

# 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**

**[G] May contain gluten**

Please be aware that we are unable to guarantee any dish is completely free of nuts, residual nut oils or traces of shellfish.. Please advise your waiter of any food allergies.

## ONE ENTREE

<b>KHAO KREAB PAK MOR</b>	<b>[V] [G]</b>	4
Steamed mini rice paper parcels on endive lettuce, filled with shiitake mushroom and bean curd with soy and vinegar sauce		ea
<b>HO MOK</b>		9
Steamed Phuket style basa fish curry and betel leaf wrapped in banana leaf		ea
<b>SOM TUM</b>		14
Green papaya salad with garlic, scud chilli, dried shrimp, toasted cashew nut, snake beans and cherry tomato		
<b>BOUR TOD</b>	<b>[S] [G]</b>	14
Phuket style fritter of green school prawns on crispy betel leaf with chilli sauce, crushed cashew nut and coriander		
<b>PA TUD LOM</b>	<b>[G]</b>	16
Deep fried king prawn wrapped in spring roll pastry and served with sweet chilli sauce(3 pcs)		
<b>TOD MAN PLA</b>	<b>[S] [G]</b>	16
Deep fried fish and prawn fishcake served with sweet chilli sauce, cucumber, eschallot and crushed roasted cashew nut		
<b>YUM GAI</b>	<b>[S] [G]</b>	18
Spicy salad of shredded chicken breast, lemongrass, ginger, chilli, lime juice, coriander, eschallot and crushed roasted cashew nuts		
<b>TWO MAIN</b>		
<b>PRIK KHING TAO HU</b>	<b>[V]</b>	28
Stir fried crispy bean curd, wok tossed with red curry paste, green beans, chilli and kaffir lime leaf		
<b>TAO HU PAD KHING</b>	<b>[V]</b>	28
Stir fried soft beancurd with shiitake mushroom, fresh young ginger, shallot, sliced long red chilli and soy bean paste		
<b>GAI PAD KHING</b>	<b>[G]</b>	30
Stir fried chicken breast with shiitake mushroom, new season young ginger, shallot, sliced long red chilli and soy bean paste		
<b>MOO GOB PIK PAO</b>	<b>[S] [G]</b>	30
Stir fried crispy pork belly with Spicelam chilli jam, cherry tomato, spring onion and long red chilli		
<b>PANANG GAI</b>		34
Panang curry of sliced chicken breast with finely sliced kaffir lime leaf		

<b>GAI GOB PAD BAI KAPOW</b>	<b>[G]</b>	34
Stir fried chicken thigh with chilli, Thai holy basil topped with crispy holy basil		
<b>GAENG KEOW WAAN GAI</b>		34
Green curry of chicken breast fillet with apple egg plant, pea eggplant, kaffir lime leaf, red chilli and Thai basil		
<b>MASSAMAN CURRY NUA</b>		34
Rich, aromatic curry of slow cooked beef with eschallot and potato		
<b>YUM HUA PLEE</b>	<b>[S]</b>	35
Shredded banana flower salad with king prawns, roasted coconut, shallots, chilli, coriander and nam pik pao dressing		
<b>MASSAMAN CURRY PED</b>		36
Rich, aromatic curry of roast duck with eschallot and potato		
<b>PLA LARD PRIK</b>	<b>[G]</b>	38
Deep fried whole snapper, with SpiceJam chilli sauce sweet sour salty and topped with crispy Thai basil		
<b>GAENG PED YANG</b>	<b>[S] [G]</b>	38
Roast duck in red curry, pea eggplant, apple eggplant, kaffir lime leaf, chilli, cherry tomato, lychee, pineapple and Thai basil.		
<b>SNAPPER PAD PRIK KHING</b>		38
Deep fried snapper fillet, wok tossed with red curry paste, green beans, chilli and kaffir lime leaf		
<b>SALMON RARD NAM PLA</b>	<b>[S]</b>	38
Deep fried steamed salmon fillet with premium blend fish sauce, served with green mango salad, coriander, eschallot and crushed cashew nut		
<b>GOONG MA KHAM</b>	<b>[S]</b>	38
King prawns with tamarind sauce served on a bed of Chinese broccoli		
<b>GOONG PAD PHONG GA REE</b>	<b>[S] [G]</b>	38
King prawns stir fried with curry powder, shallot,, fried chilli, Chinese celery and egg		
<b>THREE</b>	<b>SIDE DISH</b>	
<b>PAD PAK</b>	<b>[G]</b>	16
Stir fried Chinese broccoli with garlic, chilli, shiitaki mushroom and oyster sauce		
<b>SOM TUM</b>		20
Green papaya salad with garlic, scud chilli, dried shrimp, toasted cashew nut, snake beans and cherry tomatoes		

<b>PAD THAI PAK</b>	<b>[V] [G]</b>	22
Traditional pad thai noodle with chicken breast fillet, tamarind, palm sugar, fish sauce, eschallot, bean sprouts, ground cashew nut, beancurd, egg, fresh garlic and chive		
<b>PAD THAI GAI</b>	<b>[G]</b>	26
Traditional pad thai noodle with chicken breast fillet, tamarind, palm sugar, fish sauce, eschallot, bean sprouts, ground cashew nut, beancurd, egg, fresh garlic and chive		
<b>PAD THAI GOONG</b>	<b>[S] [G]</b>	30
Traditional pad Thai noodle with king prawns, tamarind, palm sugar, fish sauce, eschallot, bean sprouts, ground cashew nut, beancurd, egg, fresh garlic and chive		

## **FOUR** DESSERTS

<b>ASIAN STYLE HOUSE MADE ICE CREAM</b>	10
Taro or coconut ice cream with sticky rice. Mandarin, lime or sour cherry sorbet	
<b>SAA KU</b>	14
Tapioca pearl with coconut and dark palm sugar sauce	
<b>KHAO NAEW DUM</b>	16
Warm black sticky rice with Thai coconut custard and coconut icecream	