

APPETIZER

APPETIZER ASSORTMENT (FOR 2)
- 2 Pandan Chicken, 2 Prawn Cake, 2 Fish Cake
and 2 Vegetable Spring Roll

POA PIA JUAN – FRESH SPRING ROLL
Fresh spring rolls filled with shrimp, minced
pork, bean sprout, mint and basil.

THURG TONG – GOLD BAGS
Minced prawn and pork with green pea and
carrot in spring roll sheet.

GAI HOR BAI TOEY –
PANDAN CHICKEN
Succulent marinated chicken wrapped in a
fragrant pandan leaf and lightly fired.

TOD MAN GOONG –
PRAWN CAKE
Prawn and pork minced, made into
cakes and deep – fried to a golden color.
accompanied by sweet and spicy sauce.

TOD MAN PLA – FISH CAKE
Fish minced with curry and Thai spices, then
deep- fried to a golden patty cake. Served
with a hot and sour sauce.

SAI GROK POO – CRAB BALLS
Minced crab meat and pork fried in a “sausage”
shape. served with a hot and sour sauce.

POA-PIA TOD –
CHICKEN SPRING ROLL
Golden spring rolls filled with chicken and
vegetables. Served with sweet and sour sauce.

POA – PIA JAY –
VEGETABLE SPRING ROLL
Golden spring rolls, filled with fresh
vegetables. Served with sweet
and sour sauce.

GOONG KHA BEANG –
SHRIMP PAN CAKE
Minced fatty pork and shrimp paste, fried till
golden brown, served with sweet and sour sauce.

SATAYS – (4 satays per portion)
- MOO / PORK
- NUA / BEEF
- GAI / CHICKEN

SOUPS

Individual serving

TOM YAM GOONG – PRAWN SOUP
Fresh simmered prawn into hot, sour and
fragrant soups.

TOM KHA GAI –
CHICKEN SOUP
Chicken and lemon grass cooked in creamy
coconut milk soup with a zesty flavor.

TOM KHA GOONG –
COCONUT PRAWN SOUP
Prawn and lemon grass cooked in creamy
coconut milk soup with a zesty flavour.

GAENG SOM RUAM MIT GOONG –
VEGETABLE PRAWN SOUP
Mixed vegetables and shrimp into a hot, sour
soup flavored with tamarind juice.

GAENG JEAD TAO HU – TOFU SOUP
Tofu and vegetable in a smooth soup.

OVEN COOKED

GOONG OB WOON SEN – FRAGRANT
SHRIMP AND GLASS NOODLES
Shrimps and glass noodles cooked in a clay pot
in the oven with coriander, garlic, pork fat, soy
sauce and Thai spices. This is an elegant and
traditional Thai pot. You must try this dish!

MOO KROB NAM PRIK PAOW –
SLICED CRISPY PORK
Barbecued pork, sliced and served with sweet
and spicy sauce on the side.

SALADS

PLA TALAY – SEAFOOD SALAD
Seafood sauteed with sweet chili paste and
lemon grass for a spicy sour salad.

YAM NUA – GRILLED BEEF SALAD
Charcoal grilled beef, thinly sliced served with
cucumber for a cold salad.

LARB LAN NA – CHICKEN SALAD
Minced chicken salad with Thai herbs.
- MOO / PORK
- NUA / BEEF

YAM WOON SEN–
VERMICELLI AND SEAFOOD
Sauteed vermicelli, seafood, mushrooms, baby corn and salad.

YAM JAY – VERMICELLI SALAD
Sauteed vermicelli, mushroom, baby corn and carrot salad.

SOM TAM – PAPAYA SALAD
Fresh papaya mixed with dried shrimps, peanuts, Lime juice and spicy chili pepper.

STIR – FRIED

PHAD TALAY NAM PRIK PAOW –
MIXED SEAFOOD
Shrimps, squid and red snapper fried with sweet chili paste and basil leaves.
- or MOO / PORK

PLA PHAD TAU SI –
STIR – FRIED SNAPPER
Fresh red snapper fish filets and stir – fried with onions, capsicums, spring onions and Thai spices.

