Appetizers

Isan

- **Tahu Song Khurg**
  Tofu & betel nut leaf in pandanus cup with turmeric & palm sugar sauce & roasted coconut
  495

- **Hed Yang**
  Grilled mushroom skewers with coriander root & roasted chilli sauce
  495

- **Pak Krob**
  Vegetable crisps
  495

- **Gai Yang**
  Grilled chicken with coriander root & roasted chilli sauce
  650

- **Moo Thod Katiem**
  Deep-fried pork belly with garlic & pepper
  650

- **Peak Gai Thod Nam Deang**
  Deep-fried chicken winglets with tomato sesame sauce
  650

- **Sai Kroh Moo**
  Pork sausage with shallots, chilli & coriander
  650

Lanna

- **Tahu Prie Wun**
  Crisp fried tofu in sweet & sour sauce with crushed peanuts
  495

- **Todman Khao Pod**
  Corn fritter with sweet chilli sauce
  495

- **Kai Jeaw Gai Sab**
  Thai omelette with chicken, shallot, sweet basil & tomato
  595

- **Khao Kreb Goong**
  Prawn cracker with sweet chilli sauce
  595

- **Gai Louis Suan**
  Deep-fried chicken breast with betel nut leaves, shallot & peanut
  650

Please share your food allergies/special dietary requirements with your server.

*25% @ 10% applicable on the above mentioned items.*
Appetizers

Southern Thailand

- Porpora Sod
  Phuket style fresh vegetable spring roll
  495

- Pak Boong Thod
  Crisp fried morning glory with soya dip
  495

- Goong Pan Takral
  Prawn & lemongrass skewer with chilli lime sauce & tomato dip
  695

- Thod Man Pla
  Fish cake with long beans served with cucumber relish
  650

- Pla Muck Thod Katherin
  Panko crusted squid rings with garlic & sri racha sauce
  650

- Goong Hom Sabai
  Deep-fried prawn wrapped in spring roll pastry
  695

Central Thailand

- Chormuang
  Steamed Thai butterfly flower dumpling filled with vegetable
  495

- Porpora Pak
  Vegetable & glass noodle spring roll with spicy plum sauce
  495

- Thod Man Gaong
  Shrimp cake served with chilli dip
  695

- Pla Phat Khling
  Wok fried fish with black mushroom & crispy ginger
  650

- Krachai Gab Gaong
  Stir-fried prawn with lily ginger & scallion
  695

- Gai Hor Bai Toey
  Deep-fried chicken wrapped in pandanus leaves
  650

- Satay Gai
  Grilled chicken skewers with peanut sauce & cucumber relish
  650

- Goong Choop Peak Thod
  Golden fried prawns
  695

Please share your food allergens/special dietary requirements with your server.

GST @ 18% applicable on the above mentioned rates.
Salads

**Som Tum**
Raw papaya salad with peanut, chilli & light soy sauce
595

**Labb Gai**
Minced chicken salad with long coriander, mint, shallot & roasted rice powder
650

**Yam Hneam Sod**
Salad of pork mince, shallot, peanut, wild ginger, red chilli & ginger
650

**Tum Taengkwa**
Cucumber salad with shallot, cashew nut, chilli & lemon soy dressing
595

**Yam Hed Jpo**
Wild mushroom salad with celery, shallot, spring onion & tomato lime dressing
595

**Yam Pla Krob**
Crispy fish salad with pineapple & lime chilli sauce
650

**Yam Gai Yang**
Grilled chicken salad with tomato, celery, spring onion, white onion & sweet chilli dressing
650

**Yam Ped Yang**
Grilled duck salad with pineapple, lychee, shallots, tomato & chilli lime sauce
650

Please share your food allergies/special dietary requirements with your server.
GST @ 10% applicable on the above mentioned rates.
Salads

- **Yam Pak Sod**
  Raw mango, long bean, cucumber, carrot & green eggplant salad
  595

- **Yam Tualisong**
  Steamed peanut salad with tomato, celery & palm sugar dressing
  595

- **Yam Talay**
  Mixed seafood salad with lemongrass, shallot & spring onion
  650

- **Yam Hua Pree Goong**
  Banana blossom salad with prawns in coconut milk dressing
  650

- **Phia Goong**
  Prawn salad with lemongrass, kaffir lime, shallot & chilli paste dressing
  650

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Central Thailand

- **Yam Sorn-O**
  Prawn salad with crispy onion, garlic & palm sugar tamarind dressing
  595

- **Yam Manuang**
  Raw mango salad with cashew nut
  595

- **Tum Carrot**
  Carrot salad with dry shrimp, garlic, peanut & lemon sauce dressing
  650

- **Yam Woosen Moo**
  Glass noodle salad with minced pork, tomato, celery, spring onion, shallot & chilli dressing
  650

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Please share your food allergies/special dietary requirements with your server.

