

## nibbles

<b>prawn and chilli crackers</b>	3.75
<b>edamame (v)</b> steamed baby soy beans with salt and japanese chilli powder	3.50
<b>squid fritters</b> seasoned with salt and japanese chilli powder, with lemon and wasabi dipping sauce	5.50

## starters

<b>thai chicken wings</b> with sweet chilli dipping sauce	6.75
<b>steamed fresh scallops</b> with a spring onion, coriander, fresh chilli and soy dipping sauce	per scallop (minimum 2) 4.00
<b>tempura</b> tiger prawns or vegetables in light tempura batter, with tentsuyu (tempura dipping sauce)	tiger prawn 8.50 mixed vegetables (v) 7.00
<b>crispy peking duck roll</b> rolls with cucumber and spring onion, with hoi sin dipping sauce and cashew nuts on the side	6.75
<b>soft shell crab</b> with lemon and wasabi mayonnaise	8.50
<b>crispy vegetable spring roll</b> with sweet chilli dipping sauce	(v) 6.50
<b>shrimp nuggets</b> minced shrimp and pork in tofu pastry, with sweet chilli dipping sauce	6.75
<b>“daed-diew” thai style beef or pork jerky</b> fried sun-dried beef or pork strips, with dry chilli and soy dipping sauce	beef 6.95 pork 6.95
<b>braised smoked pork spare ribs</b> pork ribs braised in sticky honey, with crispy shallots	6.95
<b>curried fish cakes</b> mackerel in red curry fish cakes, with a cashew nut and cucumber relish	6.95
<b>grilled satay</b> with peanut dipping sauce and ard-jard (cucumber relish)	chicken 6.50 chestnut mushroom (v) 5.95
<b>king prawns in rice paper</b> tiger prawns in a crispy roll with a sweet chilli dipping sauce	6.75
<b>sesame pork and prawn toast</b> with a chilli and vinegar dipping sauce	6.75
<b>steamed dim sum selection</b> shao mai (minced pork and prawn dumpling), har gau (shrimp dumpling), green tea har gau, gu chai (chinese chive and shrimp dumpling), saa lai (minced prawn and crab in seaweed roll)	6.95
<b>sharing selection of starters</b> crispy vegetable rolls, chicken satay, sesame prawn toast, shrimp nuggets, smoked pork ribs	per person (minimum of 2) 8.75

## specials

<b>shank of lamb “massaman” peanut curry</b> with potato, onion, crispy shallot and coconut cream	15.00
<b>pan fried sea bass</b> with steamed spinach, shiitake and shimeji mushroom and roasted ginger	18.00

**coconut cream yellow chicken curry** 12.00  
with onion and “ard-jard” cucumber relish

**half aromatic crispy duck with pancakes** 18.00  
with spring onion and cucumber

## soup

**“tom kha gai mapraow orn” (coconut chicken soup)** 7.00  
chicken soup with coconut milk, mushroom, galangal, lemongrass, chilli, lime

**“tom yum” (hot and sour soup)** tiger prawn 8.00  
mixed mushroom (v) 7.00

the classic thai hot and soup soup: tiger prawn or chestnut and oyster mushroom soup with chilli, lemongrass, galangal and lime

**“poh taek” (hot and sour seafood soup)** 9.00  
mussel, squid, tiger prawn, scallop, cod, mushroom, galangal, chilli, lemongrass and holy basil

## salad

**seared beef salad** 12.50  
grilled beef on a salad of cucumber, cherry tomato, spring onion, coriander, chilli

**crustacea salad** 10.50  
prawn, squid, scallop, mussel with red onion, lemongrass, galangal and lime

**“salad kheak” (southern thai salad)** (v) 8.50  
green salad with egg, tomato, onion and a peanut, tamarind and coconut milk dressing

**crispy duck salad** 10.50  
confit duck with mango, cherry tomato, red onion, pomegranate and cashew nuts

**“som tam” spicy papaya salad** (v) 8.50  
shredded green papaya with chilli, garlic, lime juice and sugar cane

## noodles

**pad thai** prawn or chicken 9.50  
mixed vegetable (v) 8.50

a classic thai dish of stir fried rice noodles, bean sprouts and pickled white radish, with crushed peanut and lime on the side to flavour

**wok fried egg noodle** (v) 8.00  
egg noodles with shiitake mushroom, spring onion, bean sprout and soy sauce

**wok fried fat noodles (“pad see-iw”)** prawn, pork or chicken 9.50  
mixed vegetable (v) 8.00

flat rice noodle fettuccine fried with soy sauce, chinese broccoli and garlic

**singapore style rice noodles** 9.50  
stir fried rice noodle vermicelli with prawns, squid, red and green capsicum bell peppers and spring onion

## stir fry

**“pad tao jiew” stir fried aubergine with minced pork and sweet basil** 8.50  
with yellow-bean paste, chilli, garlic and soy sauce

**stir fry with chilli and holy basil** beef, chicken or pork 9.50  
duck 10.00

with capsicum peppers and spring onion

**stir fry with cashew nuts** chicken or pork 9.50  
with spring onion, red and green capsicum bell peppers and mild fried chilli

**stir fry in oyster sauce** beef, chicken or pork 9.50

with mushroom, red and green capsicum bell peppers and onion

<b>stir fry in sweet &amp; sour sauce</b>	<b>chicken or pork</b>	<b>9.50</b>
	<b>crispy cod or tiger prawns</b>	<b>14.00</b>

with cherry tomato, cucumber and pineapple

<b>stir fried venison in black pepper and spring onion</b>	<b>10.95</b>
with garlic and soy sauce	

