

APPETIZER

- T 01 APPETIZER ASSORTMENT (FOR 2)**
A combination of our best appetizers served with three types of sauces
- T 02 POA PIA YUAN—
FRESH SPRING ROLLS**
Fresh spring rolls filled with shrimp, minced pork, bean sprout, mint and basil.
- T 03 LOOM**
Thinly sliced egg pan cake filled with spicy shrimp salad.
- T 04 GAI HOR BAI TOEY
PANDAN CHICKEN**
Succulent pieces of chicken wrapped in a fragrant pandan leaf and lightly fried.
- T 05 TOD MAN GOONG
PRAWN CAKES**
Deep-fried minced prawn and pork patty. Served with sweet and spicy sauce.
- T 06 TOD MAN PLA – FISH CAKES**
Deep-fried minced fish marinated with curry paste and Thai spices. Served with sweet and spicy sauce.
- T 07 SAI GROK POO – CRAB BALLS**
Deep-fried minced crab meat and pork in “sausage” shape. Served with hot and sour sauce.
- T 08 POA-PIA TOD
CHICKEN SPRING ROLL**
Golden spring rolls, filled with chicken and vegetables. Served with sweet and spicy sauce.
- T 09 POA – PIA JAY
VEGETABLE SPRING ROLLS**
Golden spring rolls, filled with vegetables. Served with sweet and spicy sauce.
- T 10 SATAYS – (4 satays per portion)**
- MOO / PORK
- NUA / BEEF
- GAI / CHICKEN

SOUPS

Individual serving

- T 11 TOM YAM GOONG – PRAWN SOUP**
Prawns in a lemony broth with lemon grass, ginger root, kaffir leaf, chili and straw mushroom.
- T 12 TOM KHA GAI -CHICKEN SOUP**
Chicken flavored with lemon grass cooked in creamy coconut milk soup with a small amount of dried chili.
- T 13 TOM KHA GOONG
COCONUT PRAWN SOUP**
Prawn flavored with lemon grass cooked in creamy coconut milk soup with a small amount of dried chili.
- T 14 GAENG SOM RUAM MIT GOONG
VEGETABLE PRAWN SOUP**
Prawns and mixed vegetables in a lemony broth with amount of dried chili.
- T 15 GAENG JEAD TAO HU – TOFU SOUP**
Tofu and vegetables in a light, refreshing soup.

SALADS

- T 16 PLAR TALAY – SEAFOOD SALAD**
Sautéed seafood in sweet chili paste and lemon grass
- T 17 YAM NUA – GRILLED BEEF SALAD**
Charcoal grilled beef, thinly sliced served with cucumber, tomato and onion for a cool and refreshing salad
- T 18 LARB LAN NA – CHICKEN SALAD**
Minced chicken salad with Thai herbs.
- MOO / PORK
- NUA / BEEF
- T 19 YAM WOON SEN
VERMICELLI AND SEAFOOD**
Thin vermicelli noodles mixed with shrimps and squid.
- T 20 YAM JAY – VERMICELLI SALAD**
Sautéed vermicelli, mushroom, baby corn and carrot
- T 21 SOM TAM – PAPAYA SALAD**
Fresh papaya mixed with tasty dried shrimp, peanut, lime juice and spicy chili pepper.

STIR FRIED

- T 22 PHAD TALAY NAM PRIK PAOW
MIXED SEAFOOD**
Stir-fried shrimp, squid and boneless fish fillets with sweet chili paste and basil leaves.
- or MOO / PORK
- T23 PLA PHAD TAU SI –
STIR – FRIED SNAPPER**
Stir-fried red snapper with onion, capsicum, spring onion and Thai spices
- T 24 GOONG NANG TOD KRA TIAM
GARLIC PRAWN**
Sautéed prawns with garlic and pepper sauce.
- or NUA / BEEF
- or GAI / CHICKEN
- T 25 CHOO – CHEE GOONG NANG
COCONUT PRAWN**
Deep-fried prawns and topped with thick coconut sauce and red curry.
- T26 GOONG PHAD BAI KRA PAOW
BASIL SHRIMP**
Stir-fried shrimps with mushroom and hot basil.
- or GAI / CHICKEN
- T27 PHAD PRIEW WARN GOONG
SWEET AND SOUR SHRIMP**
Sweet and sour shrimps with mixed vegetables.
- or GAI / CHICKEN
- T28 GOONG PHAD “BEIJING”
STIR-FRIED SHRIMP**
Stir-fried shrimps with capsicum, spring onion, chili sauce and Thai spices.
- T 29 PLA MUK TOD – SQUID RINGS**
Deep-fried fresh squid rings marinated with garlic and Thai spices.Served with spicy garlic sauce.
- T 30 POO NIM TOD KROB
SOFT SHELL CRAB**
Deep fried soft shell crab topped with shallot and served with spicy sour sauce
- T 31 SEE KRONG MOO LAOW DAENG
PORK SPARE RIBS**
Stir-fried marinated pork ribs with garlic served with a sweetish red wine sauce.
- T 32 NUA PHAD KANAR NAM MAN HOY
BEEF & KAILAN**
Stir-fried fresh kailan with thin strips of lean beef.
- T 33 GAI PHAD MED MAMUANG
CASHEW NUT CHICKEN**
Stir- fried chicken and cashew nuts with Thai sauce.
- or MOO / PORK
- T 34 GAI PHAD KHING – GINGER CHICKEN**
Stir-fried tender chicken with slivers of ginger.
- or MOO / PORK
- T 35 PHAD GAI PRIK TAI DAM
CHICKEN IN BLACK PEPPER SAUCE**
Stir-fried chicken in black pepper sauce with onion and capsicum.
- or GOONG / SHRIMP
- T 36 KAI YAT SAI
THAI OMELET**
Fluffy omelet filled with sautéed minced pork, tomato, onion & green beans.
- or NUA / BEEF
- or GAI / CHICKEN
- T 37 GAI TA KHAI –
LEMON GRASS CHICKEN**
Deep-fried tender boneless chicken in Thai spices and lemon grass.
- T 38 NUA PHAD NAM MAN HOI
STIR-FRIED BEEF AND BROCCOLI**
Stir-fried beef fillet with fresh broccoli in oyster sauce.
- T 39 TAO HU SONG KRUANG
STIR-FRIED JAPANESE TOFU IN MINCED
PORK SAUCE**
Stir-fried Japanese Tofu simmered with minced pork and Thai sauce.
- T 40 POO NIM PHAD CA
SOFT SHELL CRAB**
Deep –fried soft shell crab with basil leaves and Thai hot spicy sauce.
- T 41 GOONG MANOW
STEAMED SHRIMP WITH LIME JUICE**
Steamed fresh sea shrimp served with spicy and hot fresh lime juice.

