

## noodle - ก๋วยเตี๋ยว

all noodle dishes are served with thai condiments to create your own taste sensation (sweet, sour, salty and hot)

**kyeu tiew**  
stir fried plain noodles  
single portion 29  
double portion 56

**kyeu tiew phad je** 75  
stir fried noodles with mixed vegetables (no egg)

**phad ki mao nua** 92  
stir fried noodles with beef, basil and chilli

**phad sie eiu gai** 89  
stir fried noodles with chicken, made with egg

**phad thai**  
our famous stir fried noodles, bean curd and egg  
vegetable 77  
chicken 89  
prawn 107

## rice - ข้าว

**khao suey**  
steamed thai hom mali rice  
single portion 24  
double portion 46

**khao phad kai**  
fried rice with egg  
single portion 26  
double portion 49

**khao ob sapparod** 64  
stir fried pineapple rice garnished with prawns and cashew nuts

## desserts - ขนมหวาน

**crème brûlée** 50  
a true classic with an asian twist - pure, sweet satisfaction

**home-made cheesecake** 55  
with an asian twist

**banana springroll** 49  
with chocolate filling, dressed in a dark chocolate sauce

**khong wan thai** 49  
asian tapioca served with rambutan and sweetcorn, in a coconut milk sauce

**rambutan ngok** 49  
traditional thai rambutans served with ice cream

**thai silk** 50  
duo of dark and white chocolate ganache

**kluay taud** 49  
deep fried banana topped with honey and served with ice cream

**sorbet** 49  
a trio of sorbet - variety of flavours available

## appetizers - อาหารเรียกน้ำย่อย

**meang khum** 60  
make your own spinach cone filled with a combination of nuts, roasted coconut, onion, ginger, lemon grass lemon and chilli, topped with chef's secret palm sugar sauce  
**extra nuts, coconut, spinach or sauce** 17

**kari pab je** 49  
deep fried corn, pea and butternut pastry triangles served with a sweet malay tamarind chilli sauce

**po pia taud**  
crispy spring rolls, served with an accompanying sauce  
**je - veg** 49  
**goong - prawn** 61  
**ped - duck** 63

**satay gai** 59  
chicken satay grilled on the skewers, served with spicy peanut sauce and cucumber relish

**gai geow** 53  
deep fried chicken strips, coated in sesame seeds, served with a sweet chilli sauce

**taud man pla** 56  
spicy fishcakes seasoned with red curry, served with cucumber and a sweet chilli sauce

**louk chin goong taud** 66  
minced prawn curry balls on a skewer, served with a sweet chilli sauce

**goong choop phang taud** 62  
deep fried battered prawns served with a plum and ginger sauce

**thung ngen yurng** 62  
deep fried prawn parcels of spring roll pastry, filled with minced prawn, served with a plum and ginger sauce

## soup - ซุป

**tom yum goong** 66  
our famous hot and sour thai prawn soup, served with lemon grass

**tom kha gai** 60  
silky smooth coconut milk and chicken soup served with mushrooms and galangal for added flavour (no chilli)

**poh taek** 66  
spicy clear mixed seafood soup with basil (medium or hot)

## salad - สลัด

**yum nua yang** 75  
grilled beef salad with a spicy thai dressing

**thai green salad** 67  
freshly mixed greens, tossed in a thai dressing, with smoked tofu, roasted cashew nuts, roasted coconut, bean sprouts, tomato and avocado

**wasabi chicken caesar salad** 75  
leaves, avocado, topped with croutons and parmesan cheese, with a wasabi dressing, anchovies and chicken

## curry - แกง

**geang khew wan gai** 112  
sliced chicken fillet in a traditional green curry  
(medium or hot)

**geang khew wan je** 90  
medley of vegetables in a traditional green curry  
(medium or hot)

**geang khew wan goong** 143  
prawns in a traditional green curry  
(medium or hot)

**geang phed goong** 143  
prawns in a rich red curry  
(medium or hot)

**geang phed ped** 155  
duck in a rich red curry  
(medium or hot)

**massaman kha gae** 165  
new thai style slow roasted lamb shank with a  
mild peanut masala curry

## meat - เนื้อ

**nud yang jan ron** (250g) 150  
medallions of fillet steak, sliced, served with  
vegetables and a thai black pepper sauce, served  
on a sizzling skillet

**wok beef** (250g) 149  
thai style, cubed beef fillet, stir-fried in an oyster  
and black pepper combination, served on a sizzling  
skillet (no chilli)

**nua nam man hoi** 112  
stir fried beef in oyster sauce  
(no chilli)

**nua phad gra pao** 112  
stir fried beef with basil and chilli  
(medium or hot)

**ostrich** (250g) 149  
your choice of 3 styles - oyster and black pepper  
wok sauce; basil and chilli sauce or “angry” thai  
herb and red wine sauce

## poultry - สัตว์ปีก

**phad gra phao gai** 110  
stir fried chicken fillet with basil and chilli  
(medium or hot)

**gai phad mameung him mapahn** 110  
our famous stir fried chicken and cashew nuts  
(medium)

**ped yang** 197  
our famous half roasted duck, served thai style on  
a bed of bok choy (seasonal) with a yellow bean  
sauce - accompanied by a sweet chilli soya sauce

**ped lao deang** 145  
sliced crispy duck breast served in a red wine sauce  
(no chilli)

**ped ob nam phung** 145  
sliced crispy duck breast served in chef’s secret  
honey sauce (no chilli)

**ped pi roed** 149  
our signature “angry” stir fried shredded duck, in  
thai herbs and red wine  
(medium or hot - cannot be served mild)

## seafood - อาหารทะเล

**seafood platter (for one)** 197  
grilled prawns, fish, calamari and mussels,  
served with vegetables, rice and a trio of  
dipping sauces

**pla yang** 155  
fish grilled to perfection, served with vegetables,  
rice and a lemon chilli cilantro sauce

**pla nung ma nao** 155  
steamed fish with a lemon chilli sauce  
(medium or hot)

**pla chu chee** 149  
deep fried fish in a coconut curry sauce  
(medium or hot)

**pla sarm ros** 149  
deep fried fish with a sweet and sour chilli sauce  
(medium or hot)

**pla lard prik** 149  
deep fried fish with a spicy lemon grass and chilli  
sauce (hot)

**seafood hot plate** 149  
mixed seafood in a peanut curry sauce, served on a  
hot plate and brandy flambéed

**ruam mitre gra phao** 149  
mixed seafood stir fried with basil and chilli  
(medium or hot)

**goong phad nam makham** 142  
grilled prawns topped with sweet tamarind sauce  
(no chilli)

**goong taud gratheim prik** 142  
stir fried prawns in garlic and black pepper sauce  
(no chilli)

**goong phad proew wan** 142  
stir fried prawns in sweet and sour sauce (no chilli)

## vegetarian - มังสวิรัติ

**phad phak (vegan)** 72  
stir fried seasonal mixed vegetables

**mah khua phad tao huu (vegan)** 75  
stir fried brinjals and bean curd

**mah khua phad tao jeaw (vegan)** 75  
stir fried brinjals with basil and chilli  
(medium or hot)

**hed phad mamaung himmaphan (vegan)** 75  
stir fried mushroom with cashew nuts  
(medium or hot)