



Can't Live Without

- All Card Surcharge 1%
- Sunday Surcharge 10%.
- Public Holiday, Christmas EVE & New Year EVE
All food and drinks incur a 15% surcharge.
- Please kindly inform staff of any food allergies prior to order
- Sorry no alterations during peak periods
- Sorry no split payments

ENTRÉE <

✓ = VEGETARIAN
 Ⓞ = GLUTEN FREE
 🥚 = EGG
 🥜 = PEANUT
🌶️ = MILD
 🌶️ = MEDIUM SPICY
 🌶️ = SPICY
 👍 = RECOMMENDED



SPRING ROLL (4) ✓ Ⓞ \$11.9

DEEP FRIED RICE PAPER ROLL FILLED WITH CABBAGE, CARROT, CELERY, VERMICELLI AND SLICED BLACK FUNGUS, SERVED WITH PLUM SAUCE.

SATAY CHICKEN (6 SKEWERS) 👍 🌶️ \$12.9

GRILLED MARINATED CHICKEN SKEWER, SERVED WITH PEANUT SAUCE AND CUCUMBER RELISH.



KANOMJEEB (4) 👍 \$11.9

A PERFECT COMBINATION OF STEAMED PRAWN AND CHICKEN DUMPLINGS SERVED WITH CHILLI AND SWEET SOY DIPPING.



✓ CURRY PUFF (4) ✓ \$11.9

DEEP FRIED PUFF PASTRY, FILLED WITH MIXED VEGETABLE IN CURRY SAUCE SERVED WITH SWEET CHILLI SAUCE.



WING ZAAB (4) 🌶️ 🌶️ \$11.9 - SPICY & SOUR

FRIED MARINATED CHICKEN WINGS WITH SWEET CHILLI SAUCE.

> ENTRÉE



^ BAO BUN (3)

- SOFT SHELL CRAB \$16.9
- CRISPY CHICKEN \$14.9
- TOFU \$13.9

FRIED SOFT SHELL CRAB/CRISPY CHICKEN/TOFU, MIX SALAD, SHREDDED CARROT, RED ONION, FRIED SHALLOT, MAYO AND SWEET CHILLI SAUCE IN BAO BUN



^ PRAWN CAKE (4)

DEEP FRIED MARINATED MINCED PRAWN, PORK, MIXED WITH THAI HERB AND BREAD CRUMB, SERVED WITH PLUM SAUCE.



< SOY SEARED SCALLOP (3) \$15.9

PAN SEARED SCALLOP ON THE BED OF SEASONING SEAWEED AND GLASS NOODLE, DRESSED WITH A DELICIOUS HOME MADE SOY SAUCE.



^ SCALLOP WATER FALL (3) \$15.9

GRILLED SCALLOPS WITH CHILLI AND LIME DRESSING.



^ NET SPRING ROLL \$11.9

SHRIMP, CRAB NET SPRING ROLLS, SERVED WITH PLUM SAUCE.







< MIXED HERBS SCALLOP (3) \$15.9

PAN SEARED SCALLOP WITH ASSORTED HERBS, GINGER, LEMONGRASS, GREEN APPLE, GREEN MANGO (SEASONAL), MINT, LIME LEAVES DRESSED WITH CHILLI JAM LIME DRESSING.

SOUP <

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^ **TOMYUM GOONG (CLEAR SOUP)**  
 OR
TOMYUM GAI (CLEAR SOUP)  
 (\$)**\$14.9** (L)**\$22.9**

PRAWNS OR CHICKEN BREASTS SERVED WITH SPICY-SOUR CLEAR SOUPS FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL.



^ **TOMYUM GOONG (CREAMY SOUP)**  
 OR
TOMYUM GAI (CREAMY SOUP)  
 (\$)**\$14.9** (L)**\$22.9**




PRAWNS OR CHICKEN BREASTS SERVED WITH SPICY-SOUR CREAMY SOUPS FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL.



< **TOM KHA GAI (CHICKEN)**  
 OR
TOM KHA GOONG (PRAWN)  
 (\$)**\$14.9** (L)**\$22.9**



MILD COCONUT MILK SOUP WITH CHICKEN BREASTS OR PRAWNS FLAVOURED WITH LEMON GRASS, KAFFIR LIME LEAVES, GALANGAL, AND CHILLI JAM.



