

## BEER | CIDER

---

<b>SINGHA</b> (5%) 330 / 630 ml	4.20 / 7.50
<b>CHANG</b> (5%) 320 / 620 ml	4.20 / 7.50
<b>ASPALL</b> (6.8%) 568 ml	6.50
<b>REKORDERLIG STRAWBERRY &amp; LIME</b> (4%) 500 ml	6.50
<b>HEINEKEN</b> (0%) 330 ml	3.95

## SOFT

---

<b>STILL / SPARKLING WATER</b> (330ml/ 750ml)	2.70 / 5.90
<b>COKE / DIET / SPRITE / GINGER ALE</b>	2.70
<b>SODA / TONIC WATER</b>	2.70
<b>HOMEMADE SPARKLING LEMONADE</b>	3.70
<b>ORANGE / PINEAPPLE JUICE</b>	2.70
<b>J2O APPLE &amp; MANGO</b>	3.20
<b>FENTIMANS ELDERFLOWER SPARKLING</b>	3.70
<b>THAI ICED MILK TEA</b>	3.70

## GIN

---

<b>BOMBAY SAPPHIRE</b>	25ml	3.70
<b>WHITLEY NEIL LEMONGRASS AND GINGER</b>	25ml	3.95

## SPIRITS

---

<b>SANGSOM THAI RUM</b>	25ml	3.70
<b>MALIBU CARRIBEAN RUM</b>	25ml	3.70
<b>BACARDI RUM</b>	25ml	3.70
<b>MEKHONG THAI RUM</b>	25ml	3.70
<b>SMIRNOFF VODKA</b>	25ml	3.70
<b>JACK DANIELS BLENDED WHISKY</b>	25ml	3.70
<b>JAMERSON BLENDED WHISKY</b>	25ml	3.70
<b>JOSE CUERVO GOLD TEQUILA</b>	25ml	3.95
<b>GLENFIDDICH 12 YO SINGLE MALT WHISKY</b>	25ml	5.95
<b>BAILEYS, TIA MARIA</b>	50ml	4.95
<b>MIXER</b>		1.50

## AUTUMN/WINTER COCKTAILS

---

<b>GINGER MOJITO</b>	8.50
Mekhong Thai rum, Bacardi, fresh lime Juice, fresh mint and fresh ginger	
<b>LYCHEE MOJITO</b>	8.50
Mekhong Thai rum, Bacardi, fresh lime Juice and fresh mint	
<b>TOM YAM ON THE ROCK</b>	8.50
Mekhong Thai rum, Lemongrass gin, fresh lime Juice, red chilli, lemongrass and kaffir lime leaf	
<b>THAI RICE PADDYFIELD</b>	8.50
rice wine and malibu	

## TEA | COFFEE

---

<b>JASMINE   MATCHA GREEN   ENGLISH BREAKFAST   PEPPERMINT TEA</b>	2.70
<b>BLACK / WHITE COFFEE</b>	2.90
<b>ESPRESSO</b>	2.90 / 3.50
<b>CAPUCCINO / CAFÉ LATTE</b>	3.50
<b>TOFFEE NUT LATTE WINTER SPECIAL</b>	3.95
<b>IRISH COFFEE</b>	4.95
<b>FRENCH COFFEE</b>	4.95
Tia Maria / Kahlua / Grand Marnier / Baileys	

## SPARKLING

---

- |   |  |       |
|---|--|-------|
| 1 | <b>Prosecco Spumante 'Corte Alta'   Veneto   Italy   11%</b> | 27.95 |
|   | fresh, delicate and aromatic with light body                 |       |
| 2 | <b>Prosecco Spumante Rose 'ITA'   Veneto   Italy   11%</b>   | 29.95 |
|   | fresh, delicate and aromatic with light body                 |       |

## WHITE

---

- |   |   |              |              |
|---|---|--------------|--------------|
|   |   | <b>175ml</b> | <b>750ml</b> |
| 3 | <b>Wide River Chenin Blanc   Robertson Valley   SA   12.5%</b>  | 5.75         | 22.95        |
|   | light and fresh with notes of apple. A slight honeyed character   |              |              |
| 4 | <b>Amori Pinot Grigio   Veneto   Italy   12.0%</b>  | 5.75         | 22.95        |
|   | fresh and fruity with a bouquet of tropical and citrus fruit  |              |              |
| 5 | <b>Monsoon Valley   Hua Hin Hills   Thailand   12.0%</b>  | 6.50         | 25.95        |
|   | light, fruity and fresh with notes of citrus and crisp acidity  |              |              |
| 6 | <b>Barramundi Chardonnay   Murray Darling   Australia   13.5%</b>   |              | 22.95        |
|   | fresh and fruity with delicate flavours of ripe peach   |              |              |
| 7 | <b>Honu Sauvignon Blanc   Marlborough   New Zealand   12.5%</b>   |              | 27.95        |
|   | fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry |              |              |
| 9 | <b>Los Coches Viognier   Central Valley   Chile   13.5%</b>   |              | 23.95        |
|   | full and rounded wine with Intensely floral nose with hints of ripe peach   |              |              |

