



Pork belly prig khing



Marinated
grilled lamb cutlet

Chilli jam crab

Massaman lamb shank
with roti

Crispy whole fish

All-Time Favourite

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| Salt and pepper squid
<i>red chilli, coriander, shallot</i> | 20.90 |
| Garlic and pepper prawn
<i>with mixed salad and sweet chilli mayonnaise</i> | 23.90 |
| Koo wa gai noodles
<i>Thailand's famous street food consisting of flat rice noodles, chicken, prawn, bean sprouts, seasoned with sweet soy sauce, sprinkled with fried onions</i> | 21.90 |
| Stir-fry green veggie (vegetarian)
<i>mixed green vegetable, fry tofu, with homemade oyster sauce</i> | 21.90 |
| Pad Thai punim
<i>stir-fried thin noodles with soft shell crab, bean sprout, tofu, shallots, crushed peanuts & egg</i> | 23.90 |
| Steamed wild barramundi fillet
<i>served with Thai dressing</i> | 22.90 |
| Chicken basil Thai stir fry
<i>ground garlic, green bean and red chilli stir fry with mince chicken</i> | 21.90 |

TRY ME!!

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| Chili jam crab
<i>crispy soft shell crab with homemade chili jam sauce</i> | 25.90 |
| Pad kana moo grob
<i>stir fry Chinese broccoli with crispy pork belly</i> | 25.90 |
| Pork belly prig khing
<i>crispy pork belly with curried paste, green bean slice</i> | 25.90 |
| Glazed duck plum sauce
<i>orange, honey, served with homemade Sita plum sauce</i> | 26.90 |
| Gang phed ped yang
<i>roast duck in red chilli curry combined with pineapple, lychees and cherry tomato by original chef</i> | 24.90 |
| Crisp and salty pork belly
<i>with hot and sour sauce, soft boiled egg</i> | 25.90 |
| Soft shell crab with green papaya salad | 25.90 |
| Crispy barramundi Thai chili jam
<i>deep fry barramundi fillet served with stir fried Thai chili jam sauce</i> | 25.90 |
| Calamari ring
<i>served with sweet chili mayonnaise</i> | 20.90 |

Chef's Suggestions

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|---|--------------|
| Green papaya salad | 13.90 |
| Thai grilled beef salad
<i>Fresh ground garlic & chilli nam yum, fried onion</i> | 22.90 |
| Marinated grilled lamb cutlet (4 pcs)
<i>Marinated grilled lamb cutlets served with stir-fried mixed vegetables in a oyster sauce</i> | 26.90 |
| Shredded roast duck salad
<i>Orange, toasted coconut, Thai chili jam dressing</i> | 26.90 |
| Soft shell crab salad
<i>mixed salad, sweet chili mayonnaise</i> | 24.90 |
| Crispy whole fish
<i>Deep fry Barramundi with sweet chili homed Sita sauce</i> | 39.90 |
| Massaman lamb shank with roti
<i>slow braised lamb shank served with sweet potato</i> | 27.90 |
| Black noodle keemao
<i>spicy and aromatic, ground fresh garlic, homemade basil sauce with seafood</i> | 26.90 |
| BBQ beef
<i>served with stir-fried mixed vegetables in oyster sauce</i> | 22.90 |



Open everyday
Dinner : 5 pm - 10 pm
Lunch : Thursday - Sunday : 11 am - 3 pm



Authentic and
exquisite Thai food

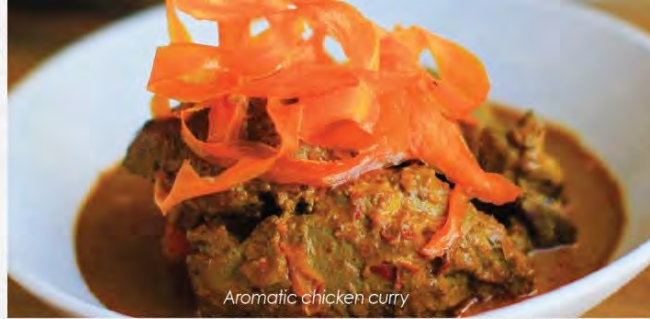
" Please inform our staff if you have any concern of food allergies because we cannot put all ingredient in menu"



