

Thai Menu

Some of our Thai cuisine sauces are prepared in advance; therefore items marked with a 🌶️ symbol or without can be prepared to be spicier but **not less** spicy

🌶️ = mildly

🌶️🌶️ = medium

🌶️🌶️🌶️ = extra spicy

Dishes containing peanut and/or cashew nuts are marked with ***nut***

Nuts may be omitted or served on the side

V = Vegetarian dishes

All of our main courses will be served with fragrant steamed Jasmine rice

Appetizers

102. Ka Nom Pang Na Moo

Crisp deep-fried pork spread on a sliver of toast and served with chopped cucumber in a sweet vinegar

103. Goong Hom Pha 🌶️🌶️

Spicy tiger prawns delicately wrapped in rice paper, deep-fried and served with sesame soy sauce

Po Pia Tod

Prepared to your own choice of filling, the following is wrapped in rice paper, deep-fried and served with a sweet chili sauce:

106. Mince Pork

107. Chicken

108. Vegetables (V)

Thai Satay (nuts)

Your choice of the following skewered and marinated in coconut milk, turmeric, fragrant curry and served on slivers of toast with a delectable peanut sauce.

109. Chicken

Salads

203. Yum Nuer Yang 🌶️🌶️🌶️

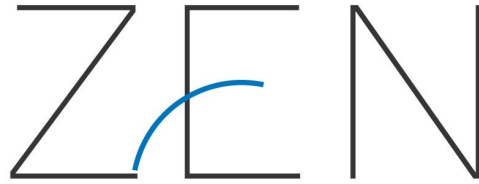
Spicy roasted beef sirloin with fresh onion slivers, mixed with Bird's Eye chili tossed in a lime dressing

204. Aroma Mussels 🌶️🌶️

Steamed fresh green mussels with kefie lime leaves, lemon grass, galangal, shallot and fresh basil with a lemon garlic dipping sauce

205. Moo Khum Waan 🌶️🌶️

“All the flavours of Thailand” grilled marinated pork, sliced and topped with fiery garlic dressing



MAIN COURSES

Traditional Curries

For the following curry dishes, we offer a choice of:

Chicken

Beef

Tofu

Prawns

602. Geang Phed 🌿🌿

Red curry cooked in coconut milk along with bamboo shoots and fresh assorted vegetables

603. Geang Kiew Waan 🌿🌿

Green curry cooked in coconut milk along with bamboo shoots and fresh assorted vegetables

604. Geang Panang (nuts) 🌿🌿

Panang curry cooked in coconut milk, served on a bed of fresh basil and sprinkled with lime leaves

605. Geang Ka Ri (nuts) 🌿🌿

Yellow curry cooked in coconut milk, bamboo shoots, fresh pineapple cubes and assorted vegetables

From The Wok

701. Thod Gratiem 🌿🌿🌿

Jumbo prawns with fresh hot pepper, chopped garlic and a flavored with our special sauce

702. Num Man Hoy

Beef tenderloin with fresh mushrooms and onions wok-fried in a delicious oyster sauce

703. Num Prick Pow 🌿🌿

Chicken wok-fried with assorted fresh vegetables and fragrant basil leaves in a mild sweet chili paste

704. Bai Graprow 🌿🌿🌿

A spicy mixture of prawns, scallops, squid and fish flavored with chili and garlic, topped with crispy basil leaves

705. Phad Khing

Delicious morsels of snapper delicately flavored with ginger, garlic and Shiitake mushrooms together in a mixture of fresh vegetables

ZEN

Chef's Special

706. Pla Nueng Manow 🌿🌿

Fish of the day fillet steamed and served on a bed of herbs topped with fresh lime juice and crushed fresh chili

709. Ped Op Yod Pak

Succulent boneless duckling served with fresh spring vegetables and tantalizing oriental styled gravy

710. Gai Him Mapan (nuts)

A famous dish of Thailand - stir-fried chicken with cashew nuts

711. Phad Pak Raum (V)

15 kinds of tropical vegetables wok-fried with light soy sauce, Shaoxin rice wine sprinkle with golden fried garlic

715. Pattaya Salmon

Grilled fillet of salmon with mild red curry sauce and a bouquet of spices