^ **TOM YUM SEAFOOD**  
 (CLEAR SOUP) 
 (L)**\$29.9**

THE NEXT LEVEL OF POPULARITY, MUSSEL, FISH, SQUID AND PRAWNS SERVED IN SPICY-SOUR CLEAR SOUP. FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL.



^ **TOM YUM SEAFOOD**  
 (CREAMY SOUP) 
 (L)**\$29.9**

THE NEXT LEVEL OF POPULARITY, MUSSEL, FISH, SQUID AND PRAWNS SERVED IN SPICY-SOUR CREAMY SOUP. FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL.

GRILL & FRY



BBQ WAGYU BEEF WITH STICKY RICE 
\$29.9

THAI STYLE GRILLED MARINATED WAGYU BEEF COOKED MEDIUM WITH HERB, SERVED WITH STEAMED STICKY RICE AND CHILLI DIP.

BBQ PORK WITH STICKY RICE \$22.9

THAI STYLE GRILLED MARINATED PORK WITH HERB, SERVED WITH STEAMED STICKY RICE AND CHILLI DIP.



SALT AND PEPPER SOFT SHELL CRAB \$22.9

DEEP FRIED SALT AND PEPPER SOFT SHELL CRAB SERVED WITH SWEET CHILLI SAUCE.



WAGYU BEEF ON GRILL \$29.9

MEDIUM GRILLED WAGYU BEEF SERVED WITH VEGETABLES AND CHILLI DIP.



GRILLED CHICKEN WITH STICKY RICE \$22.9

THAI STYLE GRILLED MARINATED CHICKEN WITH HERB, SERVED WITH STEAMED STICKY RICE AND NAM JIM JEAW (CHILLI DIP)



SALAD <

✓ = VEGETARIAN Ⓞ = GLUTEN FREE 🥚 = EGG 🥜 = PEANUT
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< SOMTUM THAI Ⓞ 🌶️ 🥜 \$18.9

SHREDDED GREEN PAPAYA TOSSED WITH TOMATO, PEANUT DRIZZLED WITH CHILLI AND LEMON JUICE DRESSING. (PAPAYA SALAD)

> SOMTUM W/ 🌶️ 🥜 GRILLED CHICKEN \$24.9

THAI STYLE GRILLED MARINATED CHICKEN, SERVED WITH THAI PAPAYA SALAD.



^ SOMTUM W/ 🌶️ 🥜 BBQ WAGYU BEEF \$29.9

THAI STYLE- MEDIUM GRILLED MARINATED WAGYU BEEF SERVED WITH THAI PAPAYA SALAD



^ SOMTUM PUNIM 🌶️ 🥜 \$28.9

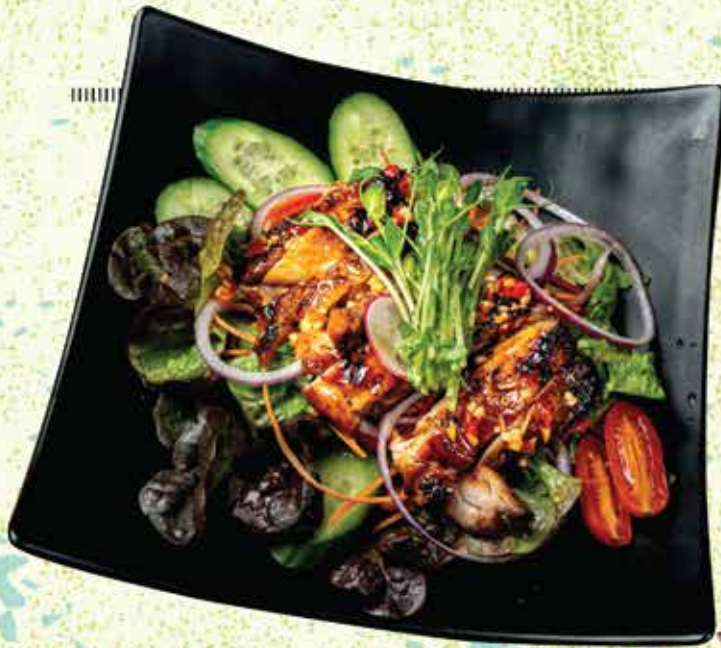
CRISPY SOFT SHELL CRAB SERVED WITH SWEET CHILLI SAUCE AND THAI PAPAYA SALAD.



