

Discover the excitement...
and be inspired by the time when Bangkok
was a meeting place for merchants and
traders from across Europe, Asia and the
Middle East. Little Bangkok is influenced
by the days when the streets were abuzz
with the hustle and bustle of daily life
that stretched late into the night...
We invite you to be inspired by the spirit,
the vibrancy and of course, the food that
bore witness to countless deals, dates
and dramas. Just as Bangkok was alive
with the hub of trade and adventure, let
Little Bangkok bring your tastebuds to life
with the zest and zing of the best Thai
food in Melbourne.

We delight in preparing authentic and
fabulous Thai street food along with
more elaborate and complex restaurant-
style dishes; as well as new and exciting
combinations that are a union of traditional
and contemporary techniques.

Step into Little Bangkok and take your
senses on a journey of today and long ago.
You'll enjoy dining at Little Bangkok as
much as we love sharing the rich culture
and food of Thailand.

SHOP 2007, WESTFIELD DONCASTER
619 DONCASTER RD, DONCASTER VIC 3108
PHONE 0499 208 000
LITTLEBANGKOKDONCASTER@GMAIL.COM

WE'RE OPEN ALL DAY, EVERY DAY.

NOTE:

- THE IMAGES ARE FOR ADVERTISING PURPOSE ONLY.
- KITCHEN CLOSE ONE HOUR BEFORE RESTAURANT CLOSED.
- NO BYO, NO SEPARATE BILL.
- SURCHARGE NOTE : SUNDAY 10%. PUBLIC HOLIDAY,
CHRISTMAS EVE & NEW YEAR EVE 15%.
- ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)
- NO FOOD AND DRINKS ALLOWED FROM OUTSIDE.



littlebangkok.com.au



ENTRÉE

START WITH SOMETHING NEW



NET SPRING ROLL
(4)\$13.9
Shrimp, crab net spring rolls, served with plum sauce.

FISH CAKE (4)\$13.9
Homemade fish cake served with plum sauce. One of our popular snacks.

FRIED TOFU with SWEET CHILLI SAUCE and PEANUTS
(8)\$13.9



SPRING ROLL (4)\$13.9
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)\$17.9
Grilled marinated pork, served with chilli dip.



SATAY CHICKEN 4 SKEWERS\$16.9
Grilled marinated chicken thigh on skewer, served with peanut sauce and cucumber relish.

GLUTEN FREE VEGETARIAN CONTAINS PEANUTS
CONTAINS EGG MILD IT'S SPICY CONTAINS MILK

ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)
SURCHARGE: SUNDAY 10% AND PUBLIC HOLIDAYS 15%



PRAWN CAKE (4)\$17.9
Deep fried marinated minced prawn and pork, mixed with Thai herb and bread crumb, served with plum sauce.



CHIVE CAKE (4)\$13.9
A crispy pan-fried garlic chive dumpling served with sweet and sour dipping sauce.



SRI-RACHA GAI GROB\$19.9
Battered chicken thigh fried to crisp, then fried in garlic, chilli and shallot. Served with Sri-racha hot sauce.



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

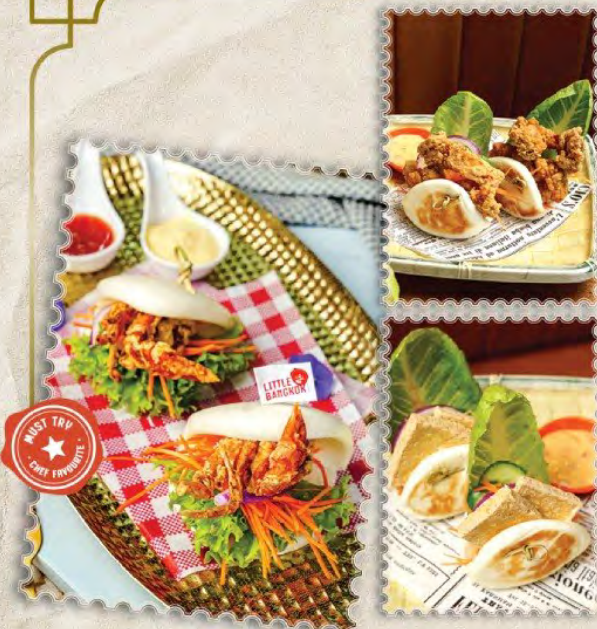


CHICKEN WINGS (6)\$13.9
Fried marinated chicken wings, served with sweet chilli sauce.



