

ENTRÉE



NET SPRING ROLL (4)\$11.9
Shrimp, crab net spring rolls, served with plum sauce.

KANOM JEEB (4)\$11.9
A perfect combination of prawn and chicken dumplings steamed and served with chilli and sweet soy dipping.



SPRING ROLL (4)\$11.9
Deep fried rice paper roll filled with cabbage, carrot, celery, vermicelli, oyster sauce and sliced black fungus, served with plum sauce.



BBQ PORK SKEWERS (4)\$13.9
Grilled marinated pork, served with chilli dip.



SATAY CHICKEN 4 SKEWERS\$13.9
Grilled marinated chicken thigh on skewer, served with peanut sauce and cucumber relish.

G GLUTEN FREE **V** VEGETARIAN **P** CONTAINS PEANUTS **E** CONTAINS EGG **M** MILD

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%



PRAWN CAKE (4)\$16.9
Deep fried marinated minced prawn and pork, mixed with Thai herb and bread crumb, served with plum sauce.



POTATO PRAWN (5)\$13.9
Deep fried a prawns rounded with crispy and silky potato served with sweet and chilli sauce.



CHICKEN WINGS (6)\$11.9
Fried marinated chicken wings, served with sweet chilli sauce.



SRI-RACHA GAI GROB\$16.9
Battered chicken breasts fried to crisp, then fried in garlic, chilli and shallot. Serve with Sri-racha hot sauce.



FRIED TOFU with SWEET CHILLI SAUCE and PEANUTS (8)\$11.9



BAO BUN

SOFT SHELL CRAB (2)\$14.9
CRISPY CHICKEN (2)\$11.9

Fried soft shell crab or crispy chicken, mixed salad, red onions, mayonnaise and sweet chilli sauce in Bao bun.

CURRY PUFF (4)

.....\$11.9

Deep fried puff pastry, filled up with mixed vegetable in curry sauce, butter, served with sweet chilli sauce.



PEKING DUCK ROLL (3).....\$14.9

Slice of roast duck with cucumber and leek, wrapped with home made hoisin sauce in Peking duck pastry.



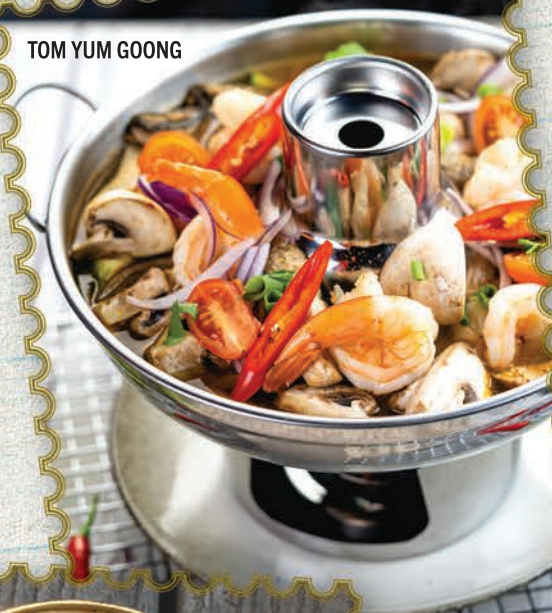
DUCK PANCAKE (4).....\$18.9

Thai styled Gözleme filled with roast duck, chilli jam and tasty cheese served with cider cucumber salad.

 VEGETARIAN  CONTAINS PEANUTS

SOUP

TOM YUM GOONG



TOM KHA GAI



TOM YUM GOONG

\$15.9 (Small) / \$25.9 (Large)

Most popular, prawns served in spicy-sour Thai soup flavoured with lemongrass, kaffir lime leaves and galangal.

TOM KHA GAI

\$14.9 (Small) / \$22.9 (Large)

Mild coconut milk soup with chicken breast flavoured with lemongrass, kaffir lime leaves, galangal and chilli jam.

TOM YUM SEAFOOD \$29.9 (LARGE ONLY)

Famous spicy soup with King prawn, mussel, fish fillet and squid, flavoured with lemongrass, kaffir lime leaves, galangal and chilli jam.