< SOMTUM W/ 🌶️ 🥜 BBQ PORK \$24.9

THAI STYLE GRILLED MARINATED PORK WITH THAI PAPAYA SALAD.

> SALAD



< GRILLED CHICKEN SALAD 🍋 \$22.9

GRILLED MARINATED CHICKEN TOSSED WITH MIXED SALAD, RED ONION, MINT, SHALLOT AND CHILLI-LIME DRESSING

> BBQ PORK SALAD 🍋 \$22.9

GRILLED JUICY PORK TOSSED WITH MESCLUN SALAD, RED ONION, MINT, SHALLOT AND CHILLI-LIME DRESSING.



✓ DUCK SALAD 🍋 \$26.9

ROASTED DUCK TOSSED WITH MESCLUN SALAD, RED ONION, MINT, SHALLOT, CASHEW NUT, DRIZZLED WITH COCONUT MILK, CHILLI AND CHILLI JAM DRESSING.



^ WAGYU BEEF THAI SALAD 🍋 \$29.9

MEDIUM COOKED WAGYU BEEF TOSSED WITH MESCLUN SALAD, RED ONION, MINT, SHALLOT AND CHILLI-LIME DRESSING.



STREET FOOD <

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^ **GRAPRAO GAI** 🌶️
\$20.9

STIR-FRIED HOLY BASIL LEAVES WITH MINCED CHICKEN, CHILLI AND GARLIC.



^ **TOM YUM FRIED RICE SEAFOOD**
\$24.9

FRIED RICE IN TOMYUM AROMA HERBS AND SEASONING WITH SEAFOOD



< **PAD THAI** 🍳 🥜
SOFT SHELL CRAB
\$29.9

A TRADITIONAL THAI DISH OF FRIED THIN RICE NOODLES STIRRED WITH BEAN SPROUTS, SHALLOTS, DICED TOFU, CRUSHED PEANUTS AND CRISPY SOFT-SHELL CRABS.



< **SENMEE PAD GOONG**
\$24.9

STIR FRIED RICE VERMICELLI WITH PRAWNS, BOK CHOY, CHILLI AND CHOPPED GARLIC.

> STREET CRISPY CHICKEN

✓ CRISPY CHICKEN SWEET & SOUR SAUCE \$20.9

BATTERED CHICKEN TIGHTS, FRIED TO CRISP AND STIR-FRY WITH SWEET AND SOUR SAUCE.



◀ CRISPY CHICKEN AND CASHEW NUT \$20.9

BATTERED CHICKEN TIGHTS, FRIED TO CRISP AND STIR-FRIED WITH CHILLI JAM SAUCE.



> CRISPY CHICKEN WITH CHINESE BROCCOLI IN OYSTER SAUCE \$20.9

A WELL KNOWN STIR-FRY CHINESE BROCCOLI WITH A LITTLE BIT OF CHILLI, CRUSHED GARLIC, SOY BEAN, OYSTER SAUCE AND CRISPY CHICKEN TIGHTS, TOPPED WITH FRIED ONION.



▲ CRISPY CHICKEN WITH PRIG KHING SAUCE \$20.9

A TRADITIONAL STIR FRY GREEN BEANS WITH SHREDDED LIME LEAVES, CHILLI, FISH SAUCE, PRIG-KHING CHILLI PASTE, BATTERED CHICKEN TIGHTS.



▲ CRISPY CHICKEN GRA PRAO SAUCE \$20.9

BATTERED CHICKEN TIGHTS, FRIED TO CRISP AND STIR-FRY WITH CHILLI, GARLIC AND BASIL SAUCE.



◀ SRI RACHA GAI GROB \$20.9

BATTERED CHICKEN TIGHTS FRIED TO CRISP, THEN FRIED IN GARLIC, CHILLI AND SHALLOT. SERVED WITH SRI-RACHA HOT SAUCE.

