

BEER | CIDER

SINGHA (5%) 330 / 630 ml	4.95 / 7.95
LEFFE BELGIAN BLONDE (6.6%) 330 ml	4.95
ASPALL (6.8%) 568 ml	6.50
HEINEKEN (0.0%) 330 ml	4.20

SOFT

STILL / SPARKLING WATER (330ml/ 750ml)	3.20 / 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

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

SPIRITS

SANGSOM THAI RUM	25ml	3.95
MALIBU CARRIBEAN RUM	25ml	3.95
BACARDI 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
BAILEYS, TIA MARIA	50ml	5.50
MIXER		2.00

COCKTAILS

FULL MOON NIGHT IN PHUKET WINTER SPECIAL	8.95
Blue Curaçao, vodka, lychee	
ONE SUMMER IN BANGKOK	8.95
Sangsom Thai rum, fresh passion fruit, mango and ginger puree	
LYCHEE MOJITO	8.95
Sangsom Thai rum, Bacardi, fresh lime Juice and fresh mint	
PASSION FRUIT MOJITO	8.95
Sangsom Thai rum, Bacardi, fresh lime Juice and fresh mint	
GINGER MOJITO	8.95
Sangsom Thai rum, Bacardi, fresh lime Juice and fresh mint	

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
IRISH COFFEE	5.50
FRENCH COFFEE	5.50
Tia Maria / Kahlua / Grand Marnier / Baileys	

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1 Prosecco Spumante 'Corte Alta' | Veneto | Italy | 11% 200ml 750ml
9.95 31.95
fresh, delicate and aromatic with light body

2 Prosecco Spumante Rose 'ITA' | Veneto | Italy | 11% 31.95
fresh, delicate and aromatic with light body

WHITE
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3 Wide River Chenin Blanc | Robertson Valley | SA | 12.5% 175ml 750ml
6.95 25.95
light and fresh with notes of apple. A slight honeyed character

4 Amori Pinot Grigio | Veneto | Italy | 11.0% 6.95 25.95
fresh and fruity with a bouquet of tropical and citrus fruit

5 Bagordi Rioja Blanco | Andosilla | Spain | 13.0% 7.95 29.95
organic, fresh, vibrant and intense aromas of ripe fruit, flowers and exotic fruit

6 Barramundi Chardonnay | Murray Darling | Australia | 13.5% 26.95
fresh and fruity with delicate flavours of ripe peach

7 Honu Sauvignon Blanc | Marlborough | New Zealand | 12.5% 29.95
fresh, crisp and zesty with aromas of citrus and passion fruit, combined with intense flavours of lime and gooseberry

9 Los Coches Viognier | Central Valley | Chile | 13.5% 26.95
full and rounded wine with Intensely floral nose with hints of ripe peach

10 Jean-Marc Brocard Petit Chablis | Burgundy | France | 12.5% 39.95
White fruit and crystallized citrus aromas on the nose, then a lively palate with notes of flowers leading on to a slightly minerally finish

ROSÉ
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11 Compass Point White Zinfandel | Lodi | USA | 10.5% 6.95 25.95
lively & refreshing flavours of ripe strawberry and juicy watermelon

12 Amori Pinot Grigio Rose | Veneto | Italy | 11.0% 6.95 25.95
fresh, dry and fruity with crisp and lingering raspberry flavours

RED
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13 Pato Torrente Merlot | Valle central | Chile | 13.5% 6.95 25.95
fruity with ripe berries flavours and a subtle hint of dark chocolate

14 Moonstone Shiraz Cabernet Sauvignon | SE Australia | 14.0% 6.95 25.95
well-balanced and smooth with ripe and juicy dark fruit flavours

17 Ensedune Malbec | Languedoc-roussillon | France | 13.0% 30.95
well-balanced and deliciously fruity with notes of juicy blackberries and blueberries

Corkage Charge 10.00

TO EI
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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 8.50
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 🌶️ 8.50
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 SESAME PRAWN AND CHICKEN ON TOAST 7.95
crispy minced prawn and chicken on lightly toasted baguette

10 THAI DUMPLINGS 8.50
steamed prawn & pork dumplings, drizzled with garlic oil
and homemade sweet soy sauce

11 KING PRAWN TEMPURA 8.50
served with homemade sweet chilli sauce

15 THAI TABLE PLATTER (min 2 people) 8.95 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 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

SALAD

21 BEEF SUMMER SALAD 🌶️🌶️🌶️ 19.95

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

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot

grilled sirloin slices seasoned with fresh lime & fish sauce dressing, red chilli, red onion, cucumber and fresh lemongrass