TOM YUM SEAFOOD

 GLUTEN FREE

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%



SALAD

CHOOSE SPICE LEVEL

SPICY LEVEL : MILD, MEDIUM or HOT

SOMTUM THAI

(Bangkok style papaya salad)

  \$19.9


Famous Thai classic papaya salad, shredded green papaya tossed with tomato, peanuts, drizzled with chilli-lemon dressing.

PAPAYA SALAD w/BBQ PORK

 \$24.9


Thai style grilled marinated pork, served with Thai papaya salad.

PAPAYA SALAD w/CRISPY SOFT SHELL CRAB

 \$26.9

Crispy soft shell crab served with sweet chilli sauce and Thai papaya salad.

PAPAYA SALAD w/BBQ WAGYU BEEF

(medium)  \$29.9

Thai style grilled wagyu beef with herb, served with Thai papaya salad.

PAPAYA SALAD w/BBQ CHICKEN

(medium)  \$24.9

Thai style grilled marinated chicken with herb, served with Thai papaya salad.

 MILD  IT'S SPICY
 GLUTEN FREE  CONTAINS PEANUTS
 CONTAINS OTHER NUTS



SOM TUM THAI



PAPAYA SALAD W/ BBQ WAGYU BEEF



PAPAYA SALAD with THAI STYLE BBQ CHICKEN



PAPAYA SALAD with CRISPY SOFT SHELL CRAB



THAI SALAD with WAGYU BEEF



THAI SALAD with BBQ PORK

ROAST DUCK SALAD \$26.9

Roast duck tossed with red onion, mint, shallot, cashew nuts, drizzled with coconut milk and chilli jam dressing.

WAGYU BEEF SALAD \$29.9

Medium cooked Wagyu beef in Thai chilli lime dressing.

BBQ PORK SALAD \$23.9

Grilled juicy pork tossed with mixed salad, red onion, mint, shallot and chilli-lime dressing.

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%

GRILL



FRY


WAGYU BEEF on GRILL \$29.9

Grilled Medium Wagyu beef served with vegetable and Nam Jim Jeaw (*chilli dip*).

**SALT & PEPPER
SOFT SHELL CRAB** \$23.9

Crispy soft shell crab served with sweet chilli sauce, mixed salad, dressed with Thai style salad dressing.


**BBQ WAGYU BEEF
w/STICKY RICE** \$29.9

Thai style grilled marinated Wagyu beef with herb, served with steamed sticky rice and Nam Jim Jeaw (*chilli dip*).

**BBQ PORK
w/STICKY RICE** \$23.9

Thai style grilled marinated pork with herb, served with steamed sticky rice and Nam Jim Jeaw (*chilli dip*).

**BBQ CHICKEN
w/STICKY RICE** \$23.9

Chargrilled Thai herb marinated chicken with smoke chilli and tamarind sauce with roasted ground rice.



CLASSIC STIR FRY



VEGETABLE.....	\$20.9
VEGETABLE & TOFU.....	\$20.9
CHICKEN BREAST.....	\$20.9
SQUID.....	\$21.9
FISH FILLETS.....	\$21.9
ROAST DUCK.....	\$26.9
WAGYU BEEF.....	\$29.9
PRAWNS.....	\$26.9
SEAFOOD.....	\$27.9

OYSTER SAUCE

A classic stir-fried assorted vegetables in oyster sauce, sprinkled with fried onion.

CHILLI BASIL SAUCE

Stir-fried mixed vegetables, bok choy, basil with minced garlic and chilli.

CHILLI JAM SAUCE

Famous Thai cuisine, roasted cashew nuts, assorted vegetables, stir-fried in chilli jam, then topped with roasted chilli.

**LIME LEAVES and
PEPPERCORN SAUCE**

A combination of fragrant herbs, garlic, chilli, lime leaves, peppercorn and Kra-Chai, stir-fried with oyster sauce.

SATAY SAUCE

An aromatic herbs stir-fried with assorted vegetables in creamy peanut sauce.



