

Snacks/Bites

Mixed starters (minimum 2 persons)

(b,m,c)	7.50 per person	
	chicken satay, spring roll, dumpling, prawn in rice pancake, fish cake & chicken puff	
(m)	Satay gai	6.75
	grilled marinated chicken on skewer with peanut sauce	
(b)	Po pia (v)	5.95
	vegetable spring roll with chilli sauce	
(b)	Goong chub pang tod	6.95
	crispy prawn in bread crumb with chilli sauce	
(b)	Puff gai	5.25
	pan fried chicken onion potato in puff pasty with garlic & ginger dip	
(b,c)	Ka nom jeeb	5.50
	pork & prawn steamed dumpling with dark soy and garlic	
(b,c,e)	Fish cake	6.75
	traditional thai fish cake with cucumber vinaigrette sauce	
(b)	Crispy duck	13.50
	a quarter aromatic duck served with steamed pancake, cucumber, spring onion & hoi sin sauce	
(b)	Gai Tod Krob	5.50
	marinated boneless chicken chunks crispy fried and served with spicy ginger dip	
(p)	Tofu satay (v)	5.25
	deep fried tofu in bread crumbs on skewer with sweet chilli sauce	
(b,c)	Goong farr	5.95
	marinated whole prawn wrapped in rice pancake	
(h)	Pla muk	7.50
	deep fried squid with garlic, chilli & sea salt	
(h)	Peek gai tod	6.75
	crispy marinated chicken wings with lemon grass, salt & pepper	
Soups		
(c,e)	Tom yum	6.95 V/O 5.95
	hot & sour prawn soup with lemon grass, fresh chilli & lime leaves	
	Tom kha	6.95 V/O 5.95
	chicken soup with lemon grass, galangal, lime leaves & coconut cream	
Salads		
(c)	Mango salad with Prawn	9.75
	prawn with fresh mango and salad tossed in spicy thai salad dressing	
(a,c,e,h)	Yum nuer	10.50
	grilled beef fillet with onion, cucumber, tomato, celery, spring onion & hot and sour dressing	
(c,e)	Larb gai	9.75
	diced chicken salad seasoned with roasted ground rice, fish sauce, lime juice and thai spices	
(c,e,m)	Som tum	9.75
	green papaya spicy salad with sticky rice	

Signatures

(c,h,b)	Pu nim (2 pcs)	12.50
	soft shell crab tempura glazed in garlic, chilli and sea salt	
(e)	Mu sam chun	12.50
	crispy belly pork topped with thick red curry, wild ginger, long bean, lime leaves & salted duck egg	
(h)	Weeping tiger	13.50
	rib eye (200 g), grilled with slightly spiced tamarind dip	
(c,e,h)	Talay prik pao	13.95
	mixed seafood stir fried in homemade red chilli paste & thai herbs	
(h)	Gae yang bai ga prow	14.50
	grilled lamb cutlet with spicy garlic and basil sauce	
(e)	Gaeng phed ped yang	12.50
	roasted duck in red curry with coconut cream	
(c,e)	Green curry goong yang	12.50
	grilled fresh water king prawn	
(n,e,a,c,p)	Goong obb mo din	13.95
	prawn on grass noodle base with fresh garlic, ginger, celery, pepper, coriander and spring onion and finished with sesame oil	
(c,e,h)	Lobster (seasonal)	
	- with fresh garlic, pepper, chilli and sea salt	27.50
	- with pa nang curry sauce	29.50

Main courses

(h,p)	Nuer ka prow	10.50 V/O 8.95
	beef stir fried with chilli & basil leaves	
(e,h)	Goong med ma muang	10.95 V/O 9.50
	prawn stir fried with cashew nut & dried chilli	
(h,p)	Gai pud khing	10.25 V/O 8.95
	chicken stir fried with mushroom, fresh ginger & spring onion	
(e)	Jungle gai e-sam	10.75 V/O 9.75
	chicken very hot curry without coconut cream with bamboo shoot, krachai and aromatic thai herbs	
(l,b,e)	Mussaman nuer	11.50 OR 10.75
	beef OR chicken chunk in mussaman nutty curry sauce with fresh pineapple, onion, potato & tomato	
(e)	Panang gai	10.75 V/O 9.75
	chicken in panang curry sauce with coconut cream infused with kaffir lime leaves	
(e)	Green curry	10.75 V/O 9.75
	green curry with chicken	
(e)	Gaeng phed gai	10.75 V/O 9.75
	chicken in red curry with coconut cream	
(h,p)	Pak choi tofu	8.95
	stir fried pak choi with tofu & shitake mushroom	
(h)	Gai nam mun hoi broccoli	10.25
	stir fried chicken and broccoli with oyster sauce	
(h,c,p)	Prawn prik thai dum	10.95 V/O 9.50
	stir fried prawn with black pepper sauce	

Grilled

(h)	Gai yang	9.95
	thai style bar-be-cue chicken with hot sweet sauce	
(h)	Mu obb	9.95
	marinated grilled pork with garlic & pepper sauce	
(c,e)	Goong ten	13.95
	grilled large fresh water prawn with spicy dip	

Fishes

(p,e,a)	Pla nueng	13.95
	steamed sea bass fillet with fresh ginger, mushroom, onion, celery, oriental cabbage, soya bean & spring onion	
(e)	Pla kiew wan	13.95
	crispy fried sea bass fillet with green curry	
(h,e)	Pla sam rod	13.95
	pan fried sea bass fillet bedded on fresh pineapple topped with sweet tamarind sauce	
(c)	Pla Ma Now	13.95
	sea bass fillet steamed in fresh thai herbs topped with garlic, lime juice and chilli	
(c,e)	Pla sa moon pile	13.95
	crispy fried tilapia with garlic & thai herbs	

Sides

	Khao hom ma li	3.25
	steamed jasmine rice	
	Khao khing	3.75
	steamed ginger rice	
	Khao ka ti	3.75
	steamed coconut rice	
(b)	Khao neaw	3.95
	steamed sticky rice	
(d)	Khao kai	4.25
	fried rice with egg	
(e,d)	Khao chada	8.50
	chada fried rice with prawn, chicken, egg & crab meat	
(d)	Khao pad pak	5.75
	fried rice with egg and vegetable	
(b,d)	Mee	4.75
	steamed egg noodle	
(c,d,m)	Pad thai	9.50 V/O 8.50
	stir fried rice noodle with prawn, chicken, egg & pea nut	
(h)	Pak choi	6.95
	steamed pak choi with oyster sauce & garlic oil	
(h,e)	Pad pak	6.95
	stir fried mixed seasonal vegetables	
(c)	Prawn cracker	2.50
(b)	Extra	
	pancake, dips and sauces	1.00 each

EU FIC

(Food Information for Consumers Regulation)

- (a). Celery
- (b). Gluten
- (c). Crustaceans
- (d). Egg
- (e). Fish
- (f). Lupin
- (g). Milk
- (h). Molluscs
- (k). Mustard
- (l). Nuts
- (m). Peanuts
- (n). Sesame Seeds
- (p). Soya
- (s). Sulphur Dioxide

If you are allergic to any of these allergens,
please inform our staff before ordering.