PLEASE SELECT A CHOICE OF MEAT :

| | |
|---------------------------------|--------|
| VEGETABLE | \$19.9 |
| VEGETABLE & TOFU | \$19.9 |
| CHICKEN BREAST | \$20.9 |
| SQUID | \$20.9 |
| FISH FILLETS | \$21.9 |
| ROASTED DUCK (N/A FOR CURRY) | \$26.9 |
| PRAWNS OR SEAFOOD | \$25.9 |
| WAGYU BEEF (180G MEDIUM COOKED) | \$29.9 |

WOK STIR-FRIED <



LIME LEAVES AND PEPPER CORN SAUCE



A COMBINATION OF FRAGRANT HERBS: GARLIC, CHILLI, LIME LEAVES, PEPPERCORN AND KRA-CHAI, STIR-FRIED WITH OYSTER SAUCE.



GARLIC AND PEPPER SAUCE

STIR-FRIED GARLIC AND PEPPER SAUCE WITH MIXED VEGETABLES.



CHILLI BASIL SAUCE

STIR-FRIED ASSORTED VEGETABLES, BASIL LEAVES, MINCED GARLIC AND CHILLI.

SATAY SAUCE

AN AROMATIC HERBS STIR-FRIED WITH ASSORTED VEGETABLES IN CREAMY PEANUT SAUCE.



CHILLI JAM SAUCE

FAMOUS THAI CUISINE, ROASTED CASHEW NUT, ASSORTED VEGETABLES, STIR-FRIED IN CHILLI JAM, THEN TOPPED WITH ROASTED CHILLI.



OYSTER SAUCE

A CLASSIC STIR-FRIED ASSORTED VEGETABLES IN OYSTER SAUCE, SPRINKLED WITH FRIED ONION.



> CURRY

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|---------------------------------|--------|
| VEGETABLE | \$19.9 |
| VEGETABLE & TOFU | \$19.9 |
| CHICKEN BREAST | \$20.9 |
| SQUID | \$20.9 |
| FISH FILLETS | \$21.9 |
| ROASTED DUCK (N/A FOR CURRY) | \$26.9 |
| PRAWNS OR SEAFOOD | \$25.9 |
| WAGYU BEEF (180G MEDIUM COOKED) | \$29.9 |



^
**MASSAMAN WAGYU BEEF
 (BEEF ONLY)**   
\$24.9

6 HOURS SLOW COOKED BEEF IN COCONUT MILK AND MASSAMAN CURRY, TOSSED WITH BABY POTATO AND CASHEW NUT.

v
MASSAMAN CHICKEN  
\$22.9

MARYLAND CHICKEN COOKED IN COCONUT MILK AND MASSAMAN CURRY, FLAVOURED WITH THAI SPICE, TOSSED WITH POTATO, BABY CARROT, TOPPED WITH CASHEW NUTS AND FRIED ONION.



^
RED CURRY  

FLAVOURED WITH RED CHILLI PASTE AND PAPRIKA POWDER, TOSSED WITH RED CHILLI AND BASIL LEAVES.





^
GREEN CURRY  

FLAVOURED WITH GREEN CHILLI PASTE, KAFFIR LIME LEAVES, RED CHILLI, BASIL LEAVES.

> VEGAN



>
**KA-NAA
FIRE DANG** 
\$18.9  

STIR-FRIED CHINESE BROCCOLI WITH CHILLI, GARLIC, MUSHROOM OYSTER SAUCE.



>
GREEN GARDEN
\$20.9 

ALL GREEN VEGETABLES STIR FRY WITH VEGETARAIN AND SOY SAUCE



<
VEGAN SEEIW 
\$20.9

STIR-FRIED FLAT RICE NOODLES WITH SWEET SOY SAUCE, SOY BEAN, MINCED GARLIC AND ASSORTED VEGETABLES.



>
**GRA PRAO
TOFU**  
\$20.9

STIR-FRIED TOFU WITH MIXED VEGETABLES, BOK CHOY, BASIL, MINCED GARLIC, CHILLI, SHIITAKE MUSHROOM SAUCE.



>
FRIED TOFU 
\$12.9

FRIED SOFT TOFU W/ SWEET CHILLI SAUCE AND PEANUTS.



