

# ENTRÉE <

= VEGETARIAN  
 = GLUTEN FREE  
 = EGG  
 = RECOMMENDED  
 = MILD  
 = MEDIUM SPICY  
 = SPICY  
 = VERY SPICY  
 = PEANUT



✓  
**CURRY PUFF (4)**   
 \$11.9

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



< **LOOK CHIN PING**   
 (3 SKEWERS)  
 \$11.9

GRILLED PORK BALL WITH SPICY TAMARIND DIPPING.

^ **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 THIGH ON SKEWER, SERVED WITH PEANUT SAUCE AND CUCUMBER RELISH.

< **PRAWN CAKE (4)**  
 \$15.9

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



^ **FRIED MIXED SEAFOOD BALLS**  
 \$12.9

FRIED MIXED SEAFOOD BALL WITH THAI SPICY TAMARIND SAUCE



< **THAI E-SARN SAUSAGE (8)**  
 \$15.9

NORTH EASTERN THAI SOUR SAUSAGE STUFFED WITH PORK GARLIC, PEPPER, AND RICE



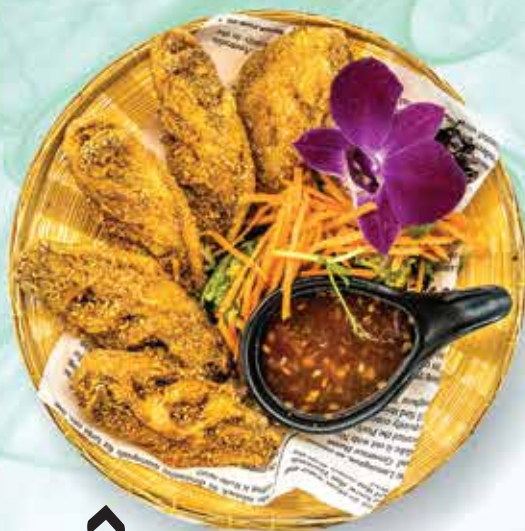
> **CRAZY WINGS (5)**  
 \$11.9

FRIED MARINATED CHICKEN WINGS WITH SWEET CHILLI SAUCE.



^ **WINGS ZAP**   
 \$11.9

FRIED MARINATED SPICY CHICKEN WING WITH SWEET CHILLI SAUCE



< **DEEP FRIED TOFU (8)**   
 \$11.9

FRIED SOFT TOFU SERVED WITH SWEET CHILLI SAUCE AND PEANUT



# > ENTRÉE



< **CRISPY ENOKI MUSHROOM**   
 \$11.9

FRIED ENOKI MUSHROOM WITH SPICE FLAKES, SERVED WITH SWEET CHILLI SAUCE

# SOUP <

> **TOM YUM SOUP**

• CHICKEN (S) \$14.9 / (L) \$20.9  
 • PRAWN (S) \$14.9 / (L) \$23.9

SPICY-SOUR SOUP FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL



> **TOM YUM SEAFOOD**  
 \$29.9

FAMOUS SPICY SOUP WITH KING PRAWN, MUSSEL, FISH FILLET AND SQUID, FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL



^ **TOM KHA GAI**   
 (S) \$14.9 / (L) \$20.9

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



# SALAD <

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# > VEGAN

## DUCK SALAD 🍌 \$26.9

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



## WAGYU BEEF THAI SALAD 🍌 \$29.9

MEDIUM COOKED WAGYU BEEF IN THAI CHILLI LIME DRESSING.



## BBQ PORK SALAD 🍌 \$22.9

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



## PAPAYA SALAD WITH CRISPY SOFT SHELL CRAB 👍 \$28.9

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



## PAPAYA SALAD W/ BBQ WAGYU BEEF \$29.9

MEDIUM GRILLED WAGYU BEEF WITH HERB WITH PAPAYA SALAD.



## PAPAYA SALAD W/ BBQ PORK \$24.9

GRILLED MARINATED PORK WITH PAPAYA SALAD.



