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**Serving up local dishes  
of various regions of  
Thailand**

**Our menu is dependent  
on seasonal availability  
of fresh produce**

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**GF Gluten Free**

**🔥 Medium**

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**Please notify our waitstaff  
of any severe allergies or  
dietary needs**

**\*Most dishes contains  
garlic**

**\*Vegan option available -  
substitute with mushroom  
sauce (GF)**

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**BYOW - Corkage  
\$6.00/Bottle**

**Rice not included with  
the meals**

**.50 cents charge for  
T/A container**

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**Lunch**

**Wednesday -  
Saturday  
12pm - 3pm**

**Dinner**

**Tuesday - Sunday  
4.30pm - 9pm**

**MUNCHIES**

- Fresh Spring Roll** **GF** 12.5  
Fresh salad, herbs, beansprout with  
tamarind & peanut chutney  
**Choice of:** Chicken \$13.5  
Prawns \$15.5
- Curry Puff** 12.5  
Minced chicken, kumara, onion &  
curry powder with sweet chilli sauce
- Spring Roll** 12.5  
Thai glass noodles, celery, cabbage  
& carrot with plum sauce
- Son-In-Law Egg** 12.5  
Fried hard-boiled egg with sweet &  
sour tamarind sauce
- Grilled Pork** 14.5  
Marinated pork scotch on skewers  
with chilli tamarind sauce
- Crispy Prawn Roll** 14.5  
Marinated prawn cutlets wrapped  
in spring roll pastry with plum sauce
- Prawn Cake** 14.5  
Crumbed shrimp patties with plum  
sauce, pineapple slaw & almond
- Dumpling** 14.5  
Steamed pork and prawn dumplings  
with chilli oil & sweet soya sauce
- Chicken Wing** 15.5  
Deep-fried chicken wings with fried  
garlic & sweet chilli sauce
- Chicken Satay** 16.5  
Marinated chicken thigh on skewers  
with slider bun & peanut sauce
- Crying Tiger** 18.5  
Chargrilled medium-rare beef  
scotch (180g) - served with chilli  
tamarind sauce & crunchy herbs
- Grilled Chicken** 16.5  
Chargrilled chicken thigh - served  
with chilli tamarind sauce & crunchy  
herbs

**LOCAL DISH**

- Kra Pao Moo-Krob** **GF** **🔥** 25.5  
Fresh basil wok-fried with house crispy  
pork belly, green beans & Chinese kale
- Drunken Spicy Duck** **🔥** 28.5  
Sautéed herbal duck breast with basil,  
bamboo shoot, peppercorn & Chinese  
wine
- Chicken Macadamia** 24.5  
Lightly battered chicken wok-fried  
with macadamia nuts & house-sweet  
chilli sauce over mix broccoli
- Pork Prik Khing** **🔥** 25.5  
Crispy pork belly wok-fried with red curry  
paste, sweet chilli jam & green beans
- Nua Rod Ded** 24.5  
Sautéed sizzling beef with house-sweet  
chilli sauce & Asian greens
- Choo Chee Prawns** **GF** **🔥** 28.5  
Sautéed prawn cutlets with red curry  
paste over grilled eggplant
- Sizzling Scallop** 29.5  
Wok-seared scallops sautéed with  
shiitake mushroom & seasonal veggies
- Deep-Fried Snapper**  
With sautéed Bok Choy  
**Chilli Sauce** \$40.5 **🔥**  
**Tamarind Sauce** \$40.5 **GF**  
**Garlic & Pepper Sauce** \$40.5 **GF**
- Heavenly Snapper** **GF** **🔥** 40.5  
Steamed whole Snapper with celery  
tangy herb broth
- Chicken Mango Curry** **🔥** 26.5  
Traditional house red curry sweetened  
with mango purée - served with Roti
- Massaman Beef** **GF** **🔥** 28.5  
Slow-cooked Beef Cheek with peanuts,  
baby carrot, roasted potatoes & onion
- Bangkok Roti** **🔥** 30.5  
Grilled beef scotch served over house  
green curry, eggplant, beans, baby  
spinach - served with Roti