## ROSÉ

---

- |    |  |      |       |
|----|--|------|-------|
| 11 | <b>Compass Point White Zinfandel   Lodi   USA   10.5%</b>            | 5.95 | 23.95 |
|    | lively & refreshing flavours of ripe strawberry and juicy watermelon |      |       |
| 12 | <b>Amori Pinot Grigio Rose   Veneto   Italy   12.0%</b>              | 5.75 | 22.95 |
|    | fresh, dry and fruity with crisp and lingering raspberry flavours    |      |       |

## RED

---

- |    |   |      |       |
|----|---|------|-------|
| 13 | <b>Pato Torrente Merlot   Valle central   Chile   13.5%</b>                           | 5.75 | 22.95 |
|    | fruity with ripe berries flavours and a subtle hint of dark chocolate                 |      |       |
| 14 | <b>Woolloomooloo Shiraz   South eastern Australia   13.5%</b>                         | 5.75 | 22.95 |
|    | smooth and full-bodied with ripe and juicy black fruit flavours                       |      |       |
| 15 | <b>Lautarul Pinot Noir   Banat   Romania   12.5%</b>                                  |      | 24.95 |
|    | full-bodied with sweet sensation of delicate ripe, juicy fruit flavours               |      |       |
| 17 | <b>Ensedune Malbec   Coteaux-d'Ensérune   France   13.0%</b>                          |      | 27.95 |
|    | well-balanced and deliciously fruity with notes of plum, blackberry and black cherry. |      |       |

<b>Corkage Charge</b>	10.00
-----------------------	-------

## GREAT FOR SHARING

---

- 1 PRAWN CRACKERS** 3.95/ 7.20  
Homemade sweet chilli sauce

## STARTER

---

- 2 CHICKEN SATAY (n)** 6.95  
marinated with fresh Thai herbs and turmeric,  
glazed with homemade peanut sauce
- 3 CRISPY CHICKEN WINGS** 6.95  
marinated with fresh coriander and oyster sauce,  
served with homemade sweet chilli sauce
- 4 PETPET CHICKEN WINGS** 🌶️🌶️🌶️ 7.50  
crispy chicken wings mixed with Thai herbs and chilli
- 5 PETPET SQUID** 🌶️🌶️🌶️ 7.95  
crispy seasoned squid with Thai herbs and chilli
- 6 ROASTED PORK RIBS** 🌶️ 7.50  
marinated with homemade chilli jam and fresh Thai herbs
- 7 CRISPY DUCK SPRING ROLLS (n)** 7.95  
shredded roasted duck, carrot and celery. Glazed with  
homemade hoisin sauce and cashew nuts
- 9 PRAWN AND CHICKEN ON TOAST** 7.50  
crispy minced prawn and chicken on lightly toasted baguette
- 10 THAI DUMPLINGS** 7.95  
steamed prawn & pork dumplings, drizzled with garlic oil  
and homemade sweet soy sauce
- 11 BUTTERFLY KING PRAWNS** 7.95  
served with homemade sweet chilli sauce
- 15 THAI TABLE PLATTER (min 2 people)** 7.95 per person  
a selection of chicken satay (n), vegetable spring rolls (v),  
crispy chicken wings, prawn and chicken on toasts and  
prawn crackers

## VEGETARIAN STARTER

---

- 16 VEGETABLE SPRING ROLLS** 6.95  
wrapped glass noodle, carrot and cabbage, served with  
homemade sweet chilli sauce
- 17 CORN CAKES** 🌶️ 6.95  
made with red curry paste and kaffir lime leaves, served with  
homemade sweet chilli sauce
- 18 CRISPY TOFU SATAY (n)** 6.95  
glazed with homemade peanut sauce

## SOUP

---

- 19 HOT AND SOUR SOUP** 🌶️🌶️🌶️  
mushroom, fresh lemongrass and kaffir lime leaves  
Prawns 7.95  
Chicken / Mushroom (v) 6.95
- 20 FRAGRANT COCONUT SOUP** 🌶️  
mushroom, lesser galangal and kaffir lime leaves  
Prawns 7.95  
Chicken / Mushroom (v) 6.95