GOONG NANG TOD KRA TIAM
PRIK THAI – GARLIC PRAWN
Prawn sauteed with garlic and pepper sauce.
- or NUA / BEEF
- or GAI / CHICKEN

CHOO – CHEE GOONG NANG –
COCONUT SHRIMP
Prawns deep – fried and topped with a thick coconut sauce and red curry.

GOONG PHAD BAI KRA PROW –
BASIL SHRIMP
Shrimps stir – fried with mushrooms and hot basil.
- or GAI / CHICKEN

PHAD PRIEW WARN GOONG –
SWEET AND SOUR SHRIMP
Sweet and sour shrimp mixed with vegetables.
- or GAI / CHICKEN

GOONG PHAD “SHANGHAI” –
SHRIMP STIR-FRY
Shrimps stir-fried with capsicums, spring onions, chilli sauce and Thai spices.

PLA MUK TOD – SQUID RINGS
Fresh squid rings fried to a golden crisp with garlic and Thai spices.

POO NIM TOD KROB –
SOFT SHELL CRAB
Deep fried soft shell crab topped with shallot and spicy & sour sauce

SEE KRONG MOO LAOW DAENG –
PORK SPARE RIBS
Marinated pork ribs, stir – fried with garlic and served with a sweetish red wine sauce.

MOO KROB PHAD KANAR –
CRISPY PORK & KAILAN
Fresh kailan stir-fried with barbecued pork.

NUA PHAD KANAR NAMAN HOY –
BEEF & KAILAN
Fresh kailan stir –fried with thin strips of lean beef.

GAI PHAD MED MAMUANG –
CASHEW NUT CHICKEN
Stir- fried chicken and cashew nuts with Thai sauce.
- or MOO / PORK

GAI PHAD KHING – GINGER CHICKEN
Tender chicken stir – fried with slivers of ginger.
- or MOO / PORK

PHAD GAI PRIK TAI DAM –
CHICKEN IN BLACK PEPPER SAUCE
Stir-fried chicken in black pepper sauce with onion and capsicums.
- or GOONG / SHRIMP

KAI YAT SAI – THAI OMELET
Fluffy omelet filled with sautéed minced pork, tomatoes, onions & green beans.
- or NUA / BEEF
- or GAI / CHICKEN

GAI TA KHAI –
LEMON GRASS CHICKEN
Deep fried tender boneless chicken cooked in Thai spices and lemon grass.

NUA PHAD NAN MAN HOI –
STIR-FRIED BEEF AND BROCCOLI
Stir-fried fillet beef in oyster sauce and fresh broccoli.

TO FU SONG KRUANG –
STRI-FRIED JAPANESE TO FU IN MINCED
PORK SAUCE
Stir-fried of Japanese To Fu cooked slowly in
Thai sauce and minced pork.

POO NIM PHAD CA –
BASIL SOFT SHELL CRAB
Deep –fried soft shell crab mixed in basil leaves
and Thai hot spicy sauce.

GOONG MANOW –
STEAMED SHRIMP WITH LIME JUICE
Steamed fresh sea shrimp served with spicy and
hot fresh lime juice.

GOONG MA KHAM –
TAMARING KING PRAWN
2 Deep-fried king prawns topped with tamarind
juice sauce.

WHOLE FISH

PLA KAOW SAM ROD –
GAROPA
Garopa filleted, deep – fried and topped with
sweet and spicy sauce.

PLA JARAMET RAT PRIK –
DEEP-FRIED POMFRET
Deep-fried pomfret accompanied with sweet
basil sauce.

PLA THOD DAET DIAW –
WHOLE MANDARIN FISH
Mandarin fish breaded and deep-fried.
Served with a sour and spicy mango sauce.

PLA KE POONG NUNG MANOW –
STEAMED MANDARIN FISH
Steamed mandarin fish, served with lime sauce.

CHARCOAL GRILLED

GAI YANG – GRILLED CHICKEN
½ Grilled chicken marinated with garlic, lemon
grass and honey. Served with a sauce of
tamarind juice, shallots and chilli.

SATAY TALAY – SATAY SEAFOOD
Fresh red snapper fillet, prawns and squid,
marinated in lemon grass and chilli. Served

with a lime sauce.

