





















## Starters

- Poh Pia Phak**  12  
Vegetable spring roll with sesame oil, sweet chili sauce
- Satay Gai**  17  
Grilled chicken skewers marinated with turmeric powder, peanut sauce
- See Krong Moo Tod**  22  
Crispy pork ribs, homemade chili sauce
- Piek Gai Tod** 19  
Marinated deep fried chicken wings served with homemade chili sauce

## Salads

- Somtum Thai**    15  
Shredded papaya, chili, long bean, peanut, tomato, dried shrimp with palm sugar and lime dressing
- Pla Goong**   17  
Shrimp, lemongrass kaffir lime leaf, shallot with spicy dressing
- Yum Nua Yang**   20  
Grilled marinated beef angus striploin, cucumber, spring onion, shallot, tomato, oyster sauce, fish sauce, with spicy dressing
- Yum Ma Muang**    15  
Shredded green mango, shallot, spring onion, cashew nut, fish sauce, with sweet and sour dressing

## Soup

- Tom Yum Goong**   22  
Thailand's famous hot and sour soup with prawn, lemongrass, kaffir lime leaves, galangal, and straw mushroom
- Tom Kha Gai**  17  
Aromatic coconut soup with chicken, lemongrass, kaffir lime leaves, galangal, fish sauce, straw mushroom, and coriander
- Pho Teak Ta-lay**   22  
Thai hot soup with hot basil, lemon grass, kaffir lime leaf, lime, mushroom with mixed seafood

 Vegetarian  Vegan  Nuts  Seafood  Gluten Free  Dairy Free

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## Fish (Whole Fish to Share)

- Pla Neung Ma Now** 🌱 56  
Thai style steamed fish with garlic, celery, red chili, coriander, and lime
- Pla Sam Rod** 56  
Thai style deep fried fish with homemade sweet chili sauce

## Wok

- Gai Pad Med Ma-Muang** 🌱 30  
Stir fried chicken with mixed capsicum, cashew nut, onion, mushroom sauce, sesame oil and chili paste
- Pad Prik Thai Dum Nua** 33  
Stir fried beef with fresh pepper corn, mixed capsicum, onion, mushroom sauce, soy sauce
- Pad Kra Prao Gai** 28  
Stir fried Thai hot basil, minced chicken, long bean, chili, garlic, mushroom, soy sauce
- Pad Phak Choy** 🌱 22  
Stir fried bok choy, garlic with mushroom sauce
- Pad Phak Boong Fai Daeng** 🌱 22  
Stir fried morning glory, chili, garlic, soybean, mushroom sauce

## Curry

- Gaeng Kheaw Wan Gai** 🌱 30  
Green chicken curry in coconut milk with pea eggplant, Thai eggplant, carrot, sweet basil, shrimp paste, fish sauce
- Gaeng Phed Tha Lay** 🌱 33  
Thai style seafood red curry in coconut milk with bamboo shoot, pea eggplant, shrimp paste, sweet basil, carrot
- Massaman Nua** 🌱 🌱 35  
Slow cooked beef cheek in massaman curry, shallot, star anis, cinnamon stick, cashew nuts, fish sauce, baby potato
- Panang Goong** 🌱 30  
Panang curry with shrimps, in coconut milk, kaffir lime leaf, fish sauce, pea eggplant

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## Noodles

- Pad See Eiw Nua** 33  
Stir fried flat noodles with beef, oyster sauce, egg, kale, carrot, soy sauce
- Pad Thai Goong** 🍲 🌊 31  
Stir fried rice noodles, prawns, chinese chives, bean sprout, shallot, peanut, egg with tamarind palm sugar, and fish sauce

## Rice

- Jasmine Rice**  
Sharing for Two 6  
Sharing for Four 10
- Khao Pad Khai** 16  
Stir fried jasmine rice with egg, spring onion, carrot, soy sauce
- Khao Pad Phak** 🌱 16  
Stir fried jasmine rice with broccoli, spring onion, carrot, soy sauce

## Desserts 🍲 🌱

- Khao Neaw Ma-Muang** 17  
Sweet pandan sticky rice with sweet yellow mango and coconut cream
- Klouy Tod I-Tim Pheuk** 15  
Deep fried ripe banana and top with taro ice cream
- I-Tim Ruam Mit** 🌰 14  
Selection of taro, jackfruit, salak ice cream, served with sweet sticky rice, roasted coconut, sweet corn, peanut
- Phollamai Ruam** 12  
Fresh seasonal fruits
- I-Tim Pheuk** 6  
Homemade taro ice-cream
- I-Tim Kha Nhoon** 6  
Homemade jackfruit ice-cream
- I-Tim Sa Lak** 6  
Homemade Salak ice-cream

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## Kids

<b>Khao Pad Khai with Gai Satay</b> Fried rice with egg, carrot, spring onion, soya sauce, fish sauce served with marinated chicken skewer in turmeric powder	10
<b>Bamee Pad Goong with Keaw Tod</b> Stir fried egg noodle, kale, carrot, baby corn, shrimp, egg, oyster sauce, soy sauce, served with deep fried wonton chicken	12
<b>Piek Gai Tod</b> Honey glazed mini chicken wings with steamed rice	10
<b>Kids Khao Neaw Ma-Muang</b> 🌱 🥥 Sweet pandan sticky rice with sweet yellow mango and coconut cream	10

## Ice Cream Selection

<b>Per Scoop</b>	5
<b>Per Two Scoops</b>	7

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