### • ENTRÉE •



SATAY CHICKEN (6 skewers)

Grilled marinated chicken thigh on skewer, served with peanut sauce and cucumber relish.



KANOM JEEB (4) .... .. \$12.9

... \$12.9 A perfect combination of prawn and chicken dumplings steamed and served with chilli and sweet soy dipping.



NET SPRING ROLL ........ \$12.9

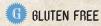
Shrimp, crab net spring roll, served with plum sauce.

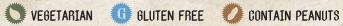


SPRING ROLL (4)

Deep fried rice paper roll filled with cabbage, carrot, celery, vermicelli and sliced black fungus, served with plum sauce.









CHICKEN WINGS ......



Prawn wrapped in a crunchy potato noodle. Served with plum sauce.



SCALLOP WATER FALL

Grilled scallops with chilli and lime dressing.

**CHICKEN KATSU BAO** 



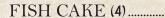
#### PRAWN CAKE

Deep fried marinated minced prawn and pork, mixed with Thai herb and bread crumb, served with plum sauce.



DUCK PANCAKE (4) \$18.9

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



Thai fish cake with authentic herbs and spices. Served with sweet chilli sauce.



CURRY PUFF (4) ...

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



...\$12.9 SOY SEARED SCALLOP.......\$15.9

Pan seared scallop on the bed of seasoning seaweed and glass noodle, dressed with delicious homemade soy sauce.







.\$29.9



**BBO WAGYU BEEF** w/STICKY RICE.

Thai style grilled marinated wagyu beef with herb, served with steamed sticky rice and chilli dip



THAI FRIED CHICKEN w/STICKY RICE...

..\$25.9

Thai fried chicken served with steamed sticky rice and sweet chilli sauce.



**BBO PORK** w/STICKY RICE..... \$25.9

Thai style grilled marinated pork with herb, served with steamed sticky rice and chilli dip.



served with vegetable and Nam Jim Jeaw (Chilli Dip).



SALT & PEPPER SQUID......\$22.9

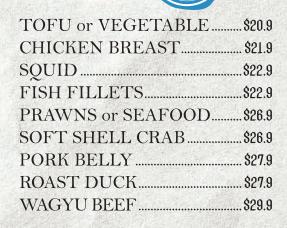
Deep fried salt and pepper squid served with sweet chilli sauce.

#### SALT & PEPPER SOFT SHELL CRAB

Crispy soft shell crab served with sweet chilli sauce, mixed vegetables, dressed with Thai style salad dressing.



# STIR FRY



#### 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



💋 IT'S SPICY 🙋 CONTAIN PEANUTS 🗰 CONTAIN OTHER NUTS

#### CHINESE BROCCOLI w/MARINATED PORK

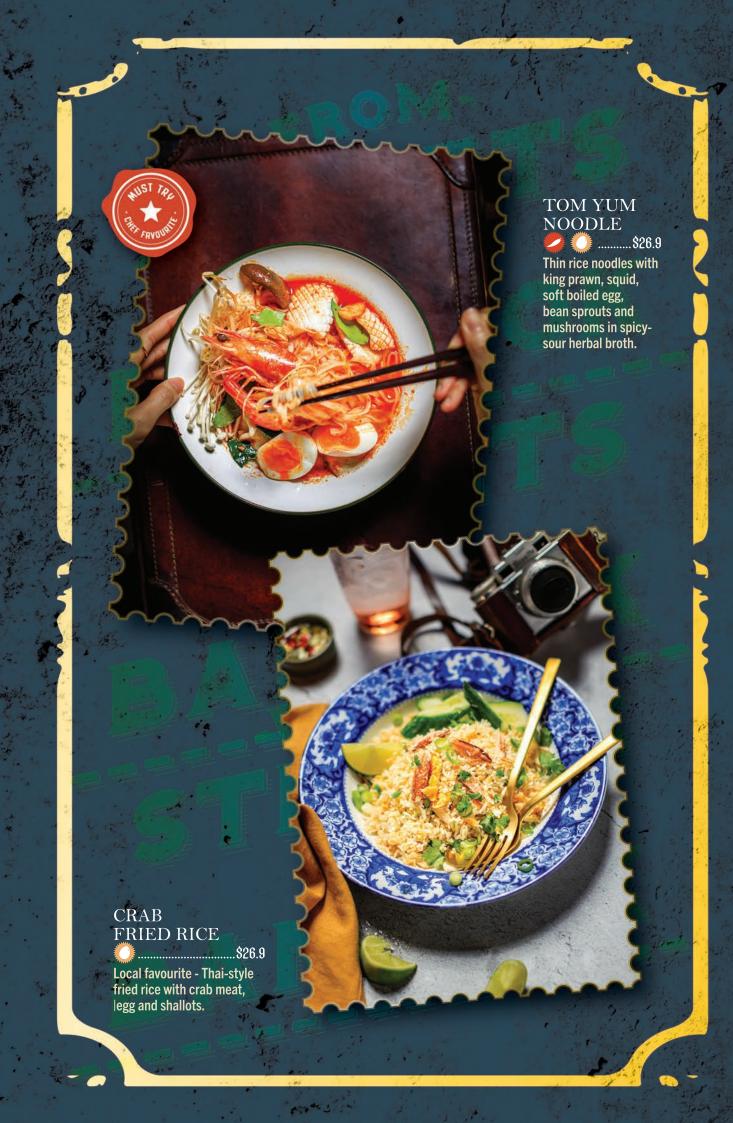
GRA PRAO GAI 🥏 ...... Stir-fried holy basil leaves with minced chicken, ... \$25.9 minced chilli, garlic and Gra Prao sauce.

