

## Small Bites

 **FISH CAKES (5 pcs)** Tod Mun Pla \$7.50  
Deep-fried curried fish patties, served with a refreshing cucumber and sweet chilli relish.

**SPRING ROLLS (7 pcs)** Po Pia Tod \$7.50  
Crispy vegetarian spring rolls, with our homemade sweet chilli dipping sauce.

 **CHIANG MAI PORK SAUSAGE** Sai Uwa \$9.50  
Seasoned with mixed herbs and spices, served with sliced ginger, roasted peanuts and chilli.

**CRISPY RICE CRACKERS** Khao Tang Naa Tang \$9.50  
Served with a fragrant coconut, peanut and pork dipping sauce.

**OMELETTE** Kai Jeow \$7.50  
Fluffy egg omelette with onions.  
(To add minced pork, add \$1)


**CRISPY BEANCURD** Tao Hu Tod \$7.50  
Golden battered squares, served with sweet sauce and topped with crushed peanuts.

**CRISPY SOFT-SHELL CRAB** Poo Nim Tod Lard Prik \$10.50  
Topped with a sweet chilli sauce.




Tom Yum Prawn Soup

## Soups

 **TOM YUM** \$9.50/\$15.50  
Classic Thai spicy and sour soup. Choice of chicken, prawn or seafood.  
(For prawn or seafood, add \$1)

**TOM KAR** \$9.50/\$15.50  
Coconut-based spicy and sour soup with chicken and mixed herbs.

 **TOM SAAP** \$15.50  
Classic E-Sarn spicy and sour soup with tender beef pieces, served in a hot pot.

**BEEF SOUP** Gao Lao \$9.50/\$15.50  
Fragrant beef broth with sliced beef, beef balls and beansprouts.

**BEANCURD SOUP** Tao Hu Soup \$9.50/\$15.50  
Clear soup with beancurd, chicken and mixed vegetables.

**FISH MAW SOUP** Kra Poh Pla \$10.50/\$15.50  
Flavourful, clear broth with chicken pieces and cabbage.




Wing Bean Salad

## Salads

**GREEN MANGO SALAD** Yum Ma Muang \$10.50/\$15.50  
Shredded tangy young green mango with sliced onion and cherry tomato dressing, topped with roasted peanuts and crispy baby shrimp.

**PAPAYA SALAD** Som Tum \$9.50/\$14.50  
Shredded young green papaya, cherry tomatoes and long beans tossed in a tangy lime dressing, topped with roasted peanuts and crispy baby shrimp.

 **POMELO SALAD** Yum Sohm Oh \$11.50/\$16.50  
Juicy pomelo flesh tossed in a tangy lime dressing, topped with toasted coconut and crispy baby shrimp.

**HERB SALAD** Yum Samun Pai \$12.50/\$17.50  
Thai herbs, crispy dried shrimp, peanuts and roasted coconut served with wild betel leaves.

**GLASS NOODLE SALAD** Yum Woon Sen \$11.50/\$16.50  
With minced chicken, prawns, cuttlefish, crispy baby shrimp and assorted vegetables in a tangy chilli lime dressing.

 **WING BEAN SALAD** Yum Tour Plu \$11.50/\$16.50  
Sliced wing beans with minced chicken and prawns in a spicy coconut peanut dressing.

**MINCED MEAT SALAD** Larb \$12.50/\$17.50  
With mixed vegetables in a chilli lime dressing.  
(Choice of chicken, beef or pork)

**BEEF SALAD** Yum Nuea \$12.50/\$17.50  
With onions and mixed vegetables in a chilli lime dressing.

**GRILLED BEEF/PORK SALAD** Nuea/Moo Yang Nam Tok \$14.50/\$20.50  
With mixed vegetables in spicy E-Sarn Sauce.



Papaya Salad

# Vegetables

 **SWEET POTATO LEAF** Pad Bai Mun \$8.50/\$13.50  
Stir-fried with Thai chilli paste.

**BABY KAI LAN** Pad Ka Naa \$8.50/\$13.50  
Stir-fried with oyster sauce and garlic.

**CABBAGE** Ka Lam Pad Nam Pla \$8.50/\$13.50  
Stir-fried with onions and fish sauce.

 **KAI LAN WITH EGG** Ka Naa Pad Kai \$8.50/\$13.50  
Chopped kai lan, lightly fried with eggs and served with a mildly spicy and sour dipping sauce.

