

# Kaffir Lime Chef's Choice

- 50. COCONUT KING PRAWN** \$28.90  
King prawns cooked in mild choo chee curry with snow peas and young coconut meat served in young coconut shell.
- 51. VOLCANIC CHICKEN** \$22.90  
BBQ juicy thigh fillet marinated with garlic and lemongrass flavored with homemade lemongrass and dark soy sauce served on a flaming plate.
- 52. CRISPY PORK BELLY** \$26.90  
Homemade succulent pork belly baked to crispy, sauteed with chef's chili sauce, asparagus & shredded kaffir lime leaves.
- 53. CRYING TIGER** \$27.90  
BBQ. Cave Grim beef strip loins served with spicy nam jim jaew and mixed asian greens.
- 54. DUCK BREAST PAD CHA** \$29.90  
Roasted duck breast fillet with chili paste, green pepper corns, snow peas and basil leaves.
- 55. LAMB SHANK PANANG** \$25.90  
Cooked in mild panang curry pasted and coconut milk served with a medley of vegetables.
- 56. SOFT SHELL CRAB SALT & PEPPER** \$26.90  
Served on a bed of mixed salad and lemon wedges.
- 57. ATLANTIC SALMON FILLET** \$28.90  
Seared, topped with mild choo chee curry sauce served with a medley of vegetables.
- 58. SNAPPER WITH CASHEW NUT** \$32.90  
Deep fried, deboned whole snapper topped with snow peas, mushrooms, onions and shallots in mild chili jam sauce and cashew nut.
- 59. KAFFIR LIME KING PRAWNS** \$28.90  
Stir fried marinated king prawns with chili, onions and herbs served with steamed mixed vegetables.
- 60. CHILI KING PRAWNS** \$32.90  
Succulent local giant prawns stir fried with mild homemade chili paste and mixed vegetables.
- 61. CHILI & BASIL EGGPLANT** \$26.90  
Chargrilled eggplants topped with stir fried king prawns & chicken mince with garlic, chili & basil leaves.



LAMB SHANK PANANG



# Starters

1. **VEGETARIAN SPRING ROLL (2 pcs)** **\$4.90**
2. **BEEF CURRY PUFF (2 pcs)** **\$4.90**
3. **CHICKEN SATAY (2pcs)** **\$5.90**
4. **FISH CAKE (2pcs)** **\$5.90**
5. **MIXED ENTRÉE** **\$11.90**  
One piece each of No. 1-4 served with a variety of sauces.
6. **SEARED SCALLOP (2pcs)** **\$7.90**  
Dressed with chef's chili jam sauce.
7. **CORIANDER CHICKEN & PRAWN ROLL (2pcs)** **\$8.90**
8. **SALT & PEPPER CALAMARI** **\$14.90**  
Fried whole calamari with garlic, salt and pepper served with mixed leaves salad and lemon wedges.
9. **MONEY BAG (4 pcs)** **\$7.90**  
A mixture of chicken, peanut and palm sugar wrapped in pastry, served with cucumber sauce.
10. **PRAWN ON BETEL LEAVES (4 pcs)** **\$14.90**
11. **PORK & CRISPY RICE (4 pcs)** **\$14.90**  
Mixed with ginger, peanut, coriander and lime juice served on betel leaves.
12. **DUCK ROLL (4 pcs)** **\$15.90**  
Lean roasted duck meat roll with soft pancake pastry, drizzled with homemade sweet soy sauce and sesame seeds.
13. **KAFFIR LIME SALMON (4 pcs)** **\$15.90**  
Seared fresh salmon pieces tossed with chili lime dressing and fresh fragrant herbs served on betel leaves.
14. **CRUNCHY WRAPPED (4 pcs)** **\$15.90**  
Prawn, chicken and peanuts wrapped in soft rice paper garnished with onion crispy.
15. **CHICKEN PANANG ROLL (4 pcs)** **\$15.90**  
Grilled pastry roll with mild panang chicken garnished with shredded kaffir lime leaves.



# Soup

## CHOICE OF :

- **KING PRAWN** \$9.90
- **MIXED SEAFOOD** \$9.90
- **CHICKEN** \$9.50
- **VEGETABLES** \$9.00

### 16. TOM YUM SOUP

Hot and sour soup with lemongrass and mushroom flavored with lime juice.

### 17. TOM KHA SOUP

Creamy and sour soup with coconut milk, mushroom and lemongrass flavored with lime juice.



# From The Grill

### 46. BBQ CHICKEN

\$18.90

Marinated chicken breast fillet with fresh Thai herbs served with sweet chili sauce and mixed salad.

### 47. BBQ THAI OCTOPUS

\$18.90

Marinated baby octopus with lemongrass and kaffir lime leaves, served with nam jim sauce and mixed salad

### 48. BBQ LAMB CUTLET

\$25.90

Marinated lamb cutlet with garlic and herbs served with green beans in Kaffir Lime chili paste.

