

SMALL DISHES

Roll your own betel bliss bombs, betel leaves, peanuts, lime, dried shrimp, toasted coconut, ginger & onion, sticky palm sugar & shrimp sauce	26
Golden crunch shrimp with green chilli mayonnaise	22
Thai herb cured kingfish, radish & green chilli nam jim	28
Roll your own rice pancakes, duck, young coconut & snow pea salad	29
Baked scallops, caviar limes & toasted coconut in spicy lemongrass sauce	small 29 large 42
Spiced corn ribs, spicy mayonnaise	16
Salt & pepper calamari, sweet chilli sauce	28
Prawn & glass noodle firecrackers, avocado & coriander sauce	25
Sweet potato & young coconut cigars, orange & chilli sauce	19
Chicken curry cigars, peanut sauce	20
Tapioca dumplings, lotus root, pickled turnip & peanuts	19
Garlic chive dumplings, sweet soy, chilli	18
Beef & ginger dumplings with ajaad	21
Grilled Thai sausage, cucumber, cabbage, ginger, chilli	23
Smashed tofu, tomato & peanut lettuce cup	18
Whizz fizz chicken sticks	24
Fried chicken ribs, Thai bbq sauce	19
Peppered pork skewers wrapped in betel leaves, peanut satay sauce	18

CHEF'S FEED ME

Let us showcase more of our menu with Chef's set menu selection to share for 2 or more people.

Choose from: 78pp / 88pp

MEDIUM DISHES

Salmon & avocado salad, pomelo, coconut, ginger & lemongrass	32
Spicy prawn & kingfish salad, lemongrass, lime leaf	31
Spicy scotch fillet salad, cherry tomato, zucchini, chilli & Thai basil	32
Fried egg, crispy pork belly & celery salad	26
Tom yum goong soup, prawns, mushroom, lemongrass & chilli	33
Pad Thai - rice noodles, egg, garlic chives & peanuts + tofu 3 + prawns 9 + chicken 6	25
Drunken noodles - minced pork, tomato, Thai basil & chilli	29
Fat rice noodles with duck, Chinese cabbage & green peppercorns	30
Crispy whole tiger prawns with garlic & chilli	38
Fried snapper, bok choy, crispy shallots & tamarind sauce	33
Steamed salmon, Chinese broccoli, ginger, lemongrass & garlic dressing	32
Deep fried rockling, tamarind, chilli & pineapple sauce	32
Slow-braised duck, green bean & holy trinity sauce	29
Stir-fried prawn, asparagus, green pea & chilli	33
Chicken & cashew stir fry with capsicum, baby corn & water chestnuts	29
Chinese broccoli with crispy pork, chilli & garlic	28
Stir-fried pepper beef, young peppercorns, celery & lime leaf	28
Stir-fried pumpkin, bok choy, ginger, coriander & coconut	27
Stir-fried kale & brussel sprouts, tofu, chilli & garlic	26
Crispy pork belly red curry, green beans & green peppercorns	31
Penang lamb curry with eggplant & peas	31
Massaman beef curry, peanut & potato	31
Thai green curry with chicken, baby corn & fried enoki mushrooms	29
Vegetable red curry with tofu, snow peas, tomato & pineapple	28

LARGE DISHES

Gai Yang - Thai grilled chicken, spicy tamarind sauce, sweet chilli sauce	32
Banana leaf barramundi, dry red curry & young coconut	41
Seafood platter - snapper, calamari, prawns, mussels & red curry	55
Crispy whole barramundi with green apple, peanut, chilli & coriander	41
Scotch fillet steak, potato & pepper demi-glace	44
Beef ribs, lemongrass, lychee & star anise	44

SIDES, RICE & ROTI

Som tum - papaya salad, tomato, snake beans, sweet corn, peanut, dried shrimp	20
Spicy cashew salad, cucumber, tomato, coriander	18
Lotus root, sweet potato, watercress, cashew & cherry tomato salad	19
Egg & pea fried rice + crab meat 9 + Prawns 9	17
Jasmine rice / coconut rice / sticky rice	5 / 6 / 6
Roti bread	7
Peanut satay sauce	5
Curry sauce	5

DESSERTS

Tub Tim Krob - water chestnuts in coconut milk, taro ice cream	14
Coconut lychee pancake & coconut ice cream	14
Sticky rice, egg custard & coconut ice cream	14
Strawberry sorbet / mango sorbet / coconut ice cream	7



1.7% surcharge applies to all merchant card transactions.

A 10% surcharge applies on Sundays & 15% surcharge applies on public holidays.

All menu items containing seafood use both local and imported seafood.