

## specials

<b>shank of lamb “massaman” peanut curry</b>	<b>17.50</b>
with potato, onion, crispy shallot and coconut cream	
<b>pan fried sea bass</b>	<b>18.50</b>
with steamed spinach, shiitake and shimeji mushroom and roasted ginger	
<b>coconut cream yellow chicken curry</b>	<b>13.50</b>
with onion and “ard-jard” cucumber relish	
<b>half aromatic crispy duck with pancakes</b>	<b>25.00</b>
with spring onion and cucumber	

## nibbles

<b>prawn and chilli crackers</b>	<b>4.25</b>
<b>edamame (v)</b>	<b>4.95</b>
steamed baby soy beans with salt and japanese chilli powder	
<b>squid fritters</b>	<b>7.50</b>
seasoned with salt and japanese chilli powder, with lemon and wasabi dipping sauce	

## starters

<b>thai chicken wings</b>	<b>7.50</b>
with sweet chilli dipping sauce	
<b>steamed fresh scallops</b>	<b>per scallop (minimum 2) 4.50</b>
with a spring onion, coriander, fresh chilli and soy dipping sauce	
<b>tempura</b>	<b>tiger prawn 10.50</b>
	<b>mixed vegetables (v) 8.50</b>
tiger prawns or vegetables in light tempura batter, with tentsuyu (tempura dipping sauce)	
<b>crispy peking duck roll</b>	<b>8.50</b>
rolls with cucumber and spring onion, with hoi sin dipping sauce and cashew nuts on the side	
<b>soft shell crab</b>	<b>10.50</b>
with lemon and wasabi mayonnaise	
<b>crispy vegetable spring roll</b>	<b>(v) 7.50</b>
with sweet chilli dipping sauce	
<b>shrimp nuggets</b>	<b>6.75</b>
minced shrimp and pork in tofu pastry, with sweet chilli dipping sauce	
<b>“daed-diew” thai style beef or pork jerky</b>	<b>beef 7.50</b>
	<b>pork 7.50</b>
fried sun-dried beef or pork strips, with dry chilli and soy dipping sauce	
<b>braised smoked pork spare ribs</b>	<b>8.50</b>
pork ribs braised in sticky honey, with crispy shallots	
<b>curried fish cakes</b>	<b>7.50</b>
mackerel in red curry fish cakes, with a cashew nut and cucumber relish	
<b>grilled satay</b>	<b>chicken 7.50</b>
	<b>chestnut mushroom (v) 6.95</b>
with peanut dipping sauce and ard-jard (cucumber relish)	
<b>king prawns in rice paper</b>	<b>6.95</b>
tiger prawns in a crispy roll with a sweet chilli dipping sauce	

**sesame pork and prawn toast** 6.95  
with a chilli and vinegar dipping sauce

**sharing selection of starters** per person 8.95  
crispy vegetable roll, chicken satay, sesame prawn toast, shrimp nugget, smoked pork rib

## soup

**“tom kha gai mapraow orn” (coconut chicken soup)** 8.50  
chicken soup with coconut milk, mushroom, galangal, lemongrass, chilli, lime

**“tom yum” (hot and sour soup)** tiger prawn 10.50  
mixed mushroom (v) 8.50

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)** 10.50  
mussel, squid, tiger prawn, scallop, cod, mushroom, galangal, chilli, lemongrass and holy basil

## salad

**seared beef salad** 15.00  
grilled beef on a salad of cucumber, cherry tomato, spring onion, coriander, chilli

**crustacea salad** 15.50  
prawn, squid, scallop, mussel with red onion, lemongrass, galangal and lime

**“salad kheak” (southern thai salad)** (v) 9.50  
green salad with egg, tomato, onion and a peanut, tamarind and coconut milk dressing

**crispy duck salad** 12.50  
confit duck with mango, cherry tomato, red onion, pomegranate and cashew nuts

**“som tam” spicy papaya salad** (v) 10.50  
shredded green papaya with chilli, garlic, lime juice and sugar cane

## noodles

**pad thai** prawn or chicken 12.50  
mixed vegetable (v) 10.50

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) 10.50  
egg noodles with shiitake mushroom, spring onion, bean sprout and soy sauce

**wok fried fat noodles (“pad see-iew”)** prawn, pork or chicken 12.50  
mixed vegetable (v) 10.50

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

**singapore style rice noodles** 12.50  
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** 10.50  
with yellow-bean paste, chilli, garlic and soy sauce

