

APPETISERS

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| 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 | 20 | 40 |
| THAI PAPAYA SALAD (V) (SOM TUM) Fresh papaya with dried shrimps and peanuts served with fried chicken strips | | 22 |
| THAI CRYSTAL NOODLES SALAD (YUM WOONSEN) Crystal noodles with shrimp and squid in spicy dressing | 20 | 40 |
| CRISPY RICE CHIPS (KHAO TANG NAH TANG) Crispy rice chips served with a coconut milk-based minced chicken and shrimp dip | 12 | 24 |
| GRILLED BEEF SALAD (YUM NUR YANG) Grilled Australian ribeye on a bed of lettuce and onions and bathed with chopped chilli and lime dressing | 22 | 42 |

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| 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 |
| SPRING ROLLS (POH PIA THORD) Fried spring rolls with minced chicken, dried shrimps and crabmeat | | \$4.50 per roll (min. order 2 rolls) |

MEATS

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| 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 | |
| LEMONGRASS FRIED CHICKEN (PEEK TAKRAI) Chicken wings and drumettes marinated with lemongrass and Thai herbs and fried to a golden brown | 18 | 36 |

CURRIES

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| 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/ PRAWNS (GAENG KEOW WAN NUR/ KUNG) Choice of Australian beef tenderloin 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 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/ PRAWNS (GAENG KEOW WAN NUR/ KUNG) Choice of Australian beef tenderloin or prawns cooked in homemade red curry paste with Thai brinjals and string beans in coconut milk | 22 | 38 | 48 |
| THAI JUNGLE CURRY CHICKEN/ PORK (GAENG PAH KAI/ MHOO) Choice of 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/ PRAWNS (GAENG PAH NUR/ KUNG) Choice of Australian beef tenderloin or prawns cooked in homemade red curry paste with Thai brinjals and bamboo shoots without coconut milk | 22 | 38 | 48 |

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| THAI DRY CURRY CHICKEN/PORK (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/ PRAWNS (PA NANG NUR/ KUNG) Choice of Australian beef tenderloin or prawns cooked in home-made red curry paste and spices | 22 | 38 | 48 |

SEAFOOD

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| PEH SAH Steamed whole grouper with peh chye, kiam chye and celery served with garlic and chilli sauce | Market Price | | |
| 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 SAM ROT Deep fried large prawns with three flavour chilli 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 | 18 | | 36 |
| THAI OTAH (HOR MOK TALAY) Spicy mixed seafood mousse | | | 16 |
| 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) |

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| PLA MUK YANG Grilled squid with paprika sauce | 18 | 36 |
| POO JA Minced chicken with prawns and crabmeat, deep fried and served in a glass crab shell | | \$6.80 per piece |
| KHAI JEOW MHOO SUP Fried omelette with pork | | 20 |
| KHAI JEOW POO/ KUNG Fried omelette with a choice of crabmeat or prawns | | 22 |

SOUP

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| CLEAR TOM YUM SEAFOOD SOUP (V) (TOM YUM TALAY) Seafood cooked in a spicy and sour soup | \$14 per bowl |
| CLEAR TOM YUM PRAWN SOUP (TOM YUM KUNG) Prawns cooked in a spicy and sour soup | \$14 per bowl |
| COCONUT BASED TOM YUM SEAFOOD SOUP (TOM YUM TALAY KATI) Seafood cooked in a spicy and sour soup and laced with coconut milk | \$15 per bowl |
| GAENG JUED RUAMIT Clear non-spicy soup with prawns and vegetables | \$14 per bowl |
| KRA PHOH PLA NAM DANG Double-boiled fish maw soup with mushroom and dried scallops | \$16 per bowl |

