

BEER | CIDER

SINGHA (5%) 330 / 630 ml	4.95 / 7.95
ASPALL (6.8%) 568 ml	6.50
REKORDERLIG STRAWBERRY & LIME (4%) 500 ml	6.50
HEINEKEN (0%) 330 ml	4.20

SOFT

STILL / SPARKLING WATER (330ml/ 750ml)	2.95 / 6.20
COKE / DIET / LEMONADE / GINGER ALE	3.50
SODA / TONIC WATER	3.50
ORANGE / PINEAPPLE JUICE	3.50
J2O APPLE & MANGO	3.50
FENTIMANS ELDERFLOWER SPARKLING	3.95
THAI ICED MILK TEA	3.95

GIN

TANQUERAY LONDON DRY	25ml	4.70
BOMBAY SAPPHIRE	25ml	4.50
GORDON'S PINK	25ml	3.95
TANQUERAY 0.0% ALCOHOL FREE	25ml	3.50

SPIRITS

SANGSOM THAI RUM	25ml	3.95
MALIBU CARRIBEAN RUM	25ml	3.95
BACARDI RUM	25ml	3.95
MEKHONG THAI RUM	25ml	3.95
SMIRNOFF VODKA	25ml	3.95
JACK DANIELS BLENDED WHISKY	25ml	4.50
JAMERSON BLENDED WHISKY	25ml	3.95
JOSE CUERVO GOLD TEQUILA	25ml	3.95
GLENFIDDICH 12 YO SINGLE MALT WHISKY	25ml	6.50
BAILEYS, TIA MARIA	50ml	5.50
MIXER		2.00

COCKTAILS

GINGER MOJITO	8.95
Mekhong Thai rum, Bacardi, fresh lime Juice, fresh mint and fresh ginger	
LYCHEE MOJITO	8.95
Mekhong Thai rum, Bacardi, fresh lime Juice and fresh mint	
PASSION FRUIT MOJITO	8.95
Mekhong Thai rum, Bacardi, fresh lime Juice and fresh mint	
TOM YAM ON THE ROCK	8.95
Mekhong Thai rum, Lemongrass gin, fresh lime Juice, red chilli, lemongrass and kaffir lime leaf	

TEA | COFFEE

JASMINE MATCHA GREEN ENGLISH BREAKFAST PEPPERMINT TEA	3.70
BLACK / WHITE COFFEE	3.70
ESPRESSO	3.70 / 4.20
CAPUCCINO / CAFÉ LATTE	3.95
TOFFEE NUT LATTE	4.20
IRISH COFFEE	5.50
FRENCH COFFEE	5.50
Tia Maria / Kahlua / Grand Marnier / Baileys	

SPARKLING

		125ml	750ml
1	Prosecco Spumante 'Corte Alta' Veneto Italy 11% fresh, delicate and aromatic with light body	7.95	29.95
2	Prosecco Spumante Rose 'ITA' Veneto Italy 11% fresh, delicate and aromatic with light body		29.95

WHITE

		175ml	750ml
3	Wide River Chenin Blanc Robertson Valley SA 12.5% light and fresh with notes of apple. A slight honeyed character	6.50	24.95
4	Amori Pinot Grigio Veneto Italy 12.0% fresh and fruity with a bouquet of tropical and citrus fruit	6.95	25.95
5	Monsoon Valley Hua Hin Hills Thailand 12.0% light, fruity and fresh with notes of citrus and crisp acidity	7.50	27.95
6	Barramundi Chardonnay Murray Darling Australia 13.5% fresh and fruity with delicate flavours of ripe peach		26.95
7	Honu Sauvignon Blanc Marlborough New Zealand 12.5% fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry		29.95
9	Los Coches Viognier Central Valley Chile 13.5% full and rounded wine with Intensely floral nose with hints of ripe peach		26.95

ROSÉ

11	Compass Point White Zinfandel Lodi USA 10.5% lively & refreshing flavours of ripe strawberry and juicy watermelon	6.95	25.95
12	Amori Pinot Grigio Rose Veneto Italy 12.0% fresh, dry and fruity with crisp and lingering raspberry flavours	6.95	25.95

