

**SINGAPORE'S FIRST WOODFIRE
THAI CONCEPT**



FI WOODFIRE THAI

1 Scotts Road #03-14 Shaw Centre S228208
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Handmade Prawn Cake

ทอดมันกุ้ง

Crispy Golden Prawn Cake,
Sweet Chilli Dip

APPETISER

- Handmade Prawn Cake** ทอดมันกุ้ง ☆ 14
Crispy Golden Prawn Cake, Sweet Chilli Dip
- Crispy Chicken Rib** ซีโครงไก่ทอดกรอบ ☆ 12
Crunchy Thai-Marinated Chicken Ribs, Sriracha Chilli Dip
- Watermelon with Fish Floss** แดงโมหน้าปลาแห้ง 14
Chilled Watermelon, Tom Yum Fish Floss
- Morning Glory Tempura** ผักบุ้งกรอบ (v) 10
Crispy Morning Glory, Housemade Tom Yum Seasoning
- Son-in-Law Egg (3 pc)** ไข่ลูกเขย 10
Fried Hard Boiled Egg, Strawberry Tamarind Glaze, Crispy Shallot

SOUP

- Tom Yum** ต้มยำ (ทะเล หรือ เห็ด) 18
(Seafood/Mushroom)/(Clear/Creamy)
Tiger Prawn, Mussel, Squid, Straw Mushroom, Cherry Tomato, Chilli Padi,
Kaffir Lime Leaf, Lime, Coriander
Spicy Level : 🌶️/🌶️🌶️/🌶️🌶️🌶️
- Coconut Chicken Soup** ต้มไก่ มะพร้าวน้ำหอม 18
Fresh Boneless Chicken Leg, Assorted Mushroom, Egg, Tofu, Coriander,
Coconut Chicken Broth



Son-in-Law Egg (3 pc)

ไข่ลูกเขย

Fried Hard Boiled Egg,
Strawberry Tamarind Glaze,
Crispy Shallot



Watermelon with Fish Floss

แตงโมหน้าปลาแห้ง

Chilled Watermelon,
Tom Yum Fish Floss



Papaya Som Tum

ส้มตำไทย

Shredded Papaya, Cherry Tomato, Long Bean,
Dried Shrimp, Chilli Padi, Roasted Crushed
Peanut, Garlic, Lime, Fish Sauce

Spicy Level : No Spicy / 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️



SALAD

Papaya Som Tum **ส้มตำไทย** ☆ (V/O) 14

Shredded Papaya, Cherry Tomato, Long Bean, Dried Shrimp, Chilli Padi, Roasted Crushed Peanut, Garlic, Lime, Fish Sauce

Spicy Level: No Spicy / 🌶️/🌶️🌶️/🌶️🌶️🌶️

Charred Corn Som Tum **ส้มตำข้าวโพดย่าง** ☆ (V/O) 14

Char-grilled Sweet Corn, Cherry Tomato, Long Bean, Dried Shrimp, Chilli Padi, Roasted Crushed Peanut, Garlic, Lime, Fish Sauce

Spicy Level: No Spicy / 🌶️/🌶️🌶️/🌶️🌶️🌶️

Tofu Pomelo Salad **ยำส้มโอกับเต้าหู้** (V) 16

Crispy Tofu, Pomelo, Pomegranate Pulp, Cherry Tomato, Roasted Crushed Peanut, Roasted Shredded Coconut, Lime

Spicy Level: No Spicy / 🌶️/🌶️🌶️/🌶️🌶️🌶️

Grilled Green Mango Salad **ยำมะม่วงย่าง** (V/O) 14

Char-grilled Green Mango, Cherry Tomato, Long Bean, Dried Shrimp, Chilli Padi, Roasted Crushed Peanut, Garlic, Lime, Fish Sauce

