APPETIZER

A02		M MA MUANG			\$10
		en mango salad TORD MUN PLA			Ф1 <i>С</i>
	A12	Thai fish cake			\$15
	A13	TORD MUN GOONG			\$15
	1115	Thai prawn cake			ψ15
	A14	VIETNAMESE SPRING ROLL			\$13
	A10	TAOHU TORD			ψ15
		Deep fried tofu with thai sweet sauce		\$11	
	A15	HED KHEM TONG TORD/KAIKEM		•	
		Deep fried enoki mushroom/with salted egg	\$10		
SOUP	,				
	S02	GANG KEAW WAN GAI			\$15
		Green curry chicken			
	S03	TOM YUM TALAY (NUM KHON/ NUM SAI)		\$15	
		Seafood Tom Yum soup or clear Tom Yum			
	S04	TOM KHA GAI			
		Chicken with cream coconut milk soup		\$15	
S07	GA	NG GAREE GAI			
	Yel	low curry with chicken and potato	\$15		
VEGETABLES					
V01	PAD	KANA HED		\$12	
	Baby	Kailan with straw mushroom			
V02	PAD	PAK BOONG		\$12	
		eed kang kong with oyster sauce			
V08	PA	D SATAW			
		-fried Petai		\$15	
V07		ARA PAD KAI			
		-fried bitter gourd with egg		\$12	
SEAF	OOD (I	PRAWN)			
P04	GOO	NG PAD KAI KHEM		\$18	
	Stir t	fry prawn with salted egg			
P07	PA	NANG GOONG			\$18
	Pra	wn with curry paste coconut milk			
P08	GR	ILLED PRAWN (1/2 KG)			\$25.50
SEAF	OOD (S	SQUID)			
	C.				
Q02	PLA	MUEK CHOOB PANG		\$16	
	Squi	d ring with chilli dip			
Q03	PLA	MUEK PAD KAI KEM		\$18	
	Squ	id with salted egg			

SEAFOOD (FISH)

F02	PLA GAPONG NUENG MANAO		\$22.90	
	Steam seabass in Thai sauce			
F03	PLA GAPONG SARM ROD		\$22.90	
	Seabass with special three taste sauce			
SEAF	OOD (CRAB)			
~				
C01	PHOO NIM PAD PHONG KARI		\$18	
C02	Soft shell crab in Thai curry		@10	
C03	PHOO NIM TORD PAD PRIG GRATIEAM		\$18	
C04	Deep fried soft shell crab tossed with chilli & garlic PHOO PAD PHONG KARI			
C04	Thai style chilli crab			\$19.90
C05	PHOO PAD PRIG TAI DUM			\$17.70
005	Stir-fried crab in black pepper sauce	\$19.90		
C06	PHOO PAD KAI KEM	ψ19.90		
000	Stir-fried Crab with salted egg		\$19.90	
SEAF	OOD (Clam)		<i>Q</i> 17.70	
~				
L01	Lala Nueng Manao		\$13	
	Clams in Thai Lime Sauce			
L02	Lala Pad Ka Phrao		\$10	
	Stir-fry Clams with Basil Leaves			
MEA	Γ AND POULTRY			
M01	GAI PAD MED MA MUANG		\$18	
	Chicken with cashew nut			
M02	NUEA/MOO PAD PRIG TAI DAM		\$18	
	Black pepper with choice of (beef/ pork)			
M03	NUEA/MOO PAD NARM MUN HOY		\$18	
1.004	Oyster sauce with choice (beef/ pork)			010
M04	KAI JEAOW			\$10
M05	Fried omelets with choices (Minced chicken/pork/prawn)		\$15	
IVI05	PAD KA PHRAO Basil leaves with choices (beef/ chicken/ pork/ seafood)		\$15	
M06	PAD PRIG GANG		\$15	
IVIOU	Thai red curry with choices (beef/ chicken/ pork/ seafood)		φ1 <i>5</i>	
MO9	PEAK GAI TORD SAMOONPRAI		\$15	
	Deep fried chicken wing with Thai herbs		ΨΙΥ	
M10	GAI HOR BAI TOEY (6pcs)		\$15	
	Thai style pandan chicken		• -	
M13	LARB PED			\$15
	Spicy duck salad			

RICE

R01 KHAO KLUK KAPI

	Tha R02 R03	ai fried rice with shrimp paste KHAO PAD (Chicken/Beef/Pork/Seafood) KHAO PAD TOM YUM (Chicken/Beef/Pork/Seafoo Tom Yum fried rice	d)	\$10 \$10	Thai fried rice
		Tom Tum med nee			
R08	GA	I/MOO TORD GRATIEM LARD KHAO			
	Ga	rlic chicken/pork with rice	\$8		
R09		AO SAPAROD		\$10	
	Pin	eapple fried rice with chicken floss			
R12		EAM RICE/ Egg			\$0.70
R13		IVE RICE			\$12
NOOI	DLE				
N01	PAD	THAI			\$10
	Tha	ai fried noodle			
N02	PA	D SEE YU			\$10
	Tha	ai soya sauce kuay teow			
N03	BE	E HOON PAD TOM YUM			\$10
	То	n Yum Fried Bee Hoon			
N05	PA	D VOON SEN			\$10
	Tha	ai fried tang hoon with choices (Chicken/Beef/Pork/Sea	food)		
N06	KU	AY TEOW TOM YUM			\$10
(EGG	NOOE	DLE/ RICE NOODLE/ KUAY TEOW/ BEE HOON/ IN	STANT N	NOODLE	Tom Yum Noodle with choices
(Chicl	cen/Bee	ef/Pork/Seafood)			
N09	SU	KI PAD			\$10
	Fri	ed tang voon in Thai suki sauce			

THAI DELIGHTS / BEVERAGE

BD1 ICED THAI MILK TEA		\$2.80	BD2 ICED THAI MILK
GREEN TEA	\$2.80		