KHO MOO YANG –
SLICED BARBECURE PORK
Sliced barbeque pork marinated in spices and
herbs.

PLA MUK YANG –
GRILLED CALAMARI
Charcoal grilled sliced calamari marinated
in Thai spices.

GOONG POW –
GRILLED KING PRAWN
2 Charcoal grilled king prawns served with
garlic and green chili sauce.

VEGETABLES

PHAD PAK BOONG FAI DANG –
EARLY MORNING VEGETABLES
Sauteed morning glory vegetables with Thai
sauce.

PHAD PAK SEE SAHAAY NUA POO –
STEAMED VEGETABLES
Carrots, Chinese mushrooms, kailan and
cauliflower, steamed and served with a crab meat
sauce.

PHAD PAK BENJARONG –
MIXED VEGETABLES
Sauteed mixed vegetables.

MA KUAR YOW PHAD TAO JEAU –
FRIED EGGPLANT
Fried long eggplant with yellow bean sauce.

HED HORM SONG KRUANG –
STUFFED MUSHROOMS
Mushrooms stuffed with a combination of Thai
spices, minced pork and prawns. Steamed and
served with oyster sauce.

CURRIES

LAN NA GAENG PHED PED YANG –
DUCK CURRY
Roast duck cooked with red curry, pineapple,
and cherry tomato.

PHAD TALAY PHAD POONG CURRY –
MIXED SEEFOOD IN SWEET CURRY
SAUCE

Stir-fried shrimps, squids and red snapper served in a sweet curry sauce.

GAENG HANG LEI – RED CURRY PORK

Tender chunked pork cooked in a red curry paste with ginger and peanuts.

**CHICKEN, SHRIMP, BEEF,
PORK or VEGETABLES**

The curries below can be made with any of the choices above.

GAENG KIEW WARN – GREEN CURRY

A piquant and creamy curry cooked with lime and basil leaves.

GAENG KRARI – YELLOW CURRY

Fried yellow curry paste with coconut cream for a deep yellow curry.

**GAENG MASSAMAN –
MASSAMAN CURRY**

Massaman, cardamom leaves and seeds cooked for hours to make an exquisite curry.

GAENG PHED – RED CURRY

Fresh red curry cooked with Thai spices and eggplant.

GEANG PANANG – PANANG CURRY

Dry curry topped with lemon leaves.

GOONG – SHRIMP

NUA – BEEF, GAI – CHICKEN

MOO – PORK

JAY –VEGETABLES

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

NOODLES & RICE

PHAD THAI

Fried noodles with tangy tamarind sauce served with shrimp, lime chives, bean sprouts and crushed peanuts.

KNOW PHAD SAPPAROD —

PINEAPPLE FRIED RICE

Fried Thai jasmine rice with fresh shrimp and cubes pineapple topped with pork floss and sliced fried egg.

KHOW PHAD – FRIED RICES

- TALAY – SEAFOOD-

- MOO – PORK-

- NUA – BEEF-

- GAI – CHICKEN

- JAY – VEGETABLE

KHOW – Thai Rice

CHEF THIPHA SUAJAMSIL CREATION

BUA LOY SAM SEE –

FLOATING LOTUS SEED

Pumpkin and taro steamed, then mixed with sticky rice into little balls and served in a bowl with hot coconut milk.

TAB TIM GROB –

CRUNCHY RUBY WATER CHESTNUT

Crunchy water chestnut enclosed in ruby dough in lightly chilled coconut milk. Garnished with strips of gold aromatic jack fruit.

TAKO –

**COCONUT AND GREEN LENTIL IN
PANDAN LEAF**

Green lentil flour and tapioca flour boiled in sugar syrup till become jelly and garnished with dices of water chestnut then pour into pandan leaf cups and top with coconut milk.

WUN KA-THI BAI TOEI –

PANDANUS COCONUT JELLY

Pandan leaves boiled to extract the flavor and fragrance then combine with jelly. Topped with a settled coconut cream topping.

POLLAMAI – FRESH FRUIT PLATTER

Small

Large