>
TOFU SALAD 
\$20.9  

CRISPY FRIED TOFU WITH MASCULINE MIX SALAD, RED ONION, CUCUMBER, PEANUT DRIZZLED WITH SWEET CHILLI PEANUT DRESSING



>
**HEALTHY SHIITAKE
MUSHROOMSTIR-FRY** 
\$23.9

SHIITAKE, SHIMEJI AND OYSTER MUSHROOM, TOFU, BOK CHOY, AND CAPSICUM STIR-FRIED WITH CASHEW NUTS AND A LIGHT SOY SAUCE.

PORK BELLY LOVER

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◀ PRIG KHING MOO-KROB 🌶️ \$23.9

A TRADITIONAL STIR FRY GREEN BEANS WITH SHREDDED LIME LEAVES, CHILLI, FISH SAUCE, PRIG-KHING CHILLI PASTE, PORK CRACKER AND CRISPY PORK BELLY.

▶ KA-NA MOO-KROB 🌶️ \$23.9

A WELL-KNOWN STIR-FRY CHINESE BROCCOLI WITH A LITTLE BIT OF CHILLI, CRUSHED GARLIC, SOY BEAN, OYSTER SAUCE AND CRISPY PORK BELLY, TOPPED WITH FRIED ONION.



◀ GRA PRAO MOO-KROB 🌶️ \$23.9

A FAMOUS STIR FRY CRISPY PORK BELLY WITH CHILLI, GARLIC, ONION, BEANS, BABY CORN, HOLY BASIL AND OYSTER SAUCE.



NOODLES & RICE

(CONTAIN EGG)



= LENTIL NUT



= PEANUT



= VEGETARIAN



= GLUTEN FREE



= EGG



= MILK



= MILD



= MEDIUM SPICY



= SPICY



= RECOMMENDED

PLEASE SELECT A CHOICE OF MEAT :

| | |
|---------------------------------|--------|
| VEGETABLE | \$19.9 |
| VEGETABLE & TOFU | \$19.9 |
| CHICKEN BREAST | \$20.9 |
| SQUID | \$20.9 |
| FISH FILLETS | \$21.9 |
| ROASTED DUCK | \$26.9 |
| PRAWNS OR SEAFOOD | \$25.9 |
| WAGYU BEEF (180G MEDIUM COOKED) | \$29.9 |



PAD THAI



THIN RICE NOODLE STIRRED WITH BEAN SPROUTS, SHALLOT, DICED TOFU, CRUSHED PEANUT.



PAD SEE IW



FLAT RICE NOODLES WITH SWEET SOY SAUCE, SOY BEAN, MINCED GARLIC AND ASSORTED VEGETABLES.



CHILLI JAM HOKKIEN NOODLE



STIR-FRIED HOKKIENNOODLES WITH CHILLI JAM, ROASTED CASHEW NUT, VEGETABLES, TOPPED WITH ROASTED CHILLI.



CHILLI BASIL NOODLE



STIR-FRIED HOKKIEN NOODLES WITH EGG, GARLIC, CHILLI, BASIL LEAVES IN CHILLI BASIL SAUCE.





◀ **SATAY NOODLE**

STIR-FRIED FLAT RICE NOODLES WITH SATAY SAUCE AND VEGETABLES.

▶ **SINGAPORE NOODLE** 🍳

STIR-FRIED RICE VERMICELLI NOODLE, BEAN SPROUT, SHALLOT, FLAVOURED WITH TURMERIC SPICE.



◀ **THAI FRIED RICE** 🍳

THAI STYLE FRIED RICE STIRRED WITH EGG AND OYSTER SAUCE.



▶ **CHILLI BASIL FRIED RICE** 🍳🌶️

FRIED RICE STIRRED WITH EGG, CHILLI, GARLIC, BASIL LEAVES AND OYSTER SAUCE.

▶ **LAKSA** 🍲🥥🍜

A POPULAR COCONUT CURRY SOUP WITH VERMICELLI NOODLES, CANDLE NUTS, BOK CHOY, BEAN SPROUTS AND TOPPED WITH FRIED ONION.



