

## Entree

- 1. GOLDEN TOFU (Vegetarian) 4.9  
Deep-fried soft tofu served with peanut sauce
- 2. Prawn and crab spring Rolls (4pcs) 7.9  
Thai style deep fried Prawn & Crab minced spring rolls served with plum sauce
- 3. Spring Rolls (Vegetarian) (4pcs) 7.9  
Thai style deep fried vegetable spring rolls served with plum sauce
- 4. Curry Puff (Vegetarian) (4pcs) 7.9  
Mix vegetable, Peas, Carrot and curry powder and wrapped in a pastry served with sweet chili sauce.
- 5. Fish cakes (4pcs) 7.9  
Patties of minced fish with herbs & spices served with sweet chili sauce.
- 6. Satay Chicken (4 Skewers) [15 mins] 8.9  
Grilled marinated chicken thigh on skewers served with homemade peanut sauce.
- 7. Mu Bhing (4 Skewers) 8.9  
Grilled marinated pork on skewers served with homemade sauce
- 8. Chicken Middle Wings (6 pcs) 8.9  
Deep fry chicken middle wings served with sweet chili sauce.
- 9. Steam Dim Sim (4pcs) [20 Mins] 8.9  
Steamed pork wrapped in wonton pastry served with soy sauce on top fried garlic
- 10. MIX ENTREE [15 Mins] 9.9  
1 Curry puff, 1 Spring roll, 1 Fish cake, 1 Prawn and crab spring Rolls, 1 Satay, chicken 1
- 11. San choy Bow (5 Lettuce Leaves) 12.9  
Stir-Fry minced pork with chopped bamboo and ginger served with lettuce

## SOUP (Main size)

- Choice of:
- Vegetables 14.9
  - Chicken or Beef 14.9
  - Combination chicken and beef 15.9
  - Prawns 18.9
  - Seafood (Prawns,Squid,Mussel) 20.9

## TOM KHA SOUP

A refreshing soup with coconut milk with young galangal, Mushroom lemongrass and lime leaves.

## TOM YUM SOUP

Bangkok style spicy soup with mushrooms, Lemongrass, galangal and lime leaves.

## SALAD

- 14. VEGETARIAN SALAD [15 Mins] 15.9  
Variety of mix vegetable and deep fried tofu with chili and lime dressing
- 15. THAI CHICKEN SALAD [15 Mins] 17.9  
Southern Thai style marinated grilled thick sliced chicken thigh with fresh mixed salad, mint,coriander with chili and lime dressing
- 16. SALAD MOO KROB [20 Mins] 18.9  
Crispy pork Thai style with fresh mixed salad, mint,coriander with chili and lime dressing
- 17. THAI BEEF SALAD (Scotch fillet 300g) [15 Mins] 19.9  
Marinated grilled beef with fresh mixed salad, mint,coriander with chili and lime dressing
- 18. DUCK SALAD [15 Mins] 20.9  
Roasted duck Thai style with fresh mixed salad, mint,coriander with chili and lime dressing

## GRILLED

- 19. BBQ CHICKEN [15 min] 17.9  
Marinated grilled thick sliced chicken served with stir fried mixed vegetables and sweet chili sauce
- 20. BBQ BEEF (Scotch fillet 300g) [15 Mins] 19.9  
Marinated grilled thick sliced beef served with stir fried mixed vegetables and sweet chili sauce
- 21. BBQ DUCK [15 min] 20.9  
Roasted duck sliced served with stir fried mixed vegetables and chili soy sauce

## CURRY

\*\*Curry come with free 1 small rice, if you want upgrade to large rice extra \$1 \*\*  
\*\*If any extra \$2 Vegetable, Chicken, Beef or Tofu ONLY\*\*

### Choice of:

- Vegetables and Tofu 14.9
- Chicken or Beef 14.9
- Combination chicken and beef 15.9
- Prawns 18.9
- Seafood (Prawns,Squid,Mussel) 20.9
- Duck 20.9

## THAI GREEN CURRY (Gluten free)

A fabulous Thai curry flavored with green curry paste cooked in coconut milk, mix vegetable and basil leaves.

## THAI RED CURRY (Gluten free)

Thai curry flavored with red curry paste cooked in coconut milk, mix vegetable and basil leaves.

## PANANG CURRY (Gluten free)

Creamy panang curry cooked in coconut milk, served with mix vegetable

## SPICY JUNGLE CURRY (Gluten free) ++Spicy++

Hot and spicy curry without coconut milk cooked with Thai herbs including krachai peppercorn and basil

## MASSAMUN CHICKEN (Gluten free)

A typical dish from Southern Thailand of slowly cooked chicken in curry served with potatoes, carrot are completed with fried red onion and cashew nut

## MASSAMUN BEEF (Gluten free)

A typical dish from Southern Thailand of slowly cooked beef in curry served with potatoes, carrot are completed with fried red onion and cashew nut

## MIGHTY DUCK CURRY (Gluten free)

Glorious flavors of chili and fresh herbs of the curry paste work wonders with the roast duck flavours and vegetables including lychees, pineapple and tomatoes

## Choice for NOODLE & STIR-FRIED

\*\*Stir-Fried come with free 1 small rice, if you want upgrade to large rice extra \$1 \*\*  
\*\*Changing NOODLE extra \$2 \*\* \*\*If any extra \$2 Vegetable, Chicken, Beef or Tofu ONLY\*\*

### Choice of:

- Vegetables and Tofu 14.9
- Chicken or Beef 14.9
- Combination chicken and beef 15.9
- BBQ Pork 18.9
- Crispy Pork [20 Mins] 18.9
- Prawns 18.9
- Seafood (Prawns,Squid,Mussel) 20.9
- Duck 20.9

## SATAY NOODLES (Vegan option)

Delicately blended sauce with heaps of crushed peanut, stir-fry with hokkien yellow noodle and vegetable, highlighted by traditional spices.

