

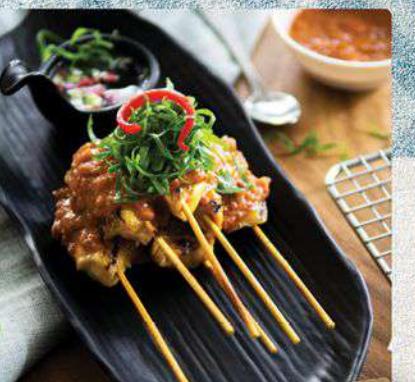
ALL DAY MENU

ENTREE

SPRING ROLL (4)

Deep fried rice paper roll filled with cabbage, carrot, celery, vermicelli, oyster sauce and sliced black fungus, served with plum sauce. 

SATAY CHICKEN



CURRY PUFF (4)

Deep fried puff pastry, filled up with mixed vegetable in curry sauce, butter, served with sweet chilli sauce. 

NET SPRING ROLL (4)

Shrimp and crab net spring roll, served with plum sauce. 

CRISPY SOFT SHELL CRAB BAO (2)

Fried soft shell crab, mix salad, shredded carrot, red onion, fried shallot, Sriracha mayo in bao bun. 

TEMPURA EGGPLANT BAO (2)

Tempura-battered eggplant, mix salad, shredded carrot, red onion, fried shallot, sweet chilli in bao bun. 

FISH CAKE (4)

Homemade popular fish cake served with sweet chilli sauce. 

SATAY CHICKEN (4 skewers)

Grilled marinated chicken thigh on skewer, served with peanut sauce and cucumber relish. 

MOO PING (4 skewers)

Thai-style grilled pork skewers served with chilli dip. 



NET SPRING ROLL

TEMPURA EGGPLANT BAO

VEGETARIAN CURRY PUFF



GRILLED BEEF BALLS (4 skewers)

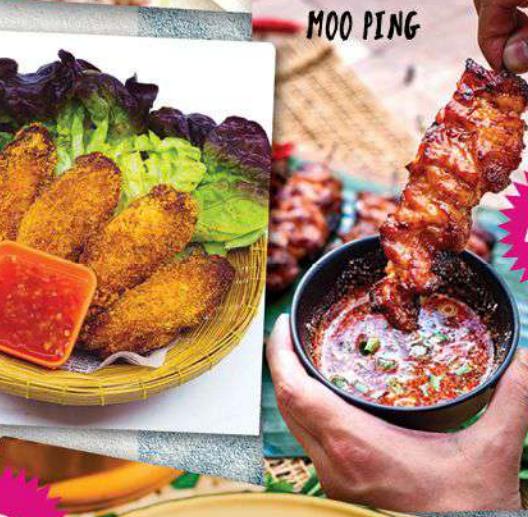
Grilled beef ball with spicy tamarind dipping. 



GRILLED BEEF BALLS

WING ZAP (5)

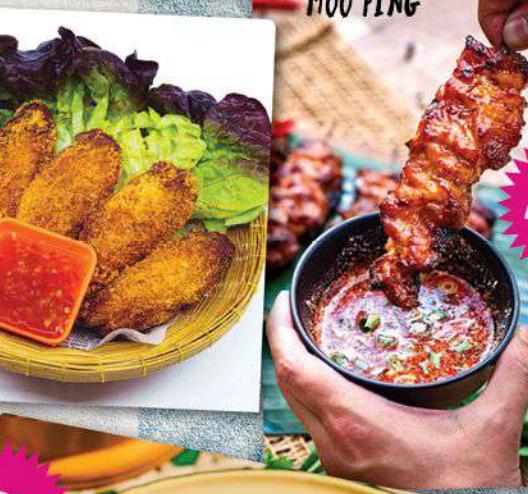
Fried marinated spicy chicken wing with sweet chilli sauce. 



MOO PING

KA NOM JEEB (5)

A perfect of steamed prawn dumplings, served with chilli and sweet soy dipping. 



NEW

DUCK PANCAKE (4)

Thai style Gozleme, filled with roast duck, chilli jam and tasty cheese served with cider cucumber salad. 



PRAWN CAKE (4)

Deep fried marinated minced prawn, mixed with Thai herb and bread crumb, served with plum sauce. 



FRIED GARLIC CHIVE (6)

A delicious vegan dish made with a mixture of chives, rice flour and tapioca starch. Crispy and Golden exterior, while the inside remains soft and flavourful. Served with secret dipping sauce. 



FISH CAKE



KA NOM JEEB



VEGETARIAN SPRING ROLL



VEGETARIAN

CONTAINS EGG

IT'S SPICY

MEDIUM HOT

CONTAINS PEANUTS

COCONUT SOUP

TOM KHA GAI ☺

\$16.9

Mild coconut milk soup with chicken breast flavoured with lemongrass, kaffir lime leaves, galangal and chilli jam.



TOM YUM GOONG ☺

\$18.9

Most popular, prawns served in spicy-sour Thai soup flavoured with lemongrass, kaffir lime leaves and galangal.



TOM YUM SEAFOOD ☺

\$18.9

Famous spicy soup with king prawn, mussel, fish fillet and squid, flavoured with lemongrass, kaffir lime leaves and galangal.

DEEP FRIED

SALT AND PEPPER SQUID

\$19.9

Crispy squid, garlic, salt, chilli, shallot, black pepper and garlic.

DEEP FRIED SOFT SHELL CRAB WITH PAPAYA SALAD ☺

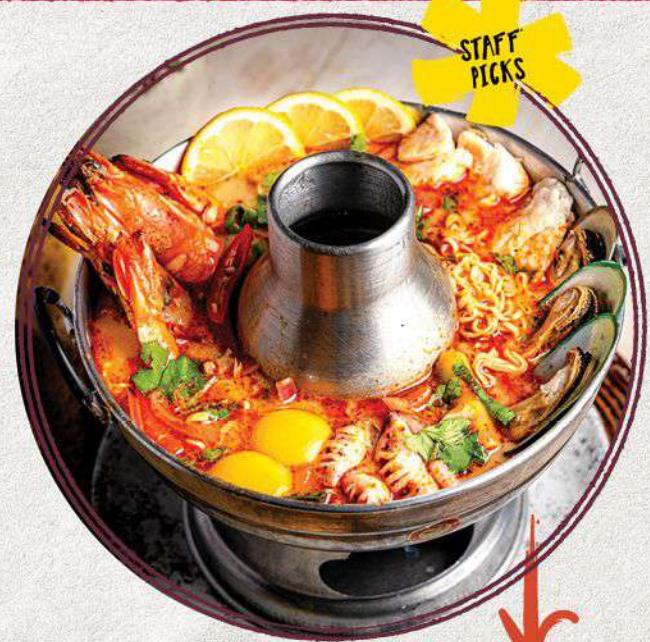
\$25.9

Crispy soft-shell crabs served with sweet chilli sauce and Thai style papaya salad.



SPICE ISLAND BOIL

HOT POT



STAFF PICKS



TOM YUM GOONG HOT POT ☺

\$26.9



TOM YUM SEAFOOD HOT POT ☺

\$26.9



BRAISED BEEF SOUP HOT POT

\$25.9

Slow-cooked beef simmered in a flavourful broth infused with fragrant Thai spices, served in Thai style hot pot.



TOM KHA GAI HOT POT ☺

\$24.9

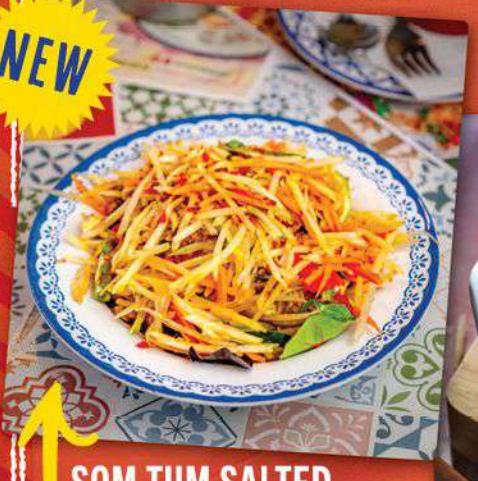
IT'S SPICY ☺ CONTAINS EGGS ☺ CONTAINS PEANUTS ☺ GLUTEN FREE

FROM THE STREET OF BANGKOK

PAPAYA SALAD WITH BBQ BEEF/ CHICKEN

..... \$23.9
Thai style grilled meat with herb, served with Thai papaya salad.

NEW



SOM TUM SALTED CRAB & ANCHOVY

\$19.9
Thai E-saan (North Eastern region) style papaya salad, shredded green papaya tossed with tomato, salted tiny salted crab and Thai anchovy drizzled with chilli-lemon dressing.

Suit experienced
E-SAAN diner.

PAPAYA SALAD

..... \$18.9
Famous Thai classic papaya salad (Bangkok style), shredded green papaya tossed with tomato, peanuts, drizzled with chilli-lemon dressing.

YUM CRISPY PORK WITH ANCHOVY

..... \$23.9
North Eastern style deep fried pork belly in chilli lime and anchovy dressing, red onion, cherry tomato, shallot.

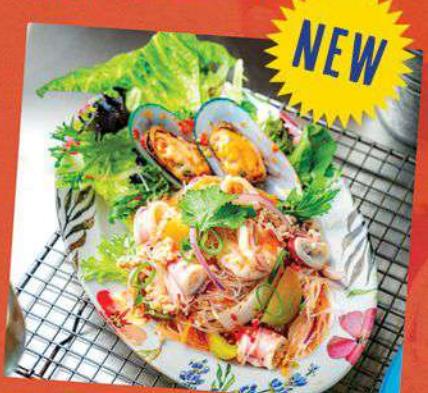


BBQ BEEF/ CHICKEN WITH STICKY RICE

\$23.9
Thai style grilled marinated meat with herb, served with steamed sticky rice and Nam Jim Jeaw (chilli dip).

YUM WOON SEN

..... \$23.9
Noodle salad with pork mince, seafood, red onion, cherry tomato, shallot, fish roe, peanuts in chilli lime dressing.



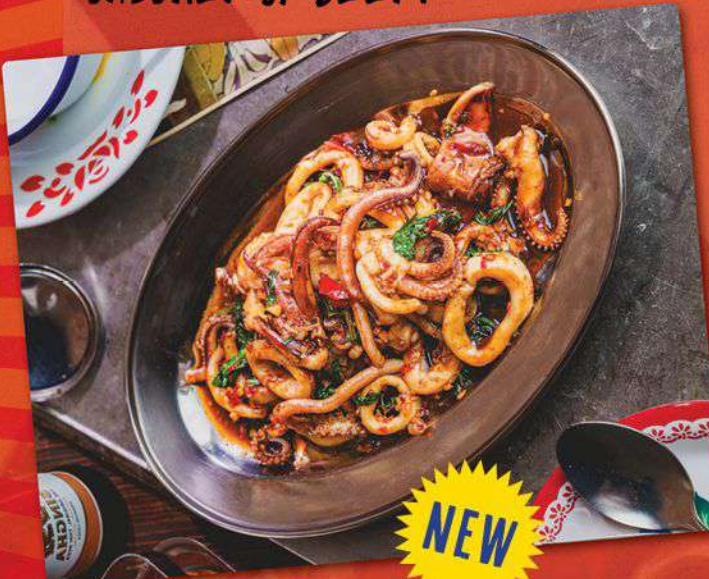
MILD MEDIUM HOT IT'S SPICY CONTAINS EGGS CONTAINS PEANUTS NUTS CONTAINS OTHER NUTS GLUTEN FREE

FROM THE STREET OF BANGKOK, TOO! GRA-PRAO SERIES



GRA PRAO TAAD

JUMBO \$29.9
Super sized (to share) chilli basil stir fry with rice and two fried eggs with choice of CHICKEN or BEEF.



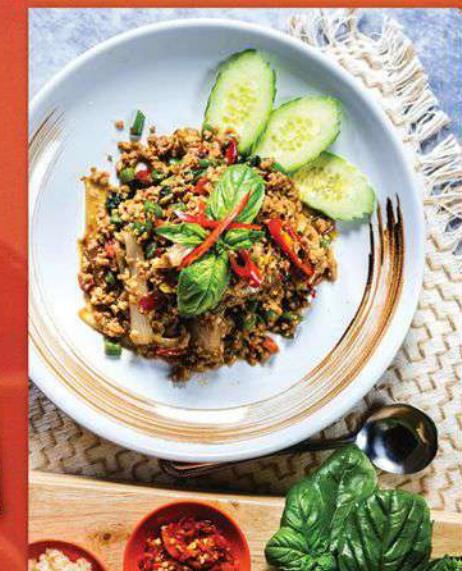
GRA PRAO SQUID

..... \$23.9
Stir-fried holy basil with squid, chilli and garlic.



CHICKEN MINCE WITH EGGPLANT

..... \$19.9
A perfect stir fry of minced chicken, Thai basil, eggplant, fresh long chilli in chilli, garlic and chilli-basil sauce.



GRA PRAO GAI

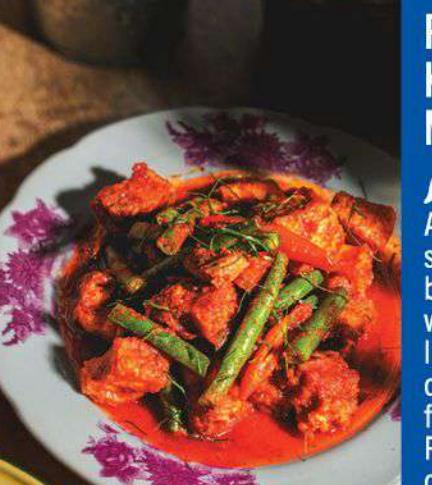
..... \$20.9
Stir-fried holy basil leaves with minced chicken, minced chilli and garlic.

BANGKOK STYLE PORK BELLY

GRA PRAO MOO-GROB

..... \$25.9

A famous stir fry crispy pork belly with chilli, garlic, onion, beans, baby corn, holy basil and oyster sauce.



KA-NA MOO-GROB

..... \$25.9

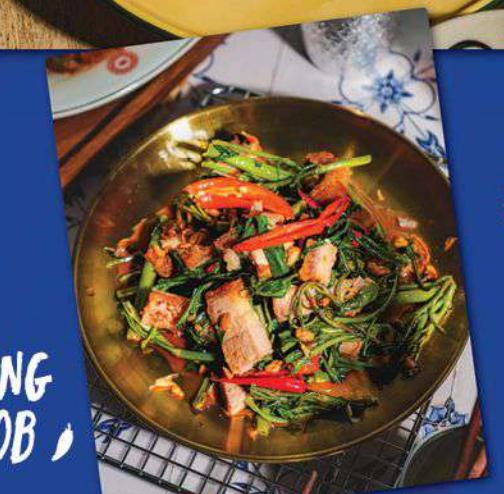
A well known stir fry Chinese broccoli with a little bit of chilli, crushed garlic, soy bean, oyster sauce and crispy pork belly, topped with fried onion.



PAK BOONG MOO-GROB

\$25.9

Stir-fried morning glory with crispy pork belly, soy bean, garlic and chilli (seasonal).



NEW

SALT & CHILLI GARLIC MOO-GROB

..... \$25.9

Crispy pork belly, garlic, salt, chilli, shallot, dried onion and garlic.

IT'S SPICY

CONTAINS EGGS

CONTAINS PEANUTS

GLUTEN FREE

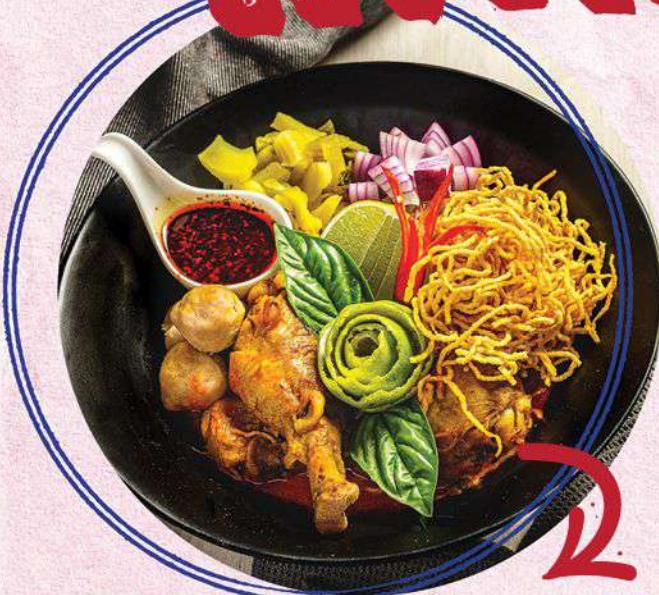
NUTS CONTAINS OTHER NUTS

CURRY RAMEN

PRIG-KHING MOO-GROB

..... \$25.9

A traditional stir fry green beans with shredded lime leaves, chilli, fish sauce, Prig-Khing chilli paste, pork cracker and crispy pork belly.



CURRY RAMEN with CHICKEN

(KHAO SOI GAI) \$22.9

Egg noodle, choice of protein, meat ball, pickled mustard, shallots, red onion in coconut curry soup, topped with crispy egg noodle.

NEW



CURRY RAMEN with BBQ BEEF

(KHAO SOI WAGYU BEEF) \$25.9



CURRY RAMEN with GRILLED KING PRAWN

(KHAO SOI GOONG) \$28.9



CURRY RAMEN with SOFT SHELL CRAB

(KHAO SOI PU NIM) \$26.9

\$26.9

SALAD SALAD SALAD SALAD SALAD SALAD SALAD SALAD

HEALTHY VEGETARIAN TOFU SALAD

.....\$19.9

Crispy fried tofu with
masculine mixed salad,
red onion, cucumber,
peanuts drizzled with
sweet chilli peanut
dressing.



BBQ BEEF SALAD



THAI BBQ BEEF / CHICKEN SALAD

.....\$21.9

Thai style BBQ tossed with mixed salad,
red onion, mint, shallots and chilli-lime
dressing.



DUCK SALAD

NUTS\$24.9

Roast duck tossed with
red onion, mint, shallot,
cashew nuts, drizzled
with coconut milk and
chilli jam dressing.

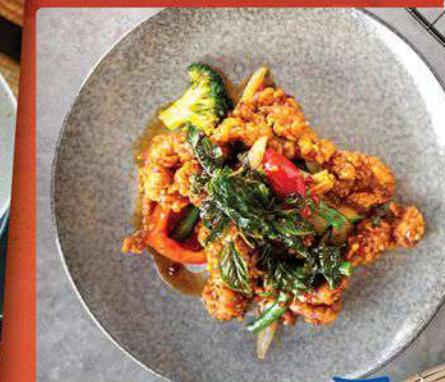
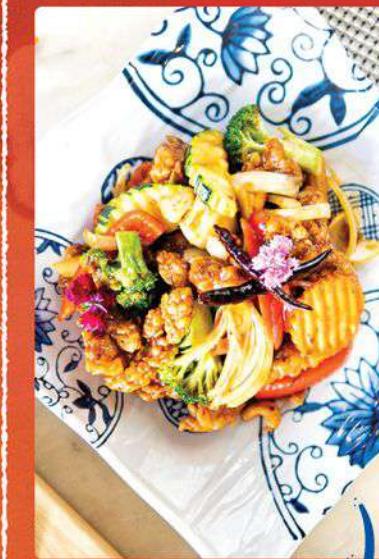
BBQ CHICKEN SALAD



GLUTEN FREE
IT'S SPICY
CONTAINS PEANUTS
NUTS **CONTAINS OTHER NUTS**

GLUTEN FREE
IT'S SPICY
CONTAINS PEANUTS
NUTS **CONTAINS OTHER NUTS**

CRISPY CHICKEN LOVER

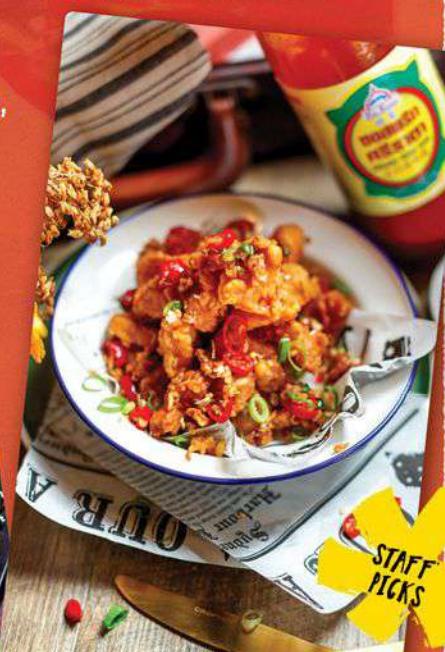
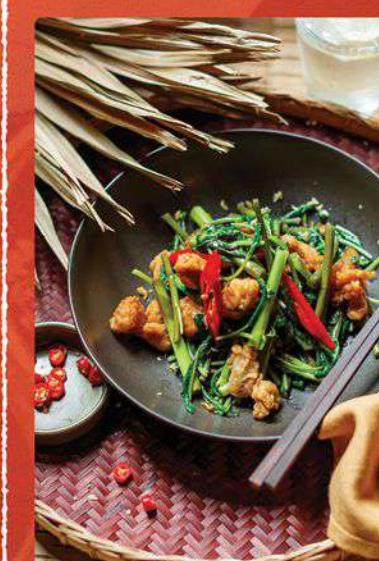


CRISPY CHICKEN CASHEW NUT **NUTS** .. \$20.9

Battered chicken tight,
fried to crisp and stir-fried
with chilli jam sauce.

CRISPY CHICKEN WITH CHINESE BROCCOLI .. \$20.9

A well known stir-fry Chinese
broccoli with a little bit of chilli,
crushed garlic, soy bean, oyster
sauce and fry battered chicken thigh,
topped with fried onion.



PAK BOONG GAI GROB

.....\$20.9
Crispy chicken stir-fried with
morning glory, soy bean garlic
and shiitake mushroom sauce.

CRISPY CHICKEN SWEET & SOUR .. \$20.9

Battered chicken thigh,
fried to crisp and stir-fried
with vegetables, tomato,
pineapple, garlic and sweet
and sour sauce.

SRIRACHA CRISPY CHICKEN .. \$20.9

Battered chicken thigh fry to
crisp then fried in garlic, chilli
and shallot served with Sriracha
hot sauce.

ONE PLATE BEST MEALS



TOM YUM NOODLE SOUP

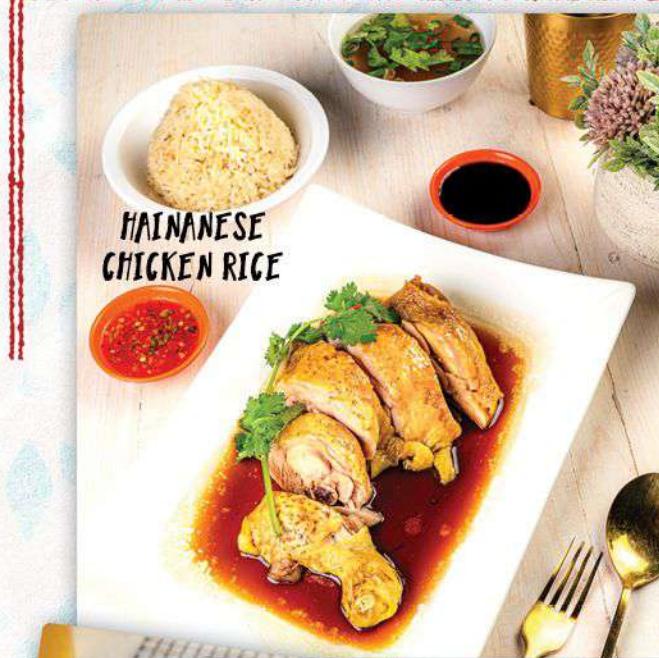
\$23.9
Thin rice noodles with king prawn, squid, soft boiled egg, bean sprouts and mushrooms in spicy-sour herbal broth.



THAI BRAISED BEEF NOODLE SOUP

\$19.9
Slow-cooked beef simmered in a flavourful broth infused with fragrant Thai spices, served over vermicelli rice noodles and topped with fresh herbs and bean sprouts.

ONE PLATE BEST MEALS : CONT.



HAINANESE
CHICKEN RICE



**TOM YUM
FRIED RICE** \$24.9
Fried rice with TOM YUM herbs, and prawns, served with soft boiled egg.



GRILLED CHICKEN
BIRYANI RICE

SHRIMP PASTE
FRIED RICE

**HAINANESE
CHICKEN RICE** \$19.9
Tender steamed chicken thigh, topped with house-recipe soy sauce served with fragrant jasmine rice, accompanied by chilli vinegar sauce, sweet soy sauce and aromatic chicken broth.



STAFF
PICKS

**GRILLED CHICKEN
BIRYANI RICE** \$19.9
Succulent marinated chicken cooked to perfection on grill with fragrant jasmine rice infused with herbs like cumin, cinnamon, coriander, and cardamom, served with green chilli sauce and broth.

CRAB FRIED RICE \$23.9
Thai local favourite - Thai style fried rice with crab meat, egg and shallots.

**SHRIMP PASTE
FRIED RICE** \$24.9
Enjoy the umami goodness of shrimp paste infused in jasmine rice stir-fried with prawns, spring onion served with soft-boiled egg.

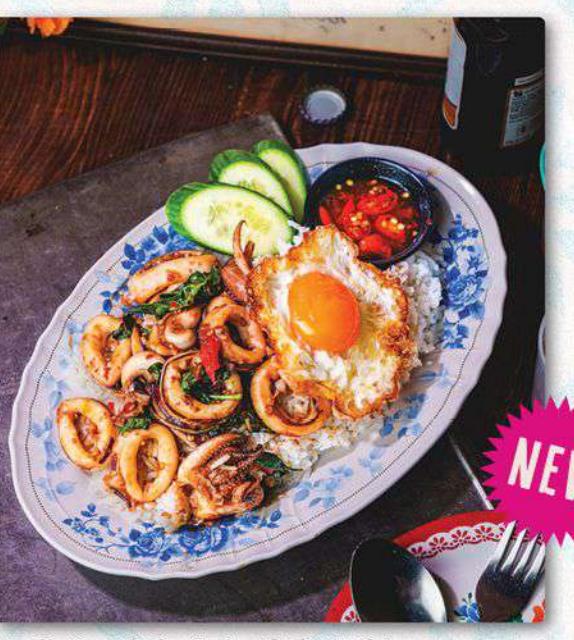
IT'S SPICY CONTAINS EGGS CONTAINS PEANUTS

ONE PLATE BEST MEALS ... WITH RICE



GAI TORD HAD YAI WITH STICKY RICE \$23.9

A famous Southern Thai fried chicken with a unique twist - Chicken Maryland marinated in a special blend of herbs and spices, then deep-fried to a golden perfection, served with sticky rice.



GRA-PRAO SQUID KAI DAO with RICE

Stir-fried holy basil leaves with squid, chilli and garlic, served with steamed rice and fried egg. \$24.9



GRA-PRAO MOO GROB KAI DAO WITH RICE \$24.9

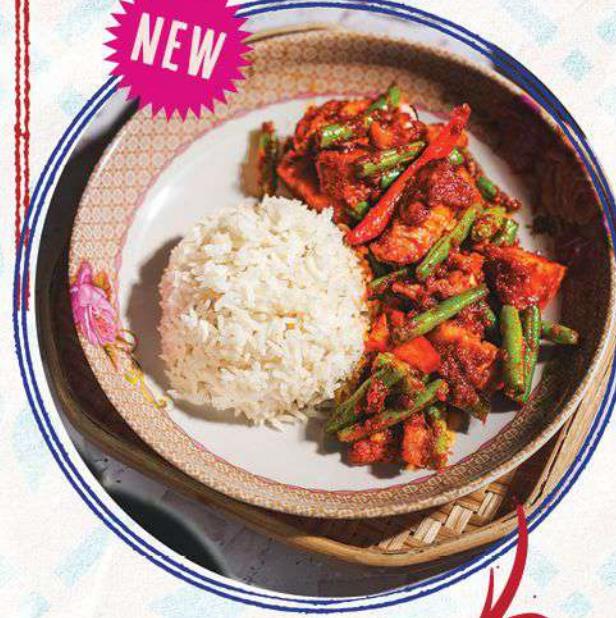
A famous stir fry crispy pork belly with chilli, garlic, onion, beans, baby corn, holy basil served with steamed rice and fried egg.



GRA-PRAO KAI DAO \$19.9

Stir-fried holy basil leaves with choice of MINCED CHICKEN, BEEF OR PORK minced chilli and garlic, served with rice and a fried egg.

ONE PLATE BEST MEALS : ...WITH RICE CONT.



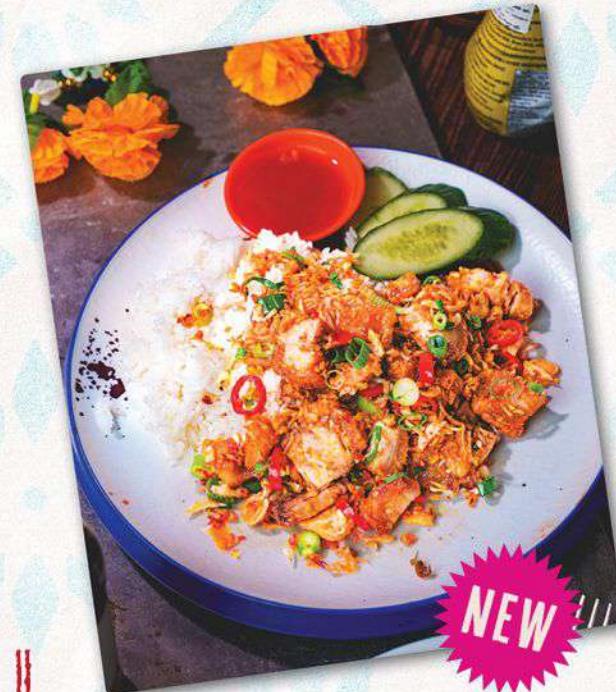
PRIK-KING MOO GROB WITH RICE \$22.9

Prig-Khing chilli paste stir fry with green beans, shredded lime leaves, and crispy pork belly served with steamed rice.



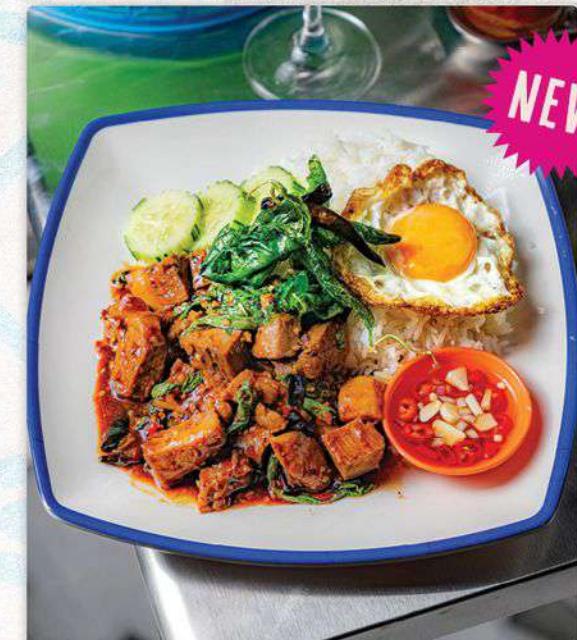
GRA-PRAO CENTURY EGG WITH RICE \$22.9

Stir-fried century egg and minced chicken, or pork with holy basil, chilli, garlic, served with steamed rice.



SALT & CHILLI GARLIC MOO GROB WITH RICE \$24.9

Crispy pork belly, garlic, salt, chilli, shallot, dried onion and garlic served with steamed rice.



GRA-PRAO BRAISED BEEF KAI DAO WITH RICE \$23.9

Stir fry braised beef with chilli, garlic, onion, beans, baby corn, holy basil served with steamed rice and fried egg.

IT'S SPICY CONTAINS EGGS CONTAINS PEANUTS

WOK STIR FRY



CHOOSE
YOUR
FAVOURITE

VEGETABLE	\$19.9
VEGETABLE & TOFU	\$19.9
CHICKEN	\$19.9
BEEF	\$24.9
SQUID	\$20.9
FISH FILLETS	\$20.9
PRAWNS	\$24.9
SEAFOOD	\$24.9
ROAST DUCK	\$26.9



OYSTER SAUCE

A classic stir-fried assorted vegetables in oyster sauce, sprinkled with fried onion.



CHILLI BASIL SAUCE

Stir-fried mixed vegetables, bok choy, basil with minced garlic and chilli.



CHILLI JAM SAUCE NUTS

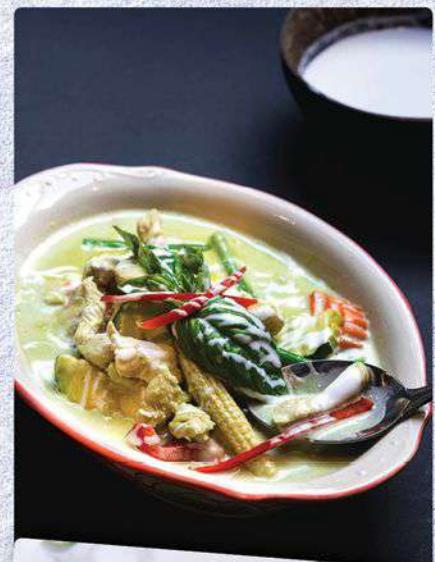
Famous Thai cuisine, roasted cashew nuts, assorted vegetables, stir-fried in chilli jam, then topped with roasted chilli.



LIME LEAVE AND PEPPER CORN SAUCE

A combination of fragrant herbs, garlic, chilli, lime leaves, peppercorn and Kra-Chai, stir-fried with oyster sauce.

CURRY



GREEN CURRY G

A well known Thai curry with assorted vegetables, flavoured with green chilli paste, kaffir lime leaves, fresh red chilli and basil.



MASSAMAN BEEF CURRY

G NUTS \$23.9

Tendered beef 6 hours slow cooked in coconut milk and Massaman curry, flavoured with a traditional of Thai spice, tossed with baby potato, topped with cashew nuts.



PANANG CURRY G

Creamy red curry with assorted vegetables, flavoured with red chilli paste and additional grounded paprika, tossed with fresh red chilli and basil.

CHOOSE
YOUR
FAVOURITE

VEGETABLE	\$19.9
VEGETABLE & TOFU	\$19.9
CHICKEN	\$19.9
BEEF	\$24.9
SQUID	\$20.9
FISH FILLETS	\$20.9
PRAWNS	\$24.9
SEAFOOD	\$24.9
ROAST DUCK	\$26.9

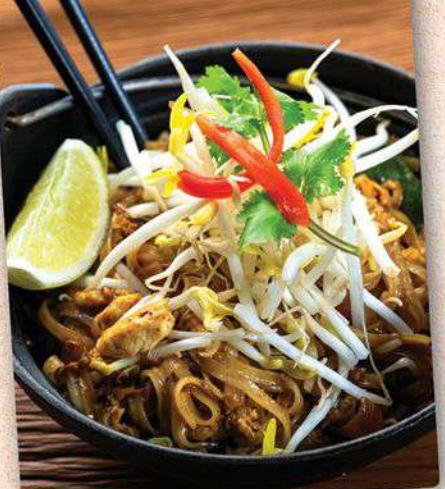
G GLUTEN FREE

NUTS CONTAINS OTHER NUTS

IT'S SPICY

CONTAINS PEANUTS

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PAD THAI

●●●
A traditional Thai dish of fried thin rice noodles, stirred with bean sprouts, shallot, diced tofu, crushed peanuts and egg.



PAD SEE EIW

Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.

CHILLI JAM NOODLE

● NUTS
(Hokkien noodles / flat rice noodles)
Stir-fried noodles with chilli jam, roasted cashew nuts and assorted vegetables, then topped with roasted chilli.



SINGAPORE NOODLE

●
Stir-fried rice vermicelli noodles, bean sprouts and shallot, flavoured with turmeric spice.



MEE GORENG

●●
Stir-fried noodles with sambal chili.



SUKIYAKI NOODLE

●●
A popular street stir fry glass noodles with Chinese cabbage, morning glory (seasonal), carrot, and Sukiayaki sauce.

CHOOSE
YOUR
FAVOURITE

VEGETABLE	\$19.9
VEGETABLE & TOFU	\$19.9
CHICKEN	\$19.9
BEEF	\$24.9
SQUID	\$20.9
FISH FILLETS	\$20.9
PRawns	\$24.9
SEAFOOD	\$24.9
ROAST DUCK	\$26.9



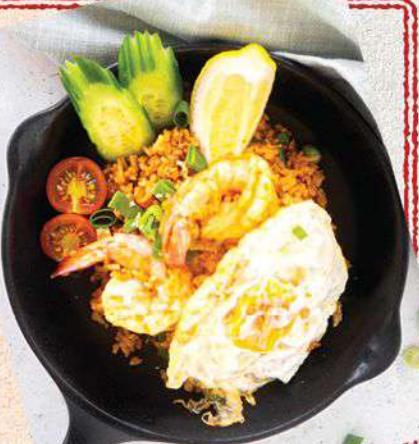
SATAY NOODLE

●●
(Hokkien noodles / flat rice noodles)
Stir-fried noodles with satay sauce and vegetables.



CHILLI BASIL NOODLE

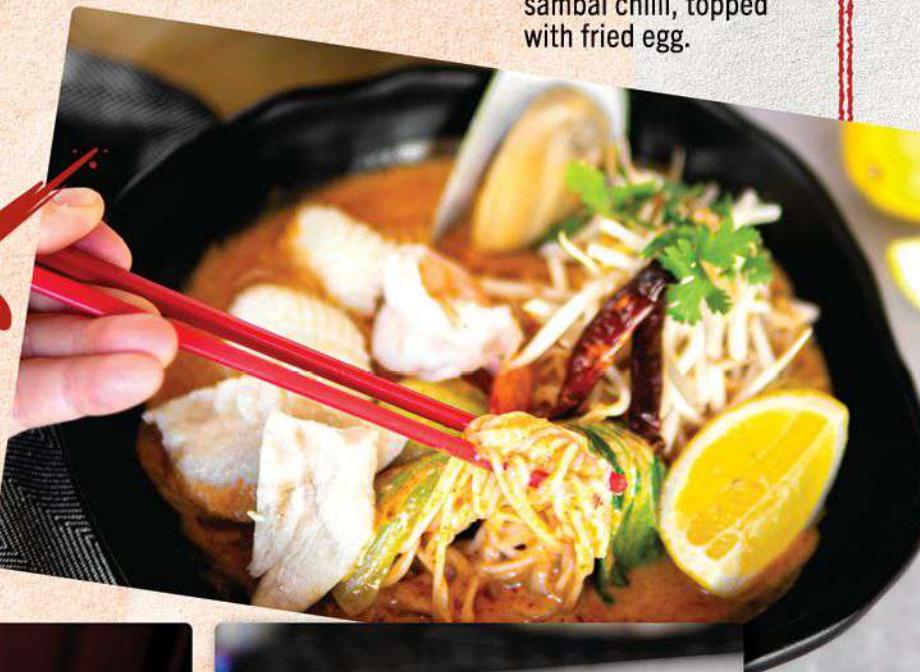
●●
(Hokkien noodles / flat rice noodles)
Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil leaves and vegetables.



NASI GORENG

(EGG ON TOP +\$3.5)

●●
Fried rice with sambal chili, topped with fried egg.



LAKSA

● NUTS
A popular coconut curry soup with vermicelli noodles, candle nuts bok choy, bean sprouts, fried tofu and topped with fried onion.



THAI FRIED RICE

●
Thai style fried rice stirred with oyster sauce, served with sliced cucumber and cherry tomato.



CHILLI BASIL FRIED RICE

●●
Fried rice with chilli and basil with oyster sauce, served with sliced cucumber and cherry tomato.

● CONTAINS EGGS ● IT'S SPICY ● CONTAINS PEANUTS ● GLUTEN FREE
● NUTS CONTAINS OTHER NUTS ● CONTAINS MILK ● CONTAINS DRIED SHRIMP

KANA FIRE DANG

 \$18.9
Stir-fried Chinese broccoli with chilli, garlic, mushroom sauce.



GREEN GARDEN

 \$19.9
All green vegetables stir-fried with vegetarian, tofu and soy sauce.



PAK BOONG FIRE DANG

 \$18.9
Stir-fried morning glory with soy bean garlic and shiitake mushroom sauce.



HEALTHY SHIITAKE MUSHROOM STIR-FRY

  \$23.9
Shiitake, King oyster mushroom, tofu, bok choy, and capsicum, stir-fried with cashew nuts in shiitake mushroom sauce.



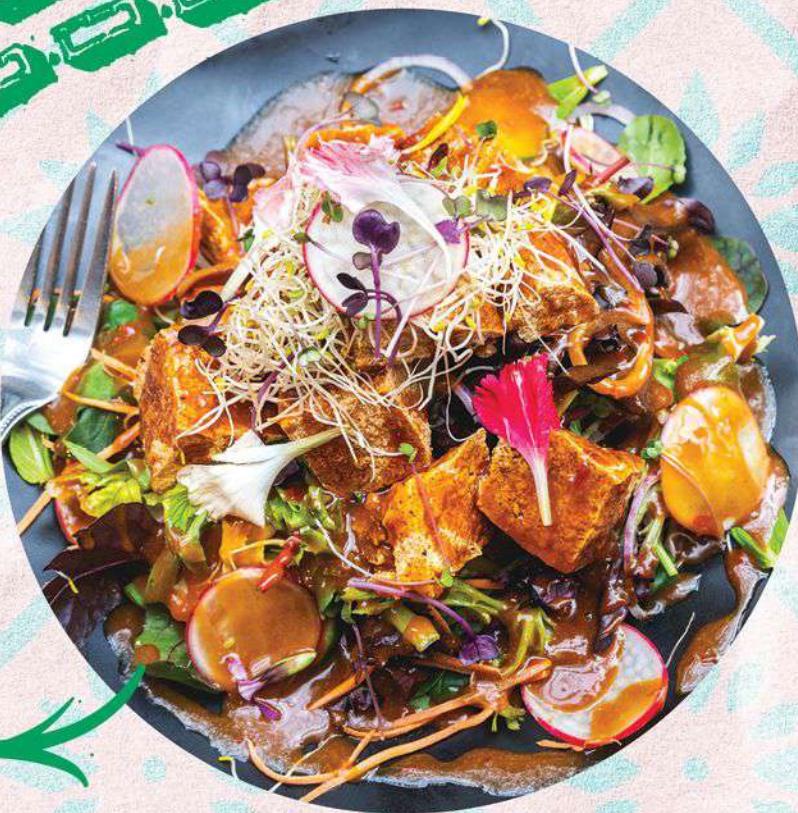
 \$18.9
Tempura eggplant with tamarind sauce, fried shallots and smoked chilli.



VEGAN

TOFU SALAD

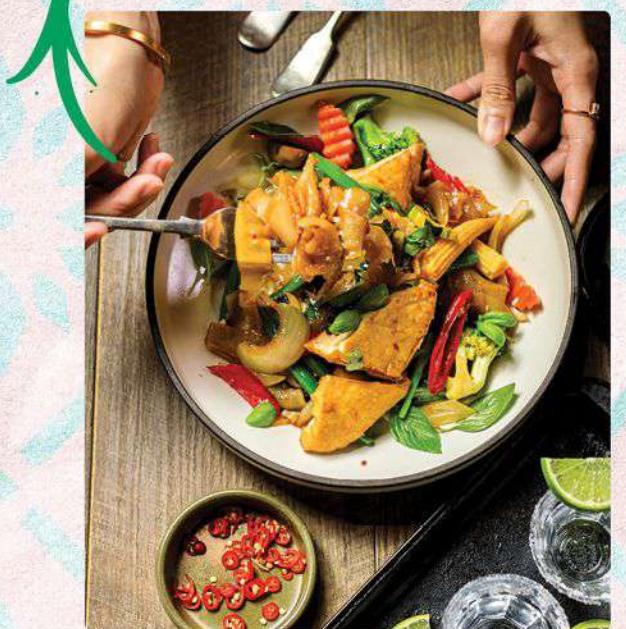
  \$19.9
Crispy fried tofu with masculine mixed salad, red onion, cucumber, peanut, drizzled with sweet chilli peanut dressing.



VEGAN CHILLI BASIL NOODLE

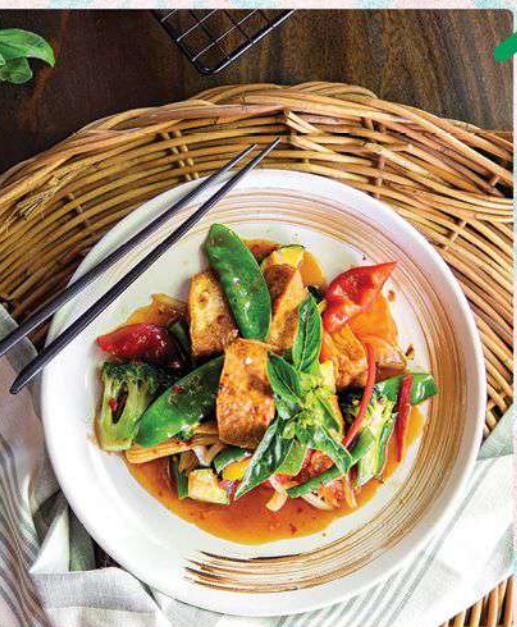
   \$19.9
VEGETABLES \$19.9
VEGETABLES + TOFU \$19.9

Stir fired flat rice noodle with garlic, chilli, basil leaves in soy sauce.



GRA PRAO TOFU

 \$19.9
Stir-fried tofu with mixed vegetables, bok choy, basil, minced garlic, chilli, in mushroom sauce.



