

APPETISERS

FRESH MANGO SALAD (GF) (YAM MA MUANG) Shredded mango with dried shrimps, roasted peanuts, and shallots tossed in a spicy dressing	20	40
FRESH POMELO SALAD (GF) (YAM SOM OH) Peeled pomelo with shredded chicken, prawns and toasted coconut shavings tossed in a spicy dressing	20	40
THAI PAPAYA SALAD (GF) (SOM TUM) Fresh papaya with dried shrimps and peanuts served with fried chicken strips	2	2
THAI CRYSTAL NOODLES SALAD (YAM 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 (YAM NUR YANG) Grilled Australian grain fed striploin on a bed of lettuce, onions and bathed with chopped chilli and lime dressing	22	44
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 Australian grain fed striploin barbecued, sliced and tossed in paprika dressing with Thai herbs	22	44
SPRING ROLLS (POH PIA THORD) Fried spring rolls with minced chicken, dried shrimps and crabmeat	\$4.50 p (min. ord	

MEAT

•	GRILLED BEEF (SEUR RONG HAI) Grilled New Zealand grain fed chilled ribeye (250g) served with paprika sauce	22	44
•	STIR-FRIED BASIL CHICKEN (GF) (PHAD KRA PAO KAI) Minced chicken (180g) stir-fried with Thai herbs and freshly chopped chilli	18	36
	STIR-FRIED BASIL BEEF (GF) (PHAD KRA PAO NUR) Sliced New Zealand tenderloin (180g) stir-fried with Thai herbs and freshly chopped garlic and 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 pe: (min. orde	
	STIR-FRIED BLACK PEPPER CHICKEN (KAI PHAD PRIK THAI DUM) Sliced Chicken (180g) stir-fried with black pepper		
	STIR-FRIED BLACK PEPPER BEEF (NUR PHAD PRIK THAI DUM) Sliced New Zealand beef tenderloin (180g) stir-fried with black pepper	22	ł

CURRIES

THAI GREEN CURRY CHICKEN / PORK (GF) (GAENG KEOW WAN KAI/MHOO) Chicken (130g) or pork (130g) cooked in homemade green curry paste with Thai brinjals and string beans in coconut milk	20	30	40
THAI GREEN CURRY BEEF / PRAWNS (GF) (GAENG KEOW WAN NUR/KUNG) A choice of NZ chilled beef tenderloin (130g) or prawns (80g) cooked in homemade green curry paste with Thai brinjals and string beans in coconut milk	22	38	48
THAI RED CURRY CHICKEN / PORK (GF) (GAENG PHED KAI/MHOO) A choice of chicken (130g) or pork (130g) cooked in homemade red curry paste with Thai brinjals and bamboo shoots in coconut milk	20	30	40
THAI RED CURRY BEEF / PRAWNS (GF) (GAENG PHED NUR/KUNG) A choice of NZ chilled beef tenderloin (130g) or prawns (80g) cooked in homemade red curry paste with Thai brinjals and bamboo shoots in coconut milk	22	38	44

THAI DRY CURRY CHICKEN / PORK (GF) (PA NANG KAI/MHOO) A choice of chicken (140g) or pork (140g) cooked in homemade red curry paste and spices	20	30	40
THAI DRY CURRY BEEF / PRAWNS (GF) (PA NANG NUR/KUNG)	22	38	48
A choice of NZ chilled beef tenderloin (140g) or prawns (90g) cooked in homemade red curry paste and spices			

SEAFOOD

PEH SAH (GF) Steamed whole grouper with peh chye, kiam chye and celery served with garlic and chilli sauce	Market Price		
PLA NERNG MANAO (GF) Steamed grouper with lime, chopped garlic and 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	Market Price		
KUNG SAM ROT (GF) Grilled big 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 (GF) 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		er piece der 2 pcs)
PLA MUK YANG (GF) Grilled squid with paprika sauce	18	36
POO JA Minced chicken with prawns and crabmeat, deep fried and served in a crab shell	\$6.80 p	er piece
KHAI JEOW MHOO SUP (GF) Fried omelette with minced pork	· · · · · · · · · · · · · · · · · · ·	20
KHAI JEOW POO / KUNG (GF) Fried omelette with a choice of crabmeat or prawns	:	22

SOUP

CLEAR TOM YAM SEAFOOD SOUP (GF) (TOM YAM TALAY) Prawn and fish/chicken fillet cooked in a spicy and sour soup	\$14.00 per bowl
CLEAR TOM YAM PRAWN SOUP (GF) (TOM YAM KUNG) Prawns cooked in a spicy and sour soup	\$14.00 per bowl
COCONUT-BASED TOM YAM SEAFOOD SOUP (GF) (TOM YAM TALAY KATI) Prawns/chicken/fish fillet cooked in a spicy and sour soup and laced with coconut milk	\$15.00 per bowl
GAENG JUED RUAMIT (GF) Clear non-spicy soup with mixed seafood and vegetables	\$14.00 per bowl
KRA PHOH PLA NAM DANG Double-boiled fish maw soup with mushroom and dried scallops	\$16.00 per bowl

