

Starters

- 1 Spring roll (V) 3 pcs. 6.90
- 2 Money bag (chicken mince) 3 pcs. 6.90
- 3 Curry puff (beef mince) 3 pcs. 6.90
- 4 Fish Cake 3 pcs. 6.90
- 5 Fresh Roll (V) 3 pcs. 6.90
- 6 Duck Pancake (Peking Duck Roll) 2 pcs. 6.90
- 7 Prawn Wonton (Deep Fry) 8 pcs. 8.90
- 8 Prawn Dumpling (Stream) 4 pcs. 8.90
- 9 Chicken Wing 4 pcs. 6.90
- 10 Chicken Stay (Skewer) 3 pcs. 7.90
- 11 BBQ Pork (Skewer) 3 pcs. 7.90
- 12 Stuff Eggplant (prawn and chicken) 4 pcs. 8.90
- 13 Twiced cook boil egg with tamarind sauce 4 pcs. 6.90
- 14 Mix Entree (5 Pcs) 10.90
Combination of Spring roll, Fish cake, Money bag, curry puff and Chicken Satay.



Salt & Pepper

- 15 Salt & Pepper Squid 12.90
- 16 Salt & Pepper Soft shell Crab 12.90
- 17 Salt & Pepper Tofu (V) 12.90



BBQ & GRILL

- 18 BBQ Chicken (Gai - Yang) 14.90
Authentic Thai Grilled Chicken Marinated with Thai herb, Garlic, and seasoning. Served with sweet chili sauce and mixed vegetables.
- 19 BBQ Beef (Seua - Rong - Hai) 16.90
Thai Style marinated beef with seasoning, Thai herb served with Thai style homemade sauce (nam jim jeaw) and mixed vegetables.
- 20 BBQ Calamari 14.90
Delicious calamari served with a squeeze of lemon, and homemade spicy ginger sauce and mixed vegetables.
- 21 BBQ King Prawns (Tiger Prawns) (4 pcs) 18.90
The Essential of Classic Thailand Cooking served with homemade dressing and grilled mixed vegetables.
- 22 BBQ Lamb Cutlets (4 pcs) 17.90
Marinated with Thai herb and five spices served with nam jim Thai Eastern style and mixed vegetables.

Salad

- 23 Som - Tum Thai 14.90
Spicy green papaya salad with chillies, fish sauce, lime juice, beans, peanuts, garlic, and dried shrimp that combines spicy, sour and sweet flavours to make a classic dish from the North Eastern part of Thailand
- 24 Som - Tum (Soft shell Crab) 18.90
Spicy green papaya salad with chillies, fish sauce, lime juice, beans, peanuts, garlic, and dried shrimp that combines spicy, sour and sweet flavours to make a classic dish on top with Soft shell Crab.
- 25 Roasted Pork Salad 16.90
Twice cooked Pork Belly with lime juice, homemade dressing and red onion, coriander, Thai mint, fresh tomato, cucumber on top with roasted cashew nuts.
- 26 Roasted Duck Salad 16.90
Thai style Roast Duck salad with lime juice, homemade dressing with chili jam, sliced red onion, coriander, round mint, fresh tomato, cucumber top with roasted cashew nuts.
- 27 Chicken Larb 14.90
Thai inspired dish is perfect for health, light taste, lean chicken mince with lime juice, fish sauce, sugar, ground roasted rice, chili powder, Thai mint and Thai basil.
- 28 Grill Beef salad 15.90
Aromatic Grill Thai Beef salad combines lemony flavoured coriander leaves, Thai mint, sliced red onion, fresh tomato, cucumber and fresh chilli.
- 29 Pla Goong (Prawns) 15.90
Authentic Thai style salad mix with fresh lemongrass, fresh chilli, coriander, Thai mint, kafir lime leave, lime juice, homemade dressing on top with roasted cashew nuts.