CHILLI JAM
SAUCE



CHILLI BASIL
SAUCE



OYSTER
SAUCE



SATAY
SAUCE



LIME LEAVES
and
PEPPERCORN
SAUCE



SURCHARGE :
SUNDAY 10%
AND PUBLIC
HOLIDAYS 15%



STREET PORK BELLY

KA-NA MOO-GROB \$23.9

A well known stir fry Chinese broccoli with a little bit of chilli, crushed garlic, soy bean, oyster sauce and crispy pork belly, topped with fried onion.

PAK BOONG MOO-GROB \$23.9

Stir-fried morning glory with crispy pork belly, soy bean, garlic and chilli (*seasonal*).

PRIG-KHING MOO-GROB \$23.9

A traditional stir fry green beans with shredded lime leaves, chilli, fish sauce, Prig-Khing chilli paste, pork cracker and crispy pork belly.

GRA PRAO MOO-GROB \$23.9

A famous stir fry crispy pork belly with chilli, garlic, onion, beans, baby corn, holy basil and oyster sauce.



KA-NA MOO-GROB



PAK BOONG MOO-GROB



PRIG-KHING MOO-GROB



GRA PRAO MOO-GROB

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%

FROM THE STREETS OF BANCKOK



GRA PRAO GAI \$21.9

Stir-fried holy basil leaves with minced chicken, minced chilli and garlic.



SEN MEE PAD GOONG \$26.9

Stir fried rice vermicelli with prawns, Bok Choy, chilli and chopped garlic.



TOM YUM GOONG FRIED RICE \$26.9

Fried rice with TOMYUM herbs, and prawns, served with soft boiled egg.



EGG NET PAD THAI \$25.9

A traditional Thai dish of fried thin rice noodle stirred with chicken breast, prawn, bean sprouts, shallot, diced tofu, crushed peanuts wrapped in egg net.



CONTAINS PEANUTS



VEGETARIAN



CONTAINS EGG



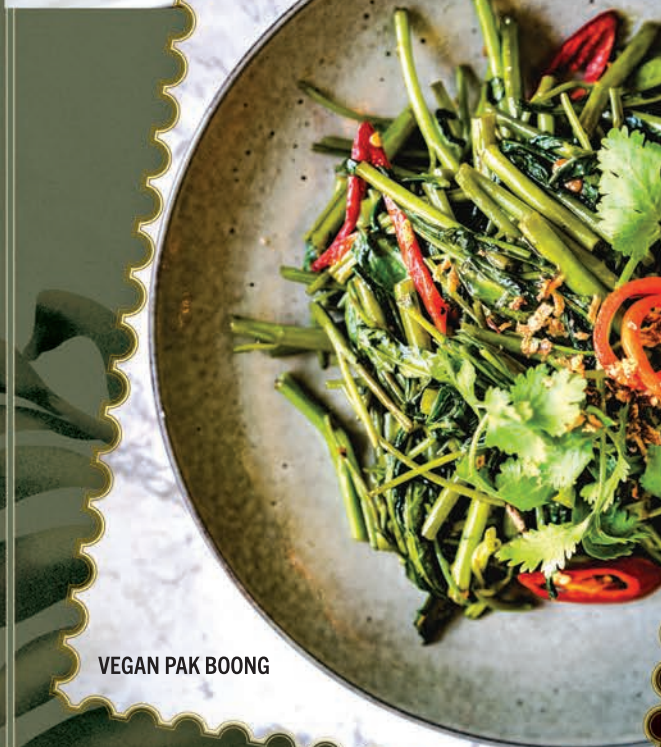
IT'S SPICY



KANA FIRE DANG



GRA PRAO TOFU



VEGAN PAK BOONG



VEGAN CHILLI BASIL NOODLE



HEALTHY SHIITAKE MUSHROOM STIR FRY




TOFU SALAD



GREEN GARDEN



TOFU SALAD  \$20.9
Crispy fried tofu with masculine mixed salad, red onion, cucumber, peanuts drizzled with sweet chilli peanut dressing.

GREEN GARDEN \$20.9
All green vegetables stir fry with Shiitake mushroom sauce.

HEALTHY SHIITAKE MUSHROOM STIR FRY \$23.9
Shiitake, King oyster mushroom, tofu, bok choy and capsicum, stir-fried with cashew nuts and Shiitake mushroom sauce.


