

Appetizers

1. *Fresh Mango Salad - Shredded mango with dried shrimps, roasted peanuts, and shallots tossed in a spicy dressing* YAM MA MUANG
18 36
2. *Fresh Pomelo Salad - Peeled pomelo with shredded chicken, prawns and toasted coconut shavings tossed in a spicy dressing* YAM SOM OH
18 36
3. *Thai Papaya Salad - Fresh papaya with dried shrimps and peanuts served with fried chicken strips* SOM TUM
20
4. *Thai Crystal Noodles Salad - Crystal noodles with shrimp and squid in spicy dressing* YAM WOONSEN
18 36
5. *Wild Betel Leafbush Appetizer - Ginger, chilli, roasted coconut, lime, peanuts, dried shrimps and sauce wrapped in a betelnut leaf* MIANG KUM
18
6. *Crispy Rice Chips Appetizer - Crispy rice chips served with a coconut milk-based minced chicken and shrimp dip* KHAO TANG NAH TANG
10 20

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Shellfish and nuts are used in many of our dishes.
Please alert us to any dietary restrictions or food allergies before ordering*

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| 7. | <i>Grilled Beef Salad - Grilled striploin on a bed of lettuce and onions and bathed with chopped chilli and lime dressing</i> | YAM NUR YANG
20 40 |
| 8. | <i>Minced Chicken/Pork Appetizer - Choice of minced chicken or pork tossed in paprika dressing with Thai herbs and roasted ground rice</i> | LARB KAI/MHOO
18 36 |
| 8a. | <i>Minced Beef Appetizer - Minced beef tossed in paprika dressing with Thai herbs and roasted ground rice</i> | LARB NUR
20 40 |
| 9. | <i>Spicy Beef Salad with Herbs - Striploin barbecued, sliced and tossed in paprika sauce and Thai herbs</i> | NAM TOK
20 40 |
| 10. | <i>Spring Rolls - Fried spring rolls with minced chicken, dried shrimps and crabmeat</i> | POH PIA THORD
\$4.00 per roll
(minimum order 2 rolls) |

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Meats

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| 11. <i>Grilled Beef - Grilled striploin served with paprika sauce</i> | SEUR RONG HAI
20 40 |
| 12. <i>Stir-fried Chicken/Pork - Minced chicken or pork stir-fried with Thai herbs and freshly chopped chilli</i> | PHAD KRA PAO
KAI/MHOO
18 36 |
| 12a. <i>Stir-fried Beef - Minced beef stir-fried with Thai herbs and freshly chopped chilli</i> | PHAD KRA PAO NUR
20 40 |
| 13. <i>Stuffed Chicken Wings - Chicken wings deboned and stuffed with asparagus, shiitake mushroom, chicken meat and fried to a golden brown</i> | PEEK KAI SORD SAI
\$4.50 per piece
(minimum order 2 pieces) |
| 14. <i>Lemongrass Fried Chicken - Chicken wings and drumettes marinated with lemongrass and Thai herbs and fried to a golden brown</i> | PEEK TAKRAI
18 36 |
| 15. <i>Pandan Chicken - Fried chicken wrapped in pandan leaves</i> | KAI HOR BAI TOEI
\$4.50 per piece
(minimum order 2 pieces) |

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Curries

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| 16. <i>Thai Green Curry – Chicken or pork cooked in homemade green curry paste with Thai brinjals and string beans in coconut milk</i> | GAENG KEOWWAN
KAI/MHOO
18 25 40 |
| 16a. <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> | GAENG KEOWWAN
NUR/PLA/KUNG
20 35 45 |
| 17. <i>Thai Red Curry – Chicken or pork cooked in homemade red curry paste with Thai brinjals and bamboo shoots in coconut milk</i> | GAENG PHED
KAI/MHOO
18 25 40 |
| 17a. <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> | GAENG PHED
NUR/PLA/KUNG
20 35 45 |
| 18. <i>Thai Jungle Curry – Chicken or pork cooked in homemade red curry paste with Thai brinjals and bamboo shoots without coconut milk</i> | GAENG PAH
KAI/MHOO
18 25 40 |
| 18a. <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> | GAENG PAH
NUR/PLA/KUNG
20 35 45 |
| 19. <i>Thai Dry Curry with a choice of chicken or pork</i> | PA NANG
KAI/MHOO
18 25 40 |
| 19a. <i>Thai Dry Curry with a choice of beef or fish or prawns</i> | PA NANG
NUR/PLA/KUNG
20 35 45 |
| 20. <i>Thai Roast Duck Red Curry</i> | GAENG PHED PED YANG
20 40 |

