

## Appetisers

5. *YAM NUR YANG*  
20 40  
*Grilled Beef Salad - Grilled striploin on a bed of lettuce and onions and bathed with chopped chilli and lime dressing*
6. *YAM TUA PLU*  
15 30  
*Wing beans with minced chicken tossed in spicy dressing accompanied with hard boiled egg*
7. *LARB KAI / MHOO*  
15 30  
*Minced Meat Appetiser - Choice of minced chicken or pork tossed in paprika dressing with Thai herbs and roasted ground rice*
7. *LARB NUR*  
20 40  
*Minced Meat Appetiser – Minced striploin tossed in paprika dressing with Thai herbs and roasted ground rice*
8. *YAM WOONSEN*  
15 30  
*Thai crystal noodles salad with shrimp and squid in spicy dressing*
9. *MIANG KUM*  
18  
*Wild Betel Leafbush Appetiser - Ginger, chilli, roasted coconut, lime, peanuts, dried shrimps and sauce wrapped in a betelnut leaf*
10. *NAM TOK*  
20 40  
*Spicy Beef Salad with Herbs – Striploin barbecued, sliced and tossed in paprika sauce and Thai herbs*

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11. *YAM MA MUANG*  
18 36  
*Fresh Mango Salad - Shredded fresh mango with dried shrimps, roasted peanuts, and shallots tossed in a spicy dressing*
12. *KHAO TANG NAH TANG*  
10 20  
*Crispy rice chips served with a coconut milk based minced chicken and shrimp dip*
13. *YAM SOM OH*  
18 36  
*Fresh Pomelo Salad – Fresh pomelo, shredded chicken, prawns and toasted coconut shavings tossed in a spicy dressing*
14. *POH PIA THORD*  
\$3.50 per roll  
(minimum order 2 rolls)  
*Fried spring rolls with minced chicken, dried shrimps and crabmeat*
15. *SOM TUM*  
18  
*Thai papaya salad with dried shrimps and peanuts served with fried chicken strips*

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**Meats**

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| 16. SEUR RONG HAI<br>20 40  | <i>Grilled striploin served with paprika sauce</i>   |
| 17. PHAD KRA PAO KAI / MHOO<br>15 30                                  | <i>Minced chicken or pork stir-fried with Thai herbs and freshly chopped chilli</i>  |
| 17. PHAD KRA PAO NUR<br>20 40   | <i>Minced beef stir-fried with Thai herbs and freshly chopped chilli</i>   |
| 18. PEEK KAI SORD SAI<br>\$4.00 per piece<br>(minimum order 2 pieces) | <i>Stuffed Chicken Wings - Chicken wings deboned and stuffed with asparagus, shiitake mushroom, chicken meat and fried to a golden brown</i> |
| 20. PEEK TAKRAI<br>15 30  | <i>Lemongrass Fried Chicken – Chicken wings and drumettes marinated with lemongrass and Thai herbs and fried to a golden brown</i>           |
| 21. KAI HOR BAI TOEI<br>\$4.00 per piece<br>(minimum order 2 pieces)  | <i>Pandan Chicken – Fried chicken wrapped in pandan leaves</i>   |

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## Curries

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| 22. GAENG KEOW WAN<br>KAI / MHOO<br>18 25 40       | <i>Thai Green Curry – Chicken or pork cooked in homemade green curry paste with Thai brinjals and string beans in coconut milk</i>                         |
| 22. GAENG KEOW WAN<br>NUR / PLA / KUNG<br>20 35 45 | <i>Thai Green Curry – A choice of beef or fish or prawns cooked in homemade green curry paste with Thai brinjals and string beans in coconut milk</i>      |
| 23. GAENG PHED KAI / MHOO<br>18 25 40              | <i>Thai Red Curry – Chicken or pork cooked in homemade red curry paste with Thai brinjals and bamboo shoots in coconut milk</i>                            |
| 23. GAENG PHED<br>NUR / PLA / KUNG<br>20 35 45     | <i>Thai Red Curry – A choice of beef or fish or prawns cooked in homemade red curry paste with Thai brinjals and bamboo shoots in coconut milk</i>         |
| 23a. GAENG PAH KAI / MHOO<br>18 25 40              | <i>Thai Jungle Curry – Chicken or pork cooked in homemade red curry paste with Thai brinjals and bamboo shoots without coconut milk</i>                    |
| 23a. GAENG PAH<br>NUR / PLA / KUNG<br>20 35 45     | <i>Thai Jungle Curry – A choice of beef or fish or prawns cooked in homemade red curry paste with Thai brinjals and bamboo shoots without coconut milk</i> |
| 24. PA NANG KAI / MHOO<br>18 25 40                 | <i>Thai Dry Curry with a choice of chicken or pork</i>   |
| 24. PA NANG NUR / PLA / KUNG<br>20 35 45           | <i>Thai Dry Curry with a choice of beef or fish or prawns</i>  |
| 24a. GAENG PHED PED YANG<br>20 40                  | <i>Thai Roast Duck Red Curry</i>   |

