

CHINESE NEW YEAR INTERIM MENU

APPETISERS

FRESH MANGO SALAD (V) (YUM MA MUANG) Shredded mango with dried shrimps, roasted peanuts and shallots tossed in a spicy dressing	18	36
FRESH POMELO SALAD (V) (YUM SOM OH) Peeled pomelo with shredded chicken, prawns and toasted coconut shavings tossed in a spicy dressing	18	36
THAI PAPAYA SALAD (V) (SOM TUM) Fresh papaya with dried shrimps and peanuts served with fried chicken strips		20
THAI CRYSTAL NOODLES SALAD (YUM WOONSEN) Crystal noodles with shrimp and squid in spicy dressing	18	36
CRISPY RICE CHIPS (KHAO TANG NAH TANG) Crispy rice chips served with a coconut milk-based minced chicken and shrimp dip	12	24
MINCED CHICKEN APPETISER (LARB KAI) Minced chicken tossed in paprika dressing with Thai herbs and roasted ground rice served with green vegetables	20	40
SPICY BEEF SALAD (NAM TOK) Grilled Australian ribeye barbecued, sliced and tossed in paprika sauce and Thai herbs	22	42

MEATS

GRILLED BEEF (SEUR RONG HAI) Grilled Australian ribeye 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) Sliced Australian beef tenderloin stir-fried with Thai herbs and freshly chopped chilli	22	42
STUFFED 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 per piece (min. order 2 pieces)
STIR-FRIED BLACK PEPPER CHICKEN (KAI PHAD PRIIK THAI DUM) Sliced chicken stir-fried with black pepper		18
STIR-FRIED BLACK PEPPER BEEF (NUR PHAD PRIIK THAI DUM) Sliced Australian beef tenderloin stir-fried with black pepper		22

CURRIES

THAI GREEN CURRY CHICKEN/PORK/ (V) (GAENG KEOW WAN KAI/MHOO) Choice of 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 (GAENG KEOW WAN NUR) Australian beef tenderloin cooked in homemade green curry paste with Thai brinjals and string beans in coconut milk	22	38	48
THAI RED CURRY CHICKEN/PORK/ (V) (GAENG KEOW WAN KAI/MHOO) Choice of chicken or pork cooked in homemade red curry paste with Thai brinjals and string beans in coconut milk	20	30	40
THAI RED CURRY BEEF (GAENG KEOW WAN NUR) Australian beef tenderloin cooked in homemade red curry paste with Thai brinjals and string beans in coconut milk	22	38	48
THAI DRY CURRY CHICKEN/PORK/ (V) (PA NANG KAI/MHOO) Choice of chicken or pork cooked in home-made red curry paste and spices	20	30	40
THAI DRY CURRY BEEF (PA NANG NUR) Australian beef tenderloin cooked in home-made red curry paste and spices	22	38	48

SEAFOOD

PLA NERNG MANAO Steamed grouper with lime, chopped garlic and chilli	Market Price	
PLA KOW SAM ROT Deep fried grouper drizzled with three flavour chilli sauce	Market Price	
PLA DA DEOW Deep fried pomfret served with fresh mango sauce	Market Price	
KUNG OB WOONSEN Prawns with crystal noodles cooked and served in a claypot	25	50
KUNG NERNG MANAO Steamed prawns drizzled with lime, chopped garlic and chilli	25	50
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 per piece (min. order 2 pieces)	
POO JA Minced chicken with prawns and crabmeat, deep fried and served in a glass crab shell	\$6.50 per piece	
KHAI JEOW MHOO SUP Fried omelette with pork		18
KHAI JEOW POO/ KUNG Fried omelette with a choice of crabmeat or prawns		20

SOUP

CLEAR TOM YUM CHICKEN SOUP (V) \$10 per bowl
Prawns cooked in a spicy and sour soup

CLEAR TOM YUM PRAWN SOUP \$10 per bowl
Prawns cooked in a spicy and sour soup

KRA PHOH PLA NAM DANG \$14 per bowl
Double-boiled fish maw soup with mushroom
and dried scallops

VEGETABLES

PHAK BOONG FAI DANG 15 30
Stir-fried kang kong with shrimp paste chilli

PHAK BOONG TAU CHEO (V) 15 30
Stir-fried kang kong with chopped chilli, garlic and
preserved soy bean paste

PHAD RUAM MIT (V) 18 36
Stir-fried mixed vegetables
Cauliflower, lotus roots, ginkgo nuts, snow peas,
straw mushrooms, carrots and baby kalia

RICE/ NOODLES

OLIVE RICE (V) (KHAO PHAD NAM LIAP) Olive rice served with condiments of dried shrimps, sweet chicken, lime, shallots and chilli	18	25	36
PINEAPPLE FRIED RICE (KHAO OB SUPPAROT) Pineapple rice served with prawns and pork floss	18	25	36
SEAFOOD FRIED RICE (V) (KHAO PHAD TALAY) Thai jasmine rice fried with prawns, squid and crabmeat	20	28	40
CRABMEAT FRIED RICE (V) (KHAO PHAD POO) Thai jasmine rice fried with crabmeat	20	28	40
THAI JASMINE STEAMED RICE			\$2 per bowl
KUAY TEOW PHAD THAI Dried rice noodles fried Thai style with prawns, eggs, beancurd, preserved turnip, beansprouts and chives	18	25	36

DESSERTS

THAI RED RUBY
(TUP TIM KROB) \$6.80 per bowl

Waterchestnut, jackfruit, palm fruit with coconut milk

MANGO STICKY RICE (seasonal availability) \$8 per serving
(KHAO NEOW MA MUANG)

Mango with glutinous rice served with coconut cream
and dried mung beans

STEAMED TAPIOCA \$6.80 per serving
(MUN CHIUM)

Steamed tapioca served with coconut cream

THAI COCONUT CAKE \$6.80 per slice
(CAKE MA PRAW ONN)

Pandan sponge cake layered with a combination of
coconut cream and young coconut flesh

YOUNG COCONUT JELLY \$6 per serving
(WOON MA PRAW ONN)

Thai style jelly made with young coconut water and flesh

COLD BEVERAGES

COKE/ DIET COKE/ SPRITE	\$4.50
FRESHLY SQUEEZED LIME JUICE	\$5.80
ICED LEMONGRASS	\$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
ICE PU ER TEA	\$5.80
ICE GREEN TEA	\$5.80
SPARKLING WATER	\$5.80
MINERAL WATER	\$5.80

HOT BEVERAGES

FRESHLY BREWED COFFEE	\$5.80
THAI HOT TEA	\$5.80
THAI HOT COFFEE	\$6.80
HOT LEMONGRASS	\$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 per jug \$8 per glass
STOUT (GUINNESS)	\$8 per glass
WINES	please see our wine list
CORKAGE	\$20 per bottle of wine \$30 per bottle of liquor