SIGNATURE BARRAMUNDI <



^
STEAMED (WHOLE) BARRAMUNDI WITH CHILLI AND LIME 🌶️🍋
\$42.9

STEAMED WHOLE BARRAMUNDI DRESSED WITH CHILLI AND LIME SAUCE, SERVED ON BABY BOK CHOY BED.

✓
STEAMED (WHOLE) BARRAMUNDI WITH SOY AND GINGER 👍
\$42.9

STEAMED WHOLE BARRAMUNDI WITH GINGER, SAUTE DINA TASTY SOY AND SESAME SAUCE.



^
FRIED (WHOLE) BARRAMUNDI WITH MIXED HERBS 🌶️🍋👍
\$42.9

DEED FRIED WHOLE BARRAMUNDI WITH ASSORTED HERBS, GINGER, LEMONGRASS, GREEN APPLE, GREEN MANGO (SEASONAL), MINT, LIME LEAVES, CHILLI AND PEANUTS, DRESSED WITH CHILLI JAM LIME DRESSING.

✓
FRIED (WHOLE) BARRAMUNDI WITH TAMARIND SAUCE 👍
\$42.9

DEEP FRIED WHOLE BARRAMUNDI WITH HOMEMADE TAMARIND SAUCE AND MIXED VEGETABLES.





◀ **FRIED (WHOLE) BARRAMUNDI WITH SWEET CHILLI SAUCE**  
\$42.9

DEEP FRIED WHOLE BARRAMUNDI DRESSED WITH SWEET CHILLI SAUCE, KAFFIR LIME LEAVES, CHOPPED LONG CHILLI, KA-CHAI, THEN SERVED ON BABY BOK CHOY BED.


▶ **WHOLE BARRAMUNDI W/ GREEN APPLE**
\$42.9

DEEP FRIED BONELESS BARRAMUNDI, DRESSED WITH MANGO (SEASONAL) OR GREEN APPLE SALAD, DRIZZLED WITH CHILLI LEMON SAUCE.



▼ **FRIED BARRAMUNDI W/ GARLIC**
\$42.9

DEEP FRIED WHOLE BARRAMUNDI MARINATED WITH GARLIC, PEPPER, GARNISHED WITH SPRINKLE FRIED GARLIC.

▲ **FRIED BARRAMUNDI W/ GRA PRAO SAUCE** 
\$42.9

BATTERED WHOLE BARRAMUNDI, FRIED TO CRISP AND STIR-FRY WITH CHILLI, GARLIC AND BASIL SAUCE.



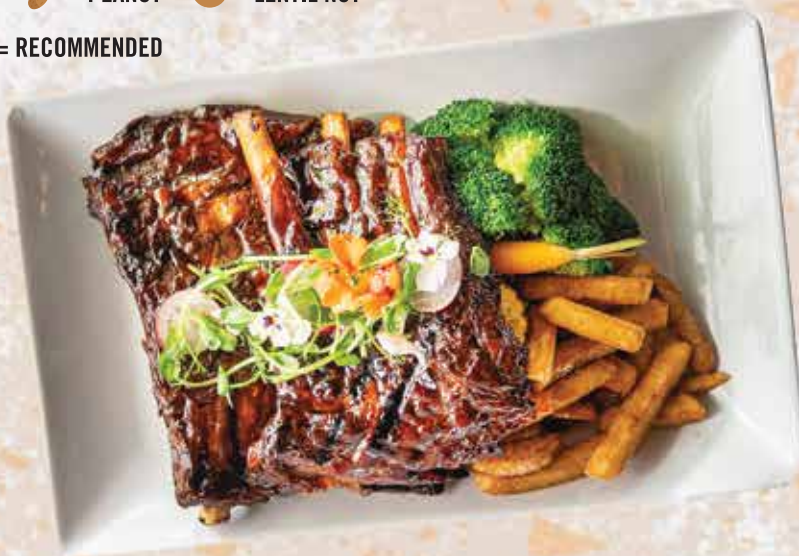
BROTHERS' SPECIALS <

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PORK RIBS WITH CHIPS \$35.9

A 600-650G RACK OF TENDER PORK RIBS SLOW COOKED AND GRILLED WITH THAI STYLE BBQ SAUCE SERVED WITH VEGETABLES.



