



Can't Live
Without

- All Card Surcharge 1%
- Sunday Surcharge 15%
- Public holiday and New Year's 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



SATAY CHICKEN (6 SKEWERS)

\$10.9

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



SPRING ROLL (4) ✓ Ⓜ

\$10.9

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



KANOMJEEB (4)

\$11.9

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



✓ CURRY PUFF (4) ✓

\$10.9

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



WING ZAAB (4)

\$10.9

- SPICY & SOUR

FRIED MARINATED CHICKEN WINGS WITH SWEET CHILLI SAUCE.

> ENTRÉE



^ BAO BUN (3)

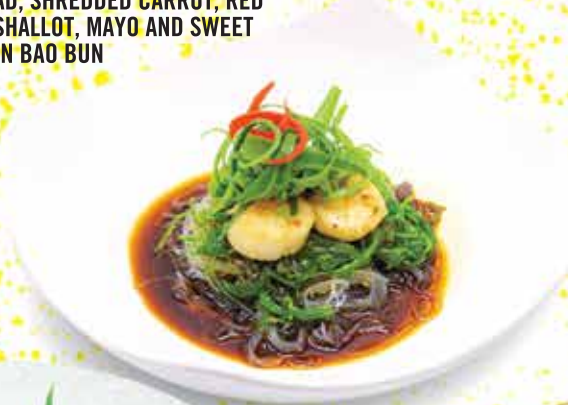
- SOFT SHELL CRAB \$15.9
- CRISPY CHICKEN \$13.9
- TOFU \$12.9

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) \$14.9

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



^ SCALLOP WATER FALL (3) 🌶️🍋 \$14.9

GRILLED SCALLOPS WITH CHILLI AND LIME DRESSING.



^ NET SPRING ROLL \$10.9

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



< MIXED HERBS SCALLOP (3) \$14.9


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**   **OR** **TOM YUM GAI**  
 (S)\$13.9 (L)\$21.9 (S)\$13.9 (L)\$21.9

PRAWNS OR CHICKEN BREAST SERVED IN SPICY-SOUR THAI SOUP
 FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL.

TOM KHA GAI
 (CHICKEN)  
 (S)\$13.9 (L)\$21.9

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

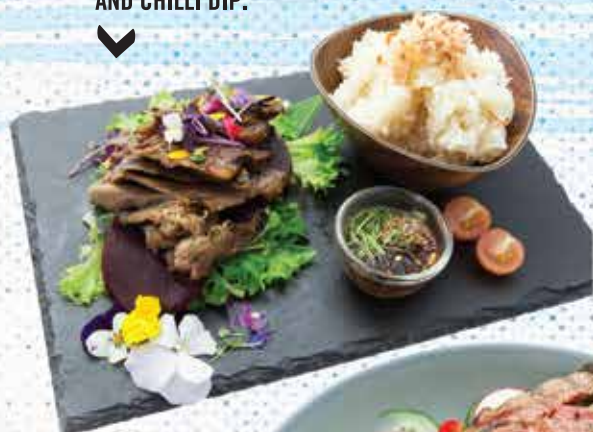
> **TOM YUM SEAFOOD**  
 (L) \$26.9

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

GRILL & FRY <

BBQ PORK WITH
STICKY RICE \$22.9

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



< **BBQ WAGYU**
BEEF WITH
STICKY RICE
\$28.9

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

> **WAGYU BEEF**
ON GRILL
\$28.9

MEDIUM GRILLED WAGYU
 BEEF SERVED WITH
 VEGETABLES AND CHILLI DIP.



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

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

> SALAD



< SOMTUM THAI 🌶️🌶️ \$18.9

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



^ SOMTUM W/ 🌶️🌶️ BBQ WAGYU BEEF \$28.9

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



^ SOMTUM PUNIM 🌶️🌶️ \$25.9

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.

▼ WAGYU BEEF 🌶️ THAI SALAD \$28.9

MEDIUM COOKED WAGYU BEEF TOSSED WITH MESCLUN 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.



STREET FOOD <

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



^
GRAPRAO GAI 
\$19.9

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



<
CRISPY CHICKEN AND CASHEW NUT  
\$19.9

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

>
CRISPY CHICKEN SWEET & SOUR SAUCE
\$19.9

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



<
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.



<
SEN MEE PAD GOONG
\$24.9

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



PLEASE SELECT A CHOICE OF MEAT :

VEGETABLE	\$18.9
TOFU	\$18.9
CHICKEN BREAST	\$18.9
SQUID	\$19.9
FISH FILLETS	\$20.9
ROASTED DUCK (N/A FOR CURRY)	\$24.9
PRAWNS OR SEAFOOD	\$24.9
WAGYU BEEF (180G MEDIUM COOKED)	\$28.9

> 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.