## PAPAYA SALAD W/ GRILLED CHICKEN \$24.9

GRILLED MARINATED CHICKEN SERVED WITH PAPAYA SALAD



## GREEN GARDEN \$19.9

ALL GREEN VEGETABLES STIR FRIED WITH VEGEN SOY SAUCE

## KA-NAA FIRE DANG \$18.9

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



## VEGAN SEEIW \$19.9

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



## GRA PRAO TOFU \$19.9

STIR-FRIED TOFU WITH MIXED VEGETABLES, CHILLI, GARLIC, BASIL IN MUSHROOM SAUCE.



## FRIED SOFT TOFU \$11.9

FRIED SOFT TOFU WITH SWEET CHILLI SAUCE AND PEANUTS



## TOFU SALAD \$19.9

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

## HEALTHY SHIITAKE MUSHROOMSTIR-FRY \$23.9

SHIITAKE, KING OYSTER MUSHROOM, TOFU, BOK CHOY, AND CAPSICUM STIR-FRIED WITH CASHEW NUTS AND SHIITAKE MUSHROOM SAUCE.





# NOODLES & RICE <

(CONTAIN EGG)

= RECOMMENDED

= PEANUT

= VEGETARIAN

= GLUTEN FREE

= EGG

= MILD

= MEDIUM SPICY

= SPICY

= VERY SPICY

PLEASE SELECT A CHOICE OF MEAT :

VEGETABLE	\$19.9
VEGETABLE AND TOFU	\$19.9
CHICKEN BREAST	\$20.9
SQUID	\$20.9
FISH FILLETS	\$21.9
THAI GRILLED CHICKEN	\$22.9
ROASTED DUCK	\$26.9
PRAWNS OR SEAFOOD	\$25.9
WAGYU BEEF (MEDIUM COOK)	\$29.9

## ▶ PAD THAI

A TRADITIONAL THAI DISH OF FRIED THIN RICE NOODLE STIRRED WITH BEAN SPROUTS, SHALLOT, DICED TOFU, CRUSHED PEANUT.

## ▶ PAD SEEIW

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

## ▶ CHILLI BASIL NOODLE

HOKKIEN OR FLAT RICE NOODLES

STIR-FRIED NOODLES WITH CHILLI BASIL SAUCE, MINCED GARLIC AND CHILLI, BASIL LEAVES AND VEGETABLES.

## ▶ SATAY NOODLE

HOKKIEN OR FLAT RICE NOODLES

STIR-FRIED RICE NOODLES WITH SATAY SAUCE, CURRY POWDER, TURMERIC AND VEGETABLES.

## ▶ CHILLI JAM NOODLE

HOKKIEN OR FLAT RICE NOODLES

STIR-FRIED NOODLES WITH CHILLI JAM, ROASTED CASHEW NUT AND ASSORTED VEGETABLES, TOPPED WITH ROASTED CHILLI.

## ▶ SUKIYAKI NOODLE STIR FRY

POPULAR STREET STIR FRIED GLASS NOODLE WITH CHINESE CABBAGE, MORNING GLORY (SEASONAL), CARROT, MUSHROOM, CHINESE BROCCOLI IN SUKIYAKI SAUCE



## SOUR PORK FRIED RICE

(ข้าวผัดแพรมง)

\$20.90

FRIED RICE WITH SOUR PORK STIRRED IN OYSTER SAUCE AND SPRING ONION

## ▶ CHILLI BASIL FRIED RICE

SPICY FRIED RICE WITH MINCED GARLIC, CHILLI, BASIL LEAVES IN CHILLI BASIL SAUCE

## ▶ THAI FRIED RICE

THAI STYLE FRIED RICE STIRRED WITH OYSTER SAUCE, SERVED WITH SLICED CUCUMBER, CHERRY TOMATO.

# CRISPY PORK LOVERS <

## ▶ KA-NA MOO-KROB

(คะน้าหมูกรอบ) \$23.9

STIR FRIED PORK BELLY, CHINESE BROCCOLI WITH A LITTLE BIT OF CHILLI, CRUSHED GARLIC, SOY BEAN IN OYSTER SAUCE

## ▶ GRAPRAO MOO-KROB

(กะเพราหมูกรอบ) \$23.9

STIR FRIED PORK BELLY WITH GARLIC, ONION, BEAN, BABY CORN IN CHILLI BASIL SAUCE

## ▶ PRIG-KING MOO-KROB

(พริกขิงหมูกรอบ) \$23.9

STIR FRIED PORK BELLY, GREEN BEAN, PORK CRACKER WITH SHREDDED LIME LEAVES, CHILLI, FISH SAUCE IN PRIG-KING CHILLI PASTE



PLEASE SELECT A CHOICE OF MEAT :