(v) – vegetarian or vegetarian option available (n) – contains nuts

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot

## SALAD

---

- 21 BEEF SUMMER SALAD** 🌶️🌶️🌶️ 17.95  
grilled sirloin slices seasoned with fresh lime & fish sauce dressing, red chilli, red onion, cucumber and fresh lemongrass
- 23 MINCED CHICKEN SALAD** 🌶️🌶️🌶️ 11.95  
seasoned with fresh chilli, red onion, roasted rice powder, lime and fish sauce dressing
- 24. FRESH PAPAYA SALAD** 🌶️🌶️🌶️ 8.95  
pounded salad of fresh green papaya, tomato, fine beans, carrot seasoned with fresh lime juice, fish sauce, palm sugar and roasted peanuts. Can be made mild, please just inform our staff

## CURRY

---

- 26 THAI GREEN** 🌶️🌶️ 11.95  
zucchini, fine beans, fresh red chilli and Thai basil  
Prawns 10.95  
Chicken / Tofu / Vegetable 10.95
- 29 THAI RED** 🌶️🌶️ 11.95  
zucchini, fine beans, fresh red chilli and Thai basil  
Prawns 10.95  
Chicken / Tofu / Vegetable 10.95
- 30 PANANG** 🌶️🌶️ 11.95  
rich and thick red curry, fresh red chili, kaffir lime leaves  
Prawns 10.95  
Chicken / Tofu / Vegetable 10.95
- 31 TROPICAL JUNGLE** 🌶️🌶️🌶️ 11.95  
a refreshingly healthy non-coconut curry, lesser galangal, bamboo shoots and Thai basil  
Prawns 10.95  
Chicken / Tofu / Vegetable 10.95
- 32 BEEF MASSAMAN** (n) 🌶️ 11.95  
stewed in coconut milk, palm sugar, tamarind puree, potato and young onion
- 33 NORTHERN THAI PORK RIBS** (n) 🌶️🌶️ 11.95  
'Gaeng Hang Lae' a regional dish from Northern Thailand of slow-cooked pork ribs in fresh homemade curry paste, fresh ginger and Thai dry spices
- 34 CHICKEN YELLOW** 🌶️ 11.50  
stewed in fresh turmeric paste, coconut milk, potato and young onion

## GRILL

---

- 35 WEeping TIGER** 🌶️🌶️🌶️ 17.95  
marinated 28 day dry aged sirloin steak slices, served with hot and tangy chilli 'jaew' dipping sauce
- 36 ROAST DUCK THAI TERIYAKI** 14.95  
cooked in mirin, fresh ginger, soy sauce and sesame seeds
- 37 ROAST DUCK TAMARIND** 14.95  
glazed with palm sugar & tamarind sauce, fried shallots

(v) – vegetarian or vegetarian option available (n) – contains nuts

🌶️ Mild    🌶️🌶️ Medium    🌶️🌶️🌶️ Hot

## STIR-FRY

---

### 40 WITH OYSTER SAUCE

fresh broccoli, mushroom and carrot  
King Prawns / Beef  
Chicken / Tofu (v) / Vegetables (v)

11.95  
10.95

### 42 WITH FRESH GINGER

fresh pepper and exotic mushroom  
King Prawns / Beef  
Chicken / Tofu (v) / Vegetables (v)

11.95  
10.95

### 45 WITH MIXED THAI HERBS

fresh chilli, bamboo shoots and fine beans  
King Prawns / Beef  
Chicken / Tofu (v) / Vegetables (v)

11.95  
10.95

### 48 WITH THAI BASIL

fresh chilli and fine beans  
Minced Beef  
Minced Chicken

12.50  
11.50

### 49 WITH CASHEW NUTS (n)

fresh pepper, fresh pineapple and mushroom  
King Prawns  
Chicken / Tofu (v)

11.95  
10.95

### 50 WITH SWEET AND SOUR SAUCE

cucumber, fresh pineapple and tomatoes  
King Prawns  
Chicken / Tofu (v)