WHOLE FISH

- T 42 **PLA KAOW SAM ROD GAROUPA**
Deep-fried grouper fillet topped with sweet and spicy sauce.
- T 43 **PLA THOD DAET DIAW WHOLE MANDARIN FISH**
Deep-fried breaded Mandarin fish served with a sour and spicy mango sauce.
- T 44 **PLA KE POONG NUNG MANOW STEAMED MANDARIN FISH**
Steamed Mandarin fish, served with lime sauce

CHARCOAL GRILLED

- T 45 **GAI YANG – GRILLED CHICKEN**
Half grilled chicken marinated with garlic, lemon grass and honey. Served with a sweet chili sauce.
- T 46 **SATAY TALAY – SATAY SEAFOOD**
Fish fillet, prawn and squid grilled to perfection. Served with a spicy chili and lime juice sauce.

OVEN COOKED

- T 47 **GOONG OB WOON SEN FRAGRANT SHRIMP AND GLASS NOODLES**
Cooked shrimps and glass noodle in clay pot in the oven with coriander, garlic, pork fat, soy sauce and Thai spices. This is an elegant and traditional Thai pot.

VEGETABLES

- T 48 **PHAD PAK BOONG FAI DAENG EARLY MORNING VEGETABLES**
Sautéed Morning Glory vegetables with garlic
- T 49 **PHAD PAK SEE SAHAAY NUA POO STEAMED VEGETABLES**
Steamed carrot, Chinese mushroom, kailan and cauliflower topped with a crab meat sauce.
- T 50 **PHAD PAK BENJARONG MIXED VEGETABLES**
Sautéed carrot, cauliflower, corn, broccoli and garlic
- T 51 **MA KUAR YOW PHAD TAO JEAU FRIED EGGPLANT**
Fried long eggplant with yellow bean sauce.
- T 52 **HED HORM SONG KRUANG STUFFED MUSHROOMS**
Steamed stuffed mushrooms with combination of minced pork, prawn and Thai spices. Served with oyster sauce.

CURRIES

- T 53 **LAN NA GAENG PHED PED YANG DUCK CURRY**
Roasted duck cooked with red curry, pineapple, and cherry tomato.
- T 54 **PHAD TALAY PHAD POONG GRARI MIXED SEAFOOD CURRY**
Stir-fried shrimps, squids and boneless fish served in a sweet curry sauce.
- T 55 **GAENG HANG LEI – RED CURRY PORK**
Tender pork cooked in a red curry paste with ginger and peanuts.

THE CURRIES MENTIONED BELOW CAN BE COOKED WITH ANY OF THE MEAT

VEGETABLE/PORK BEEF /CHICKEN SHRIMP

- T 56 **GAENG KIEW WARN – GREEN CURRY**
A piquant and creamy curry cooked with lime and basil leaves.
- T 57 **GAENG GRARI – YELLOW CURRY**
Fried yellow curry paste with coconut cream.
- T 58 **GAENG MASSAMAN – MASSAMAN CURRY**
Massman, cardamom leaves and seeds cooked for hours to make an exquisite curry.
- T 59 **GAENG PHED – RED CURRY**
Fresh red curry cooked with Thai spices and eggplant.
- T 60 **GAENG PANANG – PANANG CURRY**
Dry curry topped with lemon leaves.

Notes: All your dishes are prepared mild, Should you want your food spicier, please ask your server when ordering.

NOODLES & RICE

- T 61 **PHAD THAI**
Fried noodles with tangy tamarind sauce, Shrimp and served with lime, chives, bean sprouts and crushed peanuts.
- T 62 **KHOW PHAD SUPPAROD PINEAPPLE FRIED RICES**
Fried Thai jasmine rice with fresh shrimp and cubes of pineapple, topped with pork floss and strips of omlette
- T 63 **KHOW PHAD—FRIED RICE**
JAY – VEGETABLE
MOO – PORK
NUA – BEEF
GAI – CHICKEN
TALAY – SEAFOOD
- T 64 **KHOW – STEAMED RICE**