VEGETABLE	\$19.9
VEGETABLE AND TOFU	\$19.9
CHICKEN BREAST	\$20.9
SQUID	\$20.9
FISH FILLETS	\$21.9
THAI GRILLED CHICKEN	\$22.9
ROASTED DUCK (NOT AVAILABLE FOR CURRY)	\$26.9
PRAWNS OR SEAFOOD	\$25.9
WAGYU BEEF (MEDIUM COOK)	\$29.9

## > CLASSIC STIR-FRIED

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### CHILLI BASIL SAUCE

STIR-FRIED MIXED VEGETABLES, BOK CHOY, BASIL LEAVES, WITH MINCED GARLIC AND CHILLI.



### CHILLI JAM SAUCE

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



### SATAY SAUCE

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



### LIME LEAVES AND PEPPER CORN SAUCE

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



### OYSTER SAUCE

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

## > CURRY

PLEASE SELECT A CHOICE OF MEAT :

VEGETABLE	\$19.9
VEGETABLE AND TOFU	\$19.9
CHICKEN BREAST	\$20.9
SQUID	\$20.9
FISH FILLETS	\$21.9
THAI GRILLED CHICKEN	\$22.9
ROASTED DUCK (NOT AVAILABLE FOR CURRY)	\$26.9
PRAWNS OR SEAFOOD	\$25.9
WAGYU BEEF (MEDIUM COOK)	\$29.9



### MASSAMAN WAGYU BEEF (BEEF ONLY) \$24.9

6 HOURS SLOWED COOK WAGYU BEEF, IN COCONUT MILK AND MASSAMAN CURRY, FLAVOURED WITH THAI SPICE, TOSSED WITH BABY POTATO AND CASHEW NUT



### 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

PASTE STIRRED IN COCONUT MILK, FLAVOURED WITH PAPRIKA POWDER, KAFFIR LIME LEAVE, FRESH RED CHILLI, AND BASIL LEAVE.



### GREEN CURRY

GREEN CHILLI PASTE STIRRED IN COCONUT MILK, FLAVOURED WITH KAFFIR LIME LEAVE, FRESH RED CHILLI AND BASIL LEAVE.





Bangkok

A Gathering Point  
of Regional  
Thai Culinary...



(CENTRAL REGION)

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## YUM (SALAD)



**GLASS NOODLE SALAD**   
(ข้าวหั่นเส้นพร้อมมิตร)  
\$23.9

GLASS NOODLE SERVED WITH CHICKEN MINCE, SEAFOOD, PORK ROLL, RED ONION, CHERRY TOMATO, SHALLOT, PEANUT IN CHILLI LIME DRESSING.

**SPICY OYSTER SALAD** (ข้าหอยนางรม)   
\$25.9

FRESH RAW OYSTER STIRRED WITH SHALLOT, MINT LEAVES, KAFFIR LIME LEAF, LEMONGRASS IN CHILLI JAM AND LIME DRESSING, GARNISHED WITH FRIED ONIONS.

**YUM MAMA SAFOOD**   
(ข้าหมาล่าทะเล)  
\$25.9

NOODLE SALAD WITH CHICKEN MINCE, SEAFOOD, RED ONION, CHERRY TOMATO, SHALLOT, PEANUT IN CHILLI LIME DRESSING.

## GRA PRAO TARD

SUIT 2 PERSONS SHARING  
**SUPER SIZED CHILLI BASIL PLATE, WITH RICE AND 2 FRIED EGGS**  
(กระเพราถาด)

**GRA PRAO MINCED CHICKEN**   
\$29.9

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

**GRA PRAO MINCED BEEF**   
\$29.9

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

**GRA PRAO SQUID**   
\$29.9

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

## TOM, PAD, TOD (SOUP, STIR FRY, DEEF FRY)

**MAMA TOM YUM HOT POT**   
(ต้มยำห้าชิ้นทะเล)  
\$28.9

AUTHENTIC SPICY – SOUR EVAPORATED MILK SOUP WITH NOODLE, KING PRAWNS, MUSSEL, FISH FILLET, SQUID, EGG



**GRA PRAO GAI**   
(กระเพราไก่)  
\$22.9

STIR-FRIED HOLY BASIL LEAF WITH MINCED CHICKEN, MINCED CHILLI & GARLIC.