HOI JOR (4)\$15.9
Crab meat mixed with minced pork, water chestnuts, eggs, and wrapped in tofu skin.

ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)



BAO BUN

SOFT SHELL CRAB (2)	\$16.9
CRISPY CHICKEN (2)	\$14.9
TOFU BAO (2)	\$13.9

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



DUCK PANCAKE

(4)\$21.9

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



PEKING DUCK ROLL

(3)\$15.9

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



CURRY PUFF (4)

.....\$13.9
Deep fried puff pastry, filled up with mixed vegetable in curry sauce, butter, served with sweet chilli sauce.



QUAIL EGG wrapped with CRISPY WONTON

\$14.9

Served with sweet chilli sauce.

ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)
SURCHARGE : SUNDAY 10% AND
PUBLIC HOLIDAYS 15%

VEGETARIAN CONTAINS PEANUTS



TOM YUM GOONG

\$18.9 (Small)

\$29.9 (Large)

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

TOM KHA GAI

\$17.9 (Small)

\$26.9 (Large)

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

TOM YUM SEAFOOD

\$32.9

(LARGE ONLY)

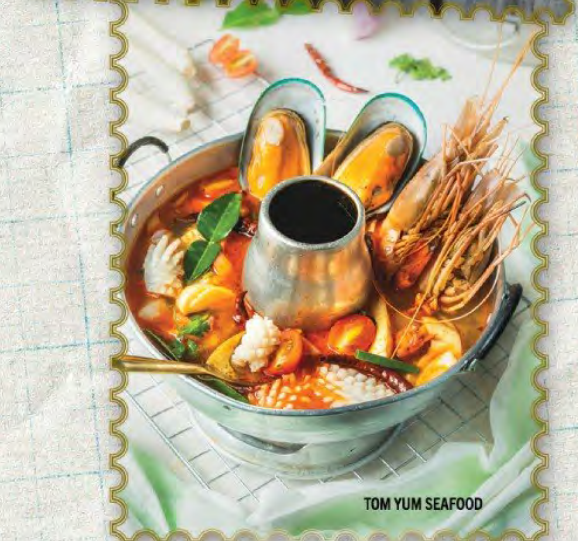
Famous spicy soup with King prawn, mussel, fish fillet and squid, flavoured with lemongrass, kaffir lime leaves, galangal, chilli jam and mushroom.



TOM YUM GOONG



TOM KHA GAI



TOM YUM SEAFOOD

G GLUTEN FREE O CONTAINS EGG
IT'S SPICY

ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)

SALAD

CHOOSE SPICE LEVEL*

SPICY LEVEL : MILD, MEDIUM or HOT

SOMTUM THAI

(Bangkok style papaya salad)

🔥🔥🔥\$22.9

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

PAPAYA SALAD

w/BBQ PORK 🍖

.....\$25.9
Thai style grilled marinated pork, served with Thai papaya salad.

PAPAYA SALAD

w/CRISPY SOFT SHELL CRAB 🦀

.....\$29.9

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

PAPAYA SALAD

w/BBQ WAGYU BEEF 🍖

(medium)\$32.9

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

PAPAYA SALAD

w/BBQ CHICKEN 🍗

(medium)\$27.9

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

🔥 MILD 🔥 IT'S SPICY 🍷 GLUTEN FREE
🌰 CONTAINS PEANUTS 🌱 CONTAINS SESAME
🐚 CONTAINS OTHER NUTS
ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)



SOM TUM THAI



PAPAYA SALAD w/ BBQ WAGYU BEEF



PAPAYA SALAD with THAI STYLE BBQ CHICKEN

FRUIT SALAD with CRISPY PRAWNS



NEW



WAGYU BEEF SALAD



PAPAYA SALAD with CRISPY SOFT SHELL CRAB



BBQ PORK SALAD

ROAST DUCK SALAD\$28.9

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

WAGYU BEEF SALAD\$32.9

Medium cooked Wagyu beef in Thai chilli lime dressing.

BBQ PORK SALAD\$25.9

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

FRUIT SALAD with CRISPY PRAWNS\$26.9

Apple, strawberry, cherry tomato, pineapple mixed with sesame dressing. Topped with crispy prawns.

