

# Play Time

Available for  
SUPPER 10pm – till late



- Northbridge : 0404 371 667
- Whitfords : 0413 348 481
- For more information please ask our staffs

-THAI DINING-



-THAI DINING-

No split payments  
15% Surcharge on public holiday, 10% surcharge on Sunday,  
1% charge all cards payment.



# VARIETY SHOT

WET PUSSY \$8

ALIZE BLEU \$9

JAGER BOMB \$13

B52 \$16



# WINE

## WHITE WINES

	GLASS / BOTTLE
<b>HOUSE WHITE</b> Sauvignon Blanc	8 / -
<b>ALKOOMI</b> White Label, Riesling, Great Southern, WA	9 / 35
<b>YALUMBA</b> Pinot Grigio, SA	9 / 35
<b>VILLA MARIA</b> Sauvignon Blanc, Marlborough, NZ	9.5 / 39
<b>OYSTER BAY</b> Sauvignon Blanc, Marlborough, NZ	10 / 42
<b>VASSE FELIX</b> Semillon Sauvignon Blanc, Margaret River, WA	9.5 / 39
<b>TAYLORS</b> Chardonnay, Clare Valley	9 / 35
<b>SEPPELT</b> The Great Entertainer Chardonnay	- / 38

## SWEET WINE

<b>AMBERLEY KISS N TELL MOSCATO</b> Margaret Rive, WA	8 / 32.5
<b>BROWN BROTHERS</b> , Moscato, King Valley, VIC	- / 38

## ROSE

<b>KYLIE MINGUE</b> Cabernet Sauvignon/ Languedoc Southern France	9 / 39
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## RED WINES

	GLASS / BOTTLE
<b>HOUSE RED</b> Shiraz	8 / -
<b>MADFISH "GOLD TURTLE"</b> Cabernet Merlot, Margaret River, WA	10 / 39
<b>HAPP INDIGENOUS</b> Pinot Noir, Margaret River, WA	- / 38
<b>PEPPERJACK</b> Shiraz, Barossa, SA	9.5 / 38
<b>GRANT BURGE 5TH GEN</b> Shiraz, Barossa, SA	- / 38
<b>AMELIA PARK TRELIS</b> Cabernet Merlot, Margaret River, WA	- / 42
<b>CAMPO VIEJO</b> Tempanillo, Spain	9.5 / 38
<b>19 CRIMES RED BLEND</b> , SA	8 / 34

## SPARKLING

<b>HENKELL TROCKEN</b> Dry-Sec Sparkling, Germany	9 / 35
<b>MASCHIO</b> Treviso Prosecco, Italy	10 / 39
<b>OYSTER BAY</b> Sparkling Cuvée Brut, Hawke's Bay, NZ	- / 45

# BEER / SPIRIT

## BEER & CIDER

<b>SINGHA</b> 5% / Thailand	8
<b>TIGER</b> 5% / Singapore	8
<b>ASAHI</b> 5% / Japan	8
<b>CORONA</b> 4.5% / Mexico	9
<b>BULMERS ORIGINAL CIDER</b> 4.7% / England	9
<b>MATSO'S GINGER BEER</b> 3.5% / Australia	12

## AMERICAN WTIISKY

<b>JACK DANIELS OLD NO. 7</b>	30ML 9
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## CANADIAN WHISKY

<b>CANADIAN CLUB</b>	30ML 9
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## IRISH WHISKY

<b>JAMESON</b>	30ML 9
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## SCOTCH WITISKY

<b>JOHNNIE WALKER RED LABEL</b>	30ML 9
<b>JOHNNIE WALKER BLACK LABEL 12Y.O.</b>	11
<b>JOHNNIE WALKER DOUBLE BLACK</b>	14
<b>JOHNNIE WALKER GOLD LABEL</b>	18
<b>CHIVAS REGAL 12 Y.O.</b>	12