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**Seafood**

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| 25. PEH SAH<br>Market price                                      | Steamed grouper in spicy sour soup with peh chye, kiam chye and celery served with garlic and chilli sauce |
| 25a. PLA NERNG MANAO<br>Market price                             | Steamed grouper with lime, chopped garlic and chilli   |
| 26. PLA KOW SAM ROT<br>Market price                              | Deep fried grouper drizzled with three flavour chilli sauce  |
| 27. PLA DAD DEOW<br>Market price                                 | Deep fried pomfret served with fresh mango sauce   |
| 28. GAENG SOM PLA THORD<br>Market price                          | Deep fried grouper cooked in Thai assam curry with peh chye, kang kong and string beans                    |
| 29. KUNG SAM ROT<br>\$6.00 per piece<br>(minimum order 2 pieces) | Deep fried big prawns with three flavour chilli sauce  |
| 30. KUNG OB WOONSEN<br>20 40                                     | Prawns with crystal noodles cooked and served in a claypot   |

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| <p>31. <i>KUNG NERNG MANAO</i><br/> 15            30<br/> (5 pieces) (10 pieces)</p>                        | <p><i>Steamed prawns drizzled with lime,<br/> chopped garlic and chilli</i></p>                             |
| <p>32. <i>HOR MOK TALAY</i><br/> \$14.00<br/> 7 portions per plate</p>                                      | <p><i>Thai Otah - Spicy mixed seafood<br/> mousse</i></p>   |
| <p>33. <i>THORD MUN PLA</i><br/> <i>SAMOON PRAI</i><br/> \$4.00 per piece<br/> (minimum order 2 pieces)</p> | <p><i>Multi Thai Herbs Fish Cake - Deep-<br/> fried spicy fish cake served with<br/> cucumber sauce</i></p> |
| <p>34. <i>PLA MUK YANG</i><br/> 18        36</p>  | <p><i>Grilled Squid Salad</i></p>   |
| <p>35. <i>POO JA</i><br/> \$6.00 per piece</p>  | <p><i>Minced chicken with prawns and crab<br/> meat, deep fried and served in a crab<br/> shell</i></p>     |
| <p>36. <i>KHAI JEOW MHOO SUP</i><br/> 15</p>  | <p><i>Fried omelette with minced pork</i></p>   |
| <p>36. <i>KHAI JEOW KUNG / POO</i><br/> 18</p>  | <p><i>Fried omelette with a choice of<br/> crabmeat or prawns</i></p>                                       |

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### Soup

37. *TOM YAM TALAY*  
\$8.00 per bowl  
*Clear Tom Yam Seafood Soup – Prawn and fish fillet cooked in a spicy and sour soup.  
(Fish or chicken options available)*
38. *TOM KHA KAI*  
\$8.00 per bowl  
*Coconut and Galangal Soup - Chicken cooked in a soup with coconut milk, galangal, Thai herbs and chilli*
39. *TOM YAM KUNG*  
\$8.00 per bowl  
*Clear Tom Yam Prawn Soup - Prawns cooked in a spicy and sour soup*
40. *TOM YAM TALAY KATI*  
\$8.00 per bowl  
*Coconut Based Tom Yam Seafood Soup - Prawns and fish fillet cooked in a spicy and sour soup and laced with coconut milk.  
(Fish or chicken options available)*
41. *GAENG JUED RUAMIT*  
\$8.00 per bowl  
*Clear non-spicy soup with mixed seafood and vegetables*
42. *KRA PHOH PLA NAM DANG*  
\$9.00 per bowl  
*Double-boiled fish maw soup with mushroom and dried scallops*

### Vegetables

43. *PHAK BOONG FAI DANG*  
12 16 20  
*Stir-fried spicy kang kong fried with shrimp paste chilli*
- 43T. *PHAK BOONG TAU CHEO*  
12 16 20  
*Stir-fried kang kong with chopped chilli, garlic and preserved soy bean paste*
45. *PHAD RUAM MIT*  
15 20 30  
*Stir-fried mixed vegetables – Cauliflower, lotus roots, ginkgo nuts, snow peas, straw mushrooms, carrots and baby kailan*
46. *PHAD PRIK KHING THWA YAO*  
15 20 30  
*Thai string beans stir-fried with prawns and chilli paste*
47. *PHAD KHAD NAH*  
12 18 25  
*Baby kailan stir-fried with chopped chilli*