Spicy Level: No Spicy / 🌶️/🌶️🌶️/🌶️🌶️🌶️

Spiced Pork Jowl Laab **ลาบแก้มหมู** 18

Grilled Pork Jowl, Cherry Tomato, Mint Leaf, Onion, Coriander, Roasted Crushed Peanut, Chilli Flake, Lime, Thai Chilli Paste

Spicy Level: No Spicy / 🌶️/🌶️🌶️/🌶️🌶️🌶️



Charred Corn Som Tum

ส้มตำข้าวโพดย่าง

Char-grilled Sweet Corn, Cherry Tomato,
Long Bean, Dried Shrimp, Chilli Padi, Roasted
Crushed Peanut, Garlic, Lime, Fish Sauce

Spicy Level : No Spicy / 🔥 / 🔥🔥 / 🔥🔥🔥



Straight From The

WOODFIRE OVEN



Grilled over lychee wood in our 450°C wood fire oven,
each dish carries a delicate smoky aroma.

Signature "Moo Ping" Rib

ซี่โครงหมูตุ๋นร็อกปิ้ง ต้มตำหรับไฟ

Charred Premium Pork Rib, Char-Grilled
Sticky Rice Cake with Coconut Sugar Glaze,
Nam Jim Jaew



French Poulet (Half)

ไก่ย่าง ซอสน้ำจิ้มแจ่วกับตับไก่

Roasted GG™ French Poulet, Housemade
Chicken Liver Jaew



Organic GG™ French Poulet that is prized by Michelin-starred chefs
for its firmer texture and fuller flavour.

STRAIGHT FROM THE WOODFIRE OVEN



Grilled over lychee wood in our 450°C wood fire oven, each dish carries a delicate smoky aroma.

- Signature "Moo Ping" Rib** ซีโครงหมูตุ๋นหรือคั้ง ตันตำหรับไฟ (500 กรัม พร้อมกระดูก) ☆ 48
(500g Bone-in)
Charred Premium Pork Rib, Char-Grilled Sticky Rice Cake
with Coconut Sugar Glaze, Nam Jim Jaew
- French Poulet (Half)** ไก่ย่าง ซอสน้ำจิ้มแจ่วกับตับไก่ ☆ 32
Roasted GG™ French Poulet, Housemade Chicken Liver Jaew
GG French Poulet - Originating from Sabres, France, the GG™ French
Poulet is renowned for its richer taste and tender bite.
- Iberico Pork Abanico (180g)** เนื้อหมูโอเบอร์โกลี่ย่าง (180 กรัม) 32
Grilled Iberico Pork Rib Cap, Nam Jim Jaew
Iberico Pork Abanico - Iberico Pork is known for its high oleic acid content, which
contributes to the unique tenderness, juiciness, and rich flavours.
- Basil Minced Pork on Charred Eggplant** หมูสับผัดกะเพราราดมะเขือยาวย่าง 18
Basil Minced Pork, Char-grilled Eggplant, Basil Crisp
Spicy Level : 🌶️/🌶️🌶️/🌶️🌶️🌶️
- Thai-Spiced Maitake** เห็ดไมตาเกะย่าง (V) 16
Grilled Maitake Mushroom, Pomegranate Pulp,
Roasted Shredded Coconut
- Morning Glory** ผักบุ้งไฟแดงอบ (V) 16
Wok-Charred Morning Glory, Garlic, Mae Krua Oyster Sauce
- Banana Leaf Seafood Otah** ห่อหมกทะเล อบใบตอง 22
Shrimp, Mussel, Squid, Fish Paste, Coconut Glaze
- Fragrant Garlic Prawn** กุ้งกระเทียม ☆ 26
Grilled Tiger Prawn, Crispy Garlic, Thai Chilli Paste
- Thai-Spiced Octopus Leg** หมวดปลาหมึกย่าง 28
Char-grilled Thai-Spiced Octopus Leg, Charred Carrot Purree,
Tamarind Chimichurri Sauce
- Seabass Fillet** ปลากระพงขาวย่าง 28
Grilled Seabass Fillet, Tomato Tom Yum Glaze, Burnt Lime,
Green Chilli Lime Sauce
- Australian Striploin (220g)** เนื้อสตริปโลยน์ออสเตรเลียย่าง ☆ 42
Australian Grain-Fed Striploin, Tamarind Basil Dip, Nam Jim Jaew
Doneness is based on Chef's recommendation.
Please let us know if you have a preferred doneness.
- A4/A5 Wagyu Striploin (180g)** เนื้อวากิวย่าง A4 (180 กรัม) ☆ 98/168
Grilled Japanese A4/A5 Wagyu, Tom Yum Salt, Nam Jim Jaew
Doneness is based on Chef's recommendation.
Please let us know if you have a preferred doneness.



