



14. Spring Rolls (9) (V) 8.90  
Crispy homemade spring rolls with glass noodle, shitake mushroom, carrot & Cabbage.

15. Veggie Curry Puffs (6) (V) 8.90  
Crispy puff pastry with mixed veggie and touch of curry powder.



16. Crispy Tofu (6) (N) (V) 6.90  
Fried firm tofu served with sweet chili sauce & peanuts.

17. Pan Fried Chive Dumpling (2) (V) 7.90  
Shallow fried garlic chive dumpling served with sweet soy sauce.



18. Satay (4) (N), (GF) 8.90  
Grilled marinated chicken breast, served with peanut sauce.

19. The Famous Five (5) 10.90  
Beef Curry Puff, Prawn in The Raincoat, Golden Bag, Veggie Spring Roll, Crispy Taro.



20. The Super Six (6) 11.90  
Combination of 2 each of Palm Blossom, Bai Yok & Nok Noi.



## Salad

23. **Crying Tiger (GF)** 15.90  
Sliced tender beef mixed with cucumber, tomato, red onion & fresh herbs.



24. **Larb Kai (GF)** 15.90  
Minced Chicken, sautéed in fresh herbs, lemon juice, touch of chili & ground roasted rice.

25. **Duck Salad** 18.90  
topped Lychee dressing, fresh herbs & red onion



26. **Seafood Lemongrass Salad** 18.90  
Poached calamari & prawns tossed with lemon dressing, chili paste, fresh lemongrass, fresh herbs & red onion. (GF)

27. **Steam Veggie & Egg with Peanut sauce (V)(N) (GF)** 12.90



\* GF: Gluten free      N: Contains Nuts      V: Vegetarian

33. Panang Curry (GF) Prawn 18.90  
 Veggie&Tofu, Chicken, Beef 16.90  
 Creamy red Panang curry, chilies, green  
 bean, Kaffir lime leaf.



34. Red Curry with Pineapple (GF)  
 Veggie&Tofu, Chicken 16.90  
 Prawn 18.90  
 Medium spicy red curry, chilies,  
 zucchini, pineapple, Thai basil

35. Yellow Curry (GF Option)  
 Veggie&Tofu, Chicken 16.90  
 Prawn 18.90  
 Mild yellow curry, onion, sweet potato  
 served in golden crispy roti basket and  
 topped with crispy shallots.



36. Choo Chee Salmon (GF) 21.90  
 Grilled Salmon fillet topped with creamy red  
 curry sauce. *(Please allow extra time for  
 preparation of this dish)*

37. Siam Ocean 20.90  
 Combination seafood braises in  
 special sauce, lemongrass, galangal  
 &Kaffir lime leaf.



38. Pla Rad Prik 21.90  
 Crispy Barramundi fillet topped with medium red  
 curry. *(Please allow extra time for preparation of  
 this dish)*

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# Noodle

\*If you are concerned with allergies to certain ingredients, Please seek advice from our friendly staff when ordering.

\*\* (Gluten Free optional)

Veggie&Tofu, Chicken 15.90

Prawn 17.90



46. Pad Thai (N) (GF) Traditional Thai noodle with sweet turnip, egg, bean curd, bean sprouts, garlic chives & crunchy peanut wrapped in egg net omelette.



47. Pad See Eaw Stir fry rice noodle, mixed vegetable with sweet black soy sauce.



48. Drunken Noodle (with DUCK 20.90)  
Spicy rice noodle stir fried with green peppercorn & baby corn, finished with chili and basil.

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## Desserts Menu

**Thai Waffle**                      7.90  
Homemade coconut waffle served with coconut ice cream and seasonal fruit, topped with palm sugar syrup.



**Banana Fritter**                      7.90  
Crispy golden brown banana fritter served with vanilla ice cream, topped with icing sugar & palm sugar syrup.

**Thai Coconut Ice Cream Sundae (N)**                      7.00  
Two scoops of coconut ice cream topped with lychee & pineapple.



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