

To Start

Miang Scallop(GF)(2) 7.9

Seared scallop w coconut flake, ginger, lemongrass, red onion, lemon with palm sugar dressing.

Soft Shell Crab(GF) 11.9

Classic Charm-soft shell crab with garlic & pepper serve with tangy sauce.

Toong Tong (2) 6.5

Golden money bags of minced prawns, carrot, snow peas, shitake mushroom and tofu.

Curry Puff (V)(2) 5.9

Puff pastry wrapped curry flavoured with vegetables.

Spring Roll (2) 6.9/5.9

10cm.Long whole king prawn, minced chicken & vegetables. //or vegetable with plum sauce.

Simple Crisp(4) 11.9

Selection of Prawn & Vegetable spring roll, Curry puff, Toong Tong.

Satay Gai (GF)(4) 9.5

Grilled marinated satay chicken skewers w charm-homemade peanut sauce.

Gui Chai Tort (2) 6.9

Crispy garlic chive dumpling with sweet soy chilli vinegar. (grilled also available)

Tort Man Pla (GF)(7) 12

Charm-unique blend of flathead fish patties in red curry, snake beans, kaffir- lime with homemade tangy cucumber relish.

Pla Muek Tort (GF) 12/20

Thai street style bite size fried calamari dust w crack black pepper& garlic flake.

Roti Set 8

Two pieces of grilled roti bread served w charm-peanut sauce.

Extra Charm-Peanut Sauce (GF) 2.5

Salad

Larb Gai (GF) 10.5/17.5

Warm spicy minced chicken salad with mints, red onions, spring onions and ground roasted rice.

Yum Nuer Yang 10.5/17.5

Grilled beef salad with chilli, cherry tomato, herbs & Thai lime dressing.

Soup (GF)(V) all serve with mushroom

Dtom Yam Goong 8.9/17.9

Hot & sour king prawns soup perfumed by lemongrass, chilli, kaffir lime leave and galangal.

Dtom Khaa Gai 8.9/16

Rich, coconut base chicken and galangal soup, flavoured w lemongrass and kaffir lime leave with a sour finish.

Dtom Yam Coconut Fish 9.9/17.9

Another traditional thai wild Rockling fillets coconut base soup perfumed by onion, kaffir lime leave, galangal and chilli.

Curries (GF)**Green Chicken Curry 16.9**

with green vegetables, kaffir lime leaves, fresh chilli and thai basil (Hot).

Red Chicken Curry 16.9

with green vegetables, kaffir lime leaves, fresh chilli and thai basil (Medium).

Gang Ga Ri Gai 16.9

Aromatic chicken curry w potato (medium to mild).

Massaman Osso Bucco 20

More than 6 hours - Slow cook of osso bucco (beef) simmered in massaman curry sauce with peanut and potato (medium to mild).

Gang Ped Yang 22.9

Twice cooked roasted duck breast sliced in red curry with cherry tomatoes, pineapple, kaffir lime leaves and thai basil. (Medium)

STIR FRIED *GF option available

(Reduce the ingredient would be reduce the flavour, some dish may not be served mild)

Gai Pad Med Ma-Muang* 16.9

Chicken stir fried with cashew nuts, dry chilli, onion, mushrooms, bok choy, broccoli and carrots.

Moo Prix Pao* 17.9

Stir fried roasted chilli paste with sliced lean pork and seasonal vegetables.

Drunken Moo 18.9

Hot & Spicy stir fried pork with chilli, capsicum, garlic, onion basil and bok choy.
(Hot or Medium serving only)

Nuer Pad Khing* 17.9

Stir fried sliced rump beef with ginger, mushroom, capsicum, chill, onion, carrot, snow pea and spring onion.

Nuer Gra Ta 21.9

Marinated rump beef stir-fried with Chef's secret sauce, snow peas, carrot and broccoli served on sizzling plate.

Charm-Pad Prix* 17.9

Stir fried sliced rump beef with charm curry, wild ginger, young pepper corn, kaffir lime leave, onion, capsicum, chilli, mushroom and bean (at least medium hot serving)

Pad Ped Pla* 21.9

Lightly battered skin on barramundi fillets, stir fried with red curry, coconut milk, wild ginger, capsicum, onion and thai basil.

Pla Jien* 21.9

Lightly battered skin on wild barramundi fillet served on sizzling plate with ginger sauce, shitake mushroom and sliced vegetables.

Pad Phed* 22.9 Stir fried of sliced duck breast with pineapple, snow pea, chilli, onion, capsicum and thai basil.

Ga Praw Talay* 22.9 Stir fried prawns, calamari, mussels and scallop with bean, mushroom, carrot, garlic, young pepper corn, onion, capsicum, chilli and basil.

Dtom Yam Prawns & Calamari (GF) 19.9

Stir fried sour prawns & calamari with lemongrass, chilli, onion, capsicum bok choy and thai basil.

Grilled

Goong Gra Tiem 22.9

Grilled seasoned king prawns sprinkled w cracked black pepper and garlic flake.

Moo Yang 18

Famous Thai Grilled pork – marinated with special ingredients. Served with Jeaw dipping.

Noodles/Rice/Roti (v)*GF options available

Pad Thai (GF) 18

King tiger prawns stir-fried rice noodles, bean sprouts, crushed roasted peanuts, tofu and eggs. (Hot)

Pad Se-Ew 18

Chicken, egg and mixed vegetables stir-fried with flat rice noodle in soy sauce.

Kao Pad Goong 18

Prawns fried rice with seasonal vegetables and eggs

Roti Bread 3.2

Jasmine Rice Small 3 Medium 4.2

Brown Rice Small 4 Medium 5.2

Coconut Rice Small 4 Medium 5.2

Kids Meal

Chicken Wing with rice, carrot and broccoli 10.90

VEGETARIAN *GF option available

Just Crisp 9.5

a selection of vegetable spring roll, curry puff & chive dumpling.

Larb Tofu 8.9/15.5

Warm spicy tofu salad w mints, red onions, spring onions and ground roasted rice.

Gang Ga Ri Pak (GF) 16.5

Aromatic curry of vegetable and tofu w potato (medium to mild)

Ga Prao Pak* 17

Seasonal vegetables stir fried with cashew nuts, shitake mushrooms, tofu, chilli and thai basil.

Pad Pak* 16

Stir fried mix vegetable with shitake mushroom in oyster sauce.

Tofu Jien 18.5

Grilled tofu served on sizzling plate with ginger sauce, shitake mushroom and sliced vegetables.

Pad Med Ma-Muang* 17 Assorted vegetable and tofu stir fried with cashew nut and dry chilli.

On the side

Steamed vegetable with ginger vinegar 8

Egg w tamarind sauce; Crisp hard-boiled eggs sweet & sour 8.9

Steamed sesame vegetable 8.9

Dessert

Coco Moon Black sticky rice ice cream with coconut pancake 8.9

Thai Milk Tea Ice Cream 6.5

Thai Milk Tea Ice Cream top with Kahlua 8.9

Traditional Thai Style (I-tim) Homemade Coconut Ice Cream(GF) 5.9

Extra 3 Topping 2.5

Sweet sticky rice, pumpkin, potato, coconut jelly, pineapple

Vanilla Ice Cream (1 scoop) 3.5

Charm-Style Banana Fritter w coconut ice cream_ 8.0

Warm Black Sticky Rice w Taro, Pumpkin, Potato 5.9

Coconut Jelly & sweet coconut milk

Classic Thai Dessert of rice flour balls in coconut milk 5.9