Thai-Spiced Octopus Leg

หนวดปลาหมึกย่าง

Char-grilled Thai-Spiced Octopus Leg,
Charred Carrot Purree, Tamarind
Chimichurri Sauce



Fragrant Garlic Prawn

กุ้งกระเทียม

Grilled Tiger Prawn, Crispy Garlic,
Thai Chilli Paste



Seabass Fillet

ปลากระพงย่าง

Grilled Seabass Fillet, Tomato Tom Yum
Glaze, Burnt Lime, Green Chilli Lime Sauce



FROM THE WOK



Pad Thai (Seafood/Chicken/Mushroom) ผัดไทย (ไก่, ทะเล หรือ เห็ด) 14

(Shrimp, Squid)/(Marinated Chicken Chuck)/(Mixed Mushroom), Sunny Side-Up, Crispy Tofu, Bean Sprout, Chive, Wok-Fried Rice Noodle, Crushed Peanut, Chilli Padi, Lime

Pineapple Rice Stack ข้าวผัดสับปะรดภูเขาไฟ ☆ 24

Shrimp, Ikura, Tobiko, Pineapple, Cashew Nut, Crispy Egg, Spicy Chicken Floss, Laksa Leaf Tempura, Thai Jasmine Rice

Drunken Noodles ผัดขี้เมาทะเล 14

Shrimp, Squid, Straw Mushroom, Sunny Side-Up, Baby Corn, Long Bean, Basil, Chilli Padi, Garlic, Wok-Fried Rice Noodle, Savoury Soy Sauce

Spicy Level : No Spicy / 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️

Roasted Duck Green Curry แกงเขียวหวานเปิดย่าง 24

Roasted Duck, Eggplant, Lady's Finger, Turkey Berry, Thai Basil, Cherry Tomato, Basil Crisp, Dried Chilli

Spicy Level : 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️

ADD-ON SIDES : Sunny Side-Up ไข่ดาว 3

Thai Jasmine Rice ข้าวหอมมะลิ 3

Sticky Rice Cake (2pc) ข้าวเหนียวปั้น 5

DESSERT

Mango & Butterfly Pea Sticky Rice ข้าวเหนียวมะม่วง ☆ 14

Fresh Mango, Butterfly Pea Glutinous Rice, Coconut Cream

Red Ruby กุ้งกิมกรอบกะทิสดไอศกรีมมะพร้าว 12

Water Chestnut, Sago, Strawberry, Jackfruit, Chia Seed, Coconut Flesh, Coconut Gelato

Sweet Tapioca มันเชื่อมไอศกรีมมะพร้าว 12

Steamed Sweet Tapioca, Coconut Gelato, Coconut Broth



Drunken Noodles

ผัดซีเมาะทะเล

Shrimp, Squid, Straw Mushroom, Sunny Side-Up, Baby Corn, Long Bean, Basil, Chilli Padi, Garlic, Wok-Fried Rice Noodle, Savoury Soy Sauce

Spicy Level : No Spicy / 🌶️ / 🌶️🌶️ / 🌶️🌶️🌶️



Pad Thai (Seafood)

ผัดไทย (ทะเล)