**KAI LAN WITH CRISPY ROAST PORK** \$13.50  
Stir-fried kai lan with sliced crispy roast pork.

**MIXED VEGETABLES** Pad Pak Ruom \$9.50/\$14.50  
Stir-fried baby kai lan, cabbage, baby corn, carrots and mushrooms, with oyster sauce and garlic.

**BROCCOLI WITH PRAWNS** Pad Brok Ka Lee Goong \$10.50/\$15.50  
Stir-fried with garlic and oyster sauce.

**THAI VEGETABLE OMELETTE** Cha Om Kai Tod \$10.50/\$15.50  
Thai Acacia leaves deep-fried into a crispy egg omelette, served with spicy belachan sauce.

**'TEMPURA' MIXED VEGETABLES** Pak Choup Paeng Tod \$10.50  
Battered and fried ladies fingers, long beans, baby corn, carrot and eggplant, served with sweet chilli dipping sauce.



Mini Pandan Wings



Basil Stir-fried Chicken

 **Chef's recommendation**

# Meat

## CURRIES

 **GREEN OR RED CURRY** Gaeng Keow Wan/Gaeng Phet \$14.50/\$20.50  
Choice of beef, chicken or pork with Thai eggplant, simmered in coconut gravy.

 **ROAST DUCK RED CURRY** Gaeng Pead Ped Yang \$16.50/\$22.50  
With Thai eggplant and tomatoes, simmered in coconut gravy.

**PANAENG BEEF** Panaeng Neua \$13.50/\$18.50  
Tender beef slices in a rich curry sauce.



Roast Duck Red Curry

## FROM THE GRILL (Preparation may take up to 20mins)

**GRILLED CHICKEN** Gai Yang \$12.50/\$17.50  
Fragrantly marinated chicken meat grilled to order.

 **GRILLED BEEF/PORK** Nuea/Moo Yang \$14.50/\$20.50  
Succulent beef or pork slices, with spicy E-sarn dipping sauce.


## FROM THE WOK

 **MINI PANDAN WINGS** Gai Toey \$11.50/\$16.50  
Deep-fried split mini chicken wings with fragrant pandan leaves.

**STUFFED BONELESS WINGS** Peek Gai Yat Sai \$11.50/\$16.50  
Deep-fried boneless chicken wings, stuffed with mushroom and chestnuts.

**SWEET AND SOUR CHICKEN/PORK** Gai/Moo Pad Pried Wan \$11.50/\$16.50  
Stir-fried with onions, pineapples, tomatoes and green peppers.

**SUN-DRIED BEEF/PORK** Nuea Daed Deaw \$14.50/\$20.50  
Deep-fried beef or pork strips and lime leaves, with spicy E-sarn dipping sauce.

 **BASIL STIR-FRY** Nuea/Gai/Moo Kra Pow \$12.50/\$17.50  
Choice of beef, chicken or pork stir-fried with Thai chilli paste, basil leaves and onions.

 **LEMONGRASS FRIED CHICKEN** Gai Tod Ta Krai \$12.50  
Golden deep-fried boneless chicken pieces, topped with aromatic lemongrass and lime leaves.

**CASHEW NUT CHICKEN** Gai Med Ma-Muong \$12.50/\$17.50  
Stir-fried with dried chilli and cashew nuts.

**OYSTER SAUCE BEEF/CHICKEN** Nuea/Gai Pad Nam Mun Hoi \$12.50/\$17.50  
Stir-fried with onions, mushrooms, garlic and oyster sauce.

**PEPPER AND GARLIC PORK** \$11.50/\$16.50  
Stir-fried pork slices with black pepper and garlic.

**SMALL portion serves 1-2 persons / MEDIUM portion serves 3-4 persons**



# Seafood



## FROM THE WOK

**CRISPY SEA BASS WITH GREEN CHILI** Pla Nam Pla \$29.50  
Deep-fried whole fish with home-made spicy and sour dipping sauce.

