginger Tea		5.9
Teapots		5.9
English Breakfast, Earl Grey, Jasmine Green, Peppermint, Camomile		
Vietnamese Drip Coffee	5.2	4.5
Vietnamese Milk Coffee	5.5	4.9

Iced Coffee Series

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



แต่ป้าน้องของเรา
For our beloved Aunty 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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