

A photograph of a green mortar and pestle on a light-colored wooden surface. The mortar is filled with several red and green chili peppers. The pestle is resting inside the mortar. The background is a wooden cutting board with more chili peppers scattered on it. A solid red vertical bar is on the left side of the image.

Menu

tasty menu



appetizer

9.9



Please inform our staff of any food allergies or sensitivities you may have prior to dining with us.

Absolutely no MSG added.

appetizer

9.9

passion garden

3 fresh rice roll filled with avocado, green apple and fresh salad based on passionfruit and honey dipping

spring blossom

3 crispy spring cup pasty filled with combination chicken, prawn, tofu, sweet radish and cucumber onion vinegar

ayers rock

2 deep fried bean curd sheets wrapped with crab meat, minced prawn, chicken and crunchy water chestnut served with fresh cucumber, red shallot and orange dipping sauce

hideaway

3 deep fried chicken drumetts marinated lemongrass, garlic and coriander root paste served with tamarind sauce

moon walker

3 deep fried minced prawns and chicken mixed with garlic and pepper served with cucumber onion vinegar and orange dipping sauce

d tunnel

2 roasted duck, fresh cucumber, shallot and salad wrapped in pancake served with homemade tamarind sauce

sitting egg

2 seared king prawns with toasted coconut, fresh lime, ginger, red shallot, crushed peanut and a touch of chilli wrapped in betel and egg nest served with delectable tamarind sauce



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salad

21.9

som tum

shredded green papaya with king prawn, garlic, fresh chilli, cherry tomatoes, Thai eggplant, green beans and toasted peanut seasons with fish sauce, lime juice and palm sugar served with coconut sticky rice

hua plee

banana flower, king prawn, shredded coconut, kaffir lime leaves, mint, lemongrass, crushed peanut and dried red onion in chilli jam dressing

grilled

21.9

lamb cuttles

marinated lamb cuttles grilled served with tamarind sauce

crying tiger

marinated wagyu beef grilled served with Thai spicy sauce



choices :
vegetables 13.9
chicken or beef 16.9
squid 17.9
wagyu or banana prawn 21.9

we are pleased to assist with vegetarian menu recommendation

stir fried

chilli basil

green beans, carrot, mushrooms, long chilli and basil

chilli jam

onions, carrot, mushroom, cashew nuts and a touch of chilli jam

oyster sauce

bok choy, carrot, green beans and mushroom

peppercorn

freshly made red curry paste with green beans, kha chai,
long chilli, basil and peppercorn

fried rice

Thai style fried rice with egg, corn, sweet peas and carrot

pad thai

thin rice noodle with egg, garlic chive, bean sprouts
and crushed peanut





homemade curry

all curry menu is from freshly made curry paste

green

green curry paste in coconut milk, Thai eggplant, green beans, kra chai, long chilli and basil

panang

panang curry paste in coconut milk, green beans, kaffir lime leaves, long chilli and toasted peanut

massaman lamb

20.9

slow-braised lamb cuttles with massaman curry paste in coconut milk, potato and cherry tomatoes served with roti

red duck

20.9

roasted duck with red curry paste in coconut milk, cherry tomatoes, rambtans, sliced pineapple and lychee accompanied by salted egg

choo chee prawns

22.9

thick choo chee curry sauce with local king prawn in coconut milk, peppercorn, kra chai, green beans and basil served in whole young coconut

sides

2.9

brown rice
jasmine rice
roti
saffron rice
sticky rice
steamed vegetables

banquet menu

minimum 4 person

set 35

three choice appetizer
som tum salad
lamb cutlets grilled
chicken chilli jam stir fried
beef panang curry
sides
soft drink or hot drink

set 45

three choice appetizer
hua plee salad
wagyu beef grilled
chicken oyster stir fried
red duck curry
dessert
sides
soft drink and hot drink

set 55

three choice appetizer
each one of
salad
grilled
stir fried
homemade curry
one of tasty
sides
dessert
soft drink, hot drink and house wine



drinks

cold drink 3.9
apple juice
lemon iced tea
soft drink
lemon lime & bitter 4.9
ice chocolate 4.9
ice coffee 4.9
sparkling mineral water 4.9
milk shake 4.9
fresh orange juice 5.9

coffee

3.5
cafe latte / cappuccino
espresso / flat white
hot chocolate
long black / macchiato
mocha

assorted tea from T2

3.5
jasmine / green
english breakfast / earl grey
peppermint
lemongrass & ginger
botanica [sweet and floral fruit tisane]
detox [tasty blend of detoxifying and cleaning herbs]

dessert

10.9
[please ask our friendly staff]