**STREET FOOD**

- CHOICE OF:**  
Tofu, Chicken or Beef \$24.5  
Prawns or Duck \$28.5  
Seafood \$30.5
- Cashew Nuts** **GF**  
Cashew nuts wok-fried with broccoli,  
spring onion & shiitake mushroom
- Praram** **GF**  
Sautéed broccoli, bok choy & green  
beans topped with peanut sauce
- Spicy Sweet Basil** **GF** **🔥**  
Fresh basil wok-fried with chilli,  
green beans & onion
- Green Curry** **GF** **🔥**  
With finger root strips, beans, baby  
spinach, eggplant & bamboo shoot
- Panang Curry** **GF** **🔥**  
With beans, roasted pumpkin & baby  
carrot topped with crushed peanuts
- Red Curry** **GF** **🔥**  
With fresh basil, roasted pumpkins,  
baby carrot & broccoli
- Pineapple Fried Rice** **GF**  
With egg, pineapple, curry powder,  
cashew nuts, tomatoes & onion
- Pad Thai** **GF**  
Rice noodle wok-fried with egg, tofu,  
chive, beansprout & crushed peanuts
- Pad See Eew** **GF**  
Fresh flat rice noodle wok-fried with  
egg, Chinese kale & bok choy
- Pad Khee Mao** **GF** **🔥**  
Fresh flat rice noodle wok-fried with  
peppercorn, fresh chilli & basil,  
broccoli and Chinese kale
- Tom Yum Soup** **GF** **🔥**  
Clear hot & sour soup with Thai herbs,  
tomatoes, shiitake mushroom & spring  
onion (steamboat)  
**Choice of:** Veggie Tofu, Chicken,  
Prawns or Seafood

**Tom Kha Soup** **GF** **🔥**

Lightly spiced coconut soup with Thai  
herbs, shiitake mushroom, cabbage &  
red onion (steamboat)

**Choice of:** Veggie Tofu, Chicken,  
Prawns or Seafood

**SALAD**

- Som Tum** **GF** **🔥** 22.5  
Smashed papaya & carrot salad with  
red chilli, fermented crab, tomatoes,  
beans, lemon & peanuts

**Add on:** Grilled Prawns +\$6  
Grilled Chicken +\$10

- Larb** **GF** **🔥**  
Tangy toasted rice & chilli powder  
sauce with fresh salad and herbs  
**Choice of:** Chicken \$24.5  
Duck \$28.5  
Snapper \$40.5 (whole)

- Yum Woonsen** **🔥** 29.5  
Glass noodle tossed with chilli lemon  
dressing, prawns, squid, minced  
chicken, peanuts & fresh herb

- Pork Nam Tok** **GF** **🔥** 26.5  
Grilled-seared pork jowl tossed with  
tangy toasted rice & chilli powder  
sauce, fresh salad and herbs

- Tofu Salad** **GF** **🔥** 22.5  
Fried tofu slices tossed with fresh  
chilli lemon dressing, Asian blossom  
salad & crushed peanuts

- Steak Salad** **🔥** 26.5  
Grilled beef scotch tossed with herbs,  
sweet chilli jam, chilli lemon dressing,  
cucumber, tomatoes & salad

- Raw Prawns** **GF** **🔥** 26.5  
Thai style prawns sashimi with house  
red chilli lemon dressing, garlic &  
herbs

**SIDES**

- Jasmine Rice 3.50  
Sticky Rice 5.00  
Roti Flatbread 6.50  
Thai Omlette 8.00  
Steamed Veggie 9.50  
Peanut Sauce 5.00  
Spicy Cashew 12.50  
Soy sauce & Chilli 1.50

**KIDS MINI**

- House Wedges w/ Aioli 9.5  
Crumbed Chicken 13  
Chicken Pad Thai 15  
Chicken Fried Rice 15  
Fried Rice w/ Egg 13  
Fried Noodle w/ Egg 13

**SWEET**

- Sangkha Sticky Rice** 16  
Baked Thai custard brûlée served w/  
sweetened sticky rice & coconut milk
- Mango Sticky Rice** (seasonal) 16  
Fresh mango served w/ sweetened  
sticky rice & coconut milk
- Kati Slider** 16  
Kati ice-cream in slider bun with  
sweetened sticky rice, pandan  
custard & crushed peanuts
- Deep-fried Ice-Cream** 16  
House-made fried ice cream topped  
with pandan custard
- Banana Fritters** 16  
Thai styled banana fritter served  
with coconut ice-cream & pandan  
custard

**Please be mindful traces of allergens element  
may be transferred to item in our menu  
during processing, storage or preparation.  
We cannot guarantee any dishes will be  
completely free of trace elements**