VEGAN SEEIW \$20.9
VEGETABLES.....\$20.9
VEGETABLES & TOFU.....\$20.9
Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.

VEGAN PAK BOONG   (SEASONAL).....\$19.9
Stir-fried morning glory with chilli, garlic and shiitake mushroom sauce.

KANA FIRE DANG  \$19.9
Stir-fried Chinese broccoli with chilli, garlic, shiitake mushroom sauce.

GRA PRAO TOFU  \$20.9
Stir-fried tofu with mixed vegetables, bok choy, basil, minced garlic, chilli, shiitake mushroom sauce.

VEGAN CHILLI BASIL NOODLE  \$20.9
VEGETABLES.....\$20.9
VEGETABLES & TOFU.....\$20.9
Stir-fried thin rice noodles with garlic, chilli, basil leaves with Shiitake mushroom sauce.

VEGAN FRIED RICE \$20.9
VEGETABLES.....\$20.9
VEGETABLES & TOFU.....\$20.9
Stir-fried rice with Shiitake mushroom sauce.

 IT'S SPICY  VEGETARIAN  CONTAINS OTHER NUTS  CONTAINS PEANUTS

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%

NOODLE & RICE

VEGETABLE.....	\$20.9	FISH FILLETS.....	\$21.9
VEGETABLE & TOFU.....	\$20.9	ROAST DUCK.....	\$26.9
CHICKEN BREAST.....	\$20.9	WAGYU BEEF.....	\$29.9
SQUID.....	\$21.9	PRAWNS.....	\$26.9
		SEAFOOD.....	\$27.9



PAD THAI

A traditional Thai dish of fried thin rice noodles, stirred with bean sprouts, shallot, diced tofu, crushed peanut.



PAD SEEIW

Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.



CHILLI BASIL NOODLE

(Hokkien noodles or Flat rice noodles)
Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil leaves and vegetables.



SATAY NOODLE

(Hokkien noodles or Flat rice noodles)
Stir-fried noodles with satay sauce and vegetables.



CHILLI JAM NOODLE

(Hokkien noodles or Flat rice noodles)
Stir-fried noodles with chilli jam, roasted cashew nuts and assorted vegetables, then topped with roasted chilli.

 IT'S SPICY  GLUTEN FREE  CONTAINS MILK  CONTAINS EGG

 CONTAINS PEANUTS  CONTAINS OTHER NUTS

SURCHARGE: SUNDAY 10% AND PUBLIC HOLIDAYS 15%



LAKSA

A popular coconut curry soup with vermicelli noodles, candle nuts bok choy, bean sprouts, fried tofu and topped with fried onion.



THAI FRIED RICE

Thai style fried rice stirred with oyster sauce, served with sliced cucumber and cherry tomato.



SINGAPORE NOODLE

Stir-fried rice vermicelli noodles, bean sprouts and shallot, flavoured with turmeric spice.



SUKIYAKI NOODLE STIR FRY

A popular street stir fry glass noodles with Chinese cabbage, morning glory (*seasonal*), carrot, mushrooms, Chinese broccoli and Sukiyaki sauce.



CHILLI BASIL FRIED RICE

Fried rice with chilli and basil with oyster sauce, served with sliced cucumber and cherry tomato.



CURRY



VEGETABLE.....	\$20.9	FISH FILLETS.....	\$21.9
VEGETABLE & TOFU.....	\$20.9	ROAST DUCK.....	\$26.9
CHICKEN BREAST.....	\$20.9	WAGYU BEEF.....	\$29.9
SQUID.....	\$21.9	PRAWNS.....	\$26.9
Very good with ROTI (1).....	\$3.5	SEAFOOD.....	\$27.9



GREEN CURRY

A well known Thai curry with assorted vegetables, flavoured with green chilli paste, kaffir lime leaves, fresh red chilli and basil.



RED CURRY

Creamy red curry with assorted vegetables, flavoured with red chilli paste and additional ground paprika, tossed with fresh red chilli and basil.

