

Appetizers

FRESH MANGO SALAD (V) (YAM MA MUANG)	18	
Shredded mango with dried shrimps, roasted peanuts and shallots tossed in a spicy dressing		
FRESH POMELO SALAD (V)	18	
(YAM SOM OH) Peeled pomelo with shredded chicken, prawns and toasted coconut shavings tossed in a spicy dressing		
THAI PAPAYA SALAD (V) (SOM TUM) Fresh papaya with dried shrimps and peanuts served with fried chicken strips		20
THAI CRYSTAL NOODLES SALAD (YAM WOONSEN)	18	
Crystal noodles with shrimp and squid in spicy dressing		
CRISPY RICE CHIPS (KHAO TANG NAH TANG)	12	
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GRILLED BEEF SALAD (YAM NUR YANG) Grilled Australian grain fed striploin on a bed of lettuce and onions and bathed with chopped chilli and lime dressing	22	42
MINCED CHICKEN APPETIZER (LARB KAI) Minced chicken tossed in paprika dressing with Thai herbs and roasted ground rice served with green vegetables	20	40
SPICY BEEF SALAD WITH HERBS (NAM TOK) Grilled Australia grain fed striploin barbecued, sliced and tossed in paprika sauce and Thai herbs	22	42
SPRING ROLLS (POH PIA THORD) Fried spring rolls with minced chicken, dried shrimps and crabmeat	\$4.50 p (min. orde	

Meats

♦ GRILLED BEEF (SEUR RONG HAI) Grilled Australia grain fed striploin served with paprika sauce		22	42
♦ STIR-FRIED BASIL CHICKEN (PHAD KRA PAO KAI) Minced chicken stir-fried with Thai herbs and freshly chopped chilli		18	36
STIR-FRIED BASIL BEEF (PHAD KRA PAO NUR) Minced beef stir-fried with Thai herbs and freshly chopped chilli		22	42
♦ STUFF CHICKEN WINGS (PEEK KAI SORD SAI) Chicken wings deboned and stuffed with asparagus, shiitake mushroom, chicken meat and fried to a golden brown		\$4.80 pe (min. order	•
LEMONGRASS FRIED CHICKEN (PEEK TAKRAI) Chicken wings and drummettes marinated with lemongrass and the herbs and fried to a golden brown	nd	18	36
PANDAN CHICKEN (KAI HOR BAI TOEI) Fried chicken wrapped in pandan leaves		\$4.80 pe (min. order	•

igoplus = Popular dish (V) = Vegetarian option

Curries

♦ THAI GREEN CURRY CHICKEN / PORK (V) (GAENG KEOW WAN KAI / MHOO) Chicken or pork cooked in homemade green curry paste with Thai brinjals and string beans in coconut milk	20	30	40
THAI GREEN CURRY BEEF / FISH / PRAWNS (GAENG KEOW WAN NUR / PLA / KUNG) A choice of beef or fish or prawns cooked in homemade green curry paste with Thai brinjals and string beans in coconut milk	22	38	48
THAI RED CURRY CHICKEN / PORK (GAENG PHED KAI / MHOO) Chicken or pork cooked in homemade red curry paste with Thai brinjals and bamboo shoots in coconut milk	20	30	40
THAI RED CURRY BEEF / FISH / PRAWNS (GAENG PHED NUR / PLA / KUNG) A choice of beef or fish or prawns cooked in homemade red curry paste with Thai brinjals and bamboo shoots in coconut milk	22	38	48

THAI JUNGLE CURRY CHICKEN / PORK (GAENG PAH KAI / MHOO) Chicken or pork cooked in homemade red curry paste with Thai brinjals and bamboo shoots without coconut milk	20	30	40
THAI JUNGLE CURRY BEEF / FISH / PRAWNS (GAENG PAH NUR / PLA / KUNG) A choice of beef or fish or prawns cooked in homemade red curry paste with Thai brinjals and bamboo shoots without coconut milk	22	38	48
THAI DRY CURRY CHICKEN / PORK (PA NANG KAI / MHOO) A choice of chicken or pork cooked in home- made red curry paste and spices	20	30	40
THAI DRY CURRY BEEF / FISH / PRAWNS (PA NANG NUR / PLA / KUNG) A choice of beef or fish or prawns cooked in home-made red curry paste and spices	22	38	48

Seafood

PEH SAH Steamed whole grouper with peh chye, kiam chye and celery served with garlic and chilli sauce	Marke	t Price
PLA NERNG MANAO Steamed grouper with lime, chopped garlic and chilli	Marke	t Price
PLA KOW SAM ROT Deep fried grouper drizzled with three flavour chilli sauce	Marke 	t Price
PLA DAD DEOW Deep fried pomfret served with fresh mango sauce	Marke	t Price
GAENG SOM PLA THORD Deep fried grouper cooked in Thai assam curry with peh chye, kang kong and string beans	Marke	t Price
KUNG SAM ROT Deep fried big prawns with three flavour chilli sauce	Marke	t Price
KUNG OB WOONSEN Prawns with crystal noodles cooked and served in a claypot	20	4