ALL OUR SEAFOOD IS OF MIXED ORIGIN (M) / SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%

GRILL & FRY



WAGYU BEEF on GRILL \$32.9

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

BBQ PORK w/STICKY RICE \$25.9

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



BBQ WAGYU BEEF w/STICKY RICE \$32.9

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

BBQ CHICKEN w/STICKY RICE \$27.9

Char grilled Thai herb marinated chicken thigh with smoke chilli and tamarind sauce with roasted ground rice.



CLASSIC STIR FRY



VEGETABLE.....	\$22.9
VEGETABLE & TOFU.....	\$22.9
CHICKEN BREAST.....	\$22.9
SQUID.....	\$23.9
FISH FILLETS.....	\$23.9
ROAST DUCK.....	\$28.9
WAGYU BEEF.....	\$32.9
PRAWNS.....	\$27.9
SEAFOOD.....	\$29.9

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

 IT'S SPICY  CONTAINS PEANUTS  CONTAINS OTHER NUTS
ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)

SURCHARGE:
SUNDAY 10%
AND PUBLIC
HOLIDAYS 15%



STREET PORK BELLY

KA-NA MOO-GROB\$28.9

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\$28.9

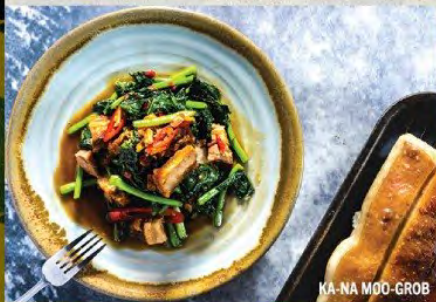
Stir-fried morning glory with crispy pork belly, soy bean, garlic and chilli (seasonal).

PRIG-KHING MOO-GROB\$28.9

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\$28.9

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 BANGKOK



GRA PRAO GAI\$25.9

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



UDON PAD KEE MAO\$27.9

A fusion dish of Udon Japanese noodles stir-fried with chicken breast, prawn, egg, fragrant herbs, garlic, chilli, peppercorn, lime leaf and Kra-Chai.



STIR-FRIED BRAISED BEEF with holy basil, chilli & garlic\$28.9



TOM YUM GOONG FRIED RICE\$27.9

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



STIR FRIED SALTED CHINESE BLACK OLIVES with minced chicken\$25.9



EGG NET PAD THAI\$27.9

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.

VEGETARIAN CONTAINS PEANUTS CONTAINS EGG IT'S SPICY
ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)

GRA PRAO TOFU



KANA FIRE DANG



VEGAN PAK BOONG



VEGAN CHILLI BASIL NOODLE



VEGAN



HEALTHY SHIITAKE MUSHROOM STIR FRY



TOFU SALAD



GREEN GARDEN



TOFU SALAD \$22.9

Crispy fried tofu with masculine mixed salad, red onion, cucumber, peanuts drizzled with sweet chilli peanut dressing.

VEGAN SOMTUM THAI \$22.9

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

GREEN GARDEN \$22.9

All green vegetables stir fry with Shiitake mushroom sauce.

HEALTHY SHIITAKE MUSHROOM STIR FRY \$27.9

Shiitake, King oyster mushroom, tofu, bok choy and capsicum, stir-fried with cashew nuts and Shiitake mushroom sauce.

VEGAN SEEIW

VEGETABLES \$22.9

VEGETABLES & TOFU \$22.9

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

VEGAN PAK BOONG \$22.9

Stir-fried morning glory with chilli, garlic and shiitake mushroom sauce.

KANA FIRE DANG \$22.9

Stir-fried Chinese broccoli with chilli, garlic, shiitake mushroom sauce.

GRA PRAO TOFU \$22.9

Stir-fried tofu with mixed vegetables, bok choy, basil, minced garlic, chilli, shiitake mushroom sauce.

VEGAN CHILLI BASIL NOODLE

VEGETABLES \$22.9

VEGETABLES & TOFU \$22.9

Stir-fried thin rice noodles with garlic, chilli, basil leaves with Shiitake mushroom sauce.

VEGAN FRIED RICE

VEGETABLES \$22.9

VEGETABLES & TOFU \$22.9

Stir-fried rice with Shiitake mushroom sauce.

