

Appetizers

Fish Cake (5pc) *Tod Mun Pla* 9.5
Curried fish patty served w cucumber & peanut sauce

Crispy Soft-Shell Crab *Poo Nim* 12.5
Deep-fried soft-shell crab topped w sweet chili sauce

Spring Rolls (8pc) *Po Piafi Tod* 8
Vegetarian deep-fried spring rolls w sweet chili dip

Pork Skewers (5pc) *Moo Ping* 10.5
Thai-style grilled pork skewers

Appetizer Platter 22

3 pc fish cakes, 3pc pork skewers, 5 pc spring rolls & 1 serving soft shell crab



Spring rolls

Soft Shell Crab

Fish Cake

Soups



Red Tom Yum Soup

Red Tom Yum Soup *Tom Yum*
Classic Thai spicy & sour soup

Clear Tom Yum Soup *Tom Yum Nam Sai*
Clear Thai spicy & sour soup

E-Sarn Soup *Tom Saap*
Spicy & sour soup infused w herbs

Tom Kar Soup *Tom Kar*
Coconut based spicy & sour soup

Choice of:

Chicken	(S) 10	(L) 15
Vegetable	(S) 10	(L) 15
Seafood	(S) 12	(L) 17



Clear Tom Yum Soup

Tofu Soup *Gaeng Jead* (S) 10 (L) 15
Clear soup w tofu, minced chicken & vegetables

Thai Salads

Mango Salad *Yum Ma Muang* (S) 12 (L) 17
Green mango w onions, cherry tomatoes, peanuts & dried shrimps

Papaya Salad *Som Tum* (S) 12 (L) 17
Green papaya w long beans, cherry tomatoes, peanuts & dried shrimps

Wing Bean Salad *Yum Tour-Phu* (S) 13 (L) 18
Sliced wing bean w minced chicken & prawns in spicy coconut dressing

Pomelo Salad *Yum Som Oh* (S) 13 (L) 18
Fresh pomelo, prawns, roasted coconut & Thai herbs in chili lime dressing




Mango Salad



Papaya Salad



Pomelo Salad

Grilled Pork Salad  (S) 15 (L) 20
Nam Tok Moo Grilled pork in spicy E-sarn sauce

Grilled Beef Salad  (S) 18 (L) 24
Nam Tok Nuea Grilled beef in spicy E-sarn sauce



Grilled Pork Salad

Minced Chicken or Pork Larb *Larb Gai/ Larb Moo* (S) 13 (L) 18
Spicy & sour meat salad w chili, lime, Thai herbs & roasted rice powder

Bean Curd Larb *Larb Tao-Hu* (S) 10 (L) 15
Spicy & sour tofu salad w chili, lime, Thai herbs & roasted rice powder

Glass Noodle Salad *Yum Woon Sen* (S) 13 (L) 18
Vermicelli w minced chicken, prawns, cuttlefish & dried shrimps in chili lime dressing



Glass Noodle Salad



Minced Chicken Salad



Bean Curd Larb

Chicken



Mini Split Wings

Mini Split Wings *PeeK Gai*
Deep-fried split middle wings served w chili dip



Green Curry Chicken

(S) 13.5 (L) 18.5

Green or Red Curry Chicken *Gaeng Paed Gai*
Chicken meat w eggplant simmered in coconut curry gravy

(S) 13.5 (L) 18.5



Basil Chicken

Basil Chicken *Kra-Pow Gai*
Chicken stir-fried w chili paste & basil leaves

(S) 13.5 (L) 18.5



Panang Chicken

Dry Curry Chicken *Panang Gai*
Chicken meat stir-fried w coconut curry gravy

(S) 13.5 (L) 18.5

Cashew Nut Chicken *Gai Mea Ma-Muang*
Chicken stir-fried w dried chili & cashew nuts

(S) 13.5 (L) 18.5

Sweet & Sour Chicken *Gai Prew Wan*
Chicken stir-fried w pineapple, tomato & green pepper

(S) 13.5 (L) 18.5



Grilled Chicken

Grilled Chicken *Gai Yang*
Grilled marinated chicken served w chili dip
(S) 15 (L) 20



**Tip: Try our Grilled Chicken
with Sticky-Rice!*



Pork



Grilled Pork

Grilled Pork *Moo Yang*  (S) 15 (L) 20
Grilled pork slices served w home-made E-sarn chili dip

Basil Pork *Kra-Pow Moo* (S) 13.5 (L) 18.5
Pork stir-fried w chili paste & basil leaves

"Have your Grilled Pork with Sticky Rice dipped into our Homemade E-sarn sauce!"