Chinese broccoli, sliced grilled marinated pork stir-fried with oyster sauce, garlic and dash of chilli.









#### CRISPY CHICKEN **CASHEW NUT**

....\$22.9

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

#### PRIG KHING GAI GROB ......\$22.9

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

#### GRA PRAO GAI GROB .... \$22.9

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

#### KA-NA GAI GROB

\$22.9

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

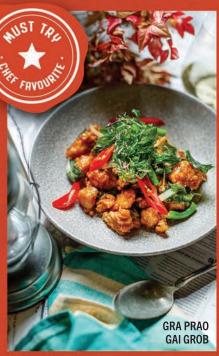
#### PAK BOONG

GAI GROB ......\$22.9 A famous stir fry battered

chicken breasts with chilli, garlic, onion, beans, baby corn, holy basil and oyster sauce. (Seasonal)

#### CRISPY GARLIC SRI-RACHA CHICKEN ........\$22.9

Battered chicken breasts fried to crisp, then fried in garlic, chilli and shallot. Serve with Sri-racha hot sauce.

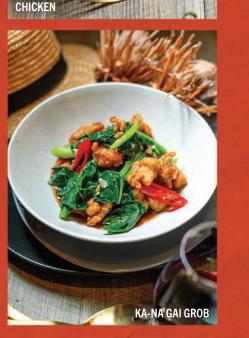




















## NOODLE © RICE

TOFU	\$20.9
VEGETABLE	\$20.9
CHICKEN BREAST	\$21.9
SQUID	\$22.9
FISH FILLETS	

PRAWN or SEAFOOD	\$26.9
SOFT SHELL CRAB	\$26.9
ROAST DUCK	\$27.9
PORK BELLY	\$27.9
WAGYU BEEF	\$29.9



PAD THAI O GO

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



CHILLI BASIL NOODLE (HOKKIEN NOODLES or FLAT RICE NOODLES)

Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil leaves and vegetables.



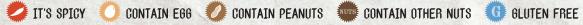
PAD SEEIW ()

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



SATAY NOODLE O (HOKKIEN NOODLES or FLAT RICE NOODLES)

Stir-fried noodles with creamy peanut sauce.















CHILLI JAM NOODLE O (HOKKIEN NOODLES or FLAT RICE NOODLES)

Stir-fried noodles with chilli jam, roasted cashew nuts and assorted vegetables, then topped with roasted chilli.



SINGAPORE NOODLE

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



THAI FRIED RICE ()

Thai style fried rice stirred with oyster sauce, served with sliced cucumber and cherry tomato.



CHILLI BASIL FRIED RICE ()

Fried rice with chilli and basil with oyster sauce.



TOM YUM FRIED RICE ()

Fried rice with Tom Yum paste, flavoured with lemongrass and kaffir lime leaves. Served with sliced cucumber and cherry tomato.



LAKSA O NUTS

A popular coconut curry soup with vermicelli noodles, bok choy, bean sprouts and fried tofu.