## SINGLE MALTS

<b>GLEN MORAY CLASSIC</b>	30ML 10
<b>GLENFIDDICH 12 Y.O.</b>	12

## COGNAC

<b>HENNESSY V.S.</b>	30ML 14
<b>REMY MARTIN V.S.O.P</b>	15

## VODKA

<b>BANGKOK BROTHERS VODKA</b>	30ML 9
<b>ABSOLUT</b>	12
<b>GREY GOOSE</b>	14
<b>CRYSTAL HEAD</b>	16

- EXTRA LEMON LIME BITTER +5  
- EXTRA RED BULL +6

## DRAUGHT BEER

	SCHOONER / PINT
<b>COOPERS DRAUGHT</b> 4.5% / Adelaide SA	9 / 13
<b>COOPERS MILD ALE</b> 3.5% / Adelaide SA	9 / 13
<b>EAGLE BAY KOLSCH</b> 4.7% / Eagle Bay WA	9 / 13
<b>BEERFARM IPL</b> 5.2% / Metricup WA	9 / 13

## TEQUILA

<b>BANGKOK BROTHERS TEQUILA</b>	30ML 9
<b>SIERA SILVER</b>	10
<b>SIERRA GOLD</b>	12
<b>JOSE CUERVO ESPECIAL</b>	14

## LIQUEUR

<b>MIDORI</b>	30ML 8
<b>BAILEYS</b>	8
<b>KAHLUA</b>	8
<b>COINTERAU</b>	10
<b>DOM BENEDICTINE</b>	10

## GIN

<b>BANGKOK BROTHERS GIN</b>	30ML 9
<b>GORDONS LONDON DRY GIN</b>	10
<b>BOMBAY SAPPHIRE</b>	12
<b>TANQUERAY</b>	14
<b>HENDRICK'S GIN</b>	14

## RUM

<b>BUNDEBERG / AUSTRALIA</b>	30ML 9
<b>CAPTAIN MORGAN / JAMAICA</b>	10
<b>BACARDI / CUBA</b>	10
<b>BACARDI GOLD / CUBA</b>	12
<b>HAVANA CLUB / CUBA</b>	11
<b>MALIBU COCONUT RUM / BARBADOS</b>	11

## BOURBON

<b>JIM BEAM</b>	30ML 9
<b>SOUTHERN COMFORT</b>	11

# CLASSIC COCKTAILS

👍 = RECOMMENDED

	GLASS
<b>TEQUILA SUNRISE</b> TEQUILA, ORANGE JUICE, GRENADINE	19
<b>MARGARITA</b> TEQUILA, TRIPLE SEC, LEMON JUICE	19
<b>SEX ON THE BEACH</b> VODKA, PEACH SCHNAPPS, RASPBERRY LIQUEUR, PINEAPPLE JUICE, ORANGE JUICE, CRANBERRY JUICE	19
<b>SUMMER ROMANCE</b> VODKA, RUM, MIDORI, LEMONADE, GRENADINE	19
<b>MAI TAI</b> RUM - CAPTAIN MORGAN, ORANGE CURACAO, ORANGE JUICE, PINEAPPLE JUICE, GRENADINE	19
<b>MOJITO</b> BACARDI, LIME, MINT, SODA	20
<b>LONG ISLAND</b> VODKA, TEQUILA, GIN, RUM, TRIPLE SEC, COLA	22
<b>PINA COLADA</b> BACARDI, MALIBU, COCONUT MILK, PINEAPPLE JUICE, LIME JUICE	20
<b>NEGRONI</b> GIN, CAMPARI, VERMOUTH	20
<b>APEROL SPRITZ</b>	18
<b>CAMPARI SPRITZ</b>	18



# SIGNATURE MOCKTAILS

👍 = RECOMMENDED

MOCKTAILS	GLASS / JUG
<b>THAI MILK TEA</b> 👍	5 / 15
<b>LEMON ICED TEA</b>	5 / 15
<b>CRANBERRY PUNCH</b> CRANBERRY JUICE, GINGER ALE	8 / 18
<b>EMERALD PUNCH</b> GREEN CREAM SODA SYRUP, PINEAPPLE JUICE, ORANGE JUICE, APPLE JUICE	8 / 18
<b>KAMIKAZE TWIST</b> ORANGE JUICE, SODA, AROMATIC BITTER	9 / 20
<b>PINK LEMONADE</b> RED SALA SYRUP, LEMONADE, SODA	6 / 15
<b>LEMON LIME BITTER</b> LIME CORDIAL, LEMONADE, SODA, AROMATIC BITTER	6 / 15
<b>ITALIAN SODA</b> - Strawberry - Watermelon - Passion Fruit - Cream Soda	6 / 15



