



* Sorry, No swapsies on our menu *

ENTREE

BANGKOK PLATTER FOR TWO 18.9

THAI FISH CAKES, SATAY, CURRY PUFFS & SPRING ROLLS.

DIY DUCK PANCAKE 21.9

ROASTED DUCK, FRESH VEGGIES, HOISIN & PLUM SAUCE.

VEGAN SPRING ROLLS 10.9

SHITAKE MUSHROOMS, CABBAGE, VERMICELLI & CORIANDER.

LAMB CURRY PUFFS 12.9

RENDANG CURRY SAUCE, LAMB SHANK, POTATO & PAPRIKA YOGHURT

DIM SIMS 12.9

STEAMED WONTON W/ PORK & SHITAKE MUSHROOM.

SATAY 13.9

GRILLED TURMERIC CHICKEN W/ PEANUT SAUCE.

THAI FISH CAKES 13.9

HOUSE MADE W/ RED CURRY PASTE & KAFFIR LIME LEAVES.

CHILLI POPCORN CHICKEN 12.9

CRUMBED W/ LAAB SPICES, LIME & MAYO.

SOFT SHELL CRAB BAO 13.9

TWO SIGNATURE STEAM BUN TOPPED W/ APPLE & GINGER RELISH, CRISPY BASIL & JAPANESE MAYO.

GREEN PAPAYA SALAD 12.9

W/ PEANUTS, TOMATO & LIME JUICE.

SOUPS

TOM YUM 12.9 / 14.9

CHICKEN OR PRAWN W/ LEMONGRASS & MUSHROOM.

TOM KHA 12.9

CHICKEN & COCONUT MILK W/ LEMONGRASS & MUSHROOM.

SALADS

YUM EGGPLANT 19.9

GRILLED EGGPLANT, LEMONGRASS, FRESH HERBS, LIME & SWEET CHILLI JAM.

YUM CALAMARI 22.9

GRILLED CALAMARI W/ LEMONGRASS, FRESH HERBS, RED ONION & LIME.

LAAB CHICKEN 20.9

CHICKEN MINCE, LAAB SPICES, FRESH HERBS, RED ONION & LIME.

NOODLES & RICE

PAD THAI 20.9/ 26.9

CHICKEN OR PRAWNS W/ RICE NOODLES, EGG, BEANSPOUTS & CRUSHED PEANUTS.

PAD SEE EW 19.9

W/ CHICKEN, FLAT RICE NOODLES, EGG & KAILAN IN DARK SOY SAUCE & PEPPER.

HOKKIEN NOODLES 19.9

EGG NOODLES W/ CHICKEN & VEGGIES.

FRIED RICE 16.9

W/ CHICKEN, TOMATO & EGG.

CURRIES

RED CURRY 22.9/ 26.9

W/ TOFU, CHICKEN, BEEF/PRAWNS, ROASTED PUMPKIN, CAPSICUM, BROCCOLI & THAI BASIL.

GREEN CURRY 22.9/ 26.9

W/ TOFU, CHICKEN, BEEF/PRAWNS, GREEN PEPPER CORN, BAMBOO SHOOTS, CAPSICUM & THAI BASIL.

MASSAMAN CURRY 27.9

SLOW COOKED BEEF CHEEK, KIPFLER POTATOES & PEANUT.

ISLAND DUCK CURRY 26.9

ROASTED DUCK IN RED CURRY SAUCE, LYCHEE, SWEET PINEAPPLE & THAI BASIL.

PANANG KING PRAWN CURRY 27.9

W/ PEANUT & KAFFIR LIME LEAVES.



* We do delivery & Functions *

WOKS

BASIL STIR FRY 20.9/ 26.9

W/ TOFU, CHICKEN, BEEF/PRAWNS & MIXED VEGGIES.

CASHEW NUT STIR FRY 20.9/ 26.9

W/ TOFU, CHICKEN, BEEF/PRAWNS & MIXED VEGGIES.

GINGER STIR FRY 20.9/ 26.9

W/ TOFU, CHICKEN, BEEF/PRAWNS & MIXED VEGGIES.

OYSTER STIR FRY 20.9/ 26.9

W/ TOFU, CHICKEN, BEEF/PRAWNS & MIXED VEGGIES.

GARLIC & PEPPER 21.9/ 27.9

CHICKEN OR CRISPY SOFT SHELL CRAB IN GARLIC & PEPPER SAUCE ON BROCCOLI BED.

PAD NAM PRIKPOW 27.9

MIXED SEAFOOD OR FISH FILLET IN SWEET BASIL SAUCE.

PAD PRIK KHING 27.9

CRISPY SOFT SHELL CRAB OR FISH FILLET IN SWEET & SPICY CURRY SAUCE W/ VEGGIES.

PEANUT STIR FRY 20.9

SEASONAL VEGGIES W/ CHICKEN & PEANUT SAUCE.

TAMARIND FISH 27.9

CRISPY FISH FILLET TOPPED W/ TAMARIND SAUCE & FRIED GINGER.

SIDES

JASMINE RICE 3 p/p

TUMERIC COCO RICE 4.5 p/p

ROTI 2 pc 5.9

KIDS MENU

KIDS FRIED RICE 11.9

W/ CHICKEN, EGG & TOMATO.

KIDS PEANUT STIR FRY 11.9

SEASONAL VEGGIES & CHICKEN W/ PEANUT SAUCE.

KIDS HOKKIEN NOODLES 11.9

W/ CHICKEN & EGG NOODLE.

BANQUETS (4 PEOPLE MINIMUM)

CHAING MAI 35 per person

SPRING ROLLS • CURRY PUFFS • SATAY CHICKEN • RED CHICKEN CURRY • MASSAMAN BEEF CURRY • VEGETARIAN HOKKIEN NOODLE • CASHEW NUT CHICKEN • STEAMED RICE

PHUKET 45 per person

THAI FISH CAKES • DIM SIMS • SOFT SHELL CRAB BAO • PAD PRIK KHING CRAB • GREEN CHICKEN CURRY • MASSAMAN BEEF CURRY • PAD THAI CHICKEN • STEAMED RICE • COCONUT/MARS BAR ICE CREAM OR TEA

DESSERT

BLACK STICKY RICE 12.9

W/ COYO COCONUT ICE CREAM.

COYO COCO ICE CREAM 5.5

SUGAR & PRESERVATIVE FREE. extra scoops 4

DEEP FRIED ICE CREAM 12.9

W/ CHOC OR CARAMEL TOPPING SAUCE.

MARS BAR CONE 12.9

MARS ICE CREAM, WAFFLE CONE, NUTELLA & CHOC CRUMBS.

BEVERAGES

APPLE OR ORANGE JUICE 4

YOUNG COCONUT JUICE 7.5

COCONUT WATER 4

SOFT DRINKS 3.5

LEMON LIME BITTERS 4

GINGER BEER 4.5

SPARKLING MINERAL WATER 750ML 7.5

SPRING WATER 600ML 2.5

ICED TEA PEACH OR LYCHEE 4.5

GREEN OR JASMINE TEA 3

WINE B.Y.O 3 per person



VEGETARIAN



GLUTEN FREE



DAIRY FREE



VEGAN



OPTION

* Our staff are more than happy to accommodate your dietary requirements - Please note that some menu items contain nuts, seeds and other aller-gens * Due to the nature of restaurant meal preparation and possible cross contamination we are unable to guarantee the absence of traces of such ingredients *

* ONE BILL PER TABLE / 15% surcharge on public holidays * We accept Debit, Visa, & MasterCard