

## Stir-fried

### L24. CASHEW NUTS **G GFA S SH VGH**

Stir-fried Mixed Vegetables, Cashew Nuts, Garlic, Onion in Sweet Chili Paste and Cooking Wine Sauce.

### L25. PEANUT SAUCE **G GFA S SH N**

Stir-fried Mixed Vegetables, Onion, and Capsicum in Peanut Sauce.

### L26. OYSTER SAUCE **G S SH**

Stir-fried Mixed Vegetables, Garlic, Onion, in Oyster Sauce.

### L27. GINGER **G GFA S SH VGH**

Stir-fried Fresh Ginger with Mixed Vegetables, Garlic, and Onion.

### L28. BLACK PEPPER **G GFA S SH VGH**

Stir-fried Mixed Vegetables, Garlic, and Onion in Black pepper sauce.

### L29. GARLIC & PEPPER **G GFA S SH VGH**

Mixed vegetables and garlic stir fry with your choice of meat.

### L30. PAD PRIK GANG **G S SH**

Stir fry red curry paste with bamboo, mixed vegetables, and Kaffir-lime leaves. (Medium or Hot only)

## Noodles lover

### L31-L36 MEAT OPTIONS

CHICKEN/PORK/VEGETARIAN	\$16
BEEF/FRIED CHICKEN/TOFU	\$16.50
PRAWNS	\$17.50
MIXED SEAFOOD	\$18.50

L31



### L31. PAD THAI **G GFA S SH**

Rice noodles stir fry with egg, bean sprouts, shredded carrots, spring onion with Thai tamarind sauce.

### L32. PAD SEE- EW **G GFA S SH VGH**

Flat rice noodles stir fry with egg, onion, and vegetables.

### L33. SPICY BASIL NOODLES **G GFA S SH VGH**

Spicy Stir-Fried flat Rice noodles with Green Beans, Basil, Capsicum, Bamboo, and Onion in fresh Chilli and Garlic Sauce.

### L34. EGG NOODLES **G GFA S SH**

Egg noodles stir fry with egg, onion, and vegetables.

### L35. CLEAR SOUP NOODLES **G S SH**

Rice noodles/Rice vermicelli in clear broth with Bok choy and bean sprouts.

## Fried Rice

### L37-L39 MEAT OPTIONS

CHICKEN/PORK/VEGETARIAN	\$16
BEEF/FRIED CHICKEN/TOFU	\$16.50
PRAWNS	\$17.50
MIXED SEAFOOD	\$18.50

### L37. THAI FRIED RICE **G GFA S SH VGH**

Jasmine rice stir fry with egg, carrots, onion, broccoli, baby green pea and your choice of meat.

### L38. PINEAPPLE FRIED RICE **G GFA S SH VGH**

Jasmine rice stir fry with egg carrots, onion, broccoli, baby green pea, turmeric, curry powder, pineapples, garnish with raisins and cashew nuts.

### L39. CHILLI BASIL FRIED RICE **G GFA S SH VGH**

Spicy Fried Rice with Basil, Onion, Fresh Chilli, Garlic, Bamboo, capsicum, and Green Bean.

## Curry

### L40-L44 MEAT OPTIONS

CHICKEN/PORK/VEGETARIAN	\$16
BEEF/FRIED CHICKEN/TOFU	\$16
PRAWNS	\$17
MIXED SEAFOOD	\$18

### L40. GREEN CURRY **G S SH**

Carrots, broccoli, green beans, bamboo, eggplant and capsicum.

### L41. RED CURRY **G S SH**

Traditional Thai red chili pastes cooked in coconut cream with Carrots, broccoli, green beans, bamboo, pumpkin and capsicum

### L42. YELLOW CURRY **G S SH**

Traditional Thai yellow chilli pastes cooked in coconut cream Carrots, onion and potatoes garnished with fried shallot and cashew nuts

### L43. PANANG CURRY **G S SH N**

Traditional Thai Panang chilli pastes cooked in coconut cream, peanut, and bamboo. Garnished with kaffir-lime leaves.

### L44. MASSAMAN CURRY **G S SH N**

Traditional Thai Massaman chilli pastes cooked in creamy coconut cream Carrots, onion and potatoes garnished with fried shallot and cashew nuts.

## Sizzling Plate

### L45. CRISPY MUSSELS PANCAKE (HOI TOD) **G S SH**

Pan-fried crispy mussels with egg batter, bean sprouts and spring onions.





# LUNCH MENU



G Gluten  
GFA Gluten-free Available  
S Soy  
D Dairy  
SH Shellfish  
N Nut  
VGH Vegan Available

\*\*Spice Levels  
Mild / Medium / Hot  
/ Extra Thai Hot +\$1

\*Please inform us if you have any food allergies or special requirements  
\*All photos shown are for illustrations only

