

SNACKS

Chicken Spring Rolls (5) 10
Minced Chicken, Mung Bean Noodles, Wood Ear Mushroom

Shiitake Mushroom Spring Rolls (V) (5) 10
Mung Bean Noodles, Carrot, Chinese Cabbage, Tofu, Shiitake Mushroom

Curry Puff (V) (4) 10
Pea, Carrot, Potatoes, Corn, Curry Powder, Coconut Milk

Chicken Satay (4) 15
Grilled Marinated Chicken, Coconut milk, Curry Spices, Peanut sauce, Cucumber relish

Thai Fish Cake (5) 13
Fish Meat Blended with Curry Paste and Herbs

Snack Platter 24
Chicken Spring Rolls (2), Vegetable Curry Puff (2), Prawns Cake (2), Fish Cake (2), Shiitake Mushroom Spring Rolls (2)

Roti (2) with Peanut Sauce 8.0

Roti (Single) 3.5

Peanut Sauce 3.0

SMALL PLATE

Crunchy Calamari 18
Crumbed Calamari with Wasabi Mayo

Duck Pancake 18
Pickled Carrot, Pickled Radish, Spring Onion, Cucumber, Peking duck sauce

Miang Scallop (Betel leaf) 18
Seared Scallop, Peanut, Toasted Coconut, Lemongrass, Lime, Dried Shrimp & Toasted Coconut Sauce

Miang Tofu (Betel leaf) (V) 18
Fried Soft Tofu, Peanut, Toasted Coconut, Lemongrass, Lime & Toasted Coconut Sauce

Fried Chicken Wings 18
Marinated Winglet with Sriracha Chilli Mayo

KID'S CHOICE

Fried Rice with Fish Fillet 18

Fried Rice with Fried Chicken Wings 18

Bowl of Chips 8

SOUP

Tom Yum Prawns
Poached Prawns, Kaffir Lime Leaf, Oyster Mushroom, Tomato, Roasted Chilli Paste, Lime Juice
Individual 12 / Sharing 25

Tom Yum Hed
Baby King Oyster Mushroom, Oyster Mushroom, Enokitake, Kaffir Lime Leaf, Tomato, Roasted Chilli Paste, Lime Juice
Individual 12 / Sharing 25

Tom Yum Vegetables
Seasonal Vegetables, Kaffir Lime Leaf, Galangal, Oyster Mushroom, Tomato, Roasted Chilli Paste, Lime Juice
Individual 12 / Sharing 25

SALADS

Clay Mortar Papaya Salad "Som Tum" 18
Green Papaya, Cherry Tomato, Snake Bean, Peanut, Dried Shrimp, Garlic, Bird's Eye Chilli, Lime Juice

Prawn and Calamari Vermicelli Salad 22
Poached Prawn, Calamari, Mung Bean Noodles, Onion, Chilli, Tomato, Coriander, Spring Onion, Yum Dressing

Chicken Larb 22
Chicken Minced, Lemon Juice, Mint, Spring Onion, Grounded Roasted Rice, Chilli and Kaffir

Larb Hed (V) 22
Enokitake, Baby King Oyster Mushroom, Tofu, Lemon Juice, Mint, Spring Onion, Grounded Roasted Rice, Chilli

BBQ & Grill

Crying Tiger 35
Grilled Sirloin, Spicy Chilli Dipping Sauce

DESSERTS

Coconut Ice cream with coconut crumble, coconut jelly and peanut topping 15

Coconut Creme Cups with Vanilla Ice cream 15

MAINS AND CURRY

Thai Basil & Chilli 	Tofu 24 Chicken 24 Beef 24 Prawns 30
Thai Basil, Bird's Eye Chilli, Garlic, Bamboo Shoot, Bean, Bell Pepper	24
Chicken Cashew	24
Chicken, Bell Pepper, Onion, Carrot, Dried Chilli, Cashew	
Chinese Broccoli with Beef	25
Sliced Beef, Chinese Broccoli, Oyster Sauce, Garlic	
Chinese Broccoli with Tofu	24
Fried Tofu, Chinese Broccoli, Oyster Sauce, Garlic	
Seasonal Vegetables in Oyster Sauce	23
Tofu and Mixed Green Claypot(V)	24
Fried Soft Tofu, Chinese Broccoli, Chinese cabbage, Snowpea, Baby Corn, Seasonal Vegetable, Shiitake Mushroom, Mung Bean Noodle, Sesame, Egg	
Sizzling Pad Cha Seafood 	30
Prawn, Calamari, Scallop, Onion, Kaffir Lime Leaf, Green Pepper Corn, Rhizome, Chilli	
Hor-Mok 	30
Rock Ling Fillet, Egg, Basil, Galangal, Curry Paste, Chilli, Cabbage	
Rockling Black Pepper Sauce 	30
Fried Rockling, Onion, Bell Pepper, Broccoli, Spring Onion, Black Pepper Sauce	
Rockling with salad 	30
Fried Rockling, Garlic, Onion, Spring Onion, Coriander, Chilli, Green Apple	
Beef Panang Curry	24
Sliced Beef, Green Bean, Bell Pepper, Lime Leaf, Coconut Milk	
Lamb Massaman Curry	28
Braised Lamb, Potato, Carrot, Peanut	
Roast Duck Curry 	30
Roast Duck Breast, Cherry Tomato, Lychee, Bean, Bamboo shoot, Pumpkin, Zucchini, Thai Basil	
Green Curry 	Tofu 24 Chicken 24 Prawns 30
Bamboo shoot, Thai Basil, Zucchini, Bean, Bell Pepper	
Beef Red Curry 	24
Beef, Green Bean, Bamboo Shoot, Bell Pepper, Pumpkin, Zucchini, Thai Basil	

Please enquire to find out which of our dishes can be cooked as Gluten Free. Gluten Free Dishes available by request.

Please be aware that we are unable to guarantee any dish is completely free of residual nut oils or shellfish traces.

Please inform your server of any food allergies or dietary restrictions.

Take away container 50 cents each

NOODLE AND RICE

Pad Thai
Rice Noodle, Egg, Roasted Peanut, Bean Sprout, Tamarind, Garlic Chive, Dried Shrimps*
Tofu 22 / Chicken* 22 / Prawns* 26

Drunken Noodle 
Hokkien Noodle, Egg, Onion, Thai Basil, Chilli, Garlic, Bell Pepper, Chinese Broccoli, Bean Sprout
Tofu 22 / Chicken 22 / Prawns 25

Pad See-Ew
Fresh Wide Rice Noodle, Egg, Carrot, Chinese Broccoli, Sweet Soy Sauce
Tofu 22 / Chicken 22 / Prawns 25

Fried Rice
Jasmine Rice, Egg, Onion, Light Soy, Tomato, Chinese Broccoli
Tofu 22 / Chicken 22 / Prawns 25

Chilli Basil Fried Rice 
Jasmine Rice, Egg, Thai Basil, Chilli, Garlic, Onion, Carrot, Bell Pepper
Tofu 22 / Chicken 22 / Prawns 25

Jasmine Rice(per bowl)	4.00
Brown Rice (per bowl)	4.50
Coconut Rice (per bowl)	4.50
Roti (single)	3.50

BANQUETS

2-share **Crunchy Calamari**
\$85 **Chicken Green Curry**
Rockling Black Pepper Sauce
Fried Rice with Chicken

4-share **Snack Platter**
\$170 **Duck Pancake(4pcs)**
Roast Duck Curry
Tofu and Mixed Green Claypot
Chicken Cashew
Sizzling Pad Cha Seafood
Rice

BYO (Wine only) *\$5 per bottle corkage