RED

13	Pato Torrente Merlot Valle central Chile 13.5% fruity with ripe berries flavours and a subtle hint of dark chocolate	6.50	24.95
14	Woolloomooloo Shiraz South eastern Australia 13.5% smooth and full-bodied with ripe and juicy black fruit flavours	6.95	25.95
15	Lautarul Pinot Noir Banat Romania 12.5% full-bodied with sweet sensation of delicate ripe, juicy fruit flavours		26.95
17	Ensedune Malbec Coteaux-d'Ensérune France 13.0% well-balanced and deliciously fruity with notes of plum, blackberry and black cherry		29.95

Corkage Charge 10.00

TO ENJOY WHILE YOU WAIT

- 1 PRAWN CRACKERS** 4.20/ 7.50
Homemade sweet chilli sauce

STARTER

- 2 CHICKEN SATAY (n)** 8.50
marinated with fresh Thai herbs and turmeric,
glazed with homemade peanut sauce
- 3 CRISPY CHICKEN WINGS** 7.95
marinated with fresh coriander and oyster sauce,
served with homemade sweet chilli sauce
- 4 PETPET CHICKEN WINGS** 🌶️🌶️🌶️ 8.50
crispy chicken wings mixed with Thai herbs and chilli
- 5 PETPET SQUID** 🌶️🌶️🌶️ 8.50
crispy seasoned squid with Thai herbs and chilli
- 6 ROASTED PORK RIBS** 🌶️ 7.95
marinated with homemade chili jam and fresh Thai herbs
- 7 CRISPY DUCK SPRING ROLLS (n)** 8.50
shredded roasted duck, carrot and celery. Glazed with
homemade hoisin sauce and cashew nuts
- 9 PRAWN AND CHICKEN ON TOAST** 7.95
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** 8.50
served with homemade sweet chilli sauce
- 15 THAI TABLE PLATTER (min 2 people)** 8.50 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

- 14 VEGETABLE TEMPURA** 7.95
homemade sweet chilli sauce
- 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 8.95
Chicken / Mushroom (v) 7.95
- 20 FRAGRANT COCONUT SOUP** 🌶️
mushroom, lesser galangal and kaffir lime leaves
Prawns 8.95
Chicken / Mushroom (v) 7.95

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

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot

SALAD

- 21 BEEF SUMMER SALAD** 🌶️🌶️🌶️ 18.95
grilled sirloin slices seasoned with fresh lime & fish sauce dressing, red chilli, red onion, cucumber and fresh lemongrass
- 22 AROMATIC PRAWN SALAD** 🌶️🌶️ 13.50
seasoned with fresh lime & fish sauce, homemade chilli jam, shredded carrots, lemongrass and fresh mint
- 23 MINCED CHICKEN SALAD** 🌶️🌶️🌶️ 12.50
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

CURRY

- 26 THAI GREEN** 🌶️🌶️
zucchini, fine beans, fresh red chilli and Thai basil
Prawns 13.50
Chicken / Tofu / Vegetables 12.50
- 27 LAMB SOUTHERN THAI GREEN CURRY** 🌶️🌶️ 14.95
'Gaeng Rawaeng' Southern-Thai style lamb green curry with zucchini, fine bean, bamboo shoot and kaffir lime leaves
- 29 THAI RED** 🌶️🌶️
zucchini, fine beans, fresh red chilli and Thai basil
Prawns 13.50
Chicken / Tofu / Vegetables 12.50
- 30 PANANG** 🌶️🌶️
rich and thick red curry, fresh red chili, kaffir lime leaves
Prawns 13.50
Chicken / Tofu / Vegetables 12.50
- 31 TROPICAL JUNGLE** 🌶️🌶️🌶️
a refreshingly healthy non-coconut curry, lesser galangal, bamboo shoots and Thai basil
Prawns 13.50
Chicken / Tofu / Vegetables 12.50
- 32 ABERDEEN ANGUS BEEF MASSAMAN (n)** 🌶️ 14.50
stewed in coconut milk, palm sugar, tamarind puree, potato and young onion
- 33 NORTHERN THAI PORK RIBS (n)** 🌶️🌶️ 13.50
'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** 🌶️ 13.50
stewed in fresh turmeric paste, coconut milk, potato and young onion