## Entree

- L1. SATAY CHICKEN (4 PCS.)** **S N** \$14  
Grilled Chicken Skewered. Served with Homemade Peanut Sauce.
- L2. SEAFOOD SPRING ROLLS (4 PCS.)** **G S SH** \$10  
Deep-fried tapioca Starch Wrap with seafood fillings serve with Sweet Chilli Plum sauce.
- L3. VEGETABLE SPRING ROLLS (7 PCS.)** **G S** \$8  
Fried Vegetables and Egg Spring Roll served with Sweet Chilli Plum Sauce.
- L4. FISH & CHIPS** **G S** \$13.50  
Crispy deep-fried crumbed fish and potato chips served with Tartare Sauce.
- L5. CURRY PUFFS (5 PCS.)** **G S D** \$12  
Puff pastry savouries stuffed with potatoes curry and vegetables served with sweet chili.
- L6. DEEP FRIED SQUID** **G S SH** \$13.50  
Deep-fried squid tentacles serve with Sriracha Mayo Sauce.
- L7. PORK DUMPLINGS (6 PCS.)** **G S** \$12.50  
Pan-fried Pork and Garlic Chives dumplings serve with the chef's special soy garlic oil sauce and crispy garlic.
- L8. CRAB RANGOONS (6 PCS.)** **G S D SH** \$12  
Deep Fried Wonton Stuffed with Crab stick, and Cream Cheese. Served with Sweet Plum Sauce.
- L9. FISH CAKES (5 PCS)** **G S** \$11.50  
Fish marinated with Green Bean, Kaffir-Lime Leaves and Red Curry Paste. Served with sweet chilli Plum sauce.
- L10. DEEP FRIED CHICKEN WINGS (6 PCS)** **G S SH** \$14.50  
Traditional Thai-style Deep-fried marinated Chicken Wings served with Sweet Chili Plum Sauce.
- L11. ROTI WITH PEANUT SAUCE (4 PCS.)** **G S D N** \$8.50  
Thai-style pan-fried bread served with sweet satay peanut sauce.
- L12. PRAWN TEMPURA (4PCS)** **G S SH** \$9  
Crispy deep-fried crumbed prawns served with sweet chilli plum sauce.
- L13. MIXED ENTREE FOR 1 PERSON** **G S D SH N** \$12.50  
Satay chicken, seafood spring roll, vegetables spring roll, curry puff, prawn tempura served with sweet chilli plum sauce.
- L14. MIXED ENTREE FOR 2 PERSONS** **G S D SH N** \$24  
Satay chicken, seafood spring roll, vegetables spring roll, curry puff, prawn tempura served with sweet chilli plum sauce.

## Soup (Hot Pot Size, no rice included)

### L15-L16 MEAT OPTIONS

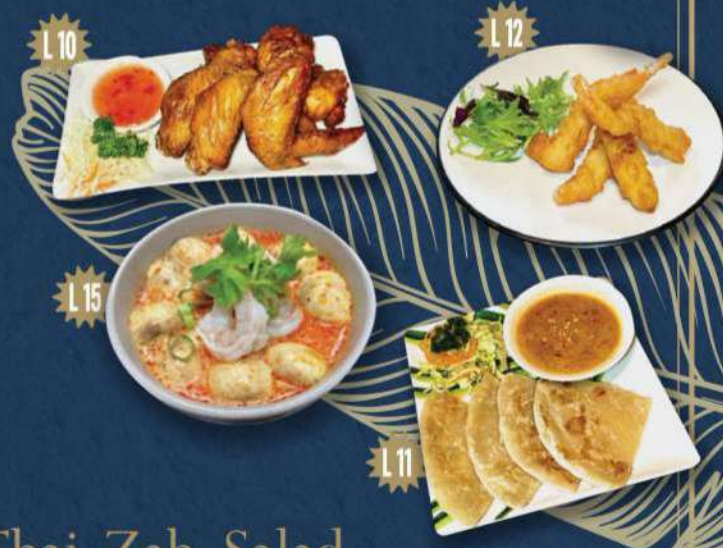
CHICKEN/PORK / VEGETARIAN HOT POT	\$16 \$22
BEEF/TOFU HOT POT	\$16 \$23
PRAWNS HOT POT	\$17 \$24
MIXED SEAFOOD HOT POT	\$32

### L15. TOM YUM **G S D SH**

Spicy and Sour Soup with Lemongrass, Kaffir-Lime Leaves, Galangal, Mushrooms, Tomatoes, Evaporated Milk, Sweet Chilli Paste, Spring onion and Coriander

### L16. TOM KAH **G S SH**

Mild Coconut Cream soup with Galangal, Lemongrass, Kaffir-Lime Leaves, Mushrooms, Tomatoes, Sweet Chilli Paste, Lime juice, Spring Onion, and Coriander



## Thai Zab Salad

### L18. SOM-TUM **G GFA SH N** \$16

Spicy Thai Salad with Swede or Kohlrabi, Green Beans, Peanuts, Carrots, Tomatoes, Garlic, Tamarind, Chilli, and Lime.

### L19. LARB **G GFA S**

CHICKEN MINCE/PORK MINCE	\$16
TOFU/BEEF	\$17

Spicy Salad with red onion, Kaffir-Lime Leave, Coriander, Spring Onion, Mints, and Roasted Ground Rice in Chilli Lime Sauce.

### L20. BEEF SALAD **G GFA** \$17

Thai Style Spicy Beef Salad with shallots, onions, cucumber, pineapples, and mixed green salad.

## Stir-fried

### L21-L30 MEAT OPTIONS

CHICKEN/PORK/VEGETARIAN	\$16
BEEF/FRIED CHICKEN/TOFU	\$17
PRAWNS	\$17.50
MIXED SEAFOOD	\$18.50

### L21.PAD KA PRAO **G GFA S SH VGA**

Spicy Stir-Fried Green Beans, Basil, Capsicum, Bamboo, and Onion in fresh Chilli and Garlic Sauce.

### L22. VOLCANO **G S SH**

Chef's Special sauce stir fry with shallots, chilli, garlic, turmeric, and vegetables. (Medium or Hot only)

### L23. SWEET&SOUR **G GFA S SH VGA**

Stir-fried mixed vegetables, garlic, and onion in sweet and sour sauce.