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Seafood

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| 21. <i>Steamed whole grouper with peh chye, kiam chye and celery served with garlic and chilli sauce</i> | PEH SAH
Market price |
| 22. <i>Steamed grouper with lime, chopped garlic and chilli</i> | PLA NERNG MANAO
Market price |
| 23. <i>Deep fried grouper drizzled with three flavour chilli sauce</i> | PLA KOW SAM ROT
Market price |
| 24. <i>Deep fried pomfret served with fresh mango sauce</i> | PLA DAD DEOW
Market price |
| 25. <i>Deep fried grouper cooked in Thai assam curry with peh chye, kang kong and string beans</i> | GAENG SOM PLA THORD
Market price |
| 26. <i>Deep fried big prawns with three flavour chilli sauce</i> | KUNG SAM ROT
\$6.00 per piece
(minimum order 2 pieces) |
| 27. <i>Prawns with crystal noodles cooked and served in a claypot</i> | KUNG OB WOONSEN
20 40 |

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| 28. | <i>Steamed prawns drizzled with lime, chopped garlic and chilli</i> | KUNG NERNG MANAO
15 30
(5 pieces) (10 pieces) |
| 29. | <i>Thai Otah - Spicy mixed seafood mousse</i> | HOR MOK TALAY
\$14.00
7 portions per plate |
| 30. | <i>Multi Thai Herbs Fish Cake – Deep-fried spicy fish cake served with cucumber sauce</i> | THORD MUN PLA
SAMOON PRAI
\$4.50 per piece
(minimum order 2 pieces) |
| 31. | <i>Grilled squid with paprika sauce</i> | PLA MUK YANG
18 36 |
| 32. | <i>Minced chicken with prawns and crabmeat, deep fried and served in a crab shell</i> | POO JA
\$6.00 per piece |
| 33. | <i>Fried omelette with minced pork</i> | KHAI JEOW MHOO SUP
15 |
| 33a. | <i>Fried omelette with a choice of crabmeat or prawns</i> | KHAI JEOW POO / KUNG
18 |

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Soup

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| 34. <i>Clear Tom Yam Seafood Soup - Prawn and fish fillet cooked in a spicy and sour soup.
(Fish or chicken options available)</i> | TOM YAM TALAY
\$10.00 per bowl |
| 35. <i>Clear Tom Yam Prawn Soup - Prawns cooked in a spicy and sour soup</i> | TOM YAM KUNG
\$10.00 per bowl |
| 36. <i>Coconut-Based Tom Yam Seafood Soup - Prawns and fish fillet cooked in a spicy and sour soup and laced with coconut milk.
(Prawns, fish or chicken options available)</i> | TOM YAM TALAY KATI
\$10.00 per bowl |
| 37. <i>Coconut and Galangal Soup - Chicken cooked in a soup with coconut milk, galangal, Thai herbs and chilli</i> | TOM KHA KAI
\$10.00 per bowl |
| 38. <i>Clear non-spicy soup with mixed seafood and vegetables</i> | GAENG JUED RUAMIT
\$10.00 per bowl |
| 39. <i>Double-boiled fish maw soup with mushroom and dried scallops</i> | KRA PHOH PLA
NAM DANG
\$12.00 per bowl |

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Vegetables

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| 40. <i>Stir-fried spicy kang kong fried with shrimp paste chilli</i> | PHAK BOONG FAI DANG
15 30 |
| 41. <i>Stir-fried kang kong with chopped chilli, garlic and preserved soy bean paste</i> | PHAK BOONG TAU CHEO
15 30 |
| 42. <i>Stir-fried mixed vegetables – Cauliflower, lotus roots, ginkgo nuts, snow peas, straw mushrooms, carrots and baby kailan</i> | PHAD RUAM MIT
18 36 |
| 43. <i>Thai string beans stir-fried with prawns and chilli paste</i> | PHAD PRIK KHING
THWA YAO
18 36 |
| 44. <i>Baby kailan stir-fried with chopped chilli</i> | PHAD KHAD NAH
15 30 |

