

Menu



The ingredients used in our dishes are sourced both nationally and internationally on a weekly and sometimes daily basis to bring you the best, freshest and most authentic flavours.

No peanut oil or peanuts products are used in our restaurant.

Rice oil is used for all cooking and frying.

Cashew nuts are used in some dishes, no other nuts used.

[S] Signature dish

[V] Strict vegetarian

[H] Hot and spicy

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

Please advise your waiter of any food allergies, some dishes can be modified.

ONE ENTREE

KHAO KREAB PAK MOR	[V]	4
Steamed mini rice paper parcels on endive lettuce, filled with shiitake mushroom and bean curd with soy and vinegar sauce		ea
HO MOK		9
Steamed Phuket style basa fish curry and betel leaf wrapped in banana leaf		ea
BOUR TOD	[S]	16
Phuket style fritter of green school prawns on crispy betel leaf with chilli sauce, crushed cashew nut and coriander		
PA TUD LOM		16
Deep fried king prawn wrapped in spring roll pastry and served with sweet chilli sauce(3 pcs)		
TOD MAN PLA	[S]	16
Deep fried fish and prawn fishcake served with sweet chilli sauce, cucumber, eschallot and crushed roasted cashew nut		
YUM GAI	[S]	18
Spicy salad of shredded chicken breast, lemongrass, ginger, chilli, lime juice, coriander, eschallot and crushed roasted cashew nuts		
NUA DAED DEAW		16
Lightly deep fried sun dried marinated beef strips served with Jim-Jeaw dipping sauce		
MOO DAED DEAW		16
Lightly deep fried sun dried marinated pork strips served with Jim-Jeaw dipping sauce		

TWO MAIN

PRIK KHING TAO HU	[V]	28
Stir fried crispy bean curd, wok tossed with red curry paste, green beans, chilli and kaffir lime leaf		
TAO HU PAD KHING	[V]	28
Stir fried soft beancurd with shiitake mushroom, fresh young ginger, shallot, sliced long red chilli and soy bean paste		
PAD THAI PAK	[V]	28
Vegetarian pad Thai noodle with tamarind, palm sugar, fish sauce, eschallot, bean sprouts, ground cashew nut, beancurd, egg, fresh garlic and chive		
MOO GOB PIK PAO	[S]	30
Stir fried crispy pork belly with Spicelam chilli jam, cherry tomato, spring onion and long red chilli		
MOO GOB PRIK KHING	[S]	30
Stir fried crispy pork belly, wok tossed with red curry paste, green beans, chilli and kaffir lime leaf		
GAI PAD KHING		30
Stir fried chicken breast with shiitake mushroom, new season young ginger, shallot, sliced long red chilli and soy bean paste		
PAD THAI GAI		32
Traditional pad Thai noodle with chicken breast fillet, tamarind, palm sugar, fish sauce, eschallot, bean sprouts, ground cashew nut, bean curd, egg, fresh garlic and chive		
PANANG GAI		34
Panang curry of sliced chicken breast with finely sliced kaffir lime leaf		
GAI GOB PAD BAI KAPOW	[H]	34
Stir fried chicken thigh with chilli, Thai holy basil topped with crispy holy basil		
GAENG KEOW WAAN GAI	[H]	35
Green curry of chicken breast fillet with apple egg plant, pea eggplant, kaffir lime leaf, red chilli and Thai basil		
MASSAMAN CURRY NUA		35
Rich, aromatic curry of slow cooked beef with eschallot and potato		
PAD THAI GOONG	[S]	36
Traditional pad Thai noodle with king prawns, tamarind, palm sugar, fish sauce, eschallot, bean sprouts, ground cashew nut, bean curd, egg, fresh garlic and chive		
YUM HUA PLEE	[S]	36
Shredded banana flower salad with king prawns, roasted coconut, shallots, chilli, coriander and nam pik pao dressing		

GOONG MA KHAM	[S]	38
King prawns with tamarind sauce served on a bed of Chinese broccoli		
GAENG PED YANG	[S]	39
Roast duck in red curry, pea eggplant, apple eggplant, kaffir lime leaf, chilli, cherry tomato, lychee, pineapple and Thai basil.		
PU NIM YUM MA MUANG	[S] [H]	38
Soft shell crab with green mango salad, garlic, chilli, eschallot, lemon grass, coriander and cashew nut		
CHOO CHEE SALMON	[S]	36
Deep fried steamed salmon fillet with thick choo chee curry and kaffir lime leaf		
SNAPPER PAD PRIK KHING		38
Deep fried snapper fillet, wok tossed with red curry paste, green beans, chilli and kaffir lime leaf		
PLA NUENG MA NOW	[H]	38
Steamed whole snapper with chilli and lime dressing		
PLA TORD YUM MA MUANG	[H]	38
Deep fried whole snapper topped with green mango salad, garlicm chilli, eschallot, lemon grassm coriander and cashew nut.		
THREE	SIDE DISH	
PAD PAK		16
Stir fried Chinese broccoli with garlic, chilli, shiitaki mushroom and oyster sauce		
SOM TUM	[H]	20
Green papaya salad with garlic, scud chilli, dried shrimp, toasted cashew nut, snake beans and cherry tomatoes		
KOW PAD GAI		26
Fried rice with chicken breast fillet, egg, shallot, cherry tomato and cucumber		
KOW PAD GOONG		30
Fried rice with prawns, egg, shallot, cherry tomato and cucumber		

FOUR DESSERTS

ASIAN STYLE HOUSE MADE GELATO	10
Coconut, vanilla or raspberry gelato Mandarin or lime sorbet	
KHAO NAEW I-TIM	12
Coconut gelato with sticky rice	
SAA KU	14
Tapioca pearl with coconut and dark palm sugar sauce	
KHAO NAEW DUM	16
Black sticky rice with Thai coconut custard and coconut icecream	