

SPECIAL

Thai Platter | A Little Bit of Everything 60 Charcoal Grilled Pork Satay, Thai Fish Cake, and Ovsters

King Fish Ceviche 29

Kaffir lime leaf, pomelo, finger lime, salmon roe, crispy rice, radish, herb salad

Thai Fish Cake AKA Tod Man Pla Chilli 24 Ginger, cucumber and shallots

Tom Yum Goong 26

Prawns, chicken broth, lemongrass, fresh herbs, chilli

Miang Kam 20

Betel leaves, prawns, ginger, coriander, dry coconut

Salt and Pepper Silken Tofu (V) 5.ea Sweet soy, pickled chilli

Spiced Chicken Wings 20

Thai dipping sauce

Corn Fritters (V) 16.9 Sweet chilli sauce

Chive Cake (V) 10.5

Sweet potato, chive, garlic, onions, sweet tangy soy chilli dressing

Steamed Bao, Spiced Pork 9.5ea

Mama On's dressing, pickled chilli, cucumber

Charcoal Grilled Satay, each

Pickled radish, sriracha dipping sauce Chicken or Pork 7 Prawn 9.5 Add peanut sauce 4

Freshly Shucked Australian Oysters 6ea Green nam jim

STIR-FRIED —

Prawns Lemongrass 37

Chilli, garlic, lemongrass, black pepper, shallots, kaffir lime leaves

Pad Kra Pao 31

Minced beef, garlic, chilli, basil, green beans

Chinese Broccoli 18

Fresh chilli, oyster sauce Add Roast Pork Belly +11

Chicken Cashew Nuts 30

Tenderloin chicken, cashew nuts, nam prik paw

Fried Rice. with duck 29

Thai Jasmine rice, egg, spring onion Upgrade to crab meat +8

Pad Thai Noodle, with Chicken 27

Egg, tofu, beansprout Upgrade to Prawns +2

Pad See Ew 22

Flat rice noodles, egg, tofu, Chinese broccoli with vegetables

Upgrade to Prawns +12 Upgrade to Chicken +6.5

CURRIES-

Red Duck Curry 35

Grapes, pineapple, bamboo shoots, kaffir lime

Green Chicken Curry 32

Apple eggplant, fresh basil, chillies

Yellow Vegetable Curry (V) 24

French beans, cabbage, baby corn, fried tofu Add Chicken +8 Add Prawns +13

Massaman Beef Curry 35

Sweet potatoes, peanuts, shallots, toasted coconut Double the meat +15

Fish Curry 31

Snake beans, chilli paste, lemongrass, green beans, coconut milk

SALADS____

Som Tum 24

Fresh papaya, chilli, snake beans, heirloom tomatoes, peanuts, and dried prawns

Crying Tiger Beef Salad 28.9 Kaffir lime leaf, saw tooth.

coriander, chilli, banana blossom

Gai Yang Salad 24

Marinated chicken, galangal, mandarin, shallots, toasted coconut, orange peel, pomegranate

Grilled Salmon Salad 30

Vietnamese mint. fresh herbs. spiced prawn cracker, watermelon

SIDES-

Thai jasmine or brown rice 5.5 Roti bread 9.5

Roti with peanut sauce 13.5

Peanut sauce 4

-ROAST/GRILL-

Waqvu Beef Rib 57 Spicy mango salsa criolla

Half Roast Duck 42 Hoisin dipping sauce

Fish of the Day MP

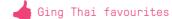
Ask your server for more details!



(V) Vegetarian

Dietary Needs? Scan to match our menu to you.

Should you have any special dietary requirements or allergies please inform your waiter.





Scan QR code for beverage menu