VEGETARIAN CONTAINS PEANUTS CONTAINS OTHER NUTS IT'S SPICY

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%

NOODLE & RICE

VEGETABLE.....	\$22.9	FISH FILLETS.....	\$23.9
VEGETABLE & TOFU.....	\$22.9	ROAST DUCK.....	\$28.9
CHICKEN BREAST.....	\$22.9	WAGYU BEEF.....	\$32.9
SQUID.....	\$23.9	PRAWNS.....	\$27.9
		SEAFOOD.....	\$29.9



PAD THAI

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



PAD SEE EW

Tasty stir-fried flat rice noodles with egg, 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, egg and vegetables.



SATAY NOODLE

(Hokkien noodles or Flat rice noodles)
Stir-fried noodles with Satay sauce, egg and vegetables.



CHILLI JAM NOODLE

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

- IT'S SPICY
- GLUTEN FREE
- CONTAINS MILK
- CONTAINS EGG
- CONTAINS PEANUTS
- CONTAINS OTHER NUTS

ALL OUR SEAFOOD IS
OF MIXED ORIGIN (M)
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 egg, oyster sauce, served with sliced cucumber and cherry tomato.



SINGAPORE NOODLE

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



SUKIYAKI NOODLE STIR FRY

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



CHILLI BASIL FRIED RICE

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

CURRY



VEGETABLE.....	\$22.9	FISH FILLETS.....	\$23.9
VEGETABLE & TOFU.....	\$22.9	ROAST DUCK.....	\$28.9
CHICKEN BREAST.....	\$22.9	WAGYU BEEF.....	\$32.9
SQUID.....	\$23.9	PRAWNS.....	\$27.9
		SEAFOOD.....	\$29.9



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) \$29.9

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.

ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)
SURCHARGE: SUNDAY 10% AND PUBLIC HOLIDAYS 15%

STREET CRISPY CHICKEN



CASHEW NUT GAI GROB

Battered chicken thigh, fried to crisp and stir-fried with chilli jam sauce.

PRIG KHING GAI GROB

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

GRA PRAO GAI GROB

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

KA-NA GAI GROB

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

PAK BOONG GAI GROB

A stir fry morning glory with a little bit of chilli, garlic, soy bean, oyster sauce and fry battered chicken thigh.

SWEET & SOUR GAI GROB

Battered chicken thigh, fried to crisp and stir-fired with vegetables, tomato, pineapple, garlic and sweet and sour sauce.

APPLE SALAD GAI GROB

Battered chicken thigh, fried to crisp and dressed with green apple salad, drizzled with chilli lemon sauce.

IT'S SPICY GLUTEN FREE

CONTAINS SESAME CONTAINS PEANUTS

CONTAINS OTHER NUTS



CASHEW NUT GAI GROB



PAK BOONG GAI GROB



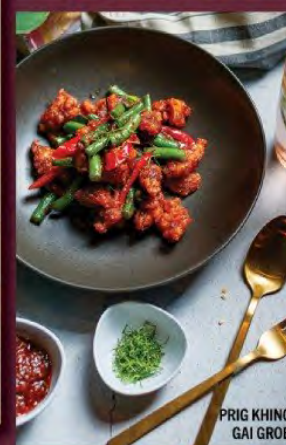
CASHEW NUT GAI GROB



APPLE SALAD 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 \$28.9

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



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

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

 GLUTEN FREE
 CONTAINS SESAME
 CONTAINS EGG
ALL OUR SEAFOOD
IS OF MIXED ORIGIN (M)

NEW



FRIED TOFU and CRAB MEAT in red gravy sauce \$28.9

Fried soft tofu in red gravy sauce, topped with crab meat, sweet corn, baby corn, carrot, shiitake mushroom, spring onion and pepper.

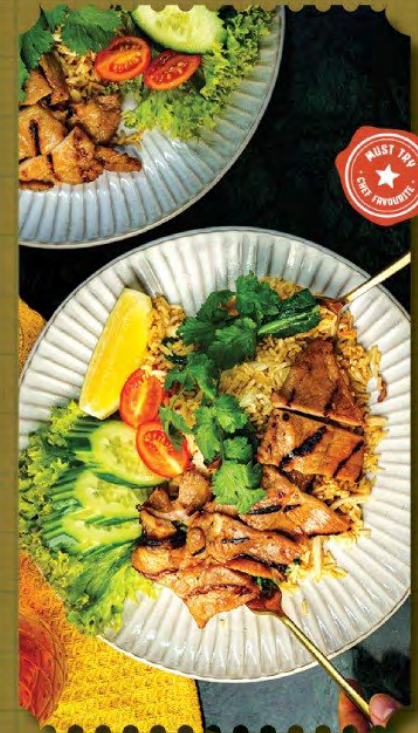
MASSAMAN LAMB SHANK \$32.9

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 \$25.9

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



OUR CHEF PROUDLY PRESENTS

ALL OUR SEAFOOD
IS OF MIXED ORIGIN (M)

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

Deep fried barramundi, dressed
with green apple salad, drizzled
with chilli lemon sauce.



