

Starters

- Keaw gai tod** 🥜 10++
Fried wonton sheet with oyster sauce-marinated chicken
- Tod man pla** S GF 11++
Fried fish cake mixed with red curry paste
- Poh pia phak** 🍳 🌱 🥜 12++
Vegetable spring roll with sesame oil, sweet chili sauce
- Satay gai** 🥜 14++
Grilled chicken skewers marinated with curry powder, peanut sauce
- See krong moo tod** P 18++
Crispy pork ribs, homemade chili sauce, fish sauce

Salads

- Somtum thai** GF 🥜 10++
Shredded papaya, chili, long bean, peanut, tomato, dried shrimp with palm sugar and lime dressing
- Pla goong** GF 14++
Shrimp, lemongrass kaffir lime leaf, shallot with spicy dressing
- Yum nua yang** 🍳 🥜 GF 16++
Grilled marinated beef angus striploin, cucumber, spring onion, shallot, tomato, oyster sauce, fish sauce, with spicy dressing
- Yum woon sen ta-lay** P GF 🥜 18++
Glass noodle, mixed seafood, pork, shallot, spring onion, tomato, celery, roasted peanut with lime dressing
- Yum ma muang** GF 🥜 12++
Shredded green mango, shallot, spring onion, cashew nut, fish sauce, with sweet and sour dressing

Most of our starters can be prepared vegetarian or vegan without fish sauce 🌱



Soup

Tom yum goong 🍲 GF **18++**

Thailand's famous hot and sour soup with prawn, lemongrass, kaffir lime leaves, galangal, and straw mushroom

Tom kha gai GF **14++**

Aromatic coconut soup with chicken, lemongrass, kaffir lime leaves, galangal, fish sauce, straw mushroom, and coriander

Pho teak ta-lay GF **16++**

Thai hot soup with hot basil, lemon grass, kaffir lime leaf, lime, mushroom with mixed seafood

Local fish for two people

Pla neung ma now GF **52++**

Thai style steamed fish with garlic, celery, red chili, coriander, and lime

Pla sam rod **52++**

Thai style deep fried fish with homemade sweet chili sauce

Wok

Gai pad med ma-muang 🍲 **22++**

Stir fried chicken with mixed capsicum, cashew nut, onion, oyster sauce, sesame oil and chili paste

Pad prik thai dum nua **24++**

Stir fried beef with fresh pepper corn, mixed capsicum, onion, oyster sauce, soy sauce

Pad kra prao gai **22++**

Stir fried Thai hot basil, minced chicken, long bean, carrot, chili, garlic & oyster sauce, soy sauce

Pad phak choy 🌱 GF **18++**

Stir fried bok choy, garlic with mushroom sauce

Pad phak boong fai daeng 🌱 **20++**

Stir fried morning glory, chili, garlic, soybean, mushroom sauce

Vegetarian Option 🌱 Vegan Dish 🌱 Signature Dish 🍲 Nuts 🥜 Pork P Gluten Free GF Dairy Free 🚫

Prices are quoted in USD and DO NOT INCLUDE 10% Service Charge and any Prevailing Government Taxes

***ITEMS WILL CARRY A SUPPLEMENT CHARGE FOR DINE AROUND GUEST**

Curry

Gaeng kheaw wan gai GF 20++

Green chicken curry in coconut milk with pea eggplant, Thai eggplant, carrot, sweet basil, shrimp paste, fish sauce

Gaeng phed tha lay GF 24++

Thai style red seafood curry in coconut milk with bamboo shoot, pea eggplant, shrimp paste, sweet basil,

Massaman nua GF 🥜👨🍳 28++

Slow cooked wagyu beef cheek in massaman curry, shallot, star anis, cinnamon stick, cashew nuts, shrimp paste, fish sauce, baby potato

Panang goong GF 24++

Panang curry with shrimps, in coconut milk, kaffir lime leaf, fish sauce

Gaeng poo nim bai cha plu 32++*

Thai style soft shell crab curry in coconut milk with betel leaf

***Dine Around Supplement 5++**

Our curries are served with jasmine or brown Thai rice.

Green and red curry can be served vegan. ✓

Noodles

Kouy teaw gai toon 20++

Braise chicken soup with egg noodle, soy sauce, bean sprout, bok choy, thai parsley, oyster sauce, fish sauce

Pad khee mao moo P 26++

Stir fried flat noodles with pork, oyster sauce, egg, kale, baby corn, hot basil, fresh green pepper corn, soy sauce




Pad see eiw nua 👨🍳 24++

Stir fried flat noodles with beef, oyster sauce, egg, kale, carrot, soy sauce

Pad thai goong GF 🥜 24++

Stir fried rice noodle, prawn, chinese chives, bean sprout, shallot, peanut, egg with tamarind palm sugar, and fish sauce

Rice

- Khao pad khai** 16++
Stir fried jasmine rice with egg, spring onion, carrot, soy sauce, fish sauce
- Khao pad sapparod goong**   24++
Stir fried jasmine rice with prawns, egg, curry powder, pineapple, cashew nut soy sauce, fish sauce
- Khao pad phak**  15++
Stir fried jasmine rice with broccoli, spring onion, carrot, soy sauce

Dessert GF

- Khao neaw ma-muang**  14++
Sweet pandan sticky rice with sweet yellow mango and coconut cream
- Tub tim krob** 10++
Ruby water chestnut coated with tapioca flour in salak syrup served with coconut milk
- Klouy tod i-tim pheuak** 12++
Deep fried ripe banana and top with taro ice cream
- I tim ruam mit** 18++
for 2 persons to share, selection of taro, jackfruit, salak ice cream, served with sweet sticky rice, sweet potato in syrup, red beans, and basil seeds
- Phollamai ruam** 14++
Fresh seasonal fruits
- I-tim pheuak** 5++
Homemade taro ice-cream
- I-tim kha nhoon** 5++
Homemade jackfruit ice-cream
- I-tim sa lak** 5++
Homemade Salak ice-cream

Kids

Tom jued gai GF

6++

Clear soup chicken, carrot, potato, celery, fish sauce

Khao pad khai with gai satay

8++

Fried rice with egg, carrot, spring onion, soya sauce, fish sauce serves with marination chicken skewer in curry powder

Bamee pad goong with keaw tod

10++

Stir fried egg noodle, kale, carrot, baby corn, shrimp, egg, oyster sauce, soy sauce served with deep fried wonton chicken

Pad kra prao gai with khai daow

9++

Stir fried thai hot basil, chicken minced, long bean, carrot, garlic, oyster sauce, soy sauce serves with egg sunny side up top on jasmine rice

Kids khao neaw ma-muang GF

8++

Sweet pandan sticky rice with sweet yellow mango and coconut cream

Ice Cream Selection

Per scoop

4++

Per two scoops

6++