PINEAPPLE FRIED RICE \$24.9



SPECIAL THAI FRIED RICE WITH PRAWNS, CHICKEN, PEA, CARROT AND PINEAPPLE FLAVOURED WITH TURMERIC GROUND, SERVED IN A PINEAPPLE SHELL. (CONTAINS EGG)



SPECIAL CURRY ROAST DUCK



- RED CURRY \$35.9
- GREEN CURRY \$35.9

ROASTED DUCK IN RED OR GREEN CURRY COMBINED WITH LYCHEE, PINEAPPLE AND TOMATO.



MASSAMAN LAMB SHANK \$29.9



A DELICIOUS AND TENDER 14 HOURS SLOW COOKED LAMB SHANK WITH MASSAMAN CURRY SERVED WITH LENTIL PUREE AND VEGETABLES.





✓ **CHILLI JAM PIPIS**
\$29.9

STIR-FRIED PIPIS WITH CHILLI
JAM SAUCE AND BASIL.

^ **PLA SEAFOOD** 🌶️
\$29.9

PRAWN, MUSSELS AND BATTER
SQUID IN LEMONGRASS LINE
CHILLI DRESSING AND SHREDDED
LIME LEAVES.



^ **TAMARIND SAUCE
WITH PUNIM**
\$28.9

LIGHT BATTERED SOFT-SHELL
CRABS ON THE BED OF BOK CHOY
WITH HOMEMADE TAMARIND
SAUCE AND MIXED VEGETABLES.



➤ **PRAWNS
TAMARIND SAUCE**
\$24.9

LIGHT BATTERED PRAWNS ON THE BED
OF BOK CHOY WITH CHEF-SPECIAL
TAMARIND SAUCE.

> LITTLE SIS & BRO'S MEAL

🍳 = EGG



^
LITTLE FRIED RICE
& KA-NOM-JEEB 🍳
\$13.9



^
LITTLE HOKKIEN
NOODLE W/
SPRING ROLL 🍳
\$13.9

Available for Children
12 years and under

> SIDE DISH <

STEAMED
JASMINE RICE
\$3.9

STEAMED RICE
WITH
PEANUT SAUCE
\$7.9

STICKY RICE
\$4.9

COCONUT
SAFFRON RICE
\$5.5

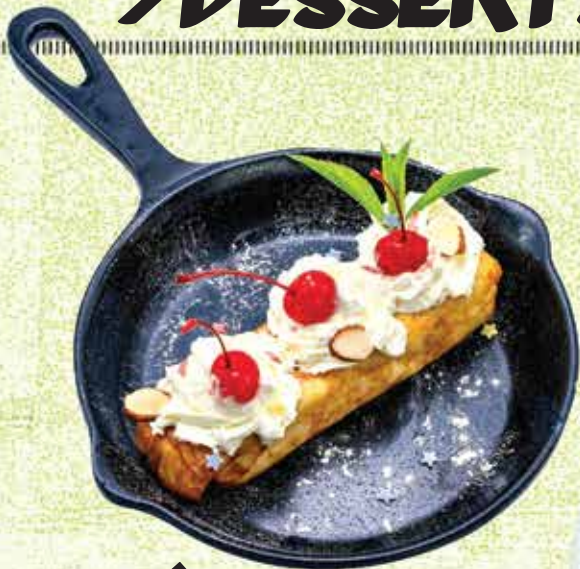
ROTI
\$3.9

CHIPS
\$6.9

PEANUT SAUCE
\$5

EGG FRIED RICE
\$11.9

> DESSERTS



^
FRIED ICE CREAM
\$13.9

>
COCONUT PANNA COTTA
\$13.9



<
BLACK STICKY RICE THAI CUSTARD
\$13.9



^
MANGO WITH COCONUT STICKY RICE
\$14.9 (SEASONAL)



>
BANANA ROTI
\$14.9

THAI STYLE PAN FRIED ROTI STUFFED WITH BANANA, DRIZZLED WITH SWEETEN CONDENSED MILK AND CINNAMON DUST, SERVED WITH ICE CREAM.

> ICE CREAM (SCOOPS)



DURIAN
\$5



COCONUT
\$5



VANILLA
\$5



STRAWBERRY
\$5



CHOCOLATE
\$5