CHILLI BASIL SAUCE

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



GARLIC AND PEPPER SAUCE

STIR-FRIED GARLIC AND PEPPER SAUCE WITH MIXED VEGETABLES.



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



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.



MASSAMAN WAGYU BEEF (BEEF ONLY)

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



PORK BELLY LOVER <

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



< PRIG KHING MOO-KROB \$22.9

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

> PAK BOONG MOO GROB \$22.9

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



> KA-NA MOO-KROB \$22.9

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 \$22.9

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



NOODLES & RICE <


(CONTAIN EGG)

 = MILK

 = VEGETARIAN


 = GLUTEN FREE

 = EGG

 = PEANUT

 = MILD

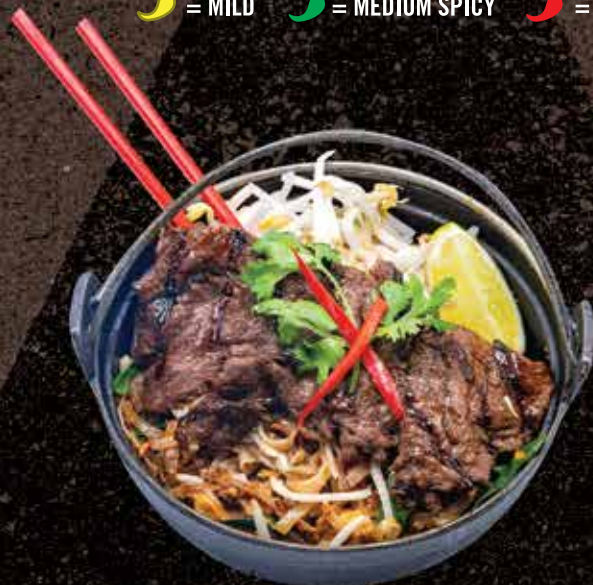
 = MEDIUM SPICY

 = SPICY

 = RECOMMENDED

PLEASE SELECT A CHOICE OF MEAT :

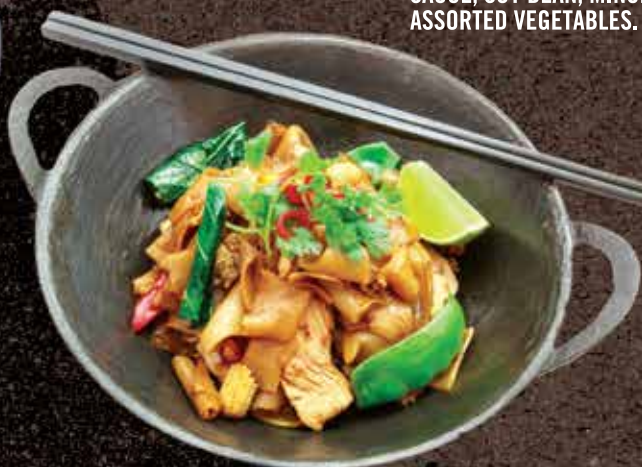
VEGETABLE	\$18.9
TOFU	\$18.9
CHICKEN BREAST	\$18.9
SQUID	\$19.9
FISH FILLETS	\$20.9
ROASTED DUCK	\$24.9
PRAWNS OR SEAFOOD	\$24.9
WAGYU BEEF (180G MEDIUM COOKED)	\$28.9



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.



NOODLES & RICE <

(CONTAIN EGG)

✓ = VEGETARIAN G = GLUTEN FREE E = EGG P = PEANUT
 M = MILD S = MEDIUM SPICY H = SPICY L = RECOMMENDED

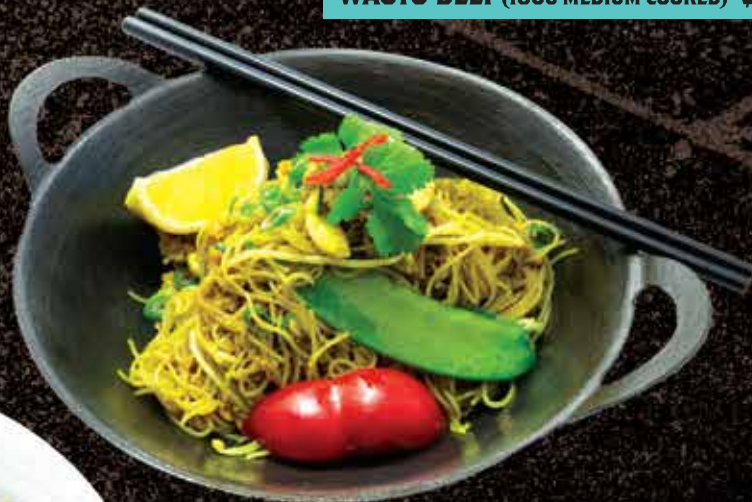
MILK

PLEASE SELECT A CHOICE OF MEAT :