<b>all stir fry dishes are available with mixed vegetables</b>	<b>(v)</b>	<b>8.50</b>
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## meat and poultry

<b>confit duck leg</b>	<b>9.95</b>
duck leg with a thai basil, makrut lime, lemongrass and coriander root sauce, with red chilli	

<b>marinated duckling breast</b>	<b>10.50</b>
in a tamarind and honey sauce with crispy shallots	

<b>grilled confit chicken</b>	<b>9.95</b>
with a lemongrass and black peppercorn marinade and a light soy and onion dipping sauce	

<b>crispy beef or chicken in a sweet thai spice sauce</b>	<b>beef</b>	<b>10.50</b>
	<b>chicken</b>	<b>10.50</b>

with mixed capsicum bell peppers, onion and mixed vegetables

<b>lamb cutlets with a galangal, lemongrass and sweet chilli marinade</b>	<b>14.00</b>
with fine beans and sautéed wild ginger	

<b>skin-on crispy stir fried pork belly with fragrant thai holy basil and chilli</b>	<b>12.50</b>
with baby corn, chilli and fine beans in our special combination of oyster, light soy and fish sauce to bring out the aromatic holy basil flavours	

<b>slow-braised "5 spice" pork leg stew</b>	<b>12.50</b>
braised pork leg slow-cooked for hours in a rich sauce flavoured with star anise, cinnamon, white pepper, soy and fish sauce, garlic, palm sugar, coriander and ginger, served with hard boiled egg and pickled mustard greens	

## curry

<b>green curry</b>	<b>chicken</b>	<b>9.50</b>
	<b>mixed vegetable (v)</b>	<b>9.00</b>

the most famous Thai curry: relatively sweet with coconut milk, aubergine, bamboo shoot and sweet basil

<b>red curry</b>	<b>duck</b>	<b>10.50</b>
	<b>chicken</b>	<b>9.50</b>
	<b>mixed vegetable (v)</b>	<b>9.00</b>

another popular spicy thai curry, more soup-like with pineapple, cherry tomato, lychee and sweet basil

<b>panaeng curry sauce dishes ("choo-chee")</b>	<b>grilled salmon fillet</b>	<b>10.95</b>
	<b>stir fried king size tiger prawns</b>	<b>15.00</b>
	<b>crispy cod fillet</b>	<b>12.00</b>
	<b>beef</b>	<b>10.50</b>
	<b>shank of lamb</b>	<b>15.00</b>

panaeng curry is a mild and slightly sweet coconut curry from the south of Thailand, when cooked at a high temperature, the curry sauce in the pan makes the sound of "choo-chee," hence the name of the style of dish. the curry sauce is thicker than green or red curry, and is served with makrut lime and coconut cream

<b>massaman curry</b>	<b>lamb</b>	<b>10.95</b>
	<b>beef</b>	<b>10.95</b>

a peanut curry from the south of Thailand, this curry is thick and quite sweet, served with peanuts, potato, onion and crispy shallots

<b>"gaeng som" thai hot and sour seafood curry</b>	<b>10.95</b>
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a soup-like central Thai curry with the distinctive flavour of tamarind resulting in an aromatic sour taste with palm sugar for a hint of sweetness to balance; uses no coconut milk unlike other popular Thai curries. with sea bass and tiger prawns

## seafood

<b>wok fried new zealand green-lipped mussels in roasted chilli jam and sweet basil</b>		<b>15.00</b>
with garlic in a blend of soy, fish and oyster sauce		
<b>crispy cod in a sweet and sour chilli sauce</b>		<b>15.00</b>
with basil leaves and chilli		
<b>steamed sea bass in soy sauce</b>		<b>15.50</b>
with spring onion, ginger and shiitake mushroom		
<b>steamed seafood in lemon and coriander sauce</b>	<b>sea bass</b>	<b>15.50</b>
	<b>king size tiger prawns</b>	<b>15.00</b>
with lemongrass, galangal, chilli and coriander		
<b>stir fried king size tiger prawns in black pepper and holy basil</b>		<b>15.00</b>
with spring onion and garlic		
<b>wok fried mixed seafood</b>		<b>14.50</b>
tiger prawn, scallop, squid, mussel and chilli oil, wok fried with lemongrass and galangal		
<b>tamarind sea bass</b>		<b>15.50</b>
crispy sea bass in a tamarind and chilli sauce, with shallots and lemongrass		

## sides

<b>wok fried seasoned northern thai chayote squash</b>	(v)	<b>6.95</b>
with egg, garlic, pepper and light soy sauce		
<b>blanched tenderstem broccoli</b>	(v)	<b>6.95</b>
with braised garlic cloves and oyster sauce		
<b>wok fried bean sprouts</b>	(v)	<b>6.95</b>
with spring onion, chilli, garlic and soy sauce		
<b>trio of wild mushrooms</b>	(v)	<b>6.95</b>
shiitake, enokitake, buna-shimeji and silverskin onion		
<b>stir fried mixed vegetables</b>	(v)	<b>6.50</b>
seasonal vegetables in oyster sauce		
<b>stir fried morning glory (chinese water spinach)</b>	(v)	<b>6.95</b>
with chilli and garlic in oyster sauce		
<b>steamed jasmine rice</b>	(v)	<b>3.50</b>
<b>steamed coconut rice</b>	(v)	<b>3.95</b>
<b>sticky rice</b>	(v)	<b>4.25</b>
<b>egg fried rice</b>	(v)	<b>3.95</b>