










APPETIZERS

1. **PORPIA TOD** 
Spring rolls served with plum sauce
2. **THAI SATAYS** 
Marinated chicken on bamboo skewers served with peanut sauce
5. **GAI HO**
Stir fried chicken wrapped in head lettuce with hoisin sauce
6. **SHRIMP WRAP**
Six shrimps wrapped in rice paper, deep fried and served with plum sauce

MAIN COURSES

- with vegetable or tofu
with pork or beef or chicken
with prawns or squid
with mixed seafood
17. **PAD KING**
Stir-fried baby corn, carrots, bell peppers, white onion and mushrooms in a savoury ginger based sauce
 18. **PAD MA-MOUNG HIN MA-PAN**  
Stir-fried celery, carrots, bell peppers, white and green onions and cashew nuts in our delicious signature house sauce
 21. **PAD GRA PAOW**  
Stir-fried green beans, carrots, bell peppers, onions, mushrooms and Thai basil in chili paste sauce
 22. **PAD PRIEW WAAN**  
Stir-fried cauliflower, carrots, bell peppers, onions, pineapples, tomato and green peas in a Thai-style sweet and sour sauce
 24. **PHRA RAM LONG SUANG**
A bed of spinach, bean sprouts and onions topped with marinated meat and Thai peanut sauce
 25. **PAD KRA-TIEM** 
Stir-fried garlic sauce on a bed of head lettuce topped with cucumbers, red onions and tomatoes with beef add
 28. **PAD BLACK BEAN SAUCE**
Stir-fried baby corn, carrots, broccoli, mushrooms, white and green onions with Thai black bean sauce; finished with rice wine
 29. **PAD KEE MAU**  
Stir-fried drunken meat (marinated in whiskey) with ginger, green beans, carrots, bell peppers, and spinach in our delicious signature house sauce





















VEGETABLES

36. **PAD PAK RUAMMIT**
Mixed vegetables and mushrooms in a tangy oyster sauce
with vegetable or tofu
with pork or beef or chicken
with prawns or squid




SOUP

7. **TOM YUM GAI**  
Spicy hot and sour soup with chicken, mushrooms, onions and Thai herbs
8. **TOM YUM GOONG**  
The most famous of the Thai soups. An aromatic spicy, hot and sour soup with prawns, mushrooms, onions and Thai herbs with your choice of prawns or basa filets. Order it hot!
9. **TOM KA GAI**   
A rich creamy broth of lemon grass, lime leaves, galangal (Siamese ginger), mushrooms, onions, coconut milk and tender chunks of chicken






CURRY

- with vegetable or tofu
with pork or beef or chicken
with prawns or squid
with mixed seafood
30. **GANG DANG**   
Bamboo shoots, bell peppers, carrots and Thai basil in red Thai curry sauce with coconut milk
 31. **GANG KIEW WAAN**   
The hottest of the Thai curries. A thick green Thai curry sauce with coconut milk, garden fresh vegetables and Thai basil
 32. **GANG LEUNG**   
Bamboo shoots, carrots, bell peppers, onions, lime leaves and pineapples are combined in this yellow Thai curry sauce flavoured with coconut milk
 33. **PA-NANG**    
Carrots, bell peppers, onions and lime leaves are combined in a thick red Thai curry sauce with coconut milk
 34. **GANG MUS-SA-MUN**   
Potatoes, bell peppers, onions, peanuts, tomatoes and lime leaves are added to this southern Thai-style curry with coconut milk
 35. **GANG PAK RUAMMIT**    
Mixed vegetables in a zesty yellow Thai curry sauce with coconut milk and lime leaves





SEAFOOD

37. **GOONG SRONG KRUANG** 
Stir-fried prawns with mushrooms, carrots, bell peppers, and ginger in a fusion of chili sauce and our delicious signature house sauce
39. **PAD TA-LEY**  
Specially selected mixed seafood stir-fried with carrots, red peppers, celery, cauliflower and bok choy in a spicy garlic sauce. Exclusively served on sizzling hotplate.

NOODLES & RICE

41. **PAD THAI**  
A typical Thai lunch consisting of stir-fried rice noodles, prawns, egg, tofu and green onions topped with bean sprouts and crushed peanuts Available in A or B Option
42. **PAD SEE-IEW** 
A variety of garden fresh vegetables and mushrooms stir-fried with noodles and egg with chicken or pork or beef or tofu with prawns or squid
44. **PAD BAH MEE**
A variety of garden fresh vegetables and mushrooms stir-fried with egg noodles with chicken or pork or beef or tofu with prawns or squid
47. **KAOW PAD**  
Stir-fried rice, peas, carrots, bell peppers, onions and egg topped with cucumbers and tomatoes
with chicken or pork or beef or tofu
with prawns or squid
48. **KAOW PLOW**
A. Steamed Rice
B. Coconut Steamed Rice
C. Sticky Rice
D. Brown Rice
E. Steamed Rice Noodles
F. Steamed Egg Noodles

SPECIAL ORDERS

52. **PAD SONG ROS**  
Stir-fried carrots, red peppers, onions, bok choy, celery, bean sprouts in Thai peanut sauce and chili garlic sauce
with chicken or pork or beef or tofu
with prawns or squid
53. **CHICKEN LEMON GRASS**  
Stir-fried chicken with lemon grass, lime leaves and green onions on a bed of head lettuce topped with cucumber and red onions

DESSERT

- A. **GLOUY TOD**
Deep fried banana served with vanilla ice-cream topped with chocolate sauce
- B. **GLOUY TOD NAM PUENG**
Deep fried banana topped with honey
- C. **GELATO**
Mango, Coconut, Green Tea, Strawberry
- D. **STICKY RICE WITH FRESH MANGO**
- E. **THAI CUSTARD**
Thai custard served with vanilla ice-cream topped with caramel sauce
- F. **THAI CUSTARD WITH STICKY RICE**
Topped with coconut milk

 Vegan Friendly

 Customer Favourite

 Gluten Free

 Indicates Level of Spiciness

Please always let your server know of any allergies you have, when ordering.