VEGETABLE	\$18.9
TOFU	\$18.9
CHICKEN BREAST	\$18.9
SQUID	\$19.9
FISH FILLETS	\$20.9
ROASTED DUCK	\$24.9
PRAWNS OR SEAFOOD	\$24.9
WAGYU BEEF (180G MEDIUM COOKED)	\$28.9

> 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.



> VEGAN

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



GREEN GARDEN \$18.9

ALL GREEN VEGETABLES STIR FRY WITH VEGETARIAN AND SOY SAUCE



VEGAN SEEIW \$18.9

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



KA-NAA FIRE DANG \$16.9

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

GRA PRAO TOFU \$18.9

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 \$18.9

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



HEALTHY SHIITAKE MUSHROOM STIR-FRY \$23.9

SHIITAKE, SHIMEJI AND OYSTER MUSHROOM, TOFU, BOK CHOY, AND CAPSICUM STIR-FRIED WITH CASHEW NUTS AND A LIGHT SOY 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 \$23.9



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 \$34.9
 - GREEN CURRY \$34.9

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



MASSAMAN LAMB SHANK \$28.9



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



> SEAFOOD



STEAMED (WHOLE) BARRAMUNDI WITH CHILLI AND LIME 🌶️🍋
\$39.9

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



STEAMED (WHOLE) BARRAMUNDI WITH SOY AND GINGER 👍
\$39.9

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

FRIED (WHOLE) BARRAMUNDI WITH TAMARIND SAUCE 👍
\$39.9

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



FRIED (WHOLE) BARRAMUNDI WITH SWEET CHILLI SAUCE 👍
\$39.9

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



FRIED (WHOLE) BARRAMUNDI WITH MIXED HERBS 👍
\$39.9 🌶️🍋

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.



WHOLE BARRAMUNDI W/ GREEN APPLE
\$39.9

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



PLA SEAFOOD
\$26.9

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



CHILLI JAM PIPIS
\$29.9

STIR-FRIED PIPIS WITH CHILLI JAM SAUCE AND BASIL.



> LITTLE SIS & BRO'S MEAL

🥚 = EGG



^
LITTLE FRIED RICE
& KA-NOM-JEEB 🥚
\$11.9



^
LITTLE HOKKIEN
NOODLE W/
SPRING ROLL 🥚
\$11.9

> SIDE DISH <

STEAMED
JASMINE RICE
\$3.5

STEAMED RICE
WITH
PEANUT SAUCE
\$7.9

STICKY RICE
\$4.5

COCONUT
SAFFRON RICE
\$5.5

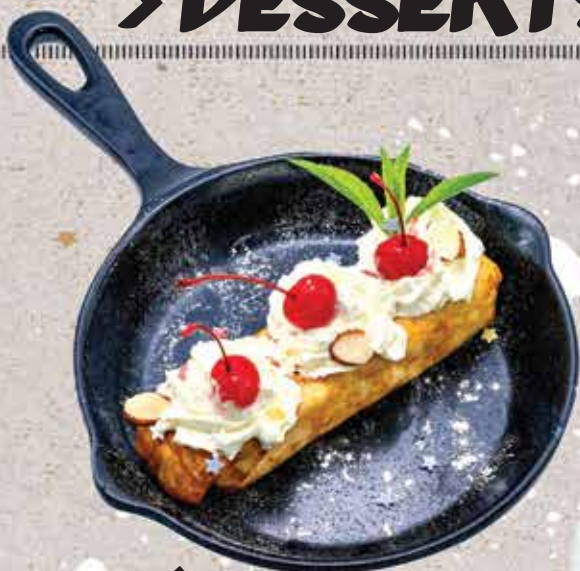
ROTI
\$3.5

CHIPS
\$5.5

PEANUT SAUCE
\$5

EGG FRIED RICE
\$11.9

> DESSERTS



^
FRIED ICE CREAM
\$12.9

>
COCONUT PANNA COTTA
\$12.9



<
BLACK STICKY RICE THAI CUSTARD
\$10.9



^
MANGO WITH COCONUT STICKY RICE
\$13.9 (SEASONAL)

>
BANANA ROTI
\$13.9



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
\$4.2



STRAWBERRY
\$4.2



CHOCOLATE
\$4.2