VEGETABLES

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| PHAK BOONG FAI DANG Stir-fried kang kong with shrimp paste chilli | 15 | 30 |
| PHAK BOONG TAU CHEO (V) Stir-fried kang kong with chopped chilli, garlic and preserved soy bean paste | 15 | 30 |
| PHAD RUAM MIT (V) Stir-fried mixed vegetables Cauliflower, lotus roots, ginkgo nuts, snow peas, straw mushrooms, carrots and baby kalia | 18 | 36 |
| PHAD PRIK KHING THWA YAO Thai string beans stir-fried with prawns and chilli paste | 18 | 36 |
| PHAD KHAD NAH (V) Baby kalia stir fried with chopped chilli | 15 | 30 |

RICE/ NOODLES

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| OLIVE RICE (V) (KHAO PHAD NAM LIAP) Olive rice served with condiments of dried shrimps, sweet chicken, lime, shallots and chilli | 20 | 30 | 40 |
| PINEAPPLE FRIED RICE (V) (KHAO OB SUPPAROT) Pineapple rice served with prawns and pork floss | 20 | 30 | 40 |
| SEAFOOD FRIED RICE (KHAO PHAD TALAY) Thai jasmine rice fried with prawns, squid and crabmeat | 20 | 30 | 40 |
| CRABMEAT FRIED RICE (KHAO PHAD POO) Thai jasmine rice fried with crabmeat | 23 | 34 | 46 |
| VEGETARIAN FRIED RICE (KHAO PHAD JEH) Thai jasmine rice fried with cauliflower, lotus roots ginkgo nuts, carrots and baby kailan | 22 | 32 | 44 |
| THAI JASMINE STEAMED RICE | | | \$2.50 per bowl |

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| KUAY TEOW PHAD THAI | 18 | 25 | 36 |
| Dried rice noodles fried Thai style with prawns, eggs, beancurd, preserved turnip, beansprouts and chives | | | |
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| KUAY TEOW PHAD SEE EU KAI/ MHOO | 18 | 25 | 36 |
| Rice noodles fried in black sauce with a choice of chicken or pork | | | |

DESSERTS

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| THAI RED RUBY (TUP TIM KROB) Waterchestnut, jackfruit, palm fruit with coconut milk | \$7 per bowl |
| MANGO STICKY RICE (seasonal availability) (KHAO NEOW MA MUANG) Mango with glutinous rice served with coconut cream and dried mung beans | \$8.50 per serving |
| STEAMED TAPIOCA (MUN CHIUM) Steamed tapioca served with coconut cream | \$7 per serving |
| THAI COCONUT CAKE (CAKE MA PRAW ONN) Pandan sponge cake layered with a combination of coconut cream and young coconut flesh | \$7 per slice |
| YOUNG COCONUT JELLY (WOON MA PRAW ONN) Thai style jelly made with young coconut water and flesh | \$7 per serving |

COLD BEVERAGES

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| COKE/ DIET COKE/ SPRITE | \$4.50 |
| FRESHLY SQUEEZED LIME JUICE | \$6 |
| ICED LEMONGRASS | \$6 |
| ICED LEMON TEA | \$6 |
| ALOE VERA WITH LIME | \$6 |
| THAI ICED TEA | \$6 |
| THAI SIAM COCONUT | \$7 |
| ICED ENGLISH TEA | \$6 |
| ICED OOLONG TEA | \$6 |
| ICED JASMINE TEA | \$6 |
| ICE PU ER TEA | \$6 |
| ICE GREEN TEA | \$6 |
| SPARKLING WATER | \$6 |
| MINERAL WATER | \$6 |

HOT BEVERAGES

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| FRESHLY BREWED COFFEE | \$6 |
| HOT LEMONGRASS | \$6 |
| ENGLISH BREAKFAST TEA (REFILLABLE) | \$5 |
| OOLONG TEA (REFILLABLE) | \$6 |
| JASMINE TEA (REFILLABLE) | \$6 |
| PU ER TEA (REFILLABLE) | \$6 |
| GREEN TEA (REFILLABLE) | \$6 |

ALCOHOLIC BEVERAGES

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| 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 |