

** Sorry, No swapsies on our menu **
ENTREE

BANGKOK PLATTER FOR TWO THAI FISH CAKES, SATAY, CURRY PUFFS & SPRING ROLLS.	18.9
DIY DUCK PANCAKE ROASTED DUCK, FRESH VEGGIES, HOISIN & PLUM SAUCE.	21.9
VEGAN SPRING ROLLS SHITAKE MUSHROOMS, CABBAGE, VERMICELLI & CORIANDER.	10.9
LAMB CURRY PUFFS RENDANG CURRY SAUCE, LAMB SHANK, POTATO & PAPRIKA YOGHURT	12.9
DIM SIMS STEAMED WONTON W/ PORK & SHITAKE MUSHROOM.	12.9
SATAY GRILLED TURMERIC CHICKEN W/ PEANUT SAUCE.	13.9
THAI FISH CAKES HOUSE MADE W/ RED CURRY PASTE & KAFFIR LIME LEAVES.	13.9
CHILLI POPCORN CHICKEN CRUMBED W/ LAAB SPICES, LIME & MAYO.	12.9
SOFT SHELL CRAB BAO TWO SIGNATURE STEAM BUN TOPPED W/ APPLE & GINGER RELISH, CRISPY BASIL & JAPANESE MAYO.	13.9
GREEN PAPAYA SALAD W/ PEANUTS, TOMATO & LIME JUICE.	12.9

SOUPS

TOM YUM CHICKEN OR PRAWN W/ LEMONGRASS & MUSHROOM.	12.9 / 14.9
TOM KHA CHICKEN & COCONUT MILK W/ LEMONGRASS & MUSHROOM.	12.9

SALADS

YUM EGGPLANT GRILLED EGGPLANT, LEMONGRASS, FRESH HERBS, LIME & SWEET CHILLI JAM.	19.9
YUM CALAMARI GRILLED CALAMARI W/ LEMONGRASS, FRESH HERBS, RED ONION & LIME.	22.9
LAAB CHICKEN CHICKEN MINCE, LAAB SPICES, FRESH HERBS, RED ONION & LIME.	20.9

NOODLES & RICE

PAD THAI CHICKEN OR PRAWNS W/ RICE NOODLES, EGG, BEANSPOUTS & CRUSHED PEANUTS.	20.9/ 26.9
PAD SEE EW W/ CHICKEN, FLAT RICE NOODLES, EGG & KAILAN IN DARK SOY SAUCE & PEPPER.	19.9
HOKKIEN NOODLES EGG NOODLES W/ CHICKEN & VEGGIES.	19.9
FRIED RICE W/ CHICKEN, TOMATO & EGG.	16.9

CURRIES

RED CURRY W/ TOFU, CHICKEN, BEEF/PRAWNS, ROASTED PUMPKIN, CAPSICUM, BROCCOLI & THAI BASIL.	22.9/ 26.9
GREEN CURRY W/ TOFU, CHICKEN, BEEF/PRAWNS, GREEN PEPPER CORN, BAMBOO SHOOTS, CAPSICUM & THAI BASIL.	22.9/ 26.9
MASSAMAN CURRY SLOW COOKED BEEF CHEEK, KIPFLER POTATOES & PEANUT.	27.9
ISLAND DUCK CURRY ROASTED DUCK IN RED CURRY SAUCE, LYCHEE, SWEET PINEAPPLE & THAI BASIL.	26.9
PANANG KING PRAWN CURRY W/ PEANUT & KAFFIR LIME LEAVES.	27.9

WOKS

BASIL STIR FRY W/ TOFU, CHICKEN, BEEF/PRAWNS & MIXED VEGGIES.	20.9/ 26.9
CASHEW NUT STIR FRY W/ TOFU, CHICKEN, BEEF/PRAWNS & MIXED VEGGIES.	20.9/ 26.9
GINGER STIR FRY W/ TOFU, CHICKEN, BEEF/PRAWNS & MIXED VEGGIES.	20.9/ 26.9
OYSTER STIR FRY W/ TOFU, CHICKEN, BEEF/PRAWNS & MIXED VEGGIES.	20.9/ 26.9
GARLIC & PEPPER CHICKEN OR CRISPY SOFT SHELL CRAB IN GARLIC & PEPPER SAUCE ON BROCCOLI BED.	21.9/ 27.9
PAD NAM PRIKPOW MIXED SEAFOOD OR FISH FILLET IN SWEET BASIL SAUCE.	27.9
PAD PRIK KHING CRISPY SOFT SHELL CRAB OR FISH FILLET IN SWEET & SPICY CURRY SAUCE W/ VEGGIES.	27.9
PEANUT STIR FRY SEASONAL VEGGIES W/ CHICKEN & PEANUT SAUCE.	20.9
TAMARIND FISH CRISPY FISH FILLET TOPPED W/ TAMARIND SAUCE & FRIED GINGER.	27.9

SIDES

JASMINE RICE	3 p/p
TUMERIC COCO RICE	4.5 p/p
ROTI	2 pc 5.9

KIDS MENU

KIDS FRIED RICE W/ CHICKEN, EGG & TOMATO.	11.9
KIDS PEANUT STIR FRY SEASONAL VEGGIES & CHICKEN W/ PEANUT SAUCE.	11.9
KIDS HOKKIEN NOODLES W/ CