ENTRÉE

VEGETARIAN SPRING ROLL

(4) \$12.9

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

VEGETARIAN CURRY PUFF

(4) \$12.9 Deep fried puff pastry, filled up with mixed vegetable in curry sauce, butter, served with sweet chilli sauce.

NET SPRING ROLL (4) \$12.9 Shrimp and crab net spring roll, served with plum sauce.

CRISPY SOFT SHELL CRAB BAO

TEMPURA EGGPLANT BAO

(2) \$13.9
Tempura-battered eggplant, mix salad, shredded carrot, red onion, fried shallot, Sriracha mayo in bao bun.

FISH CAKE (4) \$12.9 Homemade popular fish cake served with sweet chilli sauce.

SATAY CHICKEN











G GLUTEN FREE

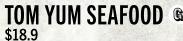
TOM KHA GAI @ \$16.9

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



TOM YUM GOONG @

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



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

SALT AND PEPPER SQUID

Deep fried salt and pepper squid, served with sweet chilli sauce.

DEEP FRIED SOFT SHELL CRAB\$21.9
Crispy soft shell crab served with sweet chilli sauce, mixed salad, dressed with Thai style salad dressing.

DEEP FRIED SOFT SHELL CRAB WITH PAPAYA SALAD Crispy soft-shell crabs served with sweet \$24.9

chilli sauce and Thai style papaya salad.

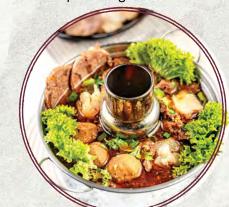


SPICE ISLAND BOIL =



MAMA TOM YUM HOT POT

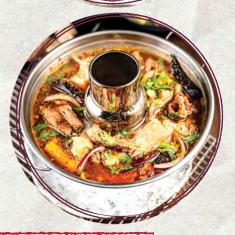
A must try for fans of Thai cuisine - The vibrant flavours of the famous Tom Yum Mama noodle soup with the interactive and communal experience of hot pot dining.



BRAISED BEEF SOUP HOT POT

\$24.9

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



TOM ZAP BEEF **HOT POT \$24.9** A combination of

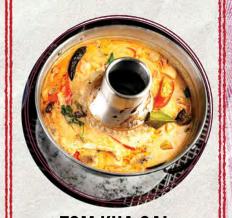
bold, tangy and savory flavors features tender slow-cooked beef simmered in a fragrant broth infused with lemongrass, galangal, lime leaves and chilli.



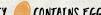
TOM YUM GOONG HOT POT © \$24.9



TOM YUM SEAFOOD HOT POT & \$26.9



TOM KHA GAI HOT POT & \$22.9







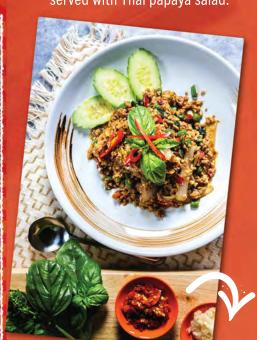
BBQ BEEF/ CHICKEN WITH

STICKY RICE \$23.9

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

PAPAYA SALAD WITH BBQ BEEF/ CHICKEN

Thai style grilled meat with herb, served with Thai papaya salad.



GRA PRAO GAI 🔎 Stir-fried holy basil leaves with minced chicken, minced chilli



PAPAYA SALAD (\$\infty\$ \bigcolon \bi

style), shredded green papaya tossed with tomato, peanuts, drizzled with chilli-lemon dressing.



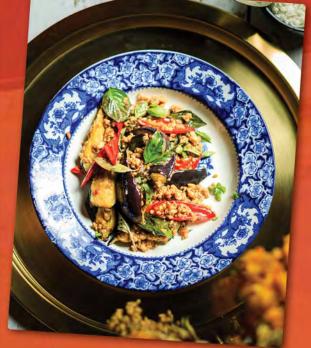
GRA PRAO TAAD

Super sized (to share) chilli basil stir fry with rice and two fried eggs with choice of

CHICKEN or BEEF



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



CHICKEN MINCE WITH EGGPLANT

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



GAI TORD HAD YAI \$19.9 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.



and garlic.













SALAD SALAD SALAD

HEALTHY VEGETARIAN TOFU SALAD

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



THAI BBQ BEEF / CHICKEN SALAD

.....\$2

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

DUCK SALAD

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



AD SALAD

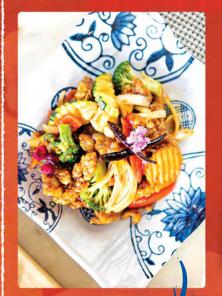
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IT'S SPICY

OCONTAINS PEANUTS

NUTS CONTAINS OTHER NUTS

CRISPY CHICKEN



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 tight, topped with fried onion.



BASIL SAUCE\$20.9
Battered chicken tight, fried to crisp and stir-fried with chilli, garlic and basil sauce.



PAK BOONG GAI GROB

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

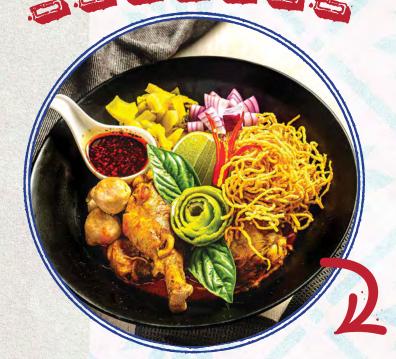


CRISPY CHICKEN
SWEET & SOUR\$20.9
Battered chicken tight, fried to crisp and stir-fired with vegetables, tomato, pineapple, garlic and sweet and sour sauce.



SRIRACHA CRISPY
CHICKEN\$20.9
Battered chicken tight fry to

crisp then fried in garlic, chilli and shallot served with Sriracha hot sauce.



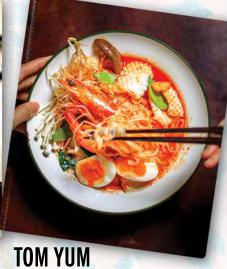
CHICKEN CURRY RAMEN (KHAO SOI GAI) \$19.9

A fragrant and flavourful Northern Thai dish - tender chicken in a creamy coconut curry broth, served over noodles, Topped with crispy fried noodles and pickled mustard greens, shallots.



THAI BRAISED BEEF NOODLE SOUP\$19.9

Slow-cooked beef simmered in a flavorful broth infused with vermicelli rice noodle and topped sour herbal broth. with fresh herbs and bean sprouts.



NOODLE SOUP \$23.9

Thin rice noodles with king prawn, squid, soft boiled egg, bean fragrant Thai spices, served over sprouts and mushrooms in spicy-



EGG NET PAD THAI

A traditional Thai dish of fried thin rice noodle stirred with chicken breast, bean sprouts, shallot, diced tofu, crushed peanuts wrapped in egg net. Topped with grilled king prawns.





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

HAINANESE CHICKEN RICE \$19.9

Tender steamed chicken Maryland topped with house-recipe soy sauce served with fragrant jasmine rice, accompanied by chilli vinegar sauce, sweet soy sauce and aromatic chicken broth.

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.

GRA PRAO KAI DAO \$19.9

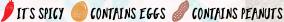
Stir-fried holy basil leaves with choice of minced chicken or beef, minced chilli and garlic, served with rice and a fried egg.

SHRIMP PASTE

FRIED RICE \$24.9 Enjoy the umami goodness of shrimp

paste infused in jasmine rice stirfried with prawns, spring onion served with soft-boiled egg.





STIR





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





LIME LEAVE AND PEPPER CORN

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



ROAST DUCK......\$26.9





SATAY SAUCE An aromatic herbs stir-fried with assorted vegetables in

creamy peanut sauce.

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.

CURRE

GREEN CURRY ©

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

VEGETABLE VEGETABLE & CHICKEN	
BEEF	\$19.9
BEEFSQUIDFISH FILLETS	····· \$20.9
PRAWNS	····. \$20.9 ···· \$24.9
SEAFOODROAST DUCK	···· \$24.9 ···· \$26.9



MASSAMAN BEEF CURRY

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 &

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

G GLUTEN FREE NUTS CONTAINS OTHER NUTS IT'S SPICY OCONTAINS PEANUTS







thin rice noodles, stirred with bean sprouts, shallot, diced tofu, crushed peanuts and egg.



PAD SEE EIW Tasty stir-fried flat rice noodles with

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

CHILLI JAM NOODLE



(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.



VEGETABLE\$19.9 VEGETABLE & TOFU \$19.9 CHICKEN\$19.9 BEEF.....\$23.9 SQUID\$20.9 FISH FILLETS\$20.9 PRAWNS.....\$24.9 SEAFOOD.....\$24.9 ROAST DUCK.....\$26.9

CHOOSE YOUR FAVOURITE



MEE GORENG

Stir-fried noodles with sambal chilli.

SUKIYAKI NOODLE

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



SATAY NOODLE

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



CHILLI BASIL

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



Fried rice with sambal chilli, topped with fried egg.