MASSAMAN WAGYU BEEF

(Beef only)   \$24.9


Tendered beef 6 hours slow cooked in coconut milk and massaman curry, flavoured with a traditional of Thai spice, tossed with baby potato, topped with cashew nuts.

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%


STREET CRISPY CHICKEN




CASHEW NUT GAI GROB

 \$21.9
Battered chicken breasts, fried to crisp and stir-fried with chilli jam sauce.

PRIG KHING GAI GROB

 \$21.9
A traditional stir fry green beans with shredded lime leaves, chilli, fish sauce, Prig-Khing chilli paste, battered chicken breasts.


GRA PRAO GAI GROB

 \$21.9
A famous stir fry battered chicken breasts with chilli, garlic, onion, beans, baby corn, holy basil and oyster sauce.


KA-NA GAI GROB

 \$21.9
A well known stir-fry Chinese broccoli with a little bit of chilli, crushed garlic, soy bean, oyster sauce and fry battered chicken breasts, topped with fried onion.

PAK BOONG GAI GROB

 (SEASONAL) \$21.9
A stir fry morning glory with a little bit of chilli, garlic, soy bean, oyster sauce and fry battered chicken breasts.

SWEET & SOUR GAI GROB

 \$21.9
Battered chicken breasts, fried to crisp and stir-fired with vegetables, tomato, pineapple, garlic and sweet and sour sauce.

 GLUTEN FREE

 IT'S SPICY

 CONTAINS OTHER NUTS

 MILD

 CONTAINS SESAME



GRA PRAO
GAI GROB



PAK
BOONG
GAI GROB



CASHEW NUT
GAI GROB



KA-NA
GAI GROB



PRIG KHING
GAI GROB



SWEET & SOUR
GAI GROB

IT'S A LITTLE SPECIAL

- FROM OUR CHEF -



PINEAPPLE FRIED RICE 🌞 \$26.9

A special Thai fried rice with prawns, chicken, peas, sultanas, carrot and pineapple flavoured with ground turmeric, served in a pineapple shell.



RED CURRY ROAST DUCK..... \$39.9

Roasted duck in chilli red curry combined with lychee, pineapple and tomato.

G GLUTEN FREE
🌞 CONTAINS EGG



PARADISE PORK (หมูพะรุง) 🌞..... \$32.9

A 6 hours slow cooked whole pork hock in sweet soy sauce, cinnamon, star anise, coriander seed serve with steamed Chinese broccoli, pickled green mustard, chilli and garlic tangy sauce.