Green or Red Curry Pork *Gaeng Paed Moo* (S) 13.5 (L) 18.5
Pork w eggplant simmered in coconut curry gravy

Dry Curry Pork *Panang Moo* (S) 13.5 (L) 18.5
Pork stir-fried w coconut curry gravy

Sweet & Sour Pork *Moo Prew Wan* (S) 13.5 (L) 18.5
Pork stir-fried w pineapple, tomato & green pepper in our home-made sweet sour sauce



Sweet & Sour Pork



Sun Dried Pork



*"Nam Jim Jaew (E-sarn Chili Sauce):
A must-have when eating grilled or fried items in Thailand
Made fresh in our kitchen using a blend of dried chili powder, ground roasted rice, lime juice, fish sauce, sliced red onion, chopped coriander & palm sugar."*

Sun-Dried Pork *Moo Dad Deaw*
Deep-fried pork strips & lime leaves served w home-made E-sarn chili dip

(S)15 (L) 20

Beef

Green or Red Curry Beef *Gaeng Paed Nuea*

Beef w/ eggplant simmered in coconut curry gravy

(S) 16 (L) 21

Dry Curry Beef *Panang Nuea*

Beef stir-fried w/ coconut curry gravy

(S) 16 (L) 21



Red Curry Beef



Grilled Beef

Grilled Beef *Nuea Yang*



Grilled beef slices served w/ home-made E-sam chili dip

(S) 18 (L) 24

Basil Beef *Kja-Pow Nuea*

Beef stir-fried w/ chili paste & basil leaves

(S) 16 (L) 21



Basil Beef



Sun Dried Beef

Sun-Dried Beef *Nuea Dad Deaw*

Deep-fried beef strips & lime leaves served w/ home-made E-sam chili dip

(S) 18 (L) 24

Seafood

Clay-Pot Tang Hoon *Ob Mor Din*

Glass noodle cooked in clay-pot w choice of.

Tiger Prawns or Soft-shell Crab

(S) 18 (L) 25

Garlic Prawns *Goong Kra-Tiem*

Deep-fried large prawns topped w crispy garlic & chives

(S) 18 (L) 25



Garlic Prawns



Clay Pot Tang Hoon Prawn

Green or Red Curry Prawn *Gaeng Goong*

Prawn w eggplant simmered in coconut curry gravy

(S) 17.5 (L) 24.5

Basil Prawns *Kra Pow Goong*

Prawns stir-fried w chili paste & basil leaves

(S) 17.5 (L) 24.5



Grilled Cuttlefish



Crispy Cuttlefish

Grilled Cuttlefish *Pla-Merk Yang*

Grilled cuttlefish served w spicy & sour chili dip

(S) 15 (L) 20

Basil Cuttlefish *Kra Pow Pla-Merk*

Cuttlefish stir-fried w chili paste & basil leaves

(S) 13.5 (L) 18.5


Crispy Cuttlefish *Pla-Merk Grob*

Deep-fried cuttlefish served w sweet chili dip

(S) 13.5 (L) 18.5

Fish


Whole Seabass *Pla Ka Pong

Red Chili Seabass 29.5 

Pla Tod Lad Prik


Deep-fried whole fish topped w crispy basil & served w red sweet & spicy chili



Green Chili Seabass 29.5 

Pla Tod Nam Pla

Deep-fried whole fish seasoned w fish sauce, served w green spicy & sour chili

Steamed Seabass 32.5 

Pla Neng Ma-Now

Steamed whole fish topped w lime, coriander & spicy seafood sauce



Green or Red Curry Fish *Gaeng Pla*

Fish fillet slices w eggplant simmered in coconut curry gravy

(S) 16.5

(L) 22.5

Basil Fish *Kra-Pow Pla*

Deep fried fish fillet slices stir-fried w chili paste & basil leaves

(S) 16.5

(L) 22.5

Sweet & Sour Fish *Pla Preaaw Wan*

Deep fried fish fillet slices w pineapple, tomato & green pepper w sweet sour sauce

(S) 16.5

(L) 22.5



Omelette

Plain Omelette *Kai-Jeow* (S) 7.5 (L) 12.5

Crispy Omelette *Kai-Foo* (S) 9 (L) 14
 Fried plain crispy omelette

Add Minced Pork +2
 Add Prawn / Crabmeat +3



Crispy Omelette



Cha Om

Thai Vegetable Omelette *Cha Om*
 Fried Thai Acacia omelette served in spicy homemade Thai blachan
 (S) 12 (L) 17

Vegetables

**Non-Spicy*

Baby Kai-Lan *Ka-Na* (S) 9 (L) 14
 Baby kai-lan stir-fried w oyster sauce topped in crispy garlic

Mixed Vegetables *Pad Pak Ruom* (S) 10 (L) 15
 Stir-fried baby kai lan, baby corn, carrot & mushroom w oyster sauce topped w crispy garlic

Sweet Potato Leaf *Bai-Mun* (S) 9 (L) 14
 Sweet potato leaves stir-fried w onions & Thai chili paste

Kang Kong Belachan *Pak Boong Pad Ka-Pi* (S) 9 (L) 14
 Morning glory stir-fried in spicy homemade Thai belachan