**NOTES**

- Spicy
- Very Spicy
Soups

Isan

- Gaeng Juet Jae
  Vegetable broth with soy bean curd, mushrooms & Thai herbs
  350

- Tom Gati Pla Krob
  Banana blossom & coconut milk soup with fried fish
  395

Lanna

- Gaeng Juet Tok Hu Oon Tuak Hrong
  Soft tofu soup with bean sprouts & garlic oil
  350

- Gaeng Juet Gai Sab
  Chicken dumpling soup with chives & roasted garlic
  395

Southern Thailand

- Gaengliang Woosen
  Glass noodle & coconut broth with green squash & basil
  350

- Tom Yum Gaeng
  Spicy & sour prawn soup with lemongrass, kaffir lime & galangal
  395

- Gai Tom Kamin
  Chicken turmeric soup
  395

Central Thailand

- Tom Yum Pak
  Spicy & sour vegetable soup with lemongrass, kaffir lime & galangal
  350

- Tom Kha Pak
  Vegetables & coconut milk broth with mushroom, coriander, kaffir lime & galangal
  350

- Tom Yum Pla
  Spicy & sour fish soup with mushroom, lemongrass, kaffir lime & galangal
  395

- Tom Kha Gai
  Chicken & coconut milk broth with mushroom, coriander, kaffir lime & galangal
  395

Mildly Spicy | Spicy | Very Spicy

Please share your food allergies/special dietary requirements with your server.
GST @ 18% applicable on the above mentioned rates.
Main Course

Thai

- Phad Kee Maow Tohu
  Tofu & vegetables with hot basil, chilli & dark soy sauce
  $695

- Phad Pak Banjarong
  Asparagus, snowpeas, mushroom, babycorn & cauliflower with garlic, soy sauce & pepper
  $695

- Phad Tuaa Hrong
  Wok fried tofu, bean sprout & chives with soy sauce
  $695

- Pla Yang Kamin
  Grilled seafood with fresh turmeric & tamarind sauce
  $895

- Pla Neung Manao
  Steamed fish with lime chilli sauce
  $895

- Gai Kraprow
  Minced chicken with long beans, hot basil & chilli
  $845

- Gai Yang Krung Gaeng
  Grilled chicken skewers marinated with home-made curry paste served with papaya pickle
  $845

- Gaeng Prk Moo
  Lao style pork curry with raw papaya, kaffir lime & spices
  $895

Lanna

- Phad Pak Kana
  Red curry with sweet sauce, garlic & chilli
  $695

- Gaeng Oon
  Jackfruit with chilli leaves
  $695

- Tohu Sam Rod
  Tofu with pork sauce in three flavor sauce
  $695

- Pla Phad Khure
  Wok fried fish with spring onion & chilli
  $895

- Pla Phad Sornooprain
  Deep-fried fish with Thai herbs
  $895

- Gaeng Bpa Ped
  Jungle duck curry with raw papaya, baby corn, pea eggplant, long bean & hot basil
  $895

- Gai Phad Med
  Stir-fried chicken with cashew nut & straw mushroom
  $845

- Gaeng Hang Lay
  Pork belly with peanuts, dried chilies & tamarind
  $895

Mildly Spicy, Spicy, Very Spicy

Please advise your food allergies/special dietary requirements with your server.