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Rice/Noodles

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| 45. | <i>Seafood fried rice - Thai jasmine rice with prawns, squid and crabmeat</i> | KHAO PHAD TALAY
18 25 36 |
| 46. | <i>Crabmeat fried rice - Thai jasmine rice with crabmeat</i> | KHAO PHAD POO
18 25 36 |
| 47. | <i>Spicy fried rice with basil leaves with a choice of minced chicken or pork</i> | KHAO PHAD KRA PAO
KAI/MHOO
15 20 30 |
| 47a. | <i>Spicy fried rice with basil leaves with a choice of minced beef or seafood</i> | KHAO PHAD KRA PAO
NUR/TALAY
20 30 40 |
| 48. | <i>Pineapple rice served with prawns and pork floss</i> | KHAO OB SUPPAROT
15 20 30 |
| 49. | <i>Olive rice served with condiments – Dried shrimps, sweet chicken, lime, shallots and chilli</i> | KHAO PHAD NAM LIAP
15 20 30 |
| 50. | <i>Thai jasmine steamed rice</i> | STEAMED RICE
\$2.00 per bowl |
| 51. | <i>Dried rice noodles fried Thai style with prawns, eggs, beancurd, preserved turnip, beansprouts and chives</i> | KUAY TEOW PHAD THAI
15 20 30 |
| 52. | <i>Rice noodles fried in black sauce with a choice of chicken or pork</i> | KUAY TEOW PHAD SEE EU
KAI/MHOO
15 20 30 |
| 52a. | <i>Rice noodles fried in black sauce with a choice of beef or seafood</i> | KUAY TEOW PHAD SEE EU
NUR/TALAY
20 30 40 |

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Desserts

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| 53. <i>Thai Red Ruby - Water chestnut, jackfruit, palm fruit with fresh coconut milk</i> | TUP TIM KROB
\$6.50 per bowl |
| 54. <i>Mango with glutinous rice
(Additional glutinous rice: \$3.00)</i> | KHAO NEOW MA MUANG
\$8.00 per serving |
| 55. <i>Fresh durian with glutinous rice and fresh coconut milk
(Additional glutinous rice: \$3.00)</i> | KHAO NEOW TURIAN
\$7.00 per serving |
| 56. <i>Steamed tapioca served with coconut cream</i> | MUN CHIUM
\$6.50 per serving |
| 57. <i>Thai Coconut Cake – Pandan sponge cake layered with a combination of coconut cream and young coconut flesh</i> | CAKE MA PRAW ON
\$6.50 per slice |

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Cold Beverages

Coca Cola or Sprite
\$4.00 per can

Freshly Squeezed Lime Juice
\$5.50 per glass

Lemon Grass Drink
\$5.50 per glass

Iced Lemon Tea
\$5.50 per glass

Aloe Vera with Lime
\$5.50 per glass

Thai Iced Tea
\$5.50 per glass

Thai Iced Coffee
\$6.50 per glass

Thai Siam Coconut
\$6.50 per fruit

Iced English Tea
\$5.50 per glass

Iced Oolong Tea
\$5.50 per person

Iced Jasmine Tea
\$5.50 per person

Iced Pu Er Tea
\$4.50 per person

Iced Green Tea
\$4.50 per person

Sparkling Water
\$5.50 per bottle

Mineral Water
\$4.00 per bottle

Hot Beverages

Freshly Brewed Coffee
\$5.00 per cup

Thai Hot Tea
\$5.00 per cup

Thai Hot Coffee
\$6.00 per cup

Hot Lemon Grass Drink
\$5.50 per glass

English Breakfast Tea
(Refillable)
\$4.50 per person

Oolong Tea (Refillable)
\$5.50 per person

Jasmine Tea (Refillable)
\$5.50 per person

Pu Er Tea (Refillable)
\$5.50 per person

Green Tea (Refillable)
\$5.50 per person

Alcoholic Beverages

Beer (Tiger or Singha)
\$30.00 per jug

Beer (Tiger or Singha)
\$8.00 per glass

Stout (Guinness)
\$8.00 per glass

Red / White Wine
(Please See Our Wine List)

Corkage
\$20.00 per bottle of wine
\$30.00 per bottle of liquor