11.95  
10.95

## SEAFOOD

---

### 52 KING PRAWNS IN A RICH AND THICK RED CURRY SAUCE

kaffir lime leaves, fresh red chilli and Thai basil

11.95

### 53 STIR-FRY KING PRAWNS WITH SUGAR SNAP PEAS

homemade Thai chilli jam and fresh red chilli

12.95

### 56 STIR-FRY SEAFOOD WITH THAI BASIL

bamboo shoots and seasonal vegetables

14.50

### 57 STEAMED SEA BASS WITH FRESH LIME AND CHILLI SAUCE

glazed with a tangy lime, red chilli and fish sauce

18.95

### 59 CRISPY SEA BASS WITH SWEET CHILLI SAUCE

fresh chilli and Thai basil

18.95

## VEGETABLE STIR-FRY

---

### 61 SEASONAL VEGETABLES WITH CASHEW NUTS (n)

fresh pineapple and mushroom

7.95

### 64 BROCCOLI WITH OYSTER SAUCE

mushroom and carrot

7.95

(v) – vegetarian or vegetarian option available (n) – contains nuts

 Mild  Medium  Hot

## NOODLE

---

### 70 PAD THAI NOODLE (n)

stir-fry rice noodle in tamarind sauce with spring onion, shredded carrot, egg, beansprouts and ground peanut  
King Prawns  
Chicken / Vegetables / Tofu

11.95  
10.95

### 71 NEVER SOBER NOODLE

stir-fry rice noodle with egg, fine beans, fresh pepper and Thai basil  
King Prawns / Beef  
Chicken / Vegetables / Tofu

11.95  
10.95

### 73 PLAIN EGG NOODLE

with a drizzle of light soya sauce and garlic oil

3.95

## RICE

---

### 75 JASMINE RICE

3.50

### 76 COCONUT RICE

3.95

### 77 STICKY RICE

3.95

### 78 EGG FRIED RICE

3.95

### 79 THAI TABLE FRIED RICE

with egg, soya sauce, tomatoes and carrot  
King Prawns  
Chicken / Pork / Vegetables / Tofu

11.95  
10.95

## EXTRAS

---

### CHIPS

3.95

### SATAY SAUCE (n)

1.50

### THAI FISH SAUCE WITH FRESH CHILLI

1.50

### FRESH THAI RED CHILLIES

1.50

## FOR LITTLE ONES

---

### LITTLE CHICKEN FRIED RICE WITH

with egg, light soya sauce, sweet peas and carrot

5.95

### LITTLE CHICKEN SATAY (n)

served with peanut sauce

3.95

### LITTLE CHIPS

1.95

(v) – vegetarian or vegetarian option available (n) – contains nuts

 Mild  Medium  Hot

## SEASONAL RECOMMENDATION

Our team have created these rare traditional Thai dishes cooked with modern twist using locally-sourced ingredients, along with Thai ingredients. You will find these dishes delightfully comforting, fresh and naturally balanced in flavours which are perfect for Autumn and Winter

### STARTER


**'CHOR MUANG' DUMPLING (n)** | ซ่อม่วง 8.50  
Flower-like handcrafted caramelized chicken and peanut steamed dumplings

### SOUP

**SMOKED MACKEREL AND LOTUS ROOT COCONUT SOUP**  8.50  
**DTOM SAI BUA PRA THU** | ต้มสายบัวปลาทุ  
aromatic soup of homemade shrimp paste, lotus flower and smoked mackerel

Please note that despite our best effort to remove bones, some small bones may remain

### CURRY

**LAMB SOUTHERN THAI GREEN CURRY**   12.95  
**GAENG RAWAENG** | แกงระแวง  
southern-Thai style lamb green curry with zucchini, fine bean and bamboo shoot

**SALMON STEAMED RED CURRY**   12.95  
**HO MOK SALMON** | ห่อหมกปลาแซลมอน  
steamed red curry with salmon, homemade red chilli paste and coconut cream

### SEAFOOD

**CRISPY SEA BASS WITH GINGER AND CHILLI DRESSING**   19.50  
**YUM PLA THORD** | ยำปลาทอด  
fresh lime juice, red onion and cashew nuts

### THAI DESSERT

**GRILLED BANANA WITH COCONUT ICE CREAM** 7.95  
**GLUAY YANG AI DTIM** | กล้วยย่างไอศกรีม  
served with coconut crème and palm sugar sauce

**GLUTEN-FREE AND VEGAN MENUS AVAILABLE ON REQUEST**

Prices include VAT. A discretionary 10% service charge will be added to the bill for parties of six or more. This is paid directly to staff after tax. All gratuities are retained by the team that served you (including chefs).

#### Food Allergies and Intolerances:

Please let your server know of any food allergies or intolerances before you order. We cannot guarantee our dishes are 100% free from allergens including peanuts and nuts ingredients and allergens. Guests with life-threatening allergies must take this risk into consideration before dining with us. Please refer to our allergen sheet for more information.

(v) – vegetarian or vegetarian option available (n) – contains nuts

 Mild  Medium   Hot