**PAK BOONG FIRE DANG**   
(ผักโขมไฟแดง)  
\$18.9

VEGETARIAN STIR-FRIED MORNING GLORY WITH SOY BEAN, GARLIC AND CHILLI (SEASONAL).



**GOONG AOB WOONSEN NOODLE**  
(กุ้งอบวุ้นเส้น)  
\$28.90

GRILLED KING PRAWNS AND GLASS NOODLE COOKED IN CLAY POT WITH SOY SAUCE, SESAME OIL, GARLIC, GINGER, SHALLOT AND CELERY



**SALT AND PEPPER SOFT SHELL CRAB**  
\$22.9

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



(NORTH-EASTERN REGION)

# AHARN E-SAAN <

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## < TOM SAAP SOFT BONE PORK

(ต้มแซ่บกระดูกอ่อน) 🌶️

\$23.9

NORTH EASTERN STYLE SOFT BONE PORK IN TOM YUM SOUP, FLAVOURED WITH GROUND ROASTED RICE.



## < TOM SAAP BEEF TENDON

(ต้มแซ่บเอ็นแก้ว) 🌶️

\$23.9

NORTH EASTERN STYLE SOFT BONE PORK IN TOM YUM SOUP, FLAVOURED WITH GROUND ROASTED RICE.

**TOM**  
(SOUP)

## YUM (SALAD)



## MOO TOD PLA RA

(หมูทอดปลาร้า)

\$21.9

NORTH EASTERN STYLE DEEP FIRED PORK BELLY IN CHILLI LIME AND ANCHOVY SALAD, RED ONION, CHERRY TOMATO, SHALLOT.



## YUM HLAI BUA

(ยำโหล่นัวทะเล)

\$23.9

NORTH EASTERN STYLE LOTUS ROOT SALAD WITH PRAWN, SQUID, CORN, CHERRY TOMATO, SHALLOT, RED ONION, IN CHILLI LIME AND ANCHOVY DRESSING.



## LARB

(CHICKEN OR PORK)

(ลาบไก่ หรือ ลาบหมู)

\$22.9

SPICY MINCED CHICKEN OR PORK SALAD WITH RED ONION, MINT, GROUND ROASTED RICE AND SOUR DRESSING



## KHAO NEOW (STICKY RICE)

### < FRIED PORK BELLY WITH STICKY RICE

(หมูทอดข้าวเหนียว)

\$23.9



### > FRIED CHICKEN WITH STICKY RICE

(ไก่ทอดข้าวเหนียว)

\$22.9



### ✓ BBQ PORK WITH STICKY RICE

(หมูย่างข้าวเหนียว)

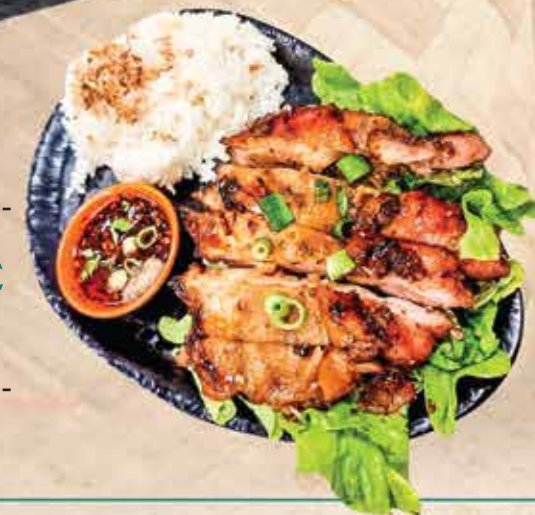
\$22.9



### ✓ BBQ WAGYU BEEF WITH STICKY RICE

(เนื้อย่างข้าวเหนียว)

\$29.9



### > GRILLED CHICKEN WITH STICKY RICE

(ไก่ย่างข้าวเหนียว)

