

1.	THAI BEAN CURD SOUP 10.9	20
••	with Vegetable & Tofu with Chicken	70
2.	WONTON SOUP minced pork and mixed vegetables 10.9	3 0
3.	TOM YUM SOUP © 10.9	<u></u> 30
	Thai hot & sour soup, mushroom, tomato with Vegetable, or Chicken with Prawn	
4.	TOM KA SOUP baby corn, mushroom, tomato, coconut milk with Vegetable, or Chicken with Prawn) 0
*	ENTRÉE 🕌	
5.	SPRING ROLL PRAWN deep fried marinated king prawn in puff pastry (4 pcs)) 0
6.	SPRING ROLL 8.9	3 0
	homemade Thai spring roll served with sweet & sour sauce with Vegetables (6 pcs) with Pork (6 pcs)	
7.	SPRING ROLL DUCK 16.9	3 0
	homemade Thai spring roll, roasted duck, carrot, cabbage served with sweet & sour sauce (4 pcs)	
8.	MIXED ENTREE 16.9) 0
	a combination of Curry Puff, Spring Roll, Prawn Spring Roll and Thai Fish Cake (2 of each)	
9.	CURRY PUFF potato, onion, curry powder in puff pastry served with sweet & sour sauce) 0
	with Vegetables (4 pcs) with Chicken (4 pcs)	
10.	FISH CAKE Thai fish cake served with sweet & sour sauce (4 pcs)) 0
11.	THAI PORK SKEWER 16.9 deep fried pork skewer served with sweet & sour sauce (4 pcs)) 0
12.	SATAY charcoal grilled chicken skewer marinated in coconut milk, topped with peanut sauce (6 pcs)) 0



13.	THAI BEEF SALAD © spicy warm beef, mint, onion, chill, lemon juice, coriander served with fresh mixed salad	22.90
14.	NAM ZOD spicy minced chicken, ginger, roasted peanut, onion, coriander served with mixed salad	22.90
15.	LARB GAI spicy minced chicken, onion, coriander, lemon juice, mint served with fresh mixed salad	22.90
16.	YUM SEAFOOD warm calamari & prawn cooked with chili, onion, mint lemon juice, coriander served with fresh mixed salad	25.90
17.	green papaya salad, chili, garlic, lemon juice, carrot, green bean, tomato, roasted peanut with Vegetable with King Prawn	25.90
18.	GRILLED CHICKEN SALAD charcoal grilled marinated chicken fillets, honey, garlic, pepper, lemongrass, red wine, lemon juice, onion, mint, chili, lime leaf, coriander served with mixed fresh salad	22.90
19.	GRILLED PORK SALAD charcoal grilled marinated pork fillets, honey, garlic, pepper, lemongrass, red wine, lemon juice, onion, mint, chili, lime leaf, coriander served with mixed fresh salad	22.90
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*** CHARCOAL GRILL**



20. YANG 22.90

charcoal grilled marinated fillets with honey, garlic, pepper, lemongrass, red wine served with sweet and sour sauce

with Grilled Chicken with Grilled Pork



The most important ingredient in Thai curries is the Curry Paste. Our traditional Thai curry paste is homemade from fresh herbs and spices to achieve a unique and subtle flavor.

with Vegetable, Chicken, or Beef	22.90
with King Prawn, or Mixed Seafood	25.90
with Duck	25.90

21. RED CURRY @

Thai curry made from red curry paste cooked in coconut milk, pumpkin, bean, zucchini, red capsicum and basil

22. GREEN CURRY @

Thai green curry paste cooked in coconut milk, pumpkin, bean, zucchini, red capsicum and basil

23. PANANG CURRY @

Thai sweet curry cooked in thick coconut milk & lime leaf

24. MUSSAMAN CURRY @

smooth yellow curry cooked in coconut milk with carrot, potato, onion and roasted peanut

25. RED DUCK CURRY @

roasted duck breast cooked with red curry paste, basil, pineapple, tomato, eggplant in coconut milk





with Fish Fillets	34.90
with Whole Fish	34.90

26. HOR MOK @

steamed Basa fillets marinated in coconut milk, egg, basil, red curry paste, lime leaf cooked with vegetables

27. PLA CHU CHEE

deep fried fish top with red curry sauce, lime leaf & basil

28. PLA LARD KHING

onion, ginger, mushroom, capsicum, garlic in black bean sauce with Deep fried or Steamed

29. PLA MANOW @

steamed fish, coriander, chili, garlic, mixed salad in lemon sauce

30. FISH IN GARDEN

deep fried fish topped with sweet chili paste, coriander, onion, cashew nut, garlic, mixed salad

31. PLA LARD PRIK

deep fried fish, chili, garlic, pepper, palm sugar in tamarind sauce



with Vegetable, Chicken, or Beef22.90with King Prawn, Mixed Seafood, or Duck25.90with Crispy Chicken, Crispy Fish, or Crispy Pork25.90

- 32. PAD BASIL bean, onion, red capsicum, garlic, chili, basil
- **33. PAD KHING** ginger, onion, mushroom, capsicum in black bean sauce
- 34. PAD CASHEW cashew nut, onion with black mushroom sauce
- **35. PAD GARLIC & PEPPER** garlic, pepper with mixed vegetables (Meat or Seafood only)
- 36. PAD PAK stir fried combination vegetables, garlic and oyster sauce
- PAD PRIK POAW
 onion, mushroom, carrot in sweet chili paste sauce
- PAD CHA lemongrass, lime leaf, garlic, chili, carrot, onion, fingerroot, basil
- 39. PAD PED onion, bean, lime leaf, red capsicum, broccoli, fingerroot in red curry paste
- **40. PAD SWEET AND SOUR** tomato, onion, zucchini, red capsicum, pineapple in sweet and sour sauce
- **41. PAD SATAY SAUCE** mixed vegetables, garlic, oyster sauce topped with peanut sauce
- **PAD EGGPLANT TOFU** eggplant, tofu, onion, red capsicum, garlic, chili, basil (Vegetables only)

* NOODLE

with Vegetable, Chicken, or Beef22.90with King Prawn, Mixed Seafood, or Duck25.90with Crispy Chicken, or Crispy Fish25.90

43. PAD SEE EWE

stir fried flat rice noodles, cabbage, broccoli, egg cooked in soy sauce

44. PAD THAI @

stir fried rice noodles, cauliflower, Chinese cabbage, roasted peanuts, egg, lemon juice

45. PAD KI MAO

stir fried rice noodles with garlic, chili, basil and vegetables



46. CLAYPOT

bean thread noodles cooked in claypot with ginger, onion, pepper, fried garlic, red wine

with Vegetable, Chicken, or Beef	22.90
with Prawn	25.90



with Vegetable, Chicken, or Beef22.90with King Prawn, Mixed Seafood, or Duck25.90with Crispy Chicken, Crispy Fish, or Crispy Pork25.90

47. KAO PAD

Thai fried rice with onion, tomato, egg with soy sauce

48. KAO PAD GA PROA

Thai fried rice with garlic, chili, onion, garlic, broccoli, green bean, red capsicum, basil

49.	RICE	3.00
	Thai steamed aromatic rice	
50.	COCONUT RICE	4.00
51.	ROTI BREAD served with peanut sauce (2 pcs)	7.90