

STARTER

GAJ SATAY 22

Tender grilled Chicken marinated in Thai Spices, curry powder, coconut milk with peanut sauce and cucumber relish

GOONG NOONG SARONG 21

Crispy fried Tiger Prawns wrapped in Egg Noodles with sweet chili sauce

POR PIA PHAK THOD **** 18

Homemade crispy spring roll filled with seasonal vegetables and sweet plum sauce

YUM SOM AO GOONG YANG 19

Fresh pomelo salad with roasted coconut flakes in spicy coconut cream and grilled king prawns

SOUPS

TOM YUM GOONG 19

Aromatic spicy-sour cream soup with king prawns, chili paste lemongrass, galangal and mushrooms

TOM KHA GAI 18

Aromatic sweet-sour coconut milk soup with chicken, lemongrass, galangal and dried chili

DESSERT

KHAO NIAO MOON MAMUANG 11

Mango mousse with fresh cream steamed sticky rice flavoured with sweet coconut milk and pandan

SOM TUM THAI MALAGOR 19

Green papaya salad in Thai Central Style long beans, palm sugar, dried shrimps and roasted peanuts

LAAB PLA TUNA 25

Aromatic salad of Thai herbs with fresh tuna, chili flakes, roasted sticky rice and lime dressing

YUM NEUA YANG 28

Warm Beef Salad with lemongrass, onions, tomatoes coriander and spicy chili dressing

LAAB GAI THAI BAAN 22

Homestyle Thai Isaan Laab minced chicken, thai spices, fried dried chili roasted sticky rice and lime dressing

PLA TOM KAMIN 19

Aromatic spicy & sour clear soup with sea bass, turmeric, fresh green mango shallot and fresh chili

KHANOM MO KAENG KHAI 12

Traditional thai egg custard dessert with palm sugar, pandan, coconut milk, coconut ice cream and crushed peanuts

MAIN COURSE

GANG KIEW WAN GAI 33 Green Curry with chicken, local Thai eggplants, thai pea eggplants and sweet basil leaves	GANG PANANG NUEA 36 Classic Panang Curry with stewed beef cheek, roasted peanuts and kaffir lime leaves
GANG PHED PED YANG 38 Red Curry with roasted duck, thai pea eggplants, cherry tomatoes, mixed fruits and sweet basil leaves	GANG MASSAMAN GAI 34 Massaman Curry Thai southern Melayu style, with stewed chicken legs, sweet potatoes and roasted peanuts
GANG KARI PHAK **** 28 Yellow Curry with Kari curry powder, sweet potatoes, onions, cherry tomatoes, capsicums and crispy fried shallots	PLA THOD RAD PRIK 36 Crispy skin fried Red Snapper with sweet & sour sauce and crispy fried spices
PLA NEUNG MANAW 36 Steamed sea bass with spicy lime sauce and pak choi	MOO PHAD KRATIAM PRIKTHAI 28 Stir fried pork tenderloin fillet with crispy fried garlic, black pepper and chopped fresh chili
PHAD KAPRAO NUEA 34 Aromatic hot & spicy wok with minced beef, spicy Thai basil leaves, fresh hot chili and garlic	GAI PHAD MED MAMAUN 36 Wok crispy fried chicken with oyster sauce, cashew nuts and dried large chili
PHAD THAI GOONG 39 Wok fried rice noodles with sweet & sour tamarind sauce, king prawns, bean sprouts, chives, lime and roasted peanuts	KAO PHAD PHAK **** 24 Wok Thai fried rice with egg, soya sauce, onions, tomatoes, lime and cucumber
PHAD PHAK **** 23 Wok fried vegetable with crushed fresh garlic, fresh chili, pak choi, carrots, long beans and mushrooms	All main dishes served with steamed Thai rice **** vegetarian

DESSERT

ASSORTED TROPICAL FRUITS PLATE 10 Mixed tropical fruits plate with pineapple, watermelon, papaya and passion fruit
