

## nibbles

|  |      |
|--|------|
| <b>prawn and chili crackers</b>  | 3.50 |
| <b>edamame (v)</b>   | 3.50 |
| steamed baby soy beans with salt and japanese chili powder                   |      |
| <b>squid fritters</b>  | 4.50 |
| seasoned with salt and japanese chili powder, lemon and wasabi dipping sauce |      |

## starters

|   |                                       |
|---|---------------------------------------|
| <b>thai chicken wings</b>   | 6.75                                  |
| with sweet chili dipping sauce  |                                       |
| <b>steamed fresh scallops</b>   | <b>per scallop (minimum 2)</b> 3.95   |
| with a spring onion, coriander, fresh chili and soy dipping sauce   |                                       |
| <b>tempura</b>  | <b>tiger prawn</b> 8.00               |
|   | <b>mixed vegetables (v)</b> 7.00      |
| tiger prawns or vegetables in light tempura batter, with tentsuyu (tempura dipping sauce)   |                                       |
| <b>crispy peking duck roll</b>  | 6.75                                  |
| rolls with cucumber and spring onion, with hoi sin dipping sauce and cashew nuts on the side  |                                       |
| <b>soft shell crab</b>  | 6.75                                  |
| with lemon and wasabi mayonnaise  |                                       |
| <b>crispy vegetable spring roll</b>   | (v) 5.75                              |
| with sweet chili dipping sauce  |                                       |
| <b>shrimp nuggets</b>   | 6.75                                  |
| minced shrimp and pork in tofu pastry, with sweet chili dipping sauce   |                                       |
| <b>“daed-diew” thai style beef or pork jerky</b>  | <b>beef</b> 6.75                      |
|   | <b>pork</b> 6.75                      |
| fried sun-dried beef or pork strips with dry chili and soy dipping sauce  |                                       |
| <b>braised smoked pork spare ribs</b>   | 6.75                                  |
| pork ribs braised in sticky honey, with crispy shallots   |                                       |
| <b>curried fish cakes</b>   | 6.75                                  |
| mackerel in red curry fish cakes, with a cashew nut and cucumber relish   |                                       |
| <b>grilled satay</b>  | <b>chicken</b> 6.50                   |
|   | <b>chestnut mushroom (v)</b> 5.95     |
| served with peanut dipping sauce and ard-jard sauce (cucumber relish)   |                                       |
| <b>marinated chicken in pandanus leaf</b>   | 6.75                                  |
| with a sweet soy and sesame dipping sauce   |                                       |
| <b>king prawns in rice paper</b>  | 6.75                                  |
| tiger prawns in a crispy roll with a sweet chili dipping sauce  |                                       |
| <b>fresh vegetable “summer” spring rolls</b>  | (v) 6.75                              |
| stuffed with cucumber, carrot, spring onion, slow cooked tofu, sweet basil  |                                       |
| <b>sesame prawn toast</b>   | 6.75                                  |
| with a chili and vinegar dipping sauce  |                                       |
| <b>crispy tiger prawns</b>  | 6.75                                  |
| battered tiger prawns with light soy dipping sauce  |                                       |
| <b>steamed dim sum selection</b>  | 6.75                                  |
| shao mai (minced pork and prawn dumpling), har gau (shrimp dumpling), green tea har gau, gu chai (chinese chive and shrimp dumpling), saa lai (minced prawn and crab in seaweed roll) |                                       |
| <b>sharing selection of starters</b>  | <b>per person (minimum of 2)</b> 8.75 |
| crispy vegetable rolls, chicken satay, sesame prawn toast, shrimp nuggets, smoked pork ribs   |                                       |

## soup

|  |                           |             |
|--|---------------------------|-------------|
| <b>tom kha gai mapraow orn (coconut chicken soup)</b>  |                           | <b>7.00</b> |
| chicken soup with coconut milk, mushroom, galangal, lemongrass, chili, lime  |                           |             |
| <b>tom yum (hot and sour soup)</b>   | <b>tiger prawn</b>        | <b>8.00</b> |
|  | <b>mixed mushroom (v)</b> | <b>7.00</b> |
| the classic thai hot and sour soup: tiger prawn or chestnut and oyster mushroom soup with chili, lemongrass, galangal and lime |                           |             |
| <b>poh taek (hot and sour seafood soup)</b>  |                           | <b>9.00</b> |
| mussel, squid, tiger prawn, scallop, cod, mushroom, galangal, chili, lemongrass and holy basil                                 |                           |             |

## salad

|  |            |              |
|--|------------|--------------|
| <b>seared beef salad</b>   |            | <b>10.50</b> |
| grilled beef on a salad of cucumber, cherry tomato, spring onion, coriander, chili   |            |              |
| <b>crustacea salad</b>   |            | <b>10.50</b> |
| prawn, squid, scallop, mussel with red onion, lemongrass, galangal and lime          |            |              |
| <b>“salad kheak” (southern thai salad)</b>   | <b>(v)</b> | <b>7.50</b>  |
| green salad with egg, tomato, onion and a peanut, tamarind and coconut milk dressing |            |              |
| <b>crispy duck salad</b>   |            | <b>10.50</b> |
| confit duck with mango, cherry tomato, red onion, pomegranate and cashew nuts        |            |              |
| <b>“som tam” spicy papaya salad</b>  | <b>(v)</b> | <b>8.50</b>  |
| shredded green papaya with chili, garlic, lime juice and sugar cane                  |            |              |