## SINGAPORE NOODLES

The aromatic curry powder heightens the spirit of the thin rice noodles stir-fry with egg, is further enhanced with the addition of vegetable.

## NOODLE

### PAD THAI

Traditional Thai Style stir-fried thin noodles with egg, bean sprouts, shallot and crushed peanuts

### PAD SEE IW (Vegan option)

Well-known stir-fried thick flat rice noodles vegetables with egg, sweet soy sauce

### CHILLI BASIL NOODLE (Vegan option) ++Spicy++

Spicy and aromatic, stir-fried thick flat rice noodles with fresh chili, mix vegetable and sweet basil

### CASHEW NUT NOODLE

Japanese udon wheat noodles with tasty chili jam, assorted vegetables and roasted cashew nut.

### PAD BA-MEE

Most popular street noodle served you wok fried egg noodles flavored by oyster sauce along with shallot, crushed peanut and bean sprout.

### HOKKIEN NOODLES

The hokkien yellow noodles and an assortment of fresh seasonal vegetables stir-fry with egg in a delicious, aromatic garlic and oyster sauce.

### GARLIC & GINGER NOODLES (Vegan option)

A classic Asian balance of flavours, fresh shredded ginger and chopped garlic with udon wheat noodle and vegetable stir-fry.

## OYSTER SAUCE (Vegan option)

Simple but tasty, goes well with mixed vegetables stir-fry in oyster sauce.

## GARLIC SAUCE (Vegan option)

Finely chopped garlic is wok smoked with cracked peppercorns and oyster sauce makes a delightful stir-fry with seasonal vegetables.

## GINGER SAUCE (Vegan option)

Spice this dish up with fresh ginger, add the most wondrous robust flavour and stimulate the senses with an amazing fragrance.

## PEANUT SAUCE (Vegan option)

Delicately blended sauce with heaps of crushed peanut and garlic is wok heat inspired; adding aroma and rich stir-fry flavours.

## CHILLI BASIL SAUCE (Vegan option) ++Spicy++

In perfect harmony the red chili provides a mild heat, which enhances the garlic flavour and sweet basil aroma.

## CASHEW NUT SAUCE (Vegan option)

Chili jam with herbs and spices, make a delightful stir-fry with roasted cashew nut with seasonal vegetables.

## NOODLE SOUP

### Choice of:

- Vegetables and Tofu 14.9
- Chicken or Beef 14.9
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- Prawns 18.9
- Seafood (Prawns Squid,Mussel) 20.9

## LAKSA NOODLE SOUP

Thin rice noodles with mix vegetable in spicy Malaysian coconut milk, bean sprouts and fried red onion on top

## TOM YUM NOODLE SOUP

Thick rice noodles with mix vegetable in spicy tom yum soup, bean sprouts and fried red onion on top

## SALMON LOVER

### THREE FLAVOUR

Grilled salmon with three flavor spicy red chili, sweet and sour sauce

### PANANG CURRY SAUCE

A delicious grilled salmon in panang curry paste

### CHILLI AND BASIL SAUCE

Grilled salmon with chili basil sauce and crispy basil on top

### GINGER AND SHALLOT SAUCE

A delicious grilled salmon in ginger and shallot gravy sauce

## THAI BUFFALO SIGNATURE DISHES

### GLASS VERMICELLI NOODLE WITH PRAWN

(20 MINS) ++Spicy++ 18.9  
Glass vermicelli noodle absorbs the flavor of stir-fry with egg, oyster sauce, sweet soy sauce

### BUFFALO SPICY CRISPY PORK

(20 MINS) ++Spicy++ 21.9  
Twice cooked pork belly stir fried with vegetables with homemade spicy sauce

### PRawn ASIAN GREEN

18.9 Fresh Asian green vegetables with garlic chilli jam and oyster sauce

### HONEY PORK

21.9 Oven baked pork with honey and served with Chinese broccoli with homemade sauce

### PINEAPPLE FRIED RICE

18.9 Fabulous Thai fried rice with prawn, chickens, carrot, tomato, and pineapple pieces.

### CHILLI JAM WITH CRISPY SOFT SHELL CRAB

[15 Mins] 23.9 Famous Thai cuisine dish batter fried soft shell crab cooked with milk and special chilli jam sauce

### SALT AND PEPPER SQUID SALAD

[15 Mins] 19.9 Salt and pepper squid on mixed salad served with Thai lime dressing.

### SLOWED COOK PORK BELLY

23.9 Braised pork belly with sweet soy sauce served with stream Chinese broccoli

### CRISPY SOFT SHELL CRAB

[15 Mins] 20.9 Battered soft shell crab, lightly fried with salt & pepper served with sweet chili sauce.

### CARAMELIZED CRISPY PORK

[10 Mins] 23.9 Soft tender meat on thin crispy pork skin topped with fragrant caramelized sauce and sprinkled with fried onion served with sweet chili dipping sauce.

### DUCK IN PLUM SAUCE

[15 Mins] 20.9 Roasted duck with lightly spiced and plum sauce.

### DUCK DELIGHT

[15 Mins] 21.9 Roasted duck serve with mix stream vegetable, coconut milk, ginger and soybean paste