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**Rice/ Noodles**

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| 48. <i>KHAO PHAD TALAY</i><br>18 25 36       | <i>Seafood fried rice</i>   |
| 48a. <i>KHAO PHAD POO</i><br>18 25 36        | <i>Crab Meat Fried Rice</i>   |
| 49. <i>KHAO PHAD KRA PAO</i><br>15 20 30     | <i>Spicy fried rice with basil leaves with a choice of minced chicken or pork</i> |
| 49. <i>KHAO PHAD KRA PAO</i><br>20 30 40     | <i>Spicy fried rice with basil leaves with a choice of minced beef or seafood</i> |
| 51. <i>KHAO OB SUPPAROT</i><br>15 20 30      | <i>Pineapple rice served with prawns and pork floss</i>                           |
| 52. <i>KHAO PHAD NAM LIAP</i><br>15 20 30    | <i>Olive rice served with condiments</i>  |
| 53. <i>STEAMED RICE</i><br>\$2.00 per bowl   |   |
| 54. <i>KUAY TEOW PHAD THAI</i><br>15 20 30   | <i>Dried rice noodles fried Thai style with prawns</i>                            |
| 55. <i>KUAY TEOW PHAD SEE EU</i><br>15 20 30 | <i>Rice noodles fried in black sauce with a choice of chicken or pork</i>         |
| 55. <i>KUAY TEOW PHAD SEE EU</i><br>20 30 40 | <i>Rice noodles fried in black sauce with a choice of beef or seafood</i>         |

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**Desserts**

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| 58. <i>TUP TIM KROB</i><br>\$6.50 per bowl          | <i>Thai Red Ruby - water chestnut, jackfruit, palm fruit with fresh coconut milk</i>   |
| 59. <i>WHAN YEN</i><br>\$6.50 per bowl              | <i>Thai Halo Halo – lotus root, water chestnut, palm fruit, attap chee, almond, biji selaseh with shaved ice and red syrup</i> |
| 60. <i>MUN CHIUM</i><br>\$6.50 per bowl             | <i>Tapioca with fresh coconut cream</i>  |
| 61. <i>KHAO NEOW TURIAN</i><br>\$7.00 per serving   | <i>Fresh durian with glutinous rice and fresh coconut milk<br/>(Additional glutinous rice: \$3.00)</i>                         |
| 62. <i>KHAO NEOW MA MUANG</i><br>\$8.00 per serving | <i>Mango with glutinous rice<br/>(Additional glutinous rice: \$3.00)</i>   |

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### Cold Beverages

<i>Coca Cola or Sprite</i>	<i>\$3.00 per can</i>
<i>Freshly Squeezed Lime Juice</i>	<i>\$4.50 per glass</i>
<i>Lemon Grass Drink</i>	<i>\$4.50 per glass</i>
<i>Iced Lemon Tea</i>	<i>\$4.50 per glass</i>
<i>Aloe Vera with Lime</i>	<i>\$4.50 per glass</i>
<i>Thai Iced Tea</i>	<i>\$5.50 per glass</i>
<i>Thai Iced Coffee</i>	<i>\$6.50 per glass</i>
<i>Thai Young Coconut</i>	<i>\$6.50 per fruit</i>
<i>Iced English Tea</i>	<i>\$4.50 per glass</i>
<i>Iced Oolong Tea</i>	<i>\$4.50 per person</i>
<i>Iced Jasmine Tea</i>	<i>\$4.50 per person</i>
<i>Iced Pu Er Tea</i>	<i>\$4.00 per person</i>
<i>Iced Green Tea</i>	<i>\$4.50 per person</i>
<i>Sparkling Water</i>	<i>\$5.50 per bottle</i>
<i>Mineral Water</i>	<i>\$4.00 per bottle</i>

### Hot Beverages

<i>Freshly Brewed Coffee</i>	<i>\$5.00 per cup</i>
<i>Thai Hot Tea</i>	<i>\$5.00 per cup</i>
<i>Thai Hot Coffee</i>	<i>\$6.00 per cup</i>
<i>Hot Lemon Grass Drink</i>	<i>\$4.50 per glass</i>
<i>English Tea (Refillable)</i> <i>~ English Breakfast</i>	<i>\$4.50 per person</i>
<i>Oolong Tea (Refillable)</i>	<i>\$4.50 per person</i>
<i>Jasmine Tea (Refillable)</i>	<i>\$4.50 per person</i>
<i>Pu Er Tea (Refillable)</i>	<i>\$4.50 per person</i>
<i>Green Tea (Refillable)</i>	<i>\$4.50 per person</i>

### Alcoholic Beverages

<i>Beer (Tiger or Singha)</i>	<i>\$30.00 per jug</i>
<i>Beer (Tiger or Singha)</i>	<i>\$8.00 per glass</i>
<i>Stout (Guinness)</i>	<i>\$8.00 per glass</i>
<i>Red / White Wine</i>	<i>(Please See Our Wine List)</i>
<i>Corkage</i>	<i>\$20.00 per bottle of wine</i> <i>\$30.00 per bottle of liquor</i>

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