# COLD & HOT DRINKS

SOFT DRINK	GLASS / JUG
PEPSI	
PEPSI MAX	
LEMONADE	
SOLO	4 / 12
TONIC	
SODA	
GINGER ALE	

JUICE	GLASS
ORANGE JUICE	5
APPLE JUICE	5
PINEAPPLE JUICE	5
CRANBERRY JUICE	5
COCONUT JUICE	7

WATER	BOTTLE
S.PELLEGRINO SPARKLING MINERAL WATER 750ML ITALY	7
S.PELLEGRINO SPARKLING MINERAL WATER 250ML ITALY	4.5
VOSS STILL MINERAL WATER 800ML NORWAY	9



# SIGNATURE COCKTAILS

## BANGKOK BROTHERS' SIGNATURE COCKTAILS

<b>007</b> CUCUMBER, HENDRICK GIN, BROWN SUGAR, COINTREAU, SOUR MIX	20
<b>STRAWBERRY MOJITO</b> 👍 RUM, Strawberry, LIME JUICE, SODA	22
<b>LYCHEE CAPRIOSKA</b> 👍 VODKA, LYCHEE LIQUOR, LIME JUICE, LYCHEE JUICE, MINT	19
<b>KOH PHA NGAN</b> GIN, RUM, VODKA, TEQUILA, COINTERAU, LEMON JUICE, THAI TEA	20
<b>IN THE CLOUD</b> Vodka, Blue curacao, Cointreau, Orange Juice, Pineapple Juice, Sour mixed, Fairy Floss	22
<b>FULL MOON BUCKET</b> MOSCATO, BROWN SUGAR, MINTS, WHITE AND DARK RUM	29.9
<b>GOODBYE, SEE U LATER BUCKET</b> VODKA, RUM, REDBULL, LIME JUICE, SYRUP, SODA, LEMONADE, ORANGE JUICE	29.9
<b>CORONARITA</b> - RED - BLUE	39.9

## CHAMPAGNE COCKTAILS

<b>KIR ROYALE</b> CRÈME DE CASSIS, CHAMPAGNE	12
<b>MIMOSA</b> ORANGE JUICE, CHAMPAGNE	12
<b>PEACH BELLINI</b> PEACH SCHNAPPS, CHAMPAGNE	12



## WINE COCKTAIL

SANGRIA	GLASS
RED WINE, TRIPLE SEC, BRANDY, PINEAPPLE JUICE, ORANGE JUICE, APPLE JUICE, LEMONADE	10

➤ **LOOK CHIN PING** 🌶️  
(3 SKEWERS) (ลูกชิ้นปิ้ง)  
\$12.9

GRILLED PORK BALL WITH SPICY TAMARIND DIPPING.



◀ **CRAZY WINGS (5)**  
(ปีกไก่ทอด) \$12.9

FRIED MARINATED CHICKEN WINGS WITH SWEET CHILLI SAUCE.



⤴ **WINGS ZAP** 👍  
(ปีกไก่แซ่บ)  
\$12.9

FRIED MARINATED SPICY CHICKEN WING WITH SWEET CHILLI SAUCE

⤴ **FRIED MIXED SEAFOOD BALLS** 🌶️ \$13.9

(ลูกชิ้นทะเลรวม)

FRIED MIXED SEAFOOD BALL WITH THAI SPICY TAMARIND SAUCE



➤ **CRISPY ENOKI MUSHROOM** 🌶️  
(เห็ดเข็มทองทอด)  
\$12.9

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



✓ **FRIED CHICKEN WITH STICKY RICE**  
(ไก่ทอดข้าวเหนียว)  
\$22.9



➤ **FRIED PORK BELLY WITH STICKY RICE**  
(หมูทอดข้าวเหนียว)  
\$23.9



◀ **CHIPS** \$6.5  
(มันฝรั่งทอด)

**SPICY CHIPS** \$6.5  
(มันฝรั่งแซ่บ)

◀ **THAI E-SARN SAUSAGE (8)** 👍  
(ไส้กรอกอีสาน)  
\$15.9

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



⤴ **MOO TOD NAM PLA** 👍  
(หมูทอดน้ำปลา)  
\$20.9

FRIED MARINATED PORK BELLY AND CHILLI DIP.