**stir fry with chilli and holy basil** beef, chicken or pork 12.50  
duck 12.50

with capsicum peppers and spring onion

**stir fry with cashew nuts** chicken or pork 12.50  
with spring onion, red and green capsicum bell peppers and mild fried chilli

<b>stir fry in oyster sauce</b> with mushroom, red and green capsicum bell peppers and onion	<b>beef, chicken or pork</b>	<b>12.50</b>
<b>stir fry in sweet &amp; sour sauce</b> with cherry tomato, cucumber and pineapple	<b>chicken or pork</b> <b>crispy cod or tiger prawns</b>	<b>12.50</b> <b>14.50</b>
<b>stir fried venison in black pepper and spring onion</b> with garlic and soy sauce		<b>15.00</b>
<b>all stir fry dishes are available with mixed vegetables</b>	<b>(v)</b>	<b>10.50</b>

## meat and poultry

<b>confit duck leg</b> duck leg with a thai basil, makrut lime, lemongrass and coriander root sauce, with red chilli		<b>13.50</b>
<b>marinated duckling breast</b> in a tamarind and honey sauce with crispy shallots		<b>13.50</b>
<b>grilled confit chicken</b> with a lemongrass and black peppercorn marinade and a light soy and onion dipping sauce		<b>14.00</b>
<b>crispy beef or chicken in a sweet thai spice sauce</b> with mixed capsicum bell peppers, onion and mixed vegetables	<b>beef</b> <b>chicken</b>	<b>13.50</b> <b>13.50</b>
<b>lamb cutlets with a galangal, lemongrass and sweet chilli marinade</b> with fine beans and sautéed wild ginger		<b>16.00</b>
<b>skin-on crispy stir fried pork belly with fragrant thai holy basil and chilli</b> 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		<b>14.50</b>
<b>slow-braised "5 spice" pork leg stew</b> 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		<b>14.50</b>

## curry

<b>green curry</b> the most famous Thai curry: relatively sweet with coconut milk, aubergine, bamboo shoot and sweet basil	<b>chicken</b> <b>tiger prawn</b> <b>mixed vegetable (v)</b>	<b>13.50</b> <b>14.00</b> <b>13.50</b>
<b>red curry</b> another popular spicy thai curry, more soup-like with pineapple, cherry tomato, lychee and sweet basil	<b>duck</b> <b>chicken</b> <b>mixed vegetable (v)</b>	<b>13.50</b> <b>13.50</b> <b>13.00</b>
<b>panaeng curry sauce dishes ("choo-chee")</b>	<b>grilled salmon fillet</b> <b>stir fried king size tiger prawns</b> <b>crispy cod fillet</b> <b>beef</b> <b>shank of lamb</b>	<b>13.50</b> <b>17.50</b> <b>15.00</b> <b>13.50</b> <b>17.50</b>

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

<b>massaman curry</b>	<b>lamb</b>	<b>14.00</b>
	<b>beef</b>	<b>14.00</b>

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** **14.00**

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** **16.95**  
with garlic in a blend of soy, fish and oyster sauce

**crispy cod in a sweet and sour chilli sauce** **16.95**  
with basil leaves and chilli

**steamed sea bass in soy sauce** **16.95**  
with spring onion, ginger and shiitake mushroom

**steamed seafood in lemon and coriander sauce** **16.95**  
**sea bass** **16.95**  
**king size tiger prawns** **17.50**

with lemongrass, galangal, chilli and coriander

**stir fried king size tiger prawns in black pepper and holy basil** **17.50**  
with spring onion and garlic

**wok fried mixed seafood** **17.50**  
tiger prawn, scallop, squid, mussel and chilli oil, wok fried with lemongrass and galangal

**tamarind sea bass** **16.50**  
crispy sea bass in a tamarind and chilli sauce, with shallots and lemongrass

## sides

**wok fried seasoned northern thai chayote squash** **(v) 7.50**  
with egg, garlic, pepper and light soy sauce

**blanched tenderstem broccoli** **(v) 7.50**  
with braised garlic cloves and oyster sauce

**wok fried bean sprouts** **(v) 7.50**  
with spring onion, chilli, garlic and soy sauce

**trio of wild mushrooms** **(v) 7.50**  
shiitake, enokitake, buna-shimeji and silverskin onion

**stir fried mixed vegetables** **(v) 7.50**  
seasonal vegetables in oyster sauce

**stir fried morning glory (chinese water spinach)** **(v) 7.50**  
with chilli and garlic in oyster sauce

**steamed jasmine rice** **(v) 4.25**

**steamed coconut rice** **(v) 4.50**

**sticky rice** **(v) 4.75**

**egg fried rice** **(v) 4.50**

(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