STEAMED BARRAMUNDI w/soy and ginger.....\$45.9

Steamed whole barramundi with ginger,
sautéd in a tasty soy and sesame sauce.

STEAMED BARRAMUNDI w/chilli and lime\$45.9

Steamed whole barramundi dressed
with chilli and lime sauce.

FRIED BARRAMUNDI w/sweet chilli sauce.....\$45.9

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.....\$45.9

Deep fried whole barramundi with home
made tamarind sauce and mixed vegetables.
Topped with roasted chilli and fried onion.

NEW



FRIED BARRAMUNDI w/ sweet and sour Sauce.....\$45.9

Deep fried whole barramundi dressed
with vegetables, tomato, pineapple, garlic
and sweet and sour sauce.

 IT'S SPICY  GLUTEN FREE
 CONTAINS PEANUTS  CONTAINS SESAME

ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%

KING PRAWN / SOFT SHELL CRAB

GOONG AOB WOONSEN

noodle (ก๋วยเตี๋ยวปักษ์ใต้) \$32.9

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

PAD THAI

SOFT SHELL CRAB \$29.9

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

Soft shell crab stir-fried in GARI sauce, curry powder and tumeric. \$29.9

CRAB FRIED RICE

Thai local favourite - Thai style fried rice with crab meat, egg and shallots. \$27.9



GOONG AOB WOONSEN NOODLE

PUNIM CURRY



PAD THAI SOFT SHELL CRAB



CRAB FRIED RICE

IT'S SPICY CONTAINS EGG CONTAINS PEANUTS CONTAINS SESAME OIL
CONTAINS MILK ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)

ALL OUR SEAFOOD IS OF MIXED ORIGIN (M)
SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%

LIL' SWEET-DESSERTS

**MANGO
w/COCONUT
STICKY RICE**
(SEASONAL)
\$18.9



BUTTERFLY PEA SAGO

(สารพัดประโยชน์) \$14.9
Tapioca pearl served with corn, taro,
young coconut meat, served with ice-cream.



BOA LOY (บัวลอย) \$14.9

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.



**MANGO
ICE CREAM
SUNDAE**
\$12.9

Mango ice-cream, served with Coconut sticky rice, sweet coconut milk, almond slice, whipped cream and maraschino cherry.

NEW



THAI BANANA FRITTER \$10.9

Slightly sweet bananas coated in a crispy batter made of rice flour, coconut milk, shredded coconut, and sesame seeds.

ICE-CREAM

THAI MILK TEA ice-cream (2 Scoops) \$9.9

COCONUT ice-cream (2 Scoops) \$9.9

VANILLA / STRAWBERRY / CHOCOLATE ice-cream
(2 Scoops) \$8.9



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) \$14.9

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

**ROUM MIT
w/ICE-CREAM**

(รวมมิตร) \$14.9

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

**THAI RED RUBY
w/ICE-CREAM**

(ทับทิมกรวย) \$14.9

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



**BLACK STICKY RICE
THAI CUSTARD**

..... \$14.9



BANANA ROTI \$15.9

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

🔥 IT'S SPICY 🥚 CONTAINS EGG 🌿 CONTAINS SESAME 🧠 GLUTEN FREE

SURCHARGE : SUNDAY 10% AND PUBLIC HOLIDAYS 15%

SIDES

STEAMED RICE	\$4.5
ROTI	\$4.0
STEAMED RICE w/PEANUT SAUCE 	\$9.0
STICKY RICE	\$5.5
COCONUT RICE	\$5.5
CHIPS	\$9.5
PEANUT SAUCE 	\$4.5

KIDS MENU



FRIED RICE
with CHICKEN WINGS

HOKKIEN NOODLE w/SPRING ROLL 	\$13.9
FRIED RICE w/CHICKEN WINGS 	\$13.9
FISH & CHIPS	\$13.9



HOKKIEN NOODLE
with SPRING ROLL