

Seasonal Dinner Menu

Starters

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| Mee Grob Goong | 9.5 |
| <i>Crispy noodles coated in chilli tamarind dressing, seared king prawn, bean sprout & spring onion.</i> | |
| Spicy Squid | 10.5 |
| <i>Crispy fried squid with chilli marinade & spring onions. Young green leaf salad with rice vinegar dressing.</i> | |
| Chicken Satay | 9.5 |
| <i>Grilled marinated chicken fillet. "ar-jard" relish of pickled red onion and cucumber. Spicy southern Thai style peanut dipping sauce.</i> | |
| Laab Pbed Grob | 10.5 |
| <i>Crispy roasted duck salad with kaffir lime, mint & coriander. Smoked chilli & tamarind dressing.</i> | |
| Porpia | 9 |
| <i>Crispy spring rolls with bean sprouts, shitake mushrooms, cabbage, sweet corn & glass noodles. Homemade palm sugar & chilli dipping sauce.</i> | |
| Neau Yaang E-Sarn | 13.5 |
| <i>Grilled sirloin steak (220g) with black pepper. North eastern style smoked chilli dipping sauce with rice powder, lime and coriander.</i> | |
| Prawn Tempura | 9.5 |
| <i>Crispy fried marinated tiger prawns in light breadcrumbs. Pickled ginger, crispy seaweed, sweet chilli dipping sauce.</i> | |
| Moo Ping | 9.5 |
| <i>Grilled marinated pork loin with dark soy, garlic, White pepper and coriander roots. Sweet & sour tamarind dipping sauce</i> | |
| Yum Talay | 10.5 |
| <i>Spicy seafood salad of scallops, prawns and squid with mixed green leaves. Chilli & lime dressing</i> | |
| Tom Yum Soup | 10.5 |
| <i>Authentic hot, spicy and sour prawns or chicken soup with mushrooms, galangal, lemongrass, kaffir lime and coriander.</i> | |

On the Side

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| Thai Prawn Crackers with sweet chilli & chilli paste dipping | 3.5 |
| Spicy mango salad with toasted peanuts, spicy tamarind dressing | 6.5 |
| Green papaya salad with toasted peanuts, chilli lime dressing | 6.5 |
| Stir fried greens with shitake mushrooms, oyster sauce & garlic | 6.5 |

Mains

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| Massaman | 17 |
| <i>Slow cooked prime beef with onions & baby potatoes in a fragrant star anise, cardamom & cassia bark sauce.</i> | |
| Phad Kra Pow Neua | 18 |
| <i>Stir fried beef fillet with chilli, garlic, dark soy & Thai sweet basil, accompanied with fried egg & cucumber. Thai street food at its best!</i> | |
| Talay Phad Chaa | 18 |
| <i>Stir-fried scallops, prawns and squid with chilli, garlic and wild ginger. Spiced up with green peppercorn, galangal and Thai sweet basil</i> | |
| Salmon Teriyaki & Mango Salad | 17 |
| <i>Pan fried salmon fillets with teriyaki soy, ginger, toasted sesame seed and spring onion. Mango salad with toasted peanuts & tamarind dressing.</i> | |
| Gaeng Gari Gae | 17 |
| <i>Yellow curry leg of lamb with fresh turmeric, sweet potatoes & crispy shallots.</i> | |
| Gaeng Phed Pbed Yaang | 17 |
| <i>Aromatic roasted duck red curry with star anise, pineapple, lychee and Thai sweet basil</i> | |
| Fragrant Green Curry | 17 |
| <i>Authentic Thai curry with tiger prawn or chicken, pea aubergines, young bamboo, broccoli & snake bean. Infused with kaffir lime and sweet basil.</i> | |
| Panaeng Curry | 17 |
| <i>Rich Panaeng curry with tiger prawn or chicken, kaffir lime and lemongrass, softened with coconut milk, crushed roasted peanut & sweet basil.</i> | |
| Try our new richer flavour recipe Panaeng Neau with beef fillets, Thai aubergines and extra kaffir lime. | 18.5 |
| Goong Chu-Chee | 21.5 |
| <i>Seared fresh water giant prawns, rich lime & lemongrass red curry sauce & a hint of sweet basil.</i> | |
| Rice | |
| Steamed Jasmine Rice | 2.5 |
| Coconut Rice | 4 |
| Sticky Rice | 4 |

Should you have any food allergy please inform our staff member.

Prices shown are subject to a 10% service which will be added to the final bill amount.