Starter

Mix entrée chicken satay, fish cake, dumpling, vegetarian sprig roll	11.90
Vegetarian spring roll (4 pcs.) served with plum sauce	10.90
Curry puff (4 pcs.) filled with mixed spice, sweet potato, peas	10.90
Steamed prawn & chicken dumpling (4 pcs.)	12.90
Grilled chicken satay (6 skewers) GF with peanut sauce	12.90
Seafood spring roll (4 pcs.) mixed crab and prawn served with plum sauce	9.90
Prawn betel leaf (2 pcs.) toaster coconut, peanut, mixed herb	10.90
Thai fish cake (4 pcs.) with sweet chili sauce, cucumber, peanut crush	10.90
Scallop (4 pcs.) served with Thai dressing, cucumber	12.90
Crispy soft shell crab served with sweet chili sauce	14.90
Grilled prawn satay (6 skewers) served with peanut sauce and cucumber relish	17.90
Crispy prawn wonton (4 pcs.) served with sweet chili sauce	13.90
Duck pancake (2 pcs.)	12.90
Spicy crispy wing (6 pcs.)	15.90

GF means "this meal is gluten free sauce available" pls ask staff



Aromatic chicken curry

Create your own Meal	
Mixed vegetable	17.90
Tofu	17.90
Chicken	17.90
Beef	17.90
Roast duck	22.90
Crispy pork belly	22.90
Prawn	22.90
Seafood	22.90

Curry

All gluten free available

Green Thai curry 🌶️	Create your own Meal
Red Thai curry 🌶️	Create your own Meal
Massaman beef slow braised beef, spice served sweet potato	22.90
Massaman duck curry roasted duck served with slow massaman curry sauce, cashew nut, sweet potato	26.90
Aromatic chicken curry 🌶️ tender fillet cooked in house with blended spice, turmeric, sweet potato medium hot	22.90
Tom yum prawn 🌶️ hot & sour soup local prawn with mixed Thai herb & fresh chili, mushroom	15.90
Tom kha prawn coconut soup 🌶️ young galangal & mushroom	15.90
Tom kha chicken 🌶️ young galangal & mushroom with coconut soup	15.90

Stir fry

Create your own Meal

Oyster assorted vegetable, fried shallot, lightly oyster sauce	
Cashew nut 🌶️ assorted vegetable, Thai chili jam, roast cashew nut, dry red chili	
Fragrant chili basil 🌶️ ground fresh garlic, long red chili, fresh basil leaves	
Ginger and shallot shredded fresh ginger, black fungus, green shallot	
Satay sauce assorted vegetable, peanut sauce	

🌶️ means "medium hot"

🌶️🌶️ means "hot and Spicy"



Noodles

Create your own Meal

Pad Thai thin rice noodles with egg, fried bean curd, bean sprout, ground peanut	
Pad see-ew flat rice noodles wok-fried with egg, mixed Asian green, dark soy sauce	
Pad kee mao 🌶️ flat rice noodles with ground fresh garlic & chili, egg, basil	
Cashewnut noodles 🌶️ flat rice noodles wok-fried with egg, Thai chili jam, roast cashew nut	
Thai fried rice a street food classic fried rice with egg, tomato, brown onion, mixed Asian green	
Hokkien noodles thick egg noodle, vegetable, ground fresh garlic	

Side dish

Jasmine rice	3.00
Rice with peanut sauce	5.00
Roti bread	4.00
Egg fried rice	13.90
Peanut sauce	4.00
Roti with peanut sauce	5.00

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