 VEGAN

 VEGETARIAN

 IT'S SPICY

 CONTAINS PEANUTS

 NUTS CONTAINS OTHER NUTS

CHEF
SAYS

"MUST
TRY"

PINEAPPLE FRIED RICE

.....\$25.9

A special Thai fried rice with prawns, chicken, peas, sultanas, carrot and pineapple flavoured with grounded turmeric, served in a pineapple shell.



**PAD THAI
SOFT SHELL
CRAB**

.....\$26.9
Thin rice noodle stirred with bean sprouts, shallots, diced tofu, crushed peanuts with crispy soft shell crabs.



RED CURRY

ROAST DUCK

.....\$32.9
Roasted duck in chilli red curry combined with lychee, pineapple, tomato and bamboo shoots.



STAFF
PICKS

SALT & BLACK PEPPER
SOFT SHELL CRAB



GOONG AOB WOONSEN
NOODLE



SEAFOOD

BANGKOK SPECIAL

SALT & BLACK PEPPER SOFT SHELL CRAB

\$26.9
Crispy soft shell crabs, garlic, salt, black pepper, chilli, shallot, dried onion & garlic.

PU NIM GARI

\$26.9
Soft shell crabs stir-fried with turmeric and curry powder.

PAD THAI KING PRAWN

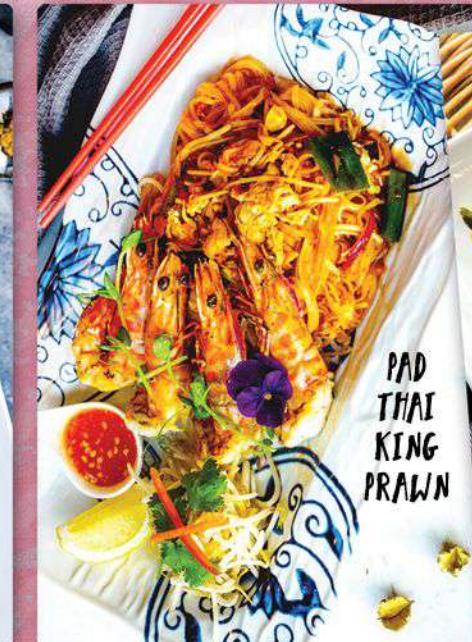
\$28.9
Grilled king prawns served with our popular Pad Thai noodle.

GOONG AOB WOONSEN NOODLE

\$28.9
Grilled King prawns and glass noodles cooked in clay pot with soy sauce, sesame oil, garlic, shallot and celery.

GRILLED KING PRAWN with LIME LEAVES and PEPPERCORN

\$28.9
Grilled fresh king prawns in a combination of fragrant garlic, chilli, lime leaves, and peppercorns stir-fried with oyster sauce.



CONTAINS PEANUTS CONTAINS EGG IT'S SPICY

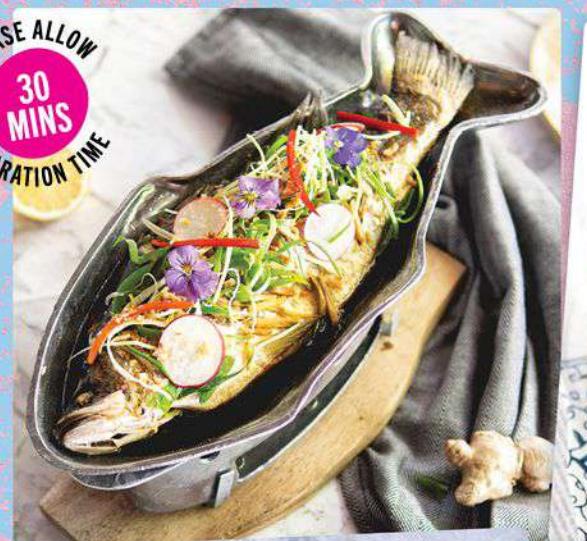
SEAFOOD

BANGKOK SPECIAL

Steamed BARRAMUNDI with SOY and GINGER\$37.9

Steamed whole barramundi with ginger, sautéed in a tasty soy and sesame sauce.

PLEASE ALLOW
30 MINS
PREPARATION TIME



Fried BARRAMUNDI with TAMARIND SAUCE\$37.9

Deep fried whole barramundi with homemade tamarind sauce and mixed vegetables. Topped with roasted chilli and fried onion.

PLEASE ALLOW
30 MINS
PREPARATION TIME



Steamed BARRAMUNDI with CHILLI and LIME ⚡\$37.9

Steamed whole barramundi dressed with chilli and lime sauce, served on baby bok choy bed.

Fried BARRAMUNDI with SWEET CHILLI SAUCE\$37.9

Deep fried whole Barramundi dressed with sweet chilli sauce, kaffir lime leaves, chopped long chilli, kra-chai, served on baby bok choy bed, topped with fried onion.

Fried BARRAMUNDI with GREEN APPLE ⚡

\$37.9

Deep fried Barramundi, dressed with green apple salad, drizzled with chilli lemon sauce.



FILLET BARRAMUNDI \$26.9

— WITH YOUR CHOICE OF THE FOLLOWING SAUCES —



SOY & GINGER SAUCE

Ginger, sautéed in a tasty soy and sesame sauce.



CHILLI & LIME SAUCE ⚡

served on baby bok choy bed.



SALT & PEPPER SAUCE

An aromatic wok fried chilli, garlic, shallots and dried onions.



GREEN APPLE SALAD ⚡

Drizzled with chilli-lemon sauce.



TAMARIND SAUCE

Homemade tamarind sauce and mixed vegetables, topped with roasted chilli and fried onion.



SWEET CHILLI SAUCE

With kaffir lime leaves, chopped long chilli, kra-chai, served on baby bok choy bed, topped with fried onion.

CONTAINS PEANUTS ⚡ GLUTEN FREE ⚡ IT'S SPICY



JASMINE RICE	\$3.9
STICKY RICE	\$4.9
COCONUT RICE	\$4.9
ROTI	\$3.9
PEANUT SAUCE	SMALL \$3.5 / LARGE \$5.5

KIDS SET

MADE JUST FOR LITTLE ONES!
(FOR KIDS AGED 12 AND UNDER ONLY.)

HOKKIEN NOODLE
with SPRING ROLL \$13.9

FRIED RICE with
KA-NOM-JEEB \$13.9



MONDAY - FRIDAY 11:30AM - 10:00PM

DESSERTS



BLACK STICKY RICE
with
THAI CUSTARD 13.9

BANANA ROTI 14.9



MANGO STICKY RICE
(seasonal) 15.9



CHOCOLATE ICE CREAM 8.9

VANILLA ICE CREAM 8.9



MANGO SORBET
ICE CREAM 8.9

CHOC CHIP ICE CREAM **NEW** 8.9

MANGO SORBET
ICE CREAM

BLACK
STICKY RICE
with THAI
CUSTARD

NEW