## noodles

|   |                               |             |
|---|-------------------------------|-------------|
| <b>pad thai</b>   | <b>prawn or chicken</b>       | <b>9.50</b> |
|   | <b>mixed vegetable (v)</b>    | <b>8.50</b> |
| a classic thai dish of stir fried rice noodles, bean sprouts and pickled white radish, with crushed cashew nuts and lime on the side to flavour |                               |             |
| <b>wok fried egg noodle</b>   | <b>(v)</b>                    | <b>8.00</b> |
| egg noodles with shiitake mushroom, spring onion, bean sprout and soy sauce   |                               |             |
| <b>wok fried fat noodles (“pad see-iw”)</b>   | <b>prawn, pork or chicken</b> | <b>9.50</b> |
|   | <b>mixed vegetable (v)</b>    | <b>8.00</b> |
| flat rice noodle fettuccine fried with soy sauce, chinese broccoli and garlic   |                               |             |
| <b>singapore style rice noodles</b>   |                               | <b>9.50</b> |
| stir fried rice noodle vermicelli with prawns, squid, red and green capsicum peppers and spring onion   |                               |             |

## stir fry

|   |                                   |              |
|---|-----------------------------------|--------------|
| <b>“pad tao jiew” stir fried aubergine with minced pork and sweet basil</b> |                                   | <b>8.50</b>  |
| with yellow-bean paste, chili, garlic and soy sauce                         |                                   |              |
| <b>stir fry with chili and holy basil</b>                                   | <b>beef, chicken or pork</b>      | <b>9.50</b>  |
|   | <b>duck</b>                       | <b>10.00</b> |
| with capsicum peppers and spring onion                                      |                                   |              |
| <b>stir fry with cashew nuts</b>  | <b>chicken or pork</b>            | <b>9.50</b>  |
| with spring onion, red and green capsicum peppers, mild fried chili         |                                   |              |
| <b>stir fry in oyster sauce</b>   | <b>beef, chicken or pork</b>      | <b>9.50</b>  |
| with mushroom, red and green capsicum peppers, onion                        |                                   |              |
| <b>stir fry in sweet &amp; sour sauce</b>                                   | <b>chicken or pork</b>            | <b>9.50</b>  |
|   | <b>crispy cod or tiger prawns</b> | <b>12.00</b> |
| with cherry tomato, cucumber, pineapple                                     |                                   |              |

**stir fried venison in black pepper and spring onion** 10.95  
with garlic, soy sauce

**all stir fry dishes are available with mixed vegetables** (v) 8.50

## meat and poultry

**confit duck leg** 9.95  
duck leg with a thai basil, kaffir lime, lemongrass and coriander root sauce, with red chili

**marinated duckling breast** 9.95  
in a tamarind and honey sauce with crispy shallots

**grilled confit chicken** 9.95  
with a lemongrass and black peppercorn marinade and a light soy and onion dipping sauce

**crispy beef or chicken in a sweet thai spice sauce** beef 9.95  
chicken 9.95

with mixed capsicum peppers, onion and mixed vegetables

**lamb cutlets with a galangal, lemongrass and sweet chili marinade** 14.00  
with fine beans and sautéed wild ginger

**skin-on crispy stir fried pork belly with fragrant thai holy basil and chili** 12.50  
with baby corn, chili and fine beans in our special combination of oyster, light soy and fish sauce to bring out the aromatic holy basil flavours

**slow-braised "5 spice" pork leg stew** 12.50  
braised pork leg slow-cooked for hours in a rich sauce flavoured with star anise, cinnamon, white pepper, soy and fish sauce, garlic, palm sugar, coriander and ginger, served with hard boiled egg and pickled mustard greens

## curry

**green curry** chicken 9.50  
mixed vegetable (v) 9.00

the most famous thai curry: relatively sweet with coconut milk, aubergines, bamboo shoots and sweet basil

**red curry** duck 10.50  
mixed vegetable (v) 9.00

another popular spicy thai curry, more soup-like with pineapple, cherry tomato, lychee and sweet basil

**panaeng curry sauce dishes ("choo-chee")** grilled salmon fillet 10.95  
stir fried king size tiger prawns 14.00  
crispy cod fillet 12.00  
beef 10.50  
shank of lamb 14.00

panaeng curry is a mild and slightly sweet coconut curry from the south of Thailand, when cooked at a high temperature, the curry sauce in the pan makes the sound of "choo-chee," hence the name of the style of dish. the curry sauce is thicker than green or red curry, and is served with kaffir lime and coconut cream