TOFU or VEGETABLE ......\$20.9 CHICKEN BREAST.....\$21.9 SOUID..... ..\$22.9 FISH FILLETS..... ....\$22.9 PRAWNS or SEAFOOD......\$26.9 WAGYU BEEF.....\$29.9

#### RED CURRY (6)

Creamy red curry with assorted vegetables, flavoured with red chilli paste and additional grounded paprika, tossed with fresh red chilli and basil.

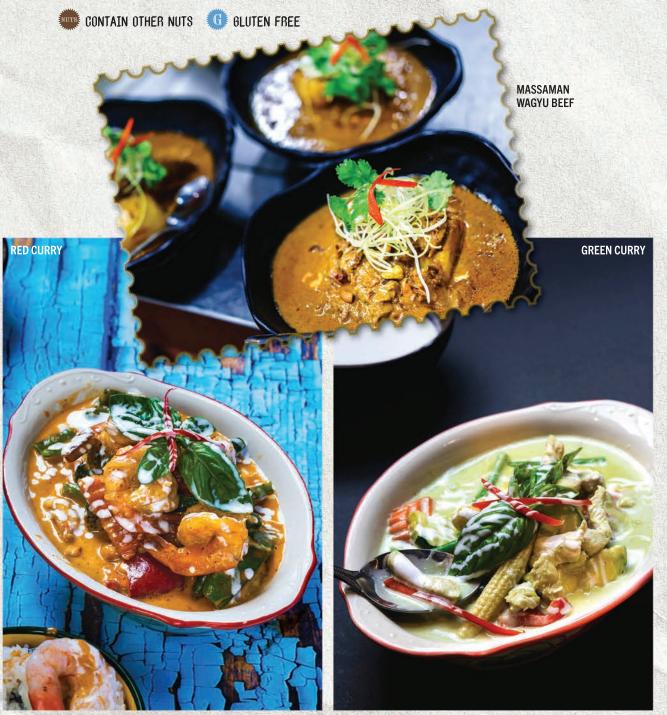
#### GREEN CURRY (

A well known Thai curry with assorted vegetables, flavoured with green chilli paste, kaffir lime leaves, fresh red chilli and basil.

#### MASSAMAN WAGYU BEEF

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 and fried onion.







#### 

A 600-650g rack of tender pork ribs slow cooked and grilled with Thai style barbeque sauce served with vegetables and chips.

#### PINEAPPLE FRIED RICE O ......\$27.9

A special Thai fried rice with prawns, chicken, peas, carrots, corn and pineapple flavoured with grounded turmeric, served in a pineapple shell.

#### MASSAMAN LAMB SHANK 6 ...... \$31.9

A delicious and tender 6 hours slow cooked lamb shank with massaman curry, served with lentil puree and vegetables.

#### RED CURRY ROAST DUCK @.....

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

#### ROAST DUCK w/PLUM SAUCE.....

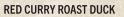
Roasted duck with blended plum sauce, topped with tantalizing garlic, cinnamon stick, star anise, served with shiitake mushrooms, broccolini and bok choy stir-fried.

#### GREEN CURRY

Roasted duck in authentic green curry combined with eggplant and bamboo shoots.

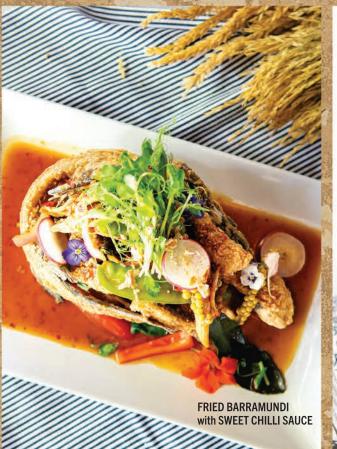


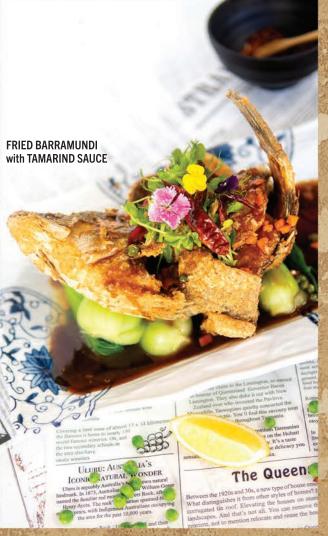


















FRIED BARRAMUNDI with GREEN APPLE SALAD

## SEAFOOD

BARRAMUNDI / KING PRAWN / SOFT SHELL CRAB

#### FRIED BARRAMUNDI w/SWEET CHILLI SAUCE..\$38.9 w/CHILLI and LIME 36 \$38.9

Deep fried whole barramundi dressed with sweet chilli sauce, kaffir lime leaves, Ka-Chai, served on and lime sauce, served on baby bok choy bed. baby bok choy bed.