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GRILL

- 35 WEeping TIGER** 🌶️🌶️🌶️ 18.95
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

STIR-FRY

- 40 WITH OYSTER SAUCE**
fresh broccoli, mushroom and carrot
Prawns / Beef 13.50
Chicken / Tofu / Vegetables 12.50
- 42 WITH FRESH GINGER**
fresh pepper and exotic mushroom
Prawns / Beef 13.50
Chicken / Tofu / Vegetables 12.50
- 45 WITH MIXED THAI HERBS** 🌶️🌶️🌶️
fresh chilli, bamboo shoots and fine beans
Prawns / Beef 13.50
Chicken / Tofu / Vegetables 12.50
- 48 WITH THAI BASIL** 🌶️🌶️🌶️
fresh chilli and fine beans
Minced Beef 13.95
Minced Chicken / Minced Pork 12.95
- 49 WITH CASHEW NUTS** (n) 🌶️
fresh pepper, fresh pineapple and mushroom
Prawns 13.50
Chicken / Tofu 12.50
- 50 WITH SWEET AND SOUR SAUCE**
cucumber, fresh pineapple and tomatoes
Prawns 13.50
Chicken / Tofu (v) 12.50

SEAFOOD

- 52 KING PRAWNS IN A RICH AND THICK RED CURRY SAUCE** 🌶️🌶️ 13.50
kaffir lime leaves, fresh red chilli and Thai basil
- 53 STIR-FRY KING PRAWNS WITH SUGAR SNAP PEAS** 🌶️ 14.50
homemade Thai chilli jam and fresh red chilli
- 56 STIR-FRY SEAFOOD WITH THAI BASIL** 🌶️🌶️🌶️ 15.50
bamboo shoots and seasonal vegetables
- 57 STEAMED SEA BASS WITH FRESH LIME AND CHILLI SAUCE** 🌶️🌶️🌶️ 20.50
glazed with a tangy lime, red chilli and fish sauce
- 58 STEAMED SEA BASS WITH SWEET SOY SAUCE** 🌶️ 20.50
glazed with aromatic soy and Thai rice wine sauce
- 59 CRISPY SEA BASS WITH SWEET CHILLI SAUCE** 🌶️🌶️ 20.50
fresh chilli and Thai basil
- 60 CRISPY SEA BASS WITH RICH RED CURRY SAUCE** 🌶️🌶️ 20.50
kaffir lime leaf and Thai basil

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VEGETABLE STIR-FRY

- 61 SEASONAL VEGETABLES WITH CASHEW NUTS (n)** 🌶️ 8.95
fresh pineapple and mushroom
- 62 SEASONAL VEGETABLES WITH FRESH GINGER** 🌶️ 8.95
fresh red chilli and mushroom
- 64 BROCCOLI WITH OYSTER SAUCE** 8.95
mushroom and carrot

NOODLE

- 70 PAD THAI NOODLE (n)** 13.50
stir-fry rice noodle in tamarind sauce with spring onion, shredded carrot, egg, beansprouts and ground peanut
Prawns 12.50
Chicken / Vegetables / Tofu
- 71 NEVER SOBER NOODLE** 🌶️🌶️🌶️ 13.50
stir-fry rice noodle with egg, fine beans, fresh pepper and Thai basil
Prawns / Beef 12.50
Chicken / Vegetables / Tofu
- 73 PLAIN EGG NOODLE** 4.20
with a drizzle of light soya sauce and garlic oil

RICE

- 75 JASMINE RICE** 3.95
- 76 COCONUT RICE** 4.20
- 77 STICKY RICE** 4.20
- 78 EGG FRIED RICE** 4.20
- 79 THAI TABLE FRIED RICE** 13.50
with egg, soya sauce, tomatoes and carrot
Prawns 12.50
Chicken / Pork / Vegetables / Tofu

EXTRAS

- CHIPS** 4.20
- SATAY SAUCE (n)** 1.50
- THAI FISH SAUCE WITH FRESH CHILLI** 1.50
- FRESH THAI RED CHILLIES** 1.50

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.