**CRISPY SEA BASS WITH RED CHILLI** Pla Tod Lad Prik \$29.50  
Deep-fried whole fish topped with sweet and spicy chilli sauce.

 **CRISPY SEA BASS WITH SPICY HERBS** Pla Bo Lan \$32.50  
Deep-fried whole fish topped with Thai herbs, peanuts and toasted coconut.

**BASIL STIR-FRIED FISH** Pla Kra Pow \$16.50/\$22.50  
Stir-fried fish filet slices with Thai chilli paste, basil leaves and onions.

 **SWEET AND SOUR FISH** Pla Pad Pried Wan \$16.50/\$22.50  
Stir-fried fish slices with onions, pineapples, tomatoes and green peppers.

**DEEP-FRIED COD FISH** Pla He Ma Tod \$25.50  
Fish slices topped with sweet and spicy chilli sauce.

**TANG HOON CLAYPOT PRAWNS** Goong Obb Mor Din \$17.50/\$24.50  
Pepper and coriander root-seasoned prawns with glass noodles, cooked in a traditional claypot.

**GARLIC PRAWNS** Goong Ka Tiam \$17.50/\$24.50  
Deep-fried prawns topped with crispy garlic and chives.

**CHILLI PRAWNS** Goong Pad Prik \$16.50/\$22.50  
Stir-fried with Thai chilli paste and onions.

**CRISPY PRAWNS** Goong Choup Pang Tod \$17.50/\$24.50  
Battered and deep-fried, served with sweet chilli dipping sauce.

**DEEP FRIED MUSSELS** Hoi Tod Grob \$12.50/\$18.50  
Flour-coated and fried, with a sweet chilli dipping sauce.

**CHILLI MUSSELS** Hoi Pad Prik \$12.50/\$17.50  
Stir-fried with Thai chilli paste and onions.


**CHILLI CUTTLEFISH** Pla Merk Pad Prik \$13.50/\$20.50  
Stir-fried with Thai chilli paste and onions.

**CRISPY CUTTLEFISH** Pla Merk Choup Pang Tod \$13.50/\$20.50  
Deep-fried and served with sweet chilli dipping sauce.

## CURRIES

**GREEN OR RED CURRY** Gaeng Keow Wan/Gaeng Phet \$16.50/\$22.50  
Choice of fish or prawns with Thai eggplant, simmered in coconut gravy

## FROM THE GRILL (Preparation may take up to 20mins)

 **SALT BAKED FISH** Pla Pao \$38.50  
Whole fish served with a basket of fresh greens and rice vermicelli, and spicy dipping sauce on the side.

**GRILLED COD FISH** Pla He Ma Yang \$25.50  
Fish slices topped with spicy lime and chilli dressing.

**GRILLED PRAWNS** Goong Pow \$16.50/\$22.50  
Topped with spicy lime and chilli dressing.

**GRILLED CUTTLEFISH** Pla Merk Yang \$13.50/\$20.50  
Served on a banana leaf with spicy and sour dipping sauce.

## FROM THE STEAMER (Preparation may take up to 20mins)

 **STEAMED SEA BASS WITH SPICY SAUCE** Pla Neng Ma Nao \$32.50  
Steamed whole fish on a hotplate, topped with spicy lime and chilli dressing.

**STEAMED COD FISH** Pla He Ma Neng Ma Nao \$25.50  
Fish slices topped with spicy lime and chilli dressing.

# Noodles

(Choice of Chicken, Beef or Pork. For Prawn or Seafood, add \$1)



**PAD THAI** \$9.50/\$15.50  
Traditional Thai-style fried noodles.



**FRIED SPICY KWAY TEOW** Pad Kee Mao \$9.50/\$15.50  
Stir-fried flat rice noodles with chilli and basil.

**FRIED KWAY TEOW** Pad See Eew \$9.50/\$15.50  
Stir-fried flat rice noodles with baby kai lan.

**FRIED KWAY TEOW WITH GRAVY** Raad Na \$9.50/\$15.50  
Stir-fried flat rice noodles topped with a tasty gravy.

**TOM YUM NOODLE SOUP** Tom Yum Kway Tiao \$9.50  
Classic Thai spicy and sour soup with flat rice noodles.

**CHIANG MAI CURRY NOODLES** Khao Soi \$9.50  
Egg noodles in Thai curry, topped with crispy noodles.

**BEEF NOODLE SOUP** Kway Tiao Nuea Nam \$9.50  
Thai flat rice noodles with beef slices, stewed beef, beef balls and bean sprouts.



