



**Serving up local dishes from different regions of Thailand**

**Our menu is dependent on seasonal availability of fresh produce from our local farmer**

**GF Gluten Free**

**🔥 Medium**

**Please notify our waitstaff of any allergy or dietary needs**

**\*Most dishes contains garlic**

**\*Vegan option available - we use mushroom sauce as substitute (GF)**

**Please be mindful we cannot guarantee any dishes will be completely free of trace elements**

**BYOW - Corkage \$5.00/Bottle**

**Rice not included with the meals**

**MUNCHIES**

**Fresh Spring Rolls**

Baby kale, carrot, fresh herbs, beansprout with crushed peanut mixed in sweet chilli & plum sauce

Chicken \$12.9  
Prawns \$15.9

**Curry Puff 11.9**

Minced chicken, kumara, onion & curry powder with sweet chilli sauce

**Spring Rolls 11.9**

Thai glass noodles, celery, cabbage & carrot with plum sauce

**Crispy Tofu 11.9**

Deep-fried tofu with peanut sauce

**Gai Yang 17.9**

Grilled herbal half chicken with Nahm Jim Jaew

**Crispy Prawn Rolls 14**

Prawn cutlets wrapped in spring roll pastry with plum sauce

**Chicken Wings 14.9**

Deep-fried chicken wings with sweet chilli sauce

**Prawn Cakes 14**

Crumbed shrimp patties plum sauce, apple slaw & sliced almond

**Combo Platter 14.9**

Mix of 4 entree pieces: crispy roll, curry puff, crispy prawn roll & chicken satay

**Pork Dumpling 14**

Steamed pork and prawns dumplings with sweet soya & chilli oil

**Chicken Satay 15.9**

Grilled chicken thigh on skewers with slider bun, pickled shallots and peanut sauce

**Grilled Pork 13.9**

Grilled pork scotch on skewers with spicy tamarind sauce

**SALAD**

**Som Tum GF 🔥 21.9**

Smashed papaya & carrot salad with red chilli, fermented crab, tomatoes, beans, lemon and crushed peanuts. Add on:  
Grilled Prawns + \$6  
Gai Yang + \$8

**Larb GF 🔥**

Tangy toasted rice & chilli powder sauce, fresh herbs and mesclun salad  
Chicken \$23.9  
Duck \$27.9

**Steak Salad 🔥 25.9**

Grilled Scotch steak tossed with herbs, chilli sambal, cucumber, tomatoes & baby kale

**Yum Thalay Grob 🔥 25.9**

Battered mixed seafood tossed with herbs, garden salad, cashew nuts & house-sriracha

**Nam Tok GF 🔥 28.9**

Grilled-seared Scotch steak tossed with tangy toasted rice & chilli powder sauce, herbs and baby kale

**Crispy Tofu Salad GF 🔥 21.9**

Fried tofu slices tossed with chilli lemon dressing, Asian blossom salad & roasted crushed peanuts

**Grilled Pork Salad GF 🔥 25.9**

Grilled pork Scotch tossed with tangy toasted rice & chilli powder sauce, herbs and mesclun salad

**Raw Prawns GF 🔥 25.9**

Thai style prawn sashimi with red chilli lemon dressing, garlic & fresh herbs

**Larb Snapper GF 🔥 35**

Deep-fried whole Snapper topped with tangy toasted rice & chilli powder sauce, herbs and mesclun salad

**LOCAL DISH**

**Kra Pao Moo-Krob GF 🔥 24.9**

Fresh basil wok-fried with crispy pork belly, beans, chinese kale & chilli

**Drunken Spicy Duck 🔥 27.9**

Sautéed herbal duck breast with chinese wine, peppercorn, beans, bamboo & basil

**Chicken Macadamia 23.9**

Battered chicken wok-fried with macadamia & house-sweet chilli sauce over mix broccoli

**Pork Prik Khing 🔥 24.9**

Crispy pork belly wok-fried with red curry paste, sweet chilli jam & green beans

**Nua Rod Ded 23.9**

Sautéed sizzling beef with house-sweet chilli sauce & Asian greens

**Choo Chee Prawns 🔥 GF 27.9**

Sautéed prawn cutlets with red curry paste over grilled eggplant

**Massaman Beef GF 🔥 27.9**

Slow-cooked Beef Cheek with roasted potatoes & onion, baby carrot and peanuts

**Bangkok Roti 🔥 27.9**

Grilled Scotch steak served over house-made green curry, Thai eggplant, zucchini, beans, baby spinach & roti flatbread

**Green Gai Yang GF 🔥 27.9**

House-made green curry with Thai eggplant, kaffir lime leaves, lemongrass & baby spinach served with grilled half chicken