### 49. BBQ KING PRAWNS

\$29.90

Succulent local giant prawns served with chef's pride snow peas and soy bean salad, dressed with mild chili, roasted coconut and lime juice.





## Noodles and Fried Rice

### CHOICE OF :

- KING PRAWN \$19.90
- MIXED SEAFOOD \$19.90
- ROASTED DUCK \$19.90
- CHICKEN OR BEEF \$17.90
- TOFU OR VEGETABLES \$15.90

- 35. PAD THAI**  
Stir fried thin rice noodles with egg, bean curd, bean sprout and crushed peanut.
- 36. PAD SEE IW**  
Stir fried flat rice noodles with egg, soy sauce and mixed vegetables.
- 37. PAD KEE MAO**  
Stir fried green spinach noodles with egg, chili, mixed vegetables and basil leaves.
- 38. PAD SATAY**  
Stir fried hokkien noodles with peanut sauce and mixed vegetables.
- 39. KAFFIR LIME NOODLES**  
Steamed thin rice noodles and bean sprout topped with special red curry, minced chicken and egg.
- 40. LAKSA NOODLES SOUP**  
Rice vermicelli with mild curry and coconut milk soup, bean curd and mixed vegetables.
- 41. TOM YUM NOODLES SOUP**  
Rice vermicelli with hot and sour soup, lemongrass and mixed vegetables.
- 42. FRIED RICE**  
Thai style fried rice with egg, onion and mixed vegetables.
- 43. A CHOICE OF ANY KIND OF PLAIN NOODLES \$5.00**
- 44. STEAMED FRAGRANT JASMINE RICE \$3.00 (Per Person)**
- 45. STEAMED BROWN RICE WITH PEARL BARLEY \$5.00 (Per Person)**

## Salad

*“Tasty and healthy tangy flavor tossed with Thai chili and lime dressing”*

- 18. KING PRAWNS SALAD \$22.90**  
Oranges, baby spinach, Spanish onion, and mint leaves.
- 19. BBQ BEEF SALAD \$18.90**  
Sliced fresh lemongrass, cucumbers, Spanish onion, cherry tomatoes and mint leaves.
- 20. CHICKEN LARB \$17.90**  
Minced chicken, toasted ground rice, Spanish onion and mint leaves.
- 21. DUCK BREAST SALAD \$29.90**  
Lean roasted duck breast, lychees, oranges, cherry tomatoes, Spanish onion and mint leaves with Chef's mild chili dressing.
- 22. PAPAYA SALAD \$26.90**  
Green papaya, green beans, cherry tomatoes, crushed peanuts with palm sugar and lime dressing served with crispy soft shell crab.



## Fried From The Wok

### CHOICE OF :

- |                      |         |
|----------------------|---------|
| • KING PRAWN         | \$19.90 |
| • MIXED SEAFOOD      | \$19.90 |
| • ROASTED DUCK       | \$19.90 |
| • CHICKEN OR BEEF    | \$17.90 |
| • TOFU OR VEGETABLES | \$15.90 |

### 23. CASHEW NUT

With chili jam, mushrooms, mixed vegetables and cashew nut.

### 24. BASIL AND CHILI

With fresh chili, garlic, mixed vegetables and basil leaves.

### 25. GINGER

With onion, mushrooms, shallot, mixed vegetables and shredded fresh ginger.

### 26. GARLIC AND PEPPER

Marinated with fresh herbs and soy sauce served with mixed vegetables.

### 27. OYSTER SAUCE

With garlic, oyster sauce and mixed vegetables.

### 28. PEANUT SAUCE

With homemade peanut sauce and mixed vegetables.

### 29. CREAMY CURRY PASTE

With mild red chili paste, fresh herbs and mixed vegetables in light coconut milk.



## Selective Curry

### CHOICE OF :

- |                      |         |
|----------------------|---------|
| • KING PRAWN         | \$19.90 |
| • MIXED SEAFOOD      | \$19.90 |
| • ROASTED DUCK       | \$19.90 |
| • CHICKEN OR BEEF    | \$17.90 |
| • TOFU OR VEGETABLES | \$15.90 |

### 30. GREEN CURRY

With zucchini, bamboo shoot, green beans and basil leaves.

### 31. RED CURRY

With cherry tomatoes, pineapples, lychee, bamboo shoot and basil leaves.

### 32. JUNGLE CURRY

Spicy red curry without coconut milk with fresh herbs, bamboo shoot, mushrooms, green beans and basil leaves.

### 33. PANANG CURRY

Creamy mild curry served with steamed mixed vegetables. (Contain Peanut)

### 34. MASAMAN (Beef Only) \$18.90

Mild red curry with potatoes and peanuts.