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GLUTEN FREE

STARTER

- GF19 HOT AND SPICY CLEAR SOUP** 🌶️🌶️🌶️
Mushroom, fresh lemongrass, lesser galangal and kaffir lime leaves. Can be made mild, please inform our staff
Prawns 8.95
Chicken / Mushroom (v) 7.95

STIR-FRY

- GF40 WITH OYSTER SAUCE**
Fresh broccoli, mushrooms and carrots
Prawns 13.50
Chicken / Vegetables 12.50
- GF42 WITH FRESH GINGER**
Green pepper and exotic mushrooms
Prawns 13.50
Chicken / Vegetables 12.50
- GF45 WITH MIXED THAI HERBS** 🌶️🌶️🌶️
Green pepper and exotic mushrooms
Prawns 13.50
Chicken / Vegetables 12.50
- GF49 STIR-FRY WITH CASHEW NUTS**
Carrots, green pepper, pineapple and mushrooms
Prawns 13.50
Chicken / Vegetables 12.50

NOODLE

- GF70 PAD THAI NOODLE** (n)
Stir-fried rice noodles in tamarind sauce with spring onions, shredded carrots, egg, bean sprouts and ground peanuts
Prawns 13.50
Chicken / Vegetables 12.50

RICE

- 75 JASMINE RICE** 3.95
76 COCONUT RICE 4.20
77 STICKY RICE 4.20

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VEGAN

STARTER

V1 CRISPY TOFU SATAY (n) 6.95
Glazed with homemade peanut sauce

V2 CORN CAKES 🌶️ 6.95
Made with red curry paste and kaffir lime leaves, served with homemade sweet chilli sauce

CURRY

V3 PUMPKIN AND BUTTERNUT SQUASH RED CURRY 🌶️🌶️ 13.50
zucchini, fine beans, bamboo shoots and Thai basil

V4 JUNGLE CURRY 🌶️🌶️🌶️ 12.50
A refreshingly healthy non-coconut curry, lesser galangal, bamboo shoots and Thai basil
Tofu / Vegetables

V5 YELLOW CURRY 🌶️ 12.50
Cooked with turmeric-infused curry paste, coconut milk and dried spices
Tofu / Vegetables

STIR-FRY

V6 WITH SHIITAKE MUSHROOM SAUCE 12.50
Fresh broccoli, mushroom and carrot
Tofu / Vegetables

V8 WITH FRESH GINGER 🌶️ 12.50
Fresh pepper and exotic mushroom
Tofu / Vegetables

V9 WITH MIXED THAI HERBS 🌶️🌶️🌶️ 12.50
Fresh chilli, bamboo shoots, fine beans and Thai basil
Tofu / Vegetables

V10 WITH CASHEW NUTS (n) 🌶️ 12.50
Carrot, fresh pepper, pineapple and mushroom
Tofu / Vegetables

NOODLE

V11 PAD THAI NOODLE (n) 12.50
Stir-fried rice noodle in tamarind sauce with spring onion, shredded carrot, beansprouts and ground peanut
Tofu / Vegetables

RICE

75 JASMINE RICE 3.95

76 COCONUT RICE 4.20

77 STICKY RICE 4.20

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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

CURRY

'GAENG RAWAENG' LAMB SOUTHERN THAI GREEN CURRY 🌶️🌶️ 14.95
southern-Thai style lamb green curry with zucchini, fine bean, bamboo shoot and kaffir lime leaves

SEAFOOD

CRISPY SEA BASS WITH GINGER AND CHILLI DRESSING (n) 🌶️🌶️ 20.95
fresh lime juice, red onion and cashew nuts

WOK-FRY

'KLUA KING' STIR FRY MINCED CHICKEN WITH HOMEMADE FRESH SOUTHERN-THAI STYLE TUMERIC CURRY PASTE 🌶️🌶️ 13.95
pounded lemongrass, kaffir lime leaves and galangal

SIDE

STIR-FRY TENDERSTEM BROCCOLI WITH CHILLI AND GARLIC (v) 🌶️🌶️ 9.50

GLUTEN-FREE AND VEGAN MENUS AVAILABLE ON REQUEST

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