KUNG NERNG MANAO Steamed prawns drizzled with lime, chopped garlic and chilli	18	36
THAI OTAH HOR MOK TALAY Spicy mixed seafood mousse		15
MULTI THAI HERBS FISH CAKE THORD MUN PLA SAMOON PRAI Deep-fried spicy fish cake served with cucumber sauce	\$4.80 pc (min. orde	
PLA MUK YANG Grilled squid with paprika sauce	18	36
POO JA Minced chicken with prawns and crabmeat, deep fried and served in a crab shell	\$6.50	per pc
KHAI JEOW MHOO SUP Fried omelette with minced pork	<u> </u>	18
KHAI JEOW POO / KUNG Fried omelette with a choice of crabmeat or prawns		20

Soup

CLEAR TOM YAM SEAFOOD SOUP (TOM YAM TALAY) Prawn and fish / chicken fillet cooked in a spicy and sour soup	\$10.00 per bowl
CLEAR TOM YAM PRAWN SOUP (TOM YAM KUNG) Prawns cooked in a spicy and sour soup	\$10.00 per bowl
COCONUT-BASED TOM YAM SEAFOOD SOUP (TOM YAM TALAY KATI) Prawns / chicken / fish fillet cooked in a spicy and sour soup and laced with coconut milk.	\$10.00 per bowl
COCONUT AND GALANGAL SOUP (TOM KHA KAI) Chicken cooked in a soup with coconut milk, galangal, Thai herbs and chilli	\$10.00 per bowl
GAENG JUED RUAMIT Clear non-spicy soup with mixed seafood and vegetables	\$10.00 per bowl
KRA PHOH PLA NAM DANG Double-boiled fish maw soup with mushroom and dried scallops	\$12.00 per bowl

Vegetables

PHAK BOONG FAI DANG	15	3
Stir-fried spicy kang kong fried with shrimp paste chilli		
PHAK BOONG TAU CHEO (V) Stir-fried kang kong with chopped chilli, garlic and preserved soy bean paste	15	3
PHAD RUAM MIT (V) Stir-fried mixed vegetables Cauliflower, lotus roots, gingko nuts, snow peas, straw mushrooms, carrots and baby kailan	18	3
PHAD PRIK KHING THWA YAO Thai string beans stir-fried with prawns and chilli paste	18	3
PHAD KHAD NAH (V) Baby kailan stir-fried with chopped chilli	15	

Rice / Noodles

OLIVE RICE (V) (KHAO PHAD NAM LIAP) Olive rice served with condiments - Dried shrimps, sweet chicken, lime, shallots and chilli			35
PINEAPPLE FRIED RICE (V) (KHAO OB SUPPAROT) Pineapple rice served with prawns and pork floss	18	25	35
SEAFOOD FRIED RICE (KHAO PHAD TALAY) Thai jasmine rice with prawns, squid and crabmeat	20	28	40
CRABMEAT FRIED RICE (KHAO PHAD POO) Thai jasmine rice with crabmeat	20	28	40
VEGETARIAN FRIED RICE (KHAO PHAD JEH) Thai jasmine rice fried with cauliflower, lotus roots, ginkgo nuts, carrots and baby kailan	20	28	40

THAI JASMINE STEAMED RICE	\$	2.00 per bow	rl
KUAY TEOW PHAD THAI Dried rice noodles fried Thai style with prawns, eggs, beancurd, preserved turnip, beansprouts and chives	18	25	35
KUAY TEOW PHAD SEE EU KAI / MHOO Rice noodles fried in black sauce with a choice of chicken or pork		25	35
KUAY TEOW PHAD SEE EU NUR / TALAY Rice noodles fried in black sauce with a choice of beef or seafood	20	30	40

Desserts

THAI RED RUBY (TUP TIM KROB)	\$6.80 per bowl
Water chestnut, jackfruit, palm fruit with fresh coconut milk	
MANGO STICKY RICE (Seasonal availability) (KHAO NEOW MA MUANG) Mango with glutinous rice served with coconut cream and dried mung beans	\$8.00 per serving
TAPIOCA (MUN CHIUM) Steamed tapioca served with coconut cream	\$6.80 per serving
THAI COCONUT CAKE (CAKE MA PRAW ON) Pandan sponge cake layered with a combination of coconut cream and young coconut flesh	\$6.80 per slice
YOUNG COCONUT JELLY (WOON MA PRAW ON) Thai style jelly made with young coconut water and flesh	\$6.00 per serving

Cold Beverages

COKE / DIET COKE / SPRITE	\$4.50
FRESHLY SQUEEZED LIME JUICE	\$5.80
ICED LEMON GRASS	\$5.80
ICED LEMON TEA	\$5.80
ALOE VERA WITH LIME	\$5.80
THAI ICED TEA	\$5.80
THAI ICED COFFEE	\$6.80
THAI SIAM COCONUT	\$6.80
ICED ENGLISH TEA	\$5.80
ICED OOLONG TEA	\$5.80
ICED JASMINE TEA	\$5.80
ICED PU ER TEA	\$5.80
ICED GREEN TEA	\$5.80
SPARKLING WATER	\$5.80
MINERAL WATER	\$4.80

Hot Beverages

FRESHLY BREWED COFFEE	\$5.80
THAI HOT TEA	\$5.80
THAI HOT COFFEE	\$6.80
HOT LEMON GRASS	\$5.80
ENGLISH BREAKFAST TEA (REFILLABLE)	\$4.80
OOLONG TEA (REFILLABLE)	\$5.80
JASMINE TEA (REFILLABLE)	\$5.80
PU ER TEA (REFILLABLE)	\$5.80
GREEN TEA (REFILLABLE)	\$5.80

Alcoholic Beverages

BEER (TIGER / SINGHA) \$30.00 per jug

BEER (TIGER / 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