Curry / Stir Fried / Noodle

Choice of	Lunch	Dinner
Vegetable and tofu	10.00	12.90
Chicken, Pork or Beef	10.00	12.90
Crispy pork belly	13.00	17.90
Roast Duck Breast	13.00	17.90
Combo		
Mix Seafood	15.00	15.90
Mix Chicken/Pork/Beef/Prawns	15.00	15.90
Prawns/ Grill Salmon	15.00	15.90

Curry

- 30 Red Curry (Medium Hot)
Thick red curry in rich coconut milk with mixed vegetables, lemongrass and Thai basil.
- 31 Green Curry (Medium Hot)
Thick Green Curry with coconut milk, lime leave, lemon grass, mixed vegetables and Thai basil.
- 32 Panang Curry (Mild)
Thick red curry with mixed Thai Herb, Peanuts, coconut milk, mixed vegetable and Thai Basil.
- 33 Chicken Malay Rendang Curry 14.90
Malay - Style slow braised chicken in rich coconut milk, Fresh Ginger, Lemongrass, lime leaves, and sweet potato top with roasted young Coconut.
- 34 Massaman Beef 16.90
Braised Angus Beef slow cook in coconut milk, peanuts, brown onion, served with steamed potato, top with fried Shallot.



Stir Fried

- 35 Vietnamese Lemongrass (Chicken/Beef)
Stir Fried chili, garlic, fresh ginger, lemongrass with oyster sauce and mixed vegetables on top with Roasted cashew Nuts.
- 36 Garlic Sauce (Pad Kra Tiem)
Fried Garlic with Black Pepper, oyster sauce and mixed vegetables on top with crispy Garlic.
- 37 Cashew Nuts and Chilli Jam
Stir fried chilli jam sauce with mixed vegetables on top with Roasted Cashew Nuts.
- 38 Chilli Basil Sauce (Pad Kra Prao)
Thai Style aromatic Stir Fried with mixed vegetables, chilli, garlic, and Thai hot basil.
- 39 Ginger Sauce
Stir Fried fresh young ginger, Garlic, mixed vegetables and light soy sauce.
- 40 Oyster Sauce
Base on Oyster Sauce, soy sauce, Stir Fried with mixed vegetables and Fresh Garlic.
- 41 Sweet and Sour Sauce
Thai Style Stir Fried with pineapple sliced, fresh tomato, tomato sauce and mixed vegetables.



- 42 Pumpkin Lover
Traditional pumpkin Stir Fried with egg, Thai basil, garlic, white pepper, soy sauce and mixed vegetables.
- 43 Satay Sauce (Praram)
Stir fried homemade delicious Satay Sauce and mixed vegetables on top with Satay Sauce.
- 44 Eggplant & Chilli
Fresh Eggplant Stir Fried with Fresh Chilli, Garlic, Thai basil, mixed vegetables and oyster sauce.
- 45 Gailan & Chilli
Thai Style Spicy Chinese Broccoli with fresh chilli, garlic, Yellow Bean and oyster sauce.
- 46 Black Bean Sauce
Stir Fried mixed vegetable with Black Bean and dark soy sauce.
- 47 Curry Powder Sauce (Singapore Sauce)
Bangkok Style (Pad -Pong -ka -Ree) with daily milk, egg, Curry Power, chilli jam, soy sauce and mixed vegetables.
- 48 Shitake mushroom
Stir fried the choice of select with shitake mushroom, mix vegetable, fresh ginger, garlic and seasoning.

Noodle

- 49 Pad Thai
Traditional Thai rice noodle stir fried with egg, crushed peanuts and mix vegetables.
- 50 Pad See Ew
Stir Fried Flat rice noodle with egg, dark soy sauce and mixed vegetables.
- 51 Pad Kee Mao
Stir fried egg noodle with fresh chilli, garlic, seasoning, mixed vegetables and Thai basil.
- 52 Hokkien Noodle
Stir fried egg noodle with mixed vegetables, sweet and light soy sauce.
- 53 Hokkien Kee Mao Noodle. (Spicy)
Stir fried egg noodle with fresh chilli, garlic, fish sauce, dark soy sauce and mixed vegetables.
- 54 Cashew Nut and Chilli Jam Noodle
Stir fried Flat rice noodle with chilli jam, seasoning, and mixed vegetables top with cashew nuts.
- 55 Satay Noodle
Stir Fried Flat rice noodle with mixed vegetables, light soy sauce top with satay sauce.
- 56 Singapore noodle
Stir fried Vermicelli noodle with egg, curry powder, seasoning and mixed vegetables.
- 57 Malay Noodle
Stir fried Vermicelli noodle with egg, ground chilli, vinegar, soy sauce and mixed vegetables.
- 58 Guey Teow Kua
Stir fried flat rice noodle with egg and shallot. Served with chilli sauce. This dish suitable for those people who do not like vegetables.
- 59 Gravy Noodle
Rad Nah is the warm gravy and the soft noodles. (Choice of Flat noodle or Crispy Egg noodle) with mix vegetables, egg, and seasoning.