\$22.9



(PAPAYA SALAD)  
**SOMTUM**

"FAMOUS SHREDDED GREEN PAPAYA SALAD  
TOSSED WITH CHILLI LIME DRESSING"

SPICY LEVEL: PLEASE CHOOSE  
MILD, MEDIUM OR HOT



**SOMTUM THAI**  
(BANGKOK STYLE)  
(ส้มตำไทย)   
\$19.9



**SOMTUM W/**  
**FERMENTED**  
**SALTED CRAB**  
(ส้มตำปู)  
SUIT EXPERIENCE E-SAAN DINER  
\$20.9

**SOMTUM W/**  
**FERMENTED**  
**SALTED CRAB AND**  
**THAI ANCHOVY**  
(ส้มตำปูปลาร้า)  
SUIT EXPERIENCE E-SAAN DINER  
\$20.9



**TUM TARD** (ตำถาด) SUIT 2 PERSONS SHARING  
\$29.9

SOMTUM WITH SOUR PORK, SIDE SALAD, RICE  
VERMICELLI, BOILED EGG, PORK CRACKER, CHICKEN  
WINGS, SOUR MUSTARD.

**TUM SUA**  
(ตำซั่ว)  
\$20.9

SOMTUM WITH RICE  
NOODLE, SOUR PORK,  
RAW PRAWN AND  
SOUR MUSTARD.

(NORTHERN REGION)  
**AHARN NUER**

**NAM PRIK NOOM &**  
**CHAING MAI SAUSAGES**  
(น้ำพริกหนุ่มกับไส้จู้)  
\$19.90

NORTHERN THAI GREEN CHILLI DIP SERVE  
WITH CHAING MAI SAUSAGES, SIDE SALAD,  
BOILED EGG

**NAM NGIAW** (น้ำเงี้ยว)  
\$18.90

A TRADITIONAL SPICE SOUP WITH RICE  
VERMICELLI NOODLE, MINCED PORK,  
MEATY PORK, CHICKEN FEET, PORK  
BLOOD JELLY, PICKLED MUSTARD,  
TOMATO, BEANSPROUT AND DRIED  
CHILLI

**GANG HANG LAY**  
(แกงฮังเล)  
\$21.90

PORK BELLY, SLOWLY STEWED  
WITH HERBS AND SPICES,  
SERVED WITH ROTI.

**KHAO SOI** (ข้าวซอย)  
\$18.90

EGG NOODLE, WITH CHICKEN, PORK BALL,  
PICKLED MUSTARD, SHALLOTS, ONION IN  
COCONUT CURRY SOUP, TOPPED WITH  
CRISPY EGG NOODLE

**> BROTHER'S SPECIAL**

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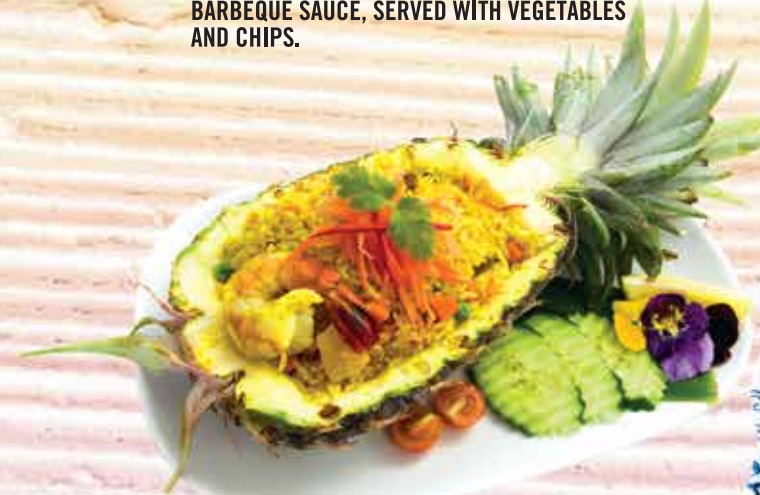
**PORK RIBS**  
\$35.9

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



**CHILLI JAM**  
**PIPIS**  
\$24.9

STIR-FRIED PIPIS WITH MINCED GARLIC,  
CHILLI, BASIL LEAVES IN CHILLI JAM SAUCE.