GST @ 15% applicable on the above mentioned items.
### Southern Thailand

- **Phad Pak Kiew**
  - Stir-fried kale with morning glory, pokchoy, soya bean sauce, garlic & pepper
- **Phad Tueafuyywaw**
  - Stir-fried long beans with garlic & soya sauce
- **Phad Makhre Yaow**
  - Wax fried long green eggplant with soya bean sauce & basil
- **Phad Prik Kung**
  - Tofu & long beans in roasted red curry paste with white turmeric & roasted peanut powder
- **Goong Thod Ha Rod**
  - Fried prawn in a home made five flavor sauce
- **Goong Thod Katlem Prik Thai**
  - Southern style prawns with pokchoy & garlic pepper sauce
- **Panaeng Garee Pla / Gai**
  - Panaeng fish / chicken curry with kaffir lime
- **Poo Phad Pong Garee**
  - Blue crab stir-fried with egg & curry powder
- **Gai Phad Ton Hom**
  - Stir-fried chicken with spring onion & oyster sauce
- **Ped Makam**
  - Grilled duck breast with pineapple, tamarind sauce & crispy shallots
- **Massaman Kea**
  - Lamb curry with potato, onion & peanut
- **Phad Phed Moo Krob**
  - Southern style pork with white ginger, young pepper corn, basil & kaffir lime

### Central Thailand

- **Phad Pak Boon Fei Dang**
  - Stir-fried morning glory with soya bean paste
- **Gaeng Kiew Wan Pak**
  - Mixed vegetables in Thai green curry
- **Phad Hied Nangfa Gab Kana**
  - Wok tossed oyster mushroom with garlic & kale
- **Gaeng Som Goong Malagor**
  - Prawn in yellow curry, turmeric & young papaya
- **Choo Chee Goong / Pla**
  - Deep fried prawns / fish in a red curry sauce
- **Pla Sam Rod**
  - Crisp fried fish in three flavor sauce
- **Gaeng Kiew Wan Gai**
  - Chicken green curry with eggplant, basil, kaffir lime & coconut milk
- **Gaeng Phed Ped Yang**
  - Roasted duck with pineapple, lychee, pea eggplant & tomato in red curry
- **Goong Phad Normai Farang**
  - Stir-fried prawns with asparagus in oyster sauce

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GST @ 18% applicable on the above mentioned items.*
Rice

- Khao Niew
  sticky rice 395
- Khao Suay
  Jasmine rice 395
- Khao Phad Nam Prik Takrai
  Egg fried rice with lemon grass dip 595
- Khao Phad Goong / Talay / Gai / Pak
  Stir-fried rice with prawns or seafood or chicken or vegetables
- Khao Phad Smoonprai Goong / Gai
  Red curry fried rice with white turmeric & herbs with choice of chicken / prawn
  695 / 695 / 695 / 595
- Khao Phad Kraprow Gai / Moo
  Fried rice with long beans, hot basil, chilli & minced chicken or pork
  695 / 695
- Khao Phad Sapparod Talay
  Pineapple fried rice with seafood & cashew nuts 695

Noodles

- Bamee Nahm Gai / Goong / Talay
  Hot pot noodle soup with vegetables & choice of chicken / prawn / seafood 795 / 895 / 895
- Khao Soi Gai
  Northern style crispy fried curried noodle soup with tender loin / chicken
  795
- Lad Nar Talay
  Stir-fried noodle dish topped with vegetables & seafood in a gravy of garlic and soybean sauce 895
- Phad See-ew Gai / Goong / Talay / Moo
  Homemade rice noodle with kail, carrot & baby corn with choice of chicken / prawn / seafood / pork
  595 / 650 / 650 / 650
- Phad Thai Gai / Goong / Talay
  Flat rice noodle with bean sprout, chive, tamarind, chilli & peanut with choice of chicken / prawn / seafood
  695 / 795 / 795
- Mee Spum Gai / Goong
  Stir-fried egg noodle with black soy & bok choy with choice of chicken / prawn
  595 / 650
- Phad Mee Hun Gai / Moo
  Stir-fried vermicelli with black soy, kale & carrot with chicken / pork
  593 / 650

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GST @ 18% applicable on the above mentioned rates.
Desserts

- **Tub Tim Krob**
  Water chestnut in coconut jasmine syrup
  395

- **Khao Niew Mamuang**
  Sticky rice with fresh mango & coconut cream
  395

- **Kanom Tom**
  Jaggery stuffed pandanus glutinous rice dumpling with coconut
  395

- **Coconut Crème Caramel**
  495

- **Lemon Cheese Cake**
  495

- **Chocolate Fudge Brownie**
  495

- **Choice of Ice Cream**
  Coconut / Banana / Fig & Honey
  395

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