⤴ **PRAWN CRACKER** \$6.5  
(ข้าวเกรียบกุ้ง)  
+ ADD CHILLI JAM DIPPING +\$1.5

# TOM < (SOUP)

✓ = VEGETARIAN
☯ = GLUTEN FREE
🥚 = EGG
👍 = RECOMMENDED  
🌿 = MILD
🌶️ = MEDIUM SPICY
🔥 = SPICY
🔥🔥 = VERY SPICY
🥜 = PEANUT

## < TOM SAAP SOFT BONE PORK

(ตั้งแซ่บกระดูกอ่อน) 🌶️  
\$23.9

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



## < TOM SAAP BEEF TENDON

(ตั้งแซ่บเอ็นแก้ว) 🌶️  
\$23.9

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

## ^ MAMA TOM YUM HOT POT

(ตั้งยำน้ำข้นทะเล) 👍 🌶️  
\$28.9

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

## < YENTAFO HOT POT \$28.9

(เย็นตาไฟหม้อไฟ)

THAI STREET PINK NOODLE SOUP (PORK BROTH) WITH FERMENTED RED BEAN CURD, PRAWN, SQUID, PORK TENDER, MIXED SEAFOOD BALLS, FRIED TOFU, WHITE FUNGUS, AND PORK BLOOD

# YUM < (SALAD)

## > 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



## > MOO TOD PLA RA

(หมูทอดปลาร้า)  
\$23.9

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



## > YUM HLAI BUA (ยำไหลบัวทะเล)

\$23.9

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



## > SPICY OYSTER SALAD

(ยำหอยนางรม) 🌶️ 👍  
\$25.9

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



## ^ GLASS NOODLE SALAD

(ยำวุ้นเส้นรวมมิตร) 🌶️ 🥜  
\$23.9

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



## ^ YUM MAMA SEAFOOD

(ยำมาแม่ทะเล) 🌶️ 🥜  
\$25.9

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



## < THAI CARPACCIO PRAWNS

(กุ้งแซ่บน้ำปลา) 🌶️  
\$23.9

RAW PRAWN SERVED WITH GARLIC, CABBAGE, MINT IN SPICY CHILLI LIME DRESSING.

PLEASE SELECT A CHOICE OF MEAT:

CHICKEN BREAST	\$20.9
SOUR PORK (หมูหม)	\$20.9
FRIED PORK (หมูทอด)	\$21.9
PORK BELLY (หมูกรอบ)	\$23.9
PRAWNS OR SEAFOOD	\$25.9

## KHAO & KUEY TEOW (NOODLE & RICE) (CONTAIN EGG)



### PAD THAI (ผัดไทย)

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



### PAD SEEIW (ผัดซีอิ้ว)

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

### GRAPRAO FRIED RICE (กระเพราข้าวคั่วลูกไก่/เผือก)

THAI BASIL FRIED RICE WITH CHICKEN OR BEEF MINCE, CHILLI AND GARLIC.



### THAI FRIED RICE (ข้าวผัด)

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



### SOUR PORK FRIED RICE (ข้าวผัดหมูหม)

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



## PAD (WOK STIR FRY)



### PAD GRAPRAO (กระเพราไก่/เผือก)

STIR FRIED MINCED CHICKEN OR BEEF, CHILLI AND GARLIC IN CHILLI BASIL SAUCE



### KA-NA MOO-KROB (คะน้าหมูกรอบ)

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

## SOMTUM (PAPAYA SALAD)

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🌿 = MILD
🌶️ = MEDIUM SPICY
🔥 = SPICY
🌶️🌶️ = VERY SPICY
🥜 = PEANUT

"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



### TUM SUA (ตำซั่ว) \$20.9

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

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

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

### ROTI WITH ICE CREAM (โรตีสราดนมกับไอศกรีม) \$13.9



### PANG PING \$12.9

(ขนมปังปิ้ง)  
- BUTTER CONDENSED MILK  
- PANDAN  
- THAI TEA

## DESSERT