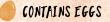
THAI FRIED RICE

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



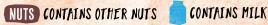
CHILLI BASIL FRIED RICE

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

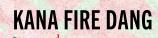












\$18.9

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

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

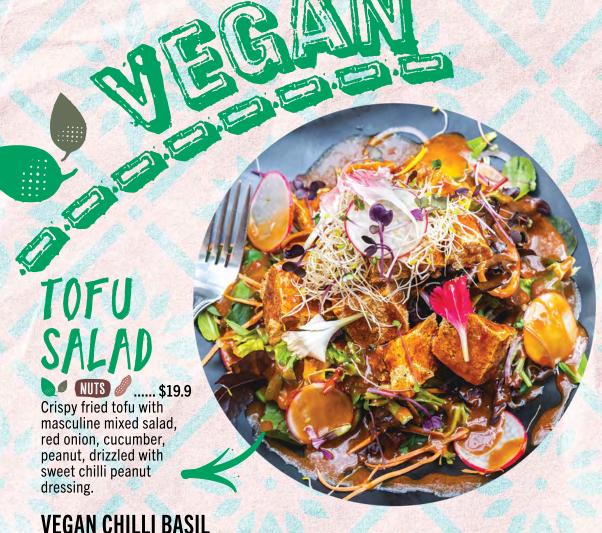


TEMPURA EGGPLANT ... \$18.9 Tempura eggplant with tamarind sauce, fried shallots and smoked chilli.



HEALTHY SHIITAKE MUSHROOM STIR-FRY

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



VEGAN CHILLI BASIL NOODLE 🍑 🌶

VEGETABLES......\$19.9

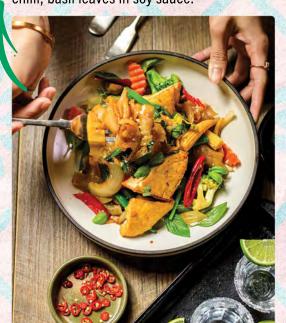
VEGETABLES + TOFU\$19.9 Stir fired flat rice noodle with garlic, chilli, basil leaves in soy sauce.



\$19.9

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

in mushroom sauce.















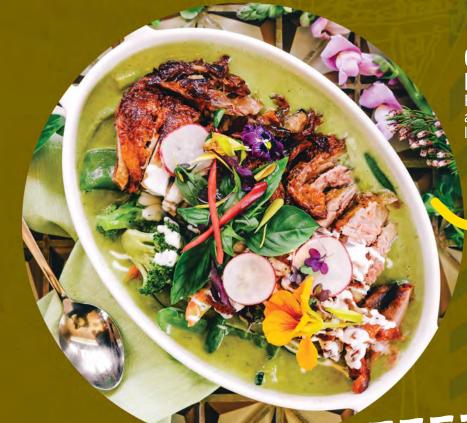


PINEAPPLE FRIED RICE

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



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



GREEN CURRY

ROAST DUCK ©\$32.9
Roast duck in green curry with assorted vegetables, kaffir lime leave, chilli and basil

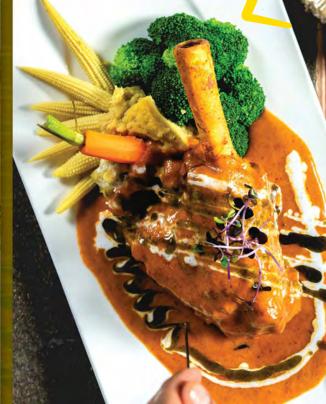
RED CURRY

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



\$27.9
A delicious and tender 14 hours slow cooked lamb shank with massaman curry, served with lentil puree and vegetables.

















SALT & BLACK PEPPER

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, ginger, 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



Steamed BARRAMUNDI with SOY and GINGER...... \$35.9

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

Fried BARRAMUNDI with TAMARIND SAUCE..... \$35.9

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



Steamed BARRAMUNDI with CHILLI and LIME 6 .. \$35.9

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

Fried BARRAMUNDI with SWEET CHILLI SAUCE \$35.9

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

\$35.9

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



BARRAMUNDI \$26.9

- WITH YOUR CHOICE OF THE FOLLOWING SAUCES -



SOY & GINGER SAUCE

Ginger, sautéd 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.



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.

SCONTAINS PEANUTS G GLUTEN FREE IT'S SPICY







JASMINE RICE		.\$3.9
COCONUT RICE		\$4.9
ROTI		.\$3.9
	small \$3.5 / Largi	

HOKKIEN NOODLE with SPRING ROLL \$12.9

FRIED RICE with KA-NOM-JEEB \$12.9

EXAM







CUSTARD