Spicy Kang Kong *Pak Boong Fai Daeng* (S) 9 (L) 14
 Morning glory stir-fried w chili padi & garlic

Basil Bean Curd *Kra-Pow Tao-Hu* (S) 9 (L) 14
 Tofu stir-fried w onions, chili paste & basil



Baby Kai-Lan



Basil Bean Curd



Spicy Kang Kong

Rice



Pineapple Rice

Pineapple Rice *Kāo Pad Saparod* (S) 10 (L) 15
Yellow rice w pineapple topped w chicken floss



Fried Olive Rice

Fried Olive Rice *Kāo Pad Nam Liep* (S) 11 (L) 16
Stir-fried rice w egg, minced pork & olives

Steamed Olive Rice *Kāo Orb Nam Liep* (S) 10 (L) 15
Minced pork & olives topped over steamed rice

Blachan Fried Rice *Kāo Pad Ka-Pik* (S) 12 (L) 17
Spicy fried rice w chicken meat topped w green mango & crispy shrimp

Fried Rice *Kāo Pad*
Chicken, Pork or Vegetable (S) 10 (L) 15
Beef, Prawn or Crabmeat (S) 12 (L) 17

Sticky Rice *Kāo Nieow* 2.5 per serving
Thai glutinous rice served in 'ka-tip' basket

Steamed Rice *Kāo Plao* 1.5 per serving
Plain steamed rice



Blachan Fried Rice

Noodle

Thai Fried Noodle *Pad Thai* (S) 9.5 (L) 14.5
Traditional Thai style fried noodle

Thai Fried Kway Tiao *Pad See Eew* (S) 9.5 (L) 14.5
Stir-fried kway tiao w baby kailan & egg

Tom Yum Noodle Soup 9.5
Thai spicy & sour soup w flat rice noodle

Chiang Mai Curry Noodle *Khao Soi* 10.5
Thai curry w egg noodle topped w crispy noodle

*Choice of Chicken, Pork or Vegetable (+\$2 for Prawn, Seafood or Beef)

Tom Yum Mama Noodle *Tom Yum Mama* 10.5
MAMA instant noodles in creamy tom yum soup w chicken, seafood & egg

Chicken Noodle Soup *Gai Kway Tiao Nam* 9.5
Chicken meat & bean sprouts w flat rice noodle

Pork Noodle Soup *Moo Kway Tiao Nam* 9.5
Pork meat & bean sprouts w flat rice noodle



Tom Yum Mama



Pad Thai



Chiang Mai Curry Noodles

Drinks

Home-made Drinks

**Traditionally Thai Drinks are served with lots of ice & on the sweet side.
If you prefer less ice or less sweet, please let us know :)*



Thai Ice Tea

Thai Ice Tea *Cha Yen* 4.5
+grass jelly topping 0.5

Thai Ice Coffee *Ga Fae Yen* 4.5
+grass jelly topping 0.5

Hale's Sala *Nam Dang* 4.5
Red Sala flavored drink w evaporated milk
& basil seeds

Lemongrass *Nam Ta Krai* 4.5
Freshly brewed served hot or cold

Lime Juice *Nam Ma Nao* 4.5
Freshly squeezed lime juice

Lime Soda 5
Lime juice topped w soda water

Ice Lemon Tea 4

Grass Jelly Drink 4
Sweet refreshing drink w jelly strips



Sala



Thai Ice Coffee



Lime Juice

Others



Thai Fanta Bottle

Thai Singha Beer 7 per can

(*Local craft beers from 3 Monkeys next door also available)

Fresh Coconut 5.5
Whole fresh Thai coconut

Soft Drinks 3.5
Coke / Sprite / Coke Light

Fanta Bottles 3.5
Green / Red / Orange

Singha Soda Water 3.5

Hot Tea 3
Green / Chinese / Lipton

Hot Coffee 3



Fresh Coconut

**Wine: please request for our Wine list*

Desserts

Most Popular!

Mango Sticky Rice *Khao Niew Ma Muang* 7.5
Fresh mango w Glutinous rice topped w coconut milk

Mango Sticky Delight 8.5
Mango sticky rice w 1 scoop Thai coconut ice-cream



Mango Sticky Delight



Red ruby delight

Red Ruby *Tub Tim Krob* 5
Water chestnut 'rubies' w coconut milk

Red Ruby Delight 6
Red Ruby topped w 1 scoop Thai coconut ice-cream

Thai Ruom Mit *Ruom Mit* 5
Mixture of 'rubies', jack-fruit, palm fruit & agar-agar w coconut milk

Thai Ruom Mit Delight 6
Thai Ruom Mit topped w 1 scoop Thai coconut ice-cream

Coconut Ice-Cream *I-Tim Ma Praow* 6
Thai coconut ice-cream w nata de coco, grass jelly & peanuts



Coconut Ice-cream

Hot Dessert

Tapioca *Mun Cheam* 5
Boiled tapioca served warm topped w coconut milk



Ruom-mit



Tapioca