- 22 AROMATIC PRAWN SALAD** 🌶️🌶️ 13.95
seasoned with fresh lime & fish sauce, homemade chilli jam, shredded carrots, lemongrass and fresh mint
- 23 MINCED CHICKEN SALAD** 🌶️🌶️🌶️ 12.95
seasoned with fresh chilli, red onion, roasted rice powder, lime and fish sauce dressing
- 24 FRESH PAPAYA SALAD** 🌶️ 9.95
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 13.95
Chicken / Tofu / Vegetables 12.95
- 27 LAMB SOUTHERN THAI GREEN CURRY** 🌶️🌶️ 15.95
'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 13.95
Chicken / Tofu / Vegetables 12.95
- 30 PANANG** 🌶️🌶️
rich and thick red curry, fresh red chili, kaffir lime leaves
Prawns 13.95
Chicken / Tofu / Vegetables 12.95
- 31 TROPICAL JUNGLE** 🌶️🌶️🌶️
a refreshingly healthy non-coconut curry, lesser galangal, bamboo shoots and Thai basil
Prawns 13.95
Chicken / Tofu / Vegetables 12.95
- 32 ABERDEEN ANGUS BEEF MASSAMAN (n)** 🌶️ 15.95
stewed in coconut milk, palm sugar, tamarind puree, potato and young onion
- 33 NORTHERN THAI PORK RIBS (n)** 🌶️🌶️ 13.95
'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** 🌶️ 13.95
stewed in fresh turmeric paste, coconut milk, potato and young onion

GRILL

- 35 WEEPING TIGER** 🌶️🌶️🌶️ 18.95
marinated 28 day dry aged sirloin steak slices, served with hot and tangy chilli 'jaew' dipping sauce
(v) – vegetarian or vegetarian option available (n) – contains nuts
🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot

- 36 ROAST DUCK THAI TERIYAKI** 15.95
cooked in mirin, fresh ginger, soy sauce and sesame seeds
- 37 ROAST DUCK TAMARIND** 15.95
glazed with palm sugar & tamarind sauce, fried shallots

STIR-FRY

- 40 WITH OYSTER SAUCE**
fresh broccoli, mushroom and carrot
Prawns / Beef 13.95
Chicken / Tofu / Vegetables 12.95
- 42 WITH FRESH GINGER**
fresh pepper and exotic mushroom
Prawns / Beef 13.95
Chicken / Tofu / Vegetables 12.95
- 45 WITH MIXED THAI HERBS** 🌶️🌶️🌶️
fresh chilli, bamboo shoots and fine beans
Prawns / Beef 13.95
Chicken / Tofu / Vegetables 12.95
- 48 WITH THAI BASIL** 🌶️🌶️🌶️
fresh chilli and fine beans
Minced Beef 14.50
Minced Chicken / Minced Pork 13.50
- 49 WITH CASHEW NUTS** (n) 🌶️
fresh pepper, fresh pineapple and mushroom
Prawns 13.95
Chicken / Tofu 12.95
- 50 WITH SWEET AND SOUR SAUCE**
cucumber, fresh pineapple and tomatoes
Prawns 13.95
Chicken / Tofu (v) 12.95

SEAFOOD

- 52 KING PRAWNS IN A RICH AND THICK RED CURRY SAUCE** 🌶️🌶️ 13.95
kaffir lime leaves, fresh red chilli and Thai basil
- 53 STIR-FRY KING PRAWNS WITH SUGAR SNAP PEAS** 🌶️ 14.95
homemade Thai chilli jam and fresh red chilli
- 56 STIR-FRY SEAFOOD WITH THAI BASIL** 🌶️🌶️🌶️ 15.95
bamboo shoots and seasonal vegetables
- 57 STEAMED SEA BASS WITH FRESH LIME AND CHILLI SAUCE** 🌶️🌶️🌶️ 20.95
glazed with a tangy lime, red chilli and fish sauce
- 58 STEAMED SEA BASS WITH SWEET SOY SAUCE** 🌶️ 20.95
glazed with aromatic soy and Thai rice wine sauce
- 59 SEA BASS WITH GINGER AND CHILLI SALAD DRESSING** 🌶️🌶️ 20.95
fresh lime juice, red onion and cashew nuts
- 60 CRISPY SEA BASS WITH RICH RED CURRY SAUCE** 🌶️🌶️ 20.95
kaffir lime leaf and Thai basil

