



# Flamingo LAZEAWAY CLUB



Welcome to TURNTABLE x LAZEAWAY

Lord Stanley, the Michelin-starred modern European restaurant, owned by co-chef and husband and wife team Rupert and Carrie Blease, bringing their pop up experience TURNTABLE to The Flamingo!

Los Angeles based Chef Amanda Kuntée of Chao Krung has taken over the kitchen at The Lazeaway!



## SNACKS

### MOO SATÉ | 10

marinated pork loin, peanut sauce, cucumber salad

### GLAZED WINGS | 15

tamarind, cilantro, crushed peanut, lime

## FOR THE TABLE

### SOMTUM KAI KHEM | 17

papaya salad, long beans, dried shrimp, tomato, bird's eye chili, salted egg, peanut

### PRAWN PAD THAI | 24

jumbo prawns, stir fried rice noodles, peanut, chili, lime

### CRAB FRIED RICE | 27

egg, green onion, white pepper, fish sauce

### KAI YAANG LEMONGRASS | 34

lemongrass marinated whole chicken, garlic, herbs

### MASAMUN CURRY | 26

marinated chuck roast & sweet potato curry stew, coconut milk, peanut, jasmine rice, aromatics

## LAZEAWAY CLASSICS

### PACIFIC GEM | 13

little gem, county line chicories, endive, wakame, radish, cucumber, grilled broccoli, crispy garbanzos, sesame, irreverent caesar dressing, nutritional yeast  
*add* chicken or marinated tofu | 7  
seared salmon | 11

### KRAKEN CALAMARI | 14

curry, thai basil, spicy-miso aioli

### MAGIC MUSHROOMS | 8

grilled maitake mushrooms, miso-garlic dressing, scallion

### SMASHBURGER SLIDERS | 15

two griddled grass-fed beef patties, american cheese, iceberg lettuce, tomato, onion, miso-pineapple aioli

### UMAMI FRIES | 6

housemade pineapple ketchup

### DUCK CARNITAS TACOS | 22

confit duck leg, shaved fennel, onion, watermelon radish, cilantro, tomatillo, butternut-chipotle salsa

### SEARED SALMON | 24

roasted japanese eggplant, sweet corn, shimeji mushrooms, coconut-lemongrass broth, turmeric oil  
*add* jasmine rice | 4

## SWEETS

### SANKAYA BAI THEUY | 10

custard, coconut sticky rice, pandan leaves

### CHOCOLATE MOUSSE | 10

black sesame crumble, mandarin curd

### PINEAPPLE UPSIDE DOWN CAKE | 12

candied almond, rum caramel brandied cherry, vanilla gelato



🌿 - vegan | 🍄 - vegetarian | 🌾 - gluten free | 🥛 - dairy free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. A 2% kitchen team service fee will be added to all food items that goes directly to our kitchen team. Corkage fee of \$25 per bottle. We are not responsible for lost or stolen items.