VEGETABLES

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

RICE/NOODLES

•	OLIVE RICE (GF) (KHAO PHAD NAM LIAP) Olive rice served with condiments - Dried shrimps, sweet chicken, lime, shallots and chilli	20	30	40
•	PINEAPPLE FRIED RICE (KHAO OB SUPPAROT) Pineapple rice fried with prawns and served with pork floss	20	30	40
	SEAFOOD FRIED RICE (GF) (KHAO PHAD TALAY) Thai jasmine rice fried with prawns, squid and crabmeat	20	30	40
	CRABMEAT FRIED RICE (GF) (KHAO PHAD POO) Thai jasmine rice fried with jumbo crabmeat	23	34	46

THAI JASMINE STEAMED RICE	\$2.50 p	er bowl
KUAY TEOW PHAD THAI (GF) Rice noodles fried Thai style with prawns, eggs, bean curd, preserved turnip, beansprouts and chives	20	40
KUAY TEOW PHAD SEE EU KAI / MHOO Rice noodles fried in black sauce with a choice of chicken (100g) or pork (100g)	20	40
KUAY TEOW PHAD SEE EU NUR Rice noodles fried in black sauce with NZ chilled beef tenderloin (100g)	22	44

VEGETARIAN MENU

FRESH MANGO SALAD (YAM MAMUANG)	20		40
FRESH POMELO SALAD (YAM SOM OH)	20		40
THAI PAPAYA SALAD (SOM TUM)		22	
THAI GREEN CURRY (GAENG KEOW WAN)	20	30	40
THAI RED CURRY (GAENG KEOW WAN)	20	30	40
CLEAR VEGETARIAN TOM YAM SOUP (TOM YAM JAE)	\$1	4.00 per	bowl

STIR-FRIED KANG KONG WITH PRESERVED SOYBEAN PASTE AND CHOPPED CHILLI (PHAK BOONG TAU CHEO)	15		30
STIR-FRIED BABY KAILAN WITH CHOPPED CHILLI AND GARLIC (PHAD KHAD NAH JAE)		15	30
OLIVE RICE (KHAO PHAD NAM LIAP)	20	30	40
PINEAPPLE FRIED RICE (KHAO OB SUPPAROT)	20	30	40
VEGETARIAN FRIED RICE (KHAO PHAD JAE)	22	32	44

^{♦ =} Popular Dish (V) = Vegetarian (**GF**) = Gluten Free Option Available Please alert us to any dietary restrictions or food allergies. Kindly allow at least 20 minutes of preparation time for grilled and steamed dishes. Prices listed are subjected to GST and service charge. Items are subjected to availability.

DESSERTS

THAI RED RUBY (V) (GF) (TUP TIM KROB) Water chestnut, jackfruit, palm fruit with fresh coconut milk	\$7.00 per bowl
MANGO STICKY RICE (V) (GF) (Seasonal availability) (KHAO NEOW MA MUANG) Mango with glutinous rice served with coconut cream and dried mung beans	\$8.50 per serving
DURIAN STICKY RICE (V) (GF) (Seasonal availability) (KHAO NEOW TURIAN) Fresh durian with glutinous rice and fresh coconut milk	\$15.00 per serving
TAPIOCA (V) (GF) (MUN CHIUM) Steamed tapioca served with coconut cream	\$7.00 per serving
THAI COCONUT CAKE (CAKE MA PRAW ON) Pandan sponge cake layered with a combination of coconut cream and young coconut flesh	\$7.00 per slice
YOUNG COCONUT JELLY (V) (GF) (WOON MA PRAW ON) Thai style jelly made with young coconut water and flesh	\$7.00 per serving

COLD BEVERAGES

COKE/DIET COKE/SPRITE	\$4.50
FRESHLY SQUEEZED LIME JUICE	\$6.00
ICED LEMON GRASS	\$6.00
ICED LEMON TEA	\$6.00
ALOE VERA WITH LIME	\$6.00
THAI ICED TEA	\$6.00
THAI SIAM COCONUT	\$7.00
ICED ENGLISH TEA	\$6.00
ICED OOLONG TEA	\$6.00
ICED JASMINE TEA	\$6.00
ICED PU ER TEA	\$6.00
ICED GREEN TEA	\$6.00
SPARKLING WATER (0.5L)	\$4.00
SPARKLING WATER (1.0L)	\$6.00
MINERAL WATER (0.5L)	\$4.00
MINERAL WATER (1.0L)	\$6.00

HOT BEVERAGES

FRESHLY BREWED COFFEE	\$6.00
HOT LEMON GRASS	\$6.00
ENGLISH BREAKFAST TEA (REFILLABLE)	\$5.00
OOLONG TEA (REFILLABLE)	\$6.00
JASMINE TEA (REFILLABLE)	\$6.00
PU ER TEA (REFILLABLE)	\$6.00
GREEN TEA (REFILLABLE)	\$6.00

ALCOHOLIC BEVERAGES

RED/WHITE WINE	Please refer to our wine list
GUINNESS STOUT (GLASS)	\$8.00
SINGHA BEER (JUG)	\$30.00
SINGHA BEER (GLASS)	\$8.00

CORKAGE \$20.00 / bottle of wine \$30.00 / bottle of liquor