MASSAMAN LAMB SHANK

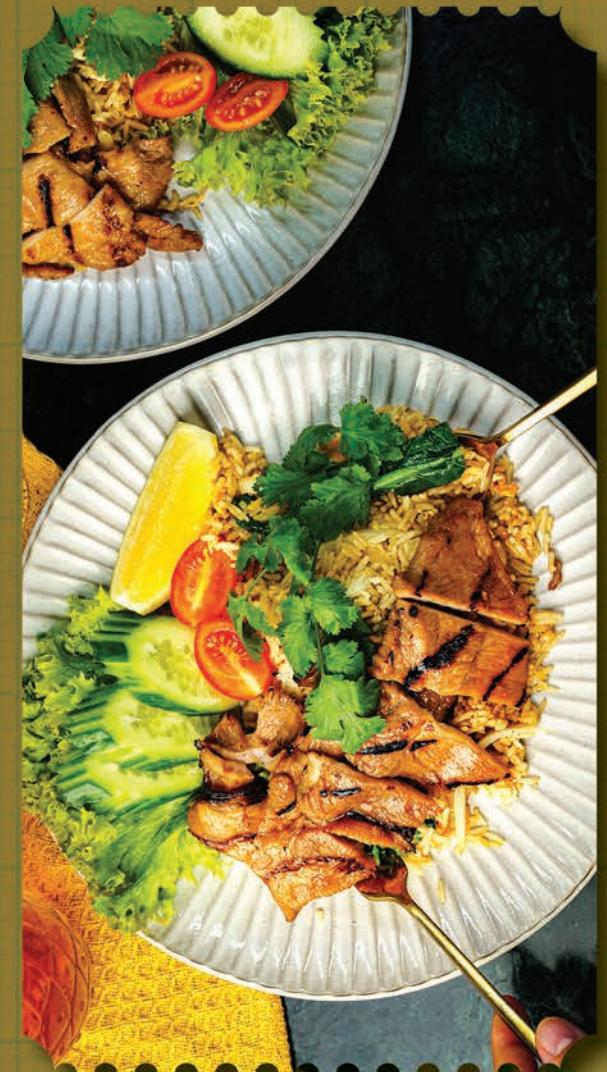
G \$29.9

A delicious and tender 14 hours slow cooked lamb shank with massaman curry, served with lentil puree and vegetables.



THAI FRIED RICE w/BBQ PORK 🌞..... \$23.9

Thai Style fried rice stirred with oyster sauce, topped with BBQ Pork, then served with sliced cucumber, cherry tomato.



OUR CHEF PROUDLY PRESENTS

SURCHARGE : SUNDAY 10%
AND PUBLIC HOLIDAYS 15%



STEAMED BARRAMUNDI
with SOY and GINGER



FRIED BARRAMUNDI
with TAMARIND SAUCE



FRIED BARRAMUNDI with
SWEET CHILLI SAUCE



STEAMED
BARRAMUNDI
with CHILLI and LIME

SEAFOOD

BARRAMUNDI - FRIED / STEAMED



**FRIED BARRAMUNDI
w/GREEN APPLE SALAD** 🌶️ 🌾 \$42.9
Deep fried barramundi, dressed with green apple salad,
drizzled with chilli lemon sauce.

**STEAMED BARRAMUNDI
w/soy and ginger**\$42.9
Steamed whole barramundi with ginger,
sautéd in a tasty soy and sesame sauce.

**STEAMED BARRAMUNDI
w/chilli and lime** 🌶️\$42.9
Steamed whole barramundi dressed
with chilli and lime sauce.

**FRIED BARRAMUNDI
w/sweet chilli sauce**\$42.9
Deep fried whole barramundi dressed with sweet
chilli sauce, kaffir lime leaves, chopped long chilli,
Ka-chai, topped with fried onion.

**FRIED BARRAMUNDI
w/Tamarind sauce**\$42.9
Deep fried whole barramundi with home
made tamarind sauce and mixed vegetables.
Topped with roasted chilli and fried onion.



IT'S SPICY



GLUTEN FREE

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%

KING PRAWN / SOFT SHELL CRAB

GRILLED KING PRAWN w/lime leaves and peppercorn 🌶️ ... \$29.9

Grilled fresh king prawns in a combination of fragrant garlic, chilli, lime leaves, and peppercorns stir-fried with oyster sauce.

GOONG AOB WOONSEN noodle (กุ้งอบวุ้นเส้น) 🍷 \$29.9

Grilled King prawns and glass noodles cooked in clay pot with oyster and soy bean sauce, sesame oil, garlic, ginger, shallot, celery.

EGG NET PAD THAI with grilled KING PRAWN 🍳🥜 \$28.9

A traditional fried thin rice noodle stirred with grilled king prawn, bean sprouts, shallot, diced tofu, crushed peanuts wrapped in egg net.

PAD THAI SOFT SHELL CRAB 🍳🥜 \$26.9

A traditional Thai dish of fried thin rice noodles stirred with bean sprouts, shallots, diced tofu, crushed peanuts and crispy soft shell crab.

PUNIM GARI 🍷 \$29.9

Soft shell crab stir fried in gari sauce, curry powder and turmeric.