Shrimp, Squid, Sunny Side-Up, Crispy Tofu, Bean Sprout, Chive, Wok-Fried Rice Noodle, Crushed Peanut, Chilli Padi, Lime



Pineapple Rice Stack

ข้าวผัดสับประตูกะปิ

Shrimp, Ikura, Tobiko, Pineapple, Cashew Nut, Crispy Egg, Spicy Chicken Floss, Laksa Leaf Tempura, Thai Jasmine Rice

Red Ruby

ทับทิมกรอบกะทิสดไอศกรีมมะพร้าว

Water Chestnut, Sago, Strawberry,
Jackfruit, Chia Seed, Coconut
Flesh, Coconut Gelato



Sweet Tapioca

มันเชื่อมไอศกรีมมะพร้าว

Steamed Sweet Tapioca,
Coconut Gelato, Coconut Broth



Mango & Butterfly Pea Sticky Rice

ข้าวเหนียวมะม่วง

Fresh Mango, Butterfly Pea
Glutinous Rice, Coconut Cream



LUNCH SPECIALS

Smoked Coconut Chicken 12

Rice Bowl ข้าวหน้า ไก่หมักกะทิย่าง

Grilled Chicken Leg, Stir-Fried Cabbage, Sunny Side-Up,
Thai Jasmine Rice

Laksa Siam ขนมนจีนน้ำยากะทิทะเล 16

Crab Meat, Prawn, Squid, Boiled Egg, Long Bean, Cabbage, Bean Sprout,
Cucumber, Thai Laksa Gravy, Thick Rice Noodle

Spicy Level: 🌶️/🌶️🌶️/🌶️🌶️🌶️

Prawn Claypot Glass Noodles อบวุ้นเส้น (กุ้ง หรือ เห็ด) (V/O) 18

Tiger Prawn, Streaky Bacon, Mushroom, Garlic, Ginger, Coriander,
Spring Onion, Glass Noodle

Pad Thai (Seafood/Chicken/Mushroom) ผัดไทย (ไก่, ทะเล หรือ เห็ด) 12

(Shrimp, Squid)/(Marinated Chicken)/(Mixed Mushroom), Sunny Side-Up,
Crispy Tofu, Bean Sprout, Chive, Wok-Fried Rice Noodle, Crushed Peanut,
Chilli Padi, Lime

Creamy Tom Yum Mussel ต้มยำหอยแมลงภู่ 16

Local Mussel, Tom Yum Coconut Gravy, Crispy Finger Toast

Spicy Level: 🌶️/🌶️🌶️/🌶️🌶️🌶️

Green Curry Braised Beef Rice แกงเขียวหวานเนื้อกับข้าวไข่ชั้น ☆ 16

Green Curry-Braised Beef, Creamy Omelette, Cherry Tomato, Lady's Finger,
Eggplant, Turkey Berry, Thai Basil, Basil Crisp, Chilli Padi

Spicy Level: 🌶️/🌶️🌶️/🌶️🌶️🌶️



A close-up photograph of a hand garnishing a drink. The hand is holding a sprig of fresh green mint leaves, which are being placed on top of a glass filled with a reddish-orange beverage and ice cubes. The glass has a textured, diamond-patterned surface. The background is dark and out of focus.

HOUSE-MADE REFRESHMENTS

Beer

Thai Craft Rice Lager (<i>Award Winning Thai Craft Beer</i>)	abv 4.7%	13
Thai Craft Pale Ale (<i>Award Winning Thai Craft Beer</i>)	abv 4.7%	13
Chiang Mai Blossom Weizen	abv 5.0%	15