**Deep-Fried Snapper**

Deep-fried whole Snapper sautéed with chef's secret sauce

Chilli Sauce \$35 🔥  
Tamarind Sauce \$35  
Garlic & Pepper Sauce \$35 GF

**Sizzling Scallop GF 28.9**

Wok-seared scallops sautéed with seasonal veggies

**Heavenly Snapper** **GF** **🔥** 35

Steamed whole Snapper with celery tangy herb broth

**Duck Curry** **🔥** 27.9

Traditional red curry with herbal duck breast, pineapple, grapes & tomatoes

**Honey Duck** 27.9

Honey glaze herbal duck breast sautéed over bok choy & broccoli

**Chicken Mango Curry** **🔥** 25.9

Traditional red curry sweetened with mango puree, carrot, tomatoes & roti flatbread

**Tom Yum Prawns** **GF** **🔥** 27.9

Clear hot & sour soup, Thai herbs, tomatoes, mushroom and spring onion

**Tom Kha Chicken** **GF** **🔥** 23.9

Lightly spiced soup with coconut milk, Thai herbs, mushroom, tomatoes & cabbage

**STREET FOOD**

CHOICE OF:

Tofu, Chicken, Beef or Pork \$23.9

Prawns or Duck \$27.9

Seafood \$28.9

**Cashew Nuts** **GF**

Cashew nuts wok-fried with broccoli, carrot, spring onion & mushroom

**Praram** **GF**

Sautéed broccoli, carrot, bok choy, beans & cabbage topped with peanut sauce

**Spicy Sweet Basil** **GF** **🔥**

Fresh basil wok-fried with chilli, beans, carrot & onion

**Green Curry** **GF** **🔥**

Traditional green curry with finger root strips, beans, eggplant, bamboo & baby spinach

**Panang Curry** **GF** **🔥**

Traditional panang curry with beans, roasted pumpkin & carrot topped with crushed peanuts

**Red Curry** **GF** **🔥**

Traditional red curry with fresh basil, roasted pumpkins & bok choy

**Thai Fried Rice** **GF**

Thai fried rice with egg, broccoli, carrot, onion & tomatoes

**Pineapple Fried Rice** **GF**

Fried rice with curry powder, pineapple, egg, cashew nuts, raisin, broccoli, carrot & tomatoes

**Pad Thai** **GF**

Rice noodle wok-fried with egg, chive, tofu, beansprout & crushed peanuts

**Pad See Eew** **GF**

Fresh flat rice noodle wok-fried with egg, chinese kale & bok choy

**Pad Khee Mao** **GF** **🔥**

Fresh flat rice noodle wok-fried with fresh chilli & basil, broccoli, peppercorn and chinese kale

**SIDES**

Jasmine Riceberry 3.00

Sticky Rice 4.00

Roti Bread 5.00

Thai Omlette 4.00

Steamed Veggies 5.00

Peanut Sauce 4.00

Spicy Cashew 5.00

Soya Sauce & Chilli 1.00

**EXTRAS**

Extra Meat 6.00

Extra Duck 10.00

Extra Veggies 5.00

Extra Prawns (3) 6.00

Extra Noodle 4.00

Extra Cashew 3.00

**KIDS MINI**

House Wedges w/ Aioli 4.5

Crumbed Chicken 12.9

Pad Thai Chicken 14.9

Chicken Fried Rice 14.9

Fried Rice w/ Egg 12.9

Fried Noodle w/ Egg 12.9

**LITTLE SWEET**

**Sangkaya Sticky Rice** 12.5

Baked Thai custard brûlée served with sweetened sticky rice and coconut milk

**Mango Sticky Rice** (seasonal) 12.5

Fresh mango served with sweetened sticky rice and coconut milk

**Melting North-Pole** 12.5

House-made deep-fried ice cream with Thai pandan custard

**Banana Fritters** 12.5

House-made banana fritters served with Kati ice cream, Thai pandan custard, syrup swirl & sliced almond

**Banana Split** 12.5

Trio ice cream paired with sliced banana topped with roasted crushed peanuts

**Kati Slider** 12.5

Thai style kati ice-cream in slider bun with sweetened sticky rice, cream & roasted nuts

**Taro Snowflakes** 12.5

Sugar glazed fried taro with sesame seeds & shredded spring onion

**Ice Cream Cheesecake** 11.5

A cheesecake flavours ice cream with berry topping nestles on a chocolate sponge base

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**Monday - Thursday**  
**12pm - 9pm**  
  
**Friday - Saturday**  
**12pm - 9.30pm**  
  
**Sunday**  
**4pm - 9pm**  
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