

nibbles

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

starters

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

soup

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

salad

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

noodles

pad thai	prawn or chicken	9.50
	mixed vegetable (v)	8.50
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		
wok fried egg noodle	(v)	8.00
egg noodles with shiitake mushroom, spring onion, bean sprout and soy sauce		
wok fried fat noodles (“pad see-iw”)	prawn, pork or chicken	9.50
	mixed vegetable (v)	8.00
flat rice noodle fettuccine fried with soy sauce, chinese broccoli and garlic		
singapore style rice noodles		9.50
stir fried rice noodle vermicelli with prawns, squid, red and green capsicum peppers and spring onion		

stir fry

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

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

sides

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

(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

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

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

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

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

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

steamed jasmine rice