**CHICKEN/PORK NOODLE SOUP** Kway Tiao Gai/Moo Nam \$9.50  
Thai flat rice noodles with meat slices, minced meat and bean sprouts.



Pad Thai with Prawns



Pineapple Rice



# Rice



**OLIVE RICE** Khao Obb Nam Liap \$9.50/\$14.50  
Our own special recipe of minced pork blended with olives, over steamed rice.



**PINEAPPLE RICE** Khao Pad Saparod \$9.50/\$14.50  
Fried yellow rice with fresh pineapple pices and chicken, topped with chicken floss.

**FRIED RICE** Khao Pad \$9.50/\$14.50  
Thai fried rice with baby kai lan and onions.  
Choice of beef, chicken or pork

**CRABMEAT OR PRAWN FRIED RICE** Khao Pad Poo/Goong \$10.50/\$15.50  
Thai fried rice with baby kai lan, onions and choice of seafood.



**BELACHAN FRIED RICE** Khao Pad Nam Prik Ka Pi \$9.50/\$14.50  
Spicy prawn paste fried rice with chicken meat and egg.

**STICKY RICE** Khao Niao \$2.00  
Thai glutinous steamed rice served in a traditional 'ka-tip' basket.

**STEAMED RICE** Khao Plao (per person) \$1.50





## Beverages

### THAI ICED TEA Cha Yen \$5.00

Special brewed orange Thai tea, topped with evaporated milk.

### THAI ICED COFFEE Ga Feh Yen \$5.00

Special Thai coffee, topped with evaporated milk.

### FRESH LIME JUICE Nam Ma Nao \$5.00

### FRESH LEMONGRASS JUICE (Hot/Cold) Nam Ta Krai \$5.00

### THAI TEA Cha Thai \$5.00

Special brewed orange Thai tea served hot, topped with evaporated milk.

### GRASS JELLY DRINK Chao Guay \$5.00

### ICED LIME TEA \$5.00

Freshly brewed sweetened iced tea with lime.

### ICED CHINESE TEA Cha Jeen \$3.00

A beverage that is typically drunk at meal times in Thailand.

### COKE/ COKE LIGHT/SPRITE/100 PLUS \$3.00

### FANTA GREEN/RED \$3.50

### MINERAL WATER (per bottle) \$2.00

### HOT GREEN TEA Cha Keow \$3.00

### HOT CHINESE TEA Cha Jeen \$3.00

### HOT COFFEE Ga Feh Lon \$3.00

### HOT LIPTON TEA \$3.00



## Desserts



### MANGO WITH STICKY RICE Khao Niao Ma Muang \$7.50

Fresh mango with Thai glutinous rice, topped with coconut milk.

### FRESH MANGO Ma Muang \$8.00

Fresh mango platter.

### TAPIOCA Mun Chearm \$5.00

Boiled tapioca served warm, topped with creamy coconut milk.

### RED RUBIES Tub Tim Krob \$4.50

Red and green water chestnut 'rubies', served with crushed ice and coconut milk.

### THAI CHENDOL Ruom Mit \$4.50

Mixture of 'rubies', jackfruit, palm fruit and agar-agar; served with crushed ice and coconut milk.

### COCONUT ICE-CREAM \$5.00

Refreshing Thai sundae topped with crushed peanuts, palm seeds and beans.



## Beer / Wine

### BEER (per can)

Tiger, Chang and Singha \$7.00

Heineken \$8.00

### RED OR WHITE HOUSE WINE

(per glass) \$9.50

(per bottle) \$39.50