



Menu

Starters

\$

Poh Pia Phak **V**

17

Vegetable spring roll with sesame oil & sweet chili sauce

Satay Ga **N**

22

Grilled chicken skewers marinated with turmeric powder & peanut sauce

See Krong Moo Tod **P**

28

Pork ribs glazed with sweet hoisin sauce, chilli & garlic served with cabbage salad

Kha Nhom Pung Nah Goong **S**

26

Thai shrimp toast with spicy mayo & cucumber salad

Salads

Somtum Thai **N GF S**

20

Shredded papaya, chili, long bean, peanut, tomato, dried shrimp with palm sugar & lime dressing

Pla Goong **GF S**

26

Shrimp, lemongrass kaffir lime leaf & shallot with spicy dressing

Yum Nua Yang **GF S**

27

Grilled marinated beef, cucumber, peanuts, green mango & citrus pomelo sauce

Yum Ma Muang Ped Rom Khuan **N GF S**

30

Shredded green mango, shallot, spring onion, cashew nut, fish sauce, dry shrimp with smoked duck & hoisin sauce

Soup

Tom Yum Goong **GF S**

29

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

Tom Kha Gai **GF**

25

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

Pho Teak Ta-lay **GF S**

30

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

P - Pork **V** - Vegetarian **S** - Seafood **A** - Alcohol **N** - Nuts **D** - Dairy Free **SP** - Spicy **GF** - Gluten Free

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Wok	\$
XO Talay S	43
Mixed seafood, asparagus, mushroom & bok choy coated with XO sauce	
Pad Prik Thai Dum Nua	40
Stir fried beef with fresh pepper corn, mixed capsicum, onion, mushroom sauce & soy sauce	
Pad Kra Prao Gai	34
Stir fried Thai hot basil, minced chicken, long bean, carrot, chili, garlic, mushroom & soy sauce	
Pad Phak Choy V	29
Stir fried bok choy & garlic with mushroom sauce	
Hung Lay Moo Sam Chan P	43
Pork belly with yellow thai curry, cashew nut, bok choy & tamarind	
Curry	
Gaeng Kheaw Wan Gai GF	37
Green chicken curry in coconut milk with pea eggplant, Thai eggplant, carrot, sweet basil, shrimp paste & fish sauce	
Gaeng Phed Tha Lay GF	40
Thai style red seafood curry in coconut milk with bamboo shoot, pea eggplant, shrimp paste, sweet basil & carrot	
Massaman Nua N GF	43
Slow cooked beef cheek in massaman curry, shallot, star anis, cinnamon stick, cashew nuts, fish sauce & baby potato	
Gaeng Dang Phak	39
Mixed veggies cooked with coconut cream, red curry, sweet basil & chilli oil	
Fish (Whole Fish to Share)	
Pla Neung Ma Now GF	59
Thai style steamed fish with garlic, celery, red chili, coriander & lime	
Pla Sam Rod	59
Thai style deep fried fish with homemade sweet chili sauce	

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Noodles

\$

Pad See Eiw Nua

39

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

Pad Thai Goong **GF S**

37

Stir fried jasmine rice with broccoli, spring onion, carrot & soy sauce

Rice

Jasmine Rice

Sharing for Two

8

Sharing for Four

12

Khao Pad Khai

18

Stir fried jasmine rice with egg, spring onion, carrot & soy sauce

18

Khao Pad Phak **V**

Stir fried jasmine rice with broccoli, spring onion, carrot & soy sauce

Desserts

22

Khao Neaw Ma-Muang **GF V**

Sweet pandan sticky rice with sweet yellow mango & coconut cream

19

Klout Tod I-Tim Pheuak

Deep fried ripe banana topped with taro ice cream

19

I-Tim Ruam Mit **N**

Selection of taro, jackfruit, salak ice cream, served with sweet sticky rice, roasted coconut, sweet corn & peanut

16

Phollamai Ruam

Fresh seasonal fruits

9

I-Tim Pheuak

Homemade taro ice-cream

9

I-Tim Kha Nhoon

Homemade jackfruit ice-cream

9

I-Tim Sa Lak

Homemade Salak ice-cream

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Kids Menu

Mains

\$

Khao Pad Khai with Gai Satay

16

Fried rice with egg, carrot, spring onion, soy sauce & fish sauce served with marination chicken skewer in turmeric powder

Bamee Pad Goong with Keaw Tod

18

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

Piek Gai Tod

14

Honey glazed mini chicken wings with steamed rice

Kids Khao Neaw Ma-Muang **GF V**

14

Sweet pandan sticky rice with sweet yellow mango & coconut cream

Ice Cream Selection

Per Scoop

6

Per Two Scoops

8

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