#### FRIED BARRAMUNDI w/GREEN APPLE SALAD ... \$38.9

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

#### FRIED BARRAMUNDI w/TAMARIND SAUCE ..........\$38.9

Deep fried whole barramundi with homemade tamarind sauce and mixed vegetables.

#### STEAMED BARRAMUNDI

#### STEAMED BARRAMUNDI W/SOY and GINGER.....\$38.9

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

#### GRILLED KING PRAWN w/LIME LEAVE and PEPPERCORN

Grilled fresh king prawns in a combination of fragrant garlic, chilli, lime leaves, and peppercorns stir-fried with oyster sauce.

GOONG MA KHAM 2 ......\$29.9

Tempura king prawns, dressed with tamarind sauce, fried shallots, smoked chillies and served with vegetables.

#### GOONG AOB WOONSEN NOODLE .....

..\$29.9

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

#### EGG NET PAD THAI KING PRAWN O

A traditional Thai dish of fried thin rice noodle stirred with chicken breast, bean sprouts, shallot, diced tofu, crushed peanuts wrapped in egg net. Topped with grilled fresh king prawns.

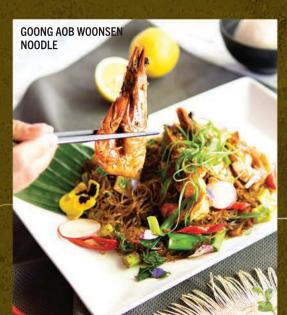
#### SEAFOOD CURRY POT 6 ......\$29.9

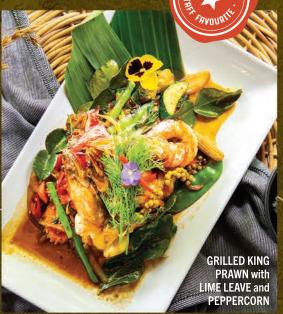
curry powder and turmeric.



Grilled fresh king prawns, black mussels, squid, fish fillets, let them simmered in curry paste, coconut milk and garnished with lime leaves.

PU NIM GARI ...\$28.9 Soft shell crabs stir fried in gari sauce,

















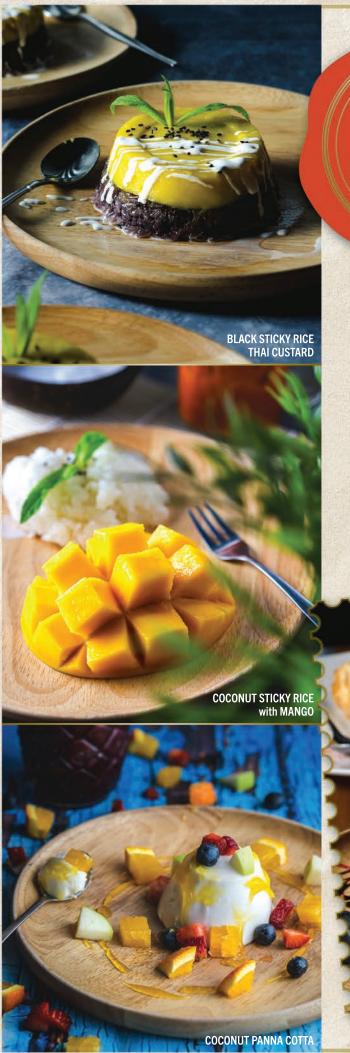














BLACK STICKY RICE THAI CUSTARD	.\$13.9
FRIED ICE CREAM	.\$15.9
COCONUT STICKY RICE w/ MANGO (SEASONAL)	.\$16.9
COCONUT PANNA COTTA	.\$13.9
DURIAN or COCONUT ICE CREAM (2 8000P8)	\$9.9
VANILLA / STRAWBERRY CHOCOLATE ICE CREAM (2 \$COOPS)	
	00.0