Wine

		<u>glass</u>	<u>bottle</u>
Sparkling Wine			
Pizzolato, <i>Spumante Prosecco Brut (Italy)</i>	abv 11.0%	-	78
White Wine			
Obiz, <i>Pinot Grigio (Italy)</i>	abv 13.0%	-	68
Ara Single Estate Sauvignon Blanc (<i>New Zealand</i>)	abv 12.5%	15	78
Clement & Florian Berthier, <i>Coteaux du Giennois Savignon Blanc (France)</i>	abv 13.0%	-	88
Charly Nicole, <i>Chablis per Asperia (France)</i>	abv 12.5%	-	98
Red Wine			
Podere Edoardo, <i>Chianti (Italy)</i>	abv 13.0%	15	78
Dimonique Portet, <i>Fontaine Cabernet Sauvignon (Australia)</i>	abv 13.0%	-	88
Artuke, <i>Rioja (Spain)</i>	abv 13.5%	-	88
Láppel des Sereines, <i>Shiraz (France)</i>	abv 12.5%	-	88
Chateau Barrail Saint Andre <i>Saint Emilion Grande Cru (France)</i>	abv 14.0%	-	108
Tommasi, <i>Amorone della Valpolicella Classico (Italy)</i>	abv 15.0%	-	148



Refreshments

Our signature blends
and tropical coolers

Crysanthemum Slushie ☆	8
Chrysanthemum Flowers, Rock Sugar, Pandan Leaves, Gardenia Fruit	
Fresh Ginger Lemongrass (Hot/Iced) ☆	6
Honey Lemon Fizz ☆	6
Honey, Singha Soda Water, Fresh Lemon Juice	
Lychee Strawberry Spritz	8
Lychee Fruit, Strawberry Purée, Lychee Syrup, Soda Water	
Fresh Juice of the Day <i>(Please ask a member of the team for today's options)</i>	6

Coffee & Tea

Thai Ice Milk Tea ☆	6
Thai Coffee (Hot/Iced)	6
Thai Ice Lemon Tea	6
Fresh Coconut with Matcha Cream ☆	10
Iced Matcha Thai Tea	8
Thai Tea, Condensed Milk, Evaporated Milk, Matcha Cream	
Iced Thai Dirty Matcha	8
Thai Coffee, Condensed Milk, Evaporated Milk, Matcha Cream	

Others

Fresh Coconut	8
San Pelligrino (500ml)	8
Acqua Panna (500ml)	8
Coke (Thai Bottle)	5



A hand is holding a large, clear glass bell jar with a thick rope handle. The jar is positioned over a small, clear glass containing a yellowish-orange liquid. The background is a blurred bar or restaurant setting with warm lighting. The text "SIGNATURE COCKTAILS" is overlaid in the center of the image.

SIGNATURE COCKTAILS

Signature Cocktails



Sabai

Mekong Rum, Lemon,
Simple Syrup, Basil Leaf

20



Aperol Siam Spritz

Gin, Aperol, Lime Juice,
Simple Syrup, Soda

20



Mango Caliente

Tequila, Mango, Lime,
Agave, Chilli Padi

20



Sawasdee Sling

Vodka, Cherry Brandy,
Angustura Bitter, Pineapple
Juice, Lychee Syrup, Soda

20



Cafe Pandan Royale

Vodka, Thai Coffee, Kahlua,
Pandan Syrup

20



Coconut Bourbon Bliss

Roasted Coconut Bourbon,
Malibu, Angustura Bitter

20



Tom Yum Mule

Gin, Ginger, Chilli Paste,
Lemongrass, Kaffir Leaf,
Ginger Beer

20



SERVES 3

White/Red Sangria

White Wine, Gin, Basil,
Orange Juice, Soda

38



Happy Hour

5pm
to
7pm



Tom Yum Mule

Gin, Ginger, Chilli Paste,
Lemongrass, Kaffir Leaf,
Ginger Beer

12



Sabai

Mekong Rum,
Lemon, Simple
Syrup, Basil Leaf

12



White/Red Sangria

White Wine, Gin, Basil,
Orange Juice, Soda

22

ONLY
\$12

[excluding Sangria]



Sawasdee Sling

Vodka, Cherry Brandy,
Angustura Bitter,
Pineapple Juice, Lychee
Syrup, Soda

12