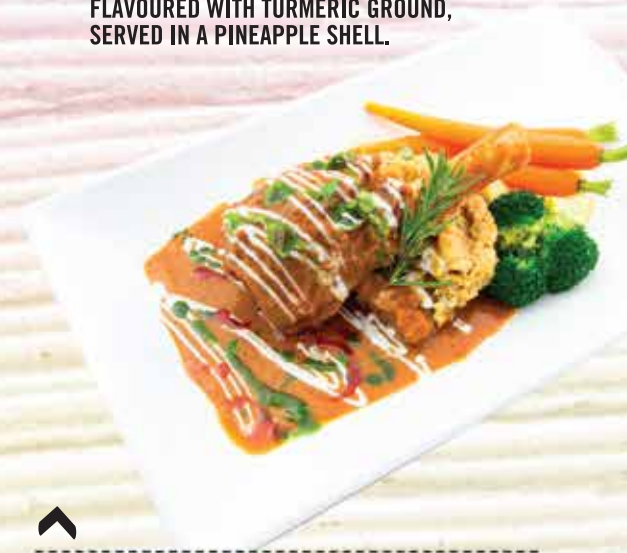


**PINEAPPLE FRIED RICE**  
\$22.9

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



**PAD THAI**  
**SOFT SHELL CRAB**  
\$28.9



**MASSAMAN LAMB SHANK**  
\$29.9

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



**PAD THAI KING PRAWN**  
\$28.9



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> **STEAMED BARRAMUNDI WITH CHILLI AND LIME**  
 (ปลาพริกมะนาว) Ⓜ 🔥 👍  
**\$42.9**

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



> **STEAMED BARRAMUNDI WITH SOY AND GINGER**  
 (ปลาพริกขี้หลวง) 👍  
**\$42.9**

STEAMED WHOLE BARRAMUNDI WITH GINGER, SAUTÉED IN A TASTY SOY AND SESAME SAUCE.



< **FRIED BARRAMUNDI WITH MIXED HERBS**  
 (ปลาลิ้นขาว) 🍳 🔥 👍  
**\$42.9**

DEEP FRIED WHOLE BARRAMUNDI WITH ASSORTED HERBS, GINGER, LEMONGRASS, APPLE, GREEN MANGO (SEASONAL), MINT, LIME LEAVES, PEANUT IN CHILLI JAM LIME DRESSING.



< **FRIED BARRAMUNDI WITH GARLIC**  
 (ปลาทอดกระเทียม) 👍  
**\$42.9**

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



> **FRIED BARRAMUNDI WITH TAMARIND SAUCE** (ปลาทอดพริกมะขาม)  
**\$42.9**

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



< **FRIED BARRAMUNDI IN FISH SAUCE**  
 (ปลาทอดน้ำปลา)  
**\$42.9**

DEEP FRIED WHOLE BARRAMUNDI DRESSED WITH THAI TRADITIONAL FISH SAUCE GRAVY.

## KID MENU <

🍳 = EGG



> **FRIED RICE & SPRING ROLL**  
**\$12.9**



> **HOKKIEN NOODLE & SPRING ROLL**  
**\$12.9**

## SIDE DISH <

> STEAMED JASMINE RICE \$3.9

> ROTI \$3.9

> STEAMED RICE WITH PEANUT SAUCE \$7.9

> STICKY RICE \$4.9

> CHIPS \$6.9



# DESSERTS <

= RECOMMENDED

> ROUM-MIT  
\$10.9



< THAI SHAVED ICE  
\$10.9



^ BLACK STICKY RICE  
THAI CUSTARD  
\$13.9

> FRIED  
ICE CREAM  
\$15.9



^ ROTI WITH ICE CREAM  
\$13.9



BUTTER CONDENSA MILK



PANDAN



THAI TEA

^ PANG PING (ขนมปังปิ้ง)   
\$12.9

- BUTTER CONDENSA MILK
- PANDAN
- THAI TEA

< MANGO WITH  
COCONUT  
STICKY RICE  
(SEASONAL)   
\$15.9



ICE CREAM  
(2 SCOOPS)  
\$8.9

- THAI MILK TEA
- COCONUT
- VANILLA
- STRAWBERRY
- CHOCOLATE