












INTRODUCTORY MENU

1	ASSAM LASKA SOUP Selection of seafood, lime, curry & coriander (without coconut cream)		12
2	TOM YUM GOONG Spicy king prawns with mushrooms & lemongrass		12
3	TOM KHA GAI Chicken with coconut milk soup & mushrooms		9
4	CURRY PUFF Minced chicken, potatoes coated with almond nuts [3pcs]		9
5	GRILLED SCALLOPS Served with a spicy green chilli sauce		14
6	PA TUD LOM Deep fried king prawn wrapped in spring roll pastry & served with sweet chilli sauce [3pcs]		12
7	SATAY Skewed chicken breast grilled & served with peanut sauce		12
8	BAMBOO JACKS SPRING ROLLS Chef's choice / daily selection with dipping sauces [4 pcs]		9
9	TODMAN PLA Thai fish cake with dipping sauces [3pcs]		9
MAINS			
10	SHRIMP EGG FU YUNG		12
11	CHICKEN EGG FU YUNG		12
12	COBINATION EGG FU YUNG		12
13	SQUID Stir fried with garlic, chilli, mint & rice noodles		14
14	SWEET & SOUR Fish pieces in a sweet & sour sauce, served with rice		14
15	TOA HU PAD KHING Stir fried soft bean curd with shitake mushrooms, fresh young ginger, shallot, sliced long red chilli & soy bean paste	[V]	14
16	PAD THAI PAK Vegetarian pad Thai noodle with tamarind, palm sugar, shallot, bean sprouts, Ground cashew nut, bean curd, egg & chives	[V]	14
17	PAD PAK Stir fried seasonal vegetables with oyster sauce	[V]	14

		17
18	YUM GAI Spicy salad of shredded chicken breast, lemongrass, ginger, chilli, lime juice, coriander, Shallot & crushed roasted cashew nuts	18
19	CRYING TIGER Grill Thai beef salad	17
20	GAI PAD KHING Stir fried chicken breast with shitake mushroom, new season ginger, garlic, sliced long red & Chilli & soy bean paste	18
21	PAD THAI GAI Traditional pad Thai noodle with chicken breast fillet, tamarind, palm sugar, fish sauce, shallots, Bean sprouts, ground cashew nut, bean curd, egg & chives	18
22	GAI GOB PAD BAI KAPOW Stir fried chicken thigh with chilli, Thai holy basil topped with crispy holy basil	22
23	PAD THAI GOONG Traditional pad Thai noodle with king prawns, tamarind, palm sugar, fish sauce, shallot, Bean sprouts, ground cashew nuts, bean curd, egg & chives	17
24	BAMI GORENG Wok stirred chicken & vegetables on noodles	22
25	TUPAPA PUAKA KAO KAO Pork spare ribs with black bean & garlic sauce	19
26	MOO GOB PIK KHING Stir fried crispy pork belly with Bamboo chilli jam, cherry tomato, spring onion & long red chilli	26
27	GOONG MA KHAM King prawns with tamarind sauce served on a bed of broccoli	18
28	GANG KA REE Yellow chicken breast curry with onion & potato	18
29	MASSAMAN CURRY NUA Rich, aromatic curry of slow cooked beef with shallot & potato	18
30	PANANG GAI Panang curry of beef with finely sliced kaffir lime leaf	22
31	GAENG PED YANG Roast duck in red curry, kaffir lime leaf, chilli, cherry tomato, lychee, pineapple & Thai basil	22
32	GAENG KEOW WAAN GAL Green curry of chicken breast fillet with apple egg plant, pea egg plant, kaffir lime Leaf, red chilli & Thai basil	

33	SOM TUM PU NIM 	22
	Deep fried soft shell crab with green paw paw salad	
34	CHOO CHEE SALMON	22
	Steamed salmon fillet with thick choo chee curry & kaffir lime leaf	
34	PLA MA NOW	22
	Steamed fish with lemon, chilli & garlic	
35	PLA PE SRA	22
	Steamed fish with plum, ginger & oyster sauce	
36	HO MOK	22
	Steamed Phuket style fish curry & betel leaf wrapped in banana leaf	
37	PLA PRIK KHING  	22
	Deep fried John Dory fillet, wok tossed with red curry paste, green beans, chilli & kaffir lime leaf	
39	SOM TUM 	15
	Green paw paw salad with garlic, scud chilli, dried shrimp, toasted cashew nut, beans & cherry tomatoes	
40	KOW PAD GAI	18
	Fried rice with chicken breast fillet, egg, shallot, cherry tomatoes & cucumber	
41	NASI GORENG	18
	Beef fried rice	
42	KOW PAD GOONG	18
	Fried rice with prawns, egg, shallots, cherry tomatoes & cucumber	
DESSERTS		
44	BLACK STICKY RICE & COCONUT PUDDING WITH MANGO	9
45	DEEP FRIED BANANA WITH ICE CREAM	9
SIDES		
47	STEAMED JASMINE RICE	3
49	COCONUT RICE	5
50	ROTI	4
51	SIDE SALAD	7