

specials

shank of lamb “massaman” peanut curry	18.50
with potato, onion, crispy shallot and coconut cream	
pan fried sea bass	18.95
with steamed spinach, shiitake and shimeji mushroom and roasted ginger	
coconut cream yellow chicken curry	14.00
with onion and “ard-jard” cucumber relish	
half aromatic crispy duck with pancakes	28.00
with spring onion and cucumber	

nibbles

prawn and chilli crackers	4.65
edamame (v)	5.00
steamed baby soy beans with salt and japanese chilli powder	
squid fritters	7.75
seasoned with salt and japanese chilli powder, with lemon and wasabi dipping sauce	

starters

thai chicken wings	7.65
with sweet chilli dipping sauce	
steamed fresh scallops	per scallop (minimum 2) 4.65
with a spring onion, coriander, fresh chilli and soy dipping sauce	
tempura	tiger prawn 10.50
	mixed vegetables (v) 8.65
tiger prawns or vegetables in light tempura batter, with tentsuyu (tempura dipping sauce)	
crispy peking duck roll	8.65
rolls with cucumber and spring onion, with hoi sin dipping sauce and cashew nuts on the side	
soft shell crab	10.65
with lemon and wasabi mayonnaise	
crispy vegetable spring roll	(v) 7.65
with sweet chilli dipping sauce	
shrimp nuggets	6.85
minced shrimp and pork in tofu pastry, with sweet chilli dipping sauce	
“daed-diew” thai style beef or pork jerky	beef 7.95
	pork 7.95
fried sun-dried beef or pork strips, with dry chilli and soy dipping sauce	
braised smoked pork spare ribs	8.65
pork ribs braised in sticky honey, with crispy shallots	
curried fish cakes	7.65
mackerel in red curry fish cakes, with a cashew nut and cucumber relish	
grilled satay	chicken 7.65
	chestnut mushroom (v) 7.00
with peanut dipping sauce and ard-jard (cucumber relish)	
king prawns in rice paper	7.50
tiger prawns in a crispy roll with a sweet chilli dipping sauce	

sesame pork and prawn toast 7.00
with a chilli and vinegar dipping sauce

sharing selection of starters per person 9.25
crispy vegetable rolls, chicken satay, sesame prawn toast, shrimp nuggets, smoked pork ribs

soup

“tom kha gai mapraow orn” (coconut chicken soup) 8.65
chicken soup with coconut milk, mushroom, galangal, lemongrass, chilli, lime

“tom yum” (hot and sour soup) tiger prawn 10.65
mixed mushroom (v) 8.65

the classic thai hot and soup soup: tiger prawn or chestnut and oyster mushroom soup with chilli, lemongrass, galangal and lime

“poh taek” (hot and sour seafood soup) 10.95
mussel, squid, tiger prawn, scallop, cod, mushroom, galangal, chilli, lemongrass and holy basil

salad

seared beef salad 15.50
grilled beef on a salad of cucumber, cherry tomato, spring onion, coriander, chilli

crustacea salad 16.50
prawn, squid, scallop, mussel with red onion, lemongrass, galangal and lime

“salad kheak” (southern thai salad) (v) 10.00
green salad with egg, tomato, onion and a peanut, tamarind and coconut milk dressing

crispy duck salad 12.95
confit duck with mango, cherry tomato, red onion, pomegranate and cashew nuts

“som tam” spicy papaya salad (v) 12.00
shredded green papaya with chilli, garlic, lime juice and sugar cane

noodles

pad thai prawn or chicken 13.50
mixed vegetable (v) 12.00

a classic thai dish of stir fried rice noodles, egg, bean sprouts and pickled white radish, with crushed peanut and lime on the side to flavour

wok fried egg noodle (v) 12.00
egg noodles with shiitake mushroom, spring onion, bean sprout and soy sauce

wok fried fat noodles (“pad see-iew”) prawn, pork or chicken 13.50
mixed vegetable (v) 12.00

flat rice noodle fettuccine fried with soy sauce, egg, chinese broccoli and garlic

