

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	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

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

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

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 bamboo shoots 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 bamboo shoots 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

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

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)		

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

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

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

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		

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

DESSERTS

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

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

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

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