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




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

🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot

64 BROCCOLI WITH OYSTER SAUCE 8.95
mushroom and carrot

NOODLE

70 PAD THAI NOODLE (n)
stir-fry rice noodle in tamarind sauce with spring onion,
shredded carrot, egg, beansprouts and ground peanut
Prawns 13.95
Chicken / Vegetables / Tofu 12.95

71 NEVER SOBER NOODLE   
stir-fry rice noodle with egg, fine beans, fresh pepper and Thai basil
Prawns / Beef 13.95
Chicken / Vegetables / Tofu 12.95

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
with egg, soya sauce, tomatoes and carrot
Prawns 13.95
Chicken / Pork / Vegetables / Tofu 12.95

EXTRAS

CHIPS 4.95

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.

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

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

 Mild  Medium  Hot

STIR-FRY

GF40 WITH OYSTER SAUCE

Fresh broccoli, mushrooms and carrots

Prawns

13.95

Chicken / Vegetables

12.95

GF42 WITH FRESH GINGER

Green pepper and exotic mushrooms

Prawns

13.95

Chicken / Vegetables

12.95

GF45 WITH MIXED THAI HERBS 🌶️🌶️🌶️

Green pepper and exotic mushrooms

Prawns

13.95

Chicken / Vegetables

12.95

GF49 STIR-FRY WITH CASHEW NUTS

Carrots, green pepper, pineapple and mushrooms

Prawns

13.95

Chicken / Vegetables

12.95

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

13.95

Chicken / Vegetables

12.95

RICE

75 JASMINE RICE

3.95

76 COCONUT RICE

4.20

77 STICKY RICE

4.20

VEGAN

STARTER

V1 CRISPY TOFU SATAY (n)

Glazed with homemade peanut sauce

6.95

V2 CORN CAKES 🌶️

Made with red curry paste and kaffir lime leaves, served with homemade sweet chilli sauce

6.95

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



Mild







Medium



Hot

CURRY

- V4 JUNGLE CURRY**   
A refreshingly healthy non-coconut curry, lesser galangal, bamboo shoots and Thai basil
Tofu / Vegetables 12.95
- V5 YELLOW CURRY** 
Cooked with turmeric-infused curry paste, coconut milk and dried spices
Tofu / Vegetables 12.95

STIR-FRY

- V6 WITH SHIITAKE MUSHROOM SAUCE**
Fresh broccoli, mushroom and carrot
Tofu / Vegetables 12.95
- V8 WITH FRESH GINGER** 
Fresh pepper and exotic mushroom
Tofu / Vegetables 12.95
- V9 WITH MIXED THAI HERBS**   
Fresh chilli, bamboo shoots, fine beans and Thai basil
Tofu / Vegetables 12.95
- V10 WITH CASHEW NUTS** (n) 
Carrot, fresh pepper, pineapple and mushroom
Tofu / Vegetables 12.95

NOODLE

- V11 PAD THAI NOODLE** (n)
Stir-fried rice noodle in tamarind sauce with spring onion, shredded carrot, beansprouts and ground peanut
Tofu / Vegetables 12.95

RICE

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

WINTER RECOMMENDATION

Our team have created these traditional Thai dishes infused with modern twist using locally-sourced ingredients, along with Thai ingredients. You will find these dishes delightfully and uniquely comforting, warm and naturally balanced in flavours, perfect for Winter season.

STARTER

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

 Mild  Medium  Hot

KING PRAWN TEMPURA 8.95
served with homemade sweet chilli sauce

CURRY

SOUTHERN THAI MASSAMAN CURRY (n)   15.95
'Massaman Pak Tai' Aberdeen Angus steak braised with Southern Thai Massaman curry paste, coconut milk, palm sugar, ginger, tamarind puree, Christmas spices, cardamom pods, potato and young onion

STIR-FRY

SEAFOOD PAD CHA   15.95
stir-fry mixed king prawns, mussels, squid and salmon with seasonal vegetables, Thai galangal, krachai, lemongrass and kaffir lime leaf

CHICKEN WITH SOUTHERN THAI CURRY PASTE   13.50
fresh seasonal vegetables, bamboo shoots and aromatic Thai herbs

SIDE

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

DESSERT

PHUKET NOISSETTE BUTTER TOAST (v) 7.95
vanilla ice cream, coconut palm sugar glaze, honey tuille

THAI PANDAN AND COCONUT MADELEINE (v) 8.50
coconut palm sugar ice cream, raspberry coulis

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

 Mild   Medium    Hot