**massaman curry** lamb 10.95  
beef 10.95

a peanut curry from the south of Thailand, this curry is thick and quite sweet, served with peanuts, potato, onion and crispy shallots

**"gaeng som" thai hot and sour seafood curry** 10.95  
a soup-like central thai curry with the distinctive flavour of tamarind resulting in an aromatic sour taste with palm sugar for a hint of sweetness to balance; uses no coconut milk unlike other popular thai curries. with sea bass and tiger prawns

## seafood

|  |                               |
|--|-------------------------------|
| <b>wok fried new zealand green-lipped mussels in roasted chili jam and sweet basil</b> | <b>14.95</b>                  |
| with garlic in a blend of soy, fish and oyster sauce                                   |                               |
| <b>crispy cod in a sweet and sour chili sauce</b>                                      | <b>14.00</b>                  |
| with basil leaves and chili  |                               |
| <b>steamed sea bass in soy sauce</b>   | <b>14.95</b>                  |
| with spring onion, ginger and shiitake mushroom  |                               |
| <b>steamed seafood in lemon and coriander sauce</b>                                    | <b>14.95</b>                  |
|  | <b>sea bass</b>               |
|  | <b>king size tiger prawns</b> |
| with lemongrass, galangal, chili, coriander  | <b>14.95</b>                  |
| <b>stir fried king size tiger prawns in black pepper and holy basil</b>                | <b>14.95</b>                  |
| with spring onion, garlic  |                               |
| <b>wok fried mixed seafood</b>   | <b>14.00</b>                  |
| tiger prawn, scallop, squid, mussel, chili oil wok fried with lemongrass, galangal     |                               |
| <b>tamarind sea bass</b>   | <b>14.95</b>                  |
| crispy sea bass in a tamarind and chili sauce, with shallots and lemongrass            |                               |

## sides

|   |     |             |
|---|-----|-------------|
| <b>wok fried seasoned northern thai chayote squash</b>  | (v) | <b>6.95</b> |
| with egg, garlic, pepper and light soy sauce            |     |             |
| <b>blanched gai lan (chinese broccoli)</b>              | (v) | <b>6.95</b> |
| with braised garlic cloves and oyster sauce             |     |             |
| <b>wok fried bean sprouts</b>                           | (v) | <b>6.95</b> |
| with spring onion, chili, garlic and soy sauce          |     |             |
| <b>trio of wild mushrooms</b>                           | (v) | <b>6.95</b> |
| shiitake, enokitake, buna-shimeji and silverskin onion  |     |             |
| <b>stir fried mixed vegetables</b>                      | (v) | <b>6.50</b> |
| seasonal vegetables in oyster sauce                     |     |             |
| <b>stir fried morning glory (chinese water spinach)</b> | (v) | <b>6.95</b> |
| with chili and garlic in oyster sauce                   |     |             |
| <b>steamed jasmine rice</b>                             | (v) | <b>3.00</b> |
| <b>steamed coconut rice</b>                             | (v) | <b>3.85</b> |
| <b>egg fried rice</b>                                   | (v) | <b>3.85</b> |

(v) – suitable or can be prepared for vegetarians

whilst we do all we can to accommodate guests with food intolerances and allergies, we are unable to guarantee that dishes will be completely allergen-free

prices include VAT; service charge not included, except for a discretionary 10% charge for parties of six or more

april 2017

# sharing menus

for two – 29.95 per person

## **assorted selection of starters**

crispy vegetable roll with sweet chili dipping sauce

chicken satay with peanut dipping sauce and ar-jard sauce (cucumber relish)

shrimp nuggets minced shrimp and pork in tofu pastry, with sweet chili dipping sauce

smoked pork spare ribs, braised in sticky honey, with crispy shallots

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**green chicken curry** with coconut milk, aubergines, bamboo shoots and sweet basil

**crispy beef in a sweet thai spice sauce** with capsicum peppers, onions and mixed vegetables

**crispy cod in a sweet and sour chili sauce** with basil leaves and chili

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**stir fried assorted mixed vegetables in soy sauce**

**steamed jasmine rice**

for four or more – 35.95 per person

## **squid fritters**

**prawn and chili crackers**

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## **assorted selection of starters**

crispy vegetable roll with sweet chili dipping sauce

chicken satay with peanut dipping sauce and ar-jard sauce (cucumber relish)

shrimp nuggets minced shrimp and pork in tofu pastry, with sweet chili dipping sauce

smoked pork spare ribs, braised in sticky honey, with crispy shallots

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**beef “mussaman” peanut curry** with potato, onion and crispy shallots

**crispy chicken in a sweet thai spice sauce** with capsicum peppers, onions, mixed vegetables

**skin-on crispy stir fried pork belly** with fragrant thai holy basil and chili

**stir fried king size tiger prawns** in black pepper and holy basil

**pad thai noodles with chicken**

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**blanched gai lan (chinese broccoli)** with braised garlic cloves and oyster sauce

**steamed jasmine rice**