singapore style rice noodles 13.50
stir fried rice noodle vermicelli with egg, prawns, squid, red and green capsicum bell peppers and spring onion

stir fry

“pad tao jiew” stir fried aubergine with minced pork and sweet basil 12.00
with yellow-bean paste, chilli, garlic and soy sauce

stir fry with chilli and holy basil beef, chicken or pork 13.50
duck 13.50

with capsicum peppers and spring onion

stir fry with cashew nuts chicken or pork 13.50
with spring onion, red and green capsicum bell peppers and mild fried chilli

stir fry in oyster sauce with mushroom, red and green capsicum bell peppers and onion	beef, chicken or pork	13.50
stir fry in sweet & sour sauce with cherry tomato, cucumber and pineapple	chicken or pork crispy cod or tiger prawns	13.50 15.50
stir fried venison in black pepper and spring onion with garlic and soy sauce		16.50
all stir fry dishes are available with mixed vegetables	(v)	12.50

meat and poultry

confit duck leg duck leg with a thai basil, makrut lime, lemongrass and coriander root sauce, with red chilli		13.95
marinated duckling breast in a tamarind and honey sauce with crispy shallots		13.95
grilled confit chicken with a lemongrass and black peppercorn marinade and a light soy and onion dipping sauce		14.50
crispy beef or chicken in a sweet thai spice sauce with mixed capsicum bell peppers, onion and mixed vegetables	beef chicken	13.95 13.95
lamb cutlets with a galangal, lemongrass and sweet chilli marinade with fine beans and sautéed wild ginger		16.00
skin-on crispy stir fried pork belly with fragrant thai holy basil and chilli with baby corn, chilli and fine beans in our special combination of oyster, light soy and fish sauce to bring out the aromatic holy basil flavours		14.95
slow-braised "5 spice" pork leg stew 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		14.95

curry

green curry the most famous Thai curry: relatively sweet with coconut milk, aubergine, bamboo shoot and sweet basil	chicken tiger prawn mixed vegetable (v)	13.95 14.50 13.95
red curry another popular spicy thai curry, more soup-like with pineapple, cherry tomato, lychee and sweet basil	duck chicken mixed vegetable (v)	13.95 13.95 13.50
panaeng curry sauce dishes ("choo-chee") 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 makrut lime and coconut cream	grilled salmon fillet stir fried king size tiger prawns crispy cod fillet beef shank of lamb	13.95 17.95 15.50 13.95 18.00

massaman curry	lamb	14.50
	beef	14.50

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 **14.50**

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 chilli jam and sweet basil **17.50**
with garlic in a blend of soy, fish and oyster sauce

crispy cod in a sweet and sour chilli sauce **17.50**
with basil leaves and chilli

steamed sea bass in soy sauce **17.50**
with spring onion, ginger and shiitake mushroom

steamed seafood in lemon and coriander sauce **17.50**
sea bass **17.50**
king size tiger prawns **17.95**

with lemongrass, galangal, chilli and coriander

stir fried king size tiger prawns in black pepper and holy basil **17.95**
with spring onion and garlic

wok fried mixed seafood **17.95**
tiger prawn, scallop, squid, mussel and chilli oil, wok fried with lemongrass and galangal

tamarind sea bass **17.50**
crispy sea bass in a tamarind and chilli sauce, with shallots and lemongrass

sides

wok fried seasoned northern thai chayote squash (v) **7.95**
with egg, garlic, pepper and light soy sauce

blanched tenderstem broccoli (v) **7.95**
with braised garlic cloves and oyster sauce

wok fried bean sprouts (v) **7.95**
with spring onion, chilli, garlic and soy sauce

trio of wild mushrooms (v) **7.95**
shiitake, enokitake, buna-shimeji and silverskin onion

stir fried mixed vegetables (v) **7.95**
seasonal vegetables in oyster sauce

stir fried morning glory (chinese water spinach) (v) **7.95**
with chilli and garlic in oyster sauce

steamed jasmine rice (v) **4.50**

steamed coconut rice (v) **4.75**

sticky rice (v) **4.95**

egg fried rice (v) **4.75**

(v) – suitable or can be prepared for vegetarians

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