PAD THAI SOFT SHELL CRAB

🍳 CONTAINS EGG 🌶️ IT'S SPICY 🥜 CONTAINS PEANUTS 🍷 CONTAINS SESAME OIL

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%



EGG NET PAD THAI with
GRILLED KING PRAWN



GRILLED KING PRAWN with
LIME LEAVES and PEPPERCORN



PUNIM GARI



GOONG AOB
WOONSEN
NOODLE

LIL' SWEET-DESSERTS



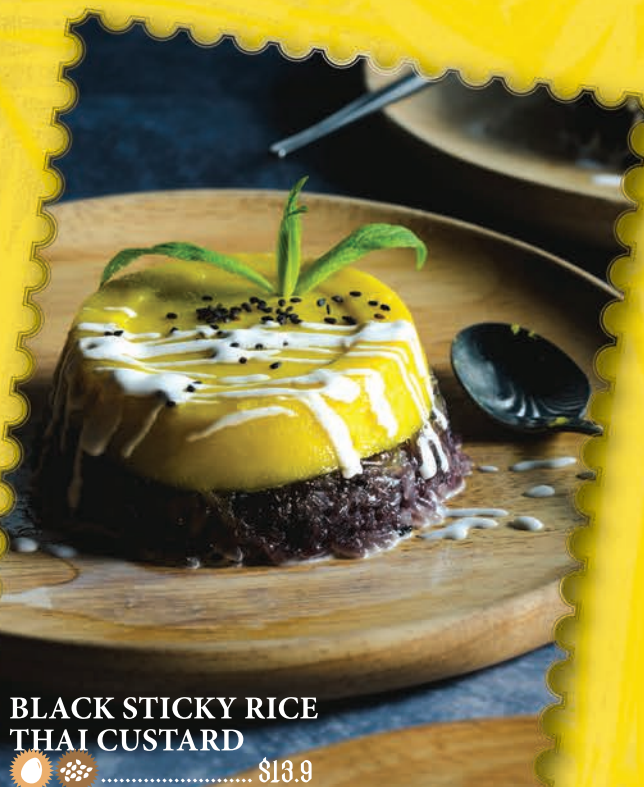
MANGO w/COCONUT STICKY RICE
(SEASONAL) \$15.9



BUTTERFLY PEA SAGO
(สาหร่ายสีน้ำเงิน) **G** \$12.9
Tapioca pearl served with corn, taro, young coconut meat, served with ice-cream.



BOA LOY (บัวลอย) \$12.9
Taro, seasonal fruits and vegetable balls (mainly taro balls) served with taro, young coconut meat in home made sweet coconut milk, served with ice-cream.



BLACK STICKY RICE THAI CUSTARD
..... \$13.9



THAI RED RUBY
with COCONUT
ICE-CREAM

ROUM MIT
with COCONUT
ICE-CREAM

LORD CHONG
with COCONUT
ICE-CREAM

LORD CHONG w/ICE-CREAM
(ลอร์ดชอง) \$12.9

Lord Chong (cendol), jackfruit, toddy palm and young coconut meat in sweet homemade coconut milk.

ROUM MIT w/ICE-CREAM
(รวมมิตร) \$12.9

Water chestnuts, jackfruit, toddy palm, young coconut meat and Lord Chong (cendol) in sweet homemade coconut milk.

THAI RED RUBY w/ICE-CREAM
(ทับทิมกรวย) \$12.9

Water chestnut, jackfruit, toddy palm, young coconut meat in coconut syrup.

ICE-CREAM

THAI MILK TEA ICE-CREAM
(2 Scoops) \$9.9

COCONUT ICE-CREAM
(2 Scoops) \$9.9

VANILLA / STRAWBERRY or CHOCOLATE ICE-CREAM
(2 Scoops) \$8.9



BANANA ROTI \$13.9
Thai style pan fried roti stuffed with banana, drizzled with sweeten condensed milk and cinnamon dust, served with ice cream.

G GLUTEN FREE **S** CONTAINS SESAME

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%



SIDES

STEAMED RICE	\$4.0
ROTI	\$3.5
STEAMED RICE w/PEANUT SAUCE 	\$8.5
STICKY RICE	\$5.0
COCONUT RICE	\$5.0
CHIPS	\$8.0
PEANUT SAUCE 	\$4.5

KIDS MENU



FRIED RICE
with KA-NOM-JEEB

HOKKIEN NOODLE w/SPRING ROLL 	\$13.9
FRIED RICE w/KA-NOM-JEEB 	\$13.9
FISH & CHIPS	\$13.9



HOKKIEN NOODLE
with SPRING ROLL



CONTAINS EGG



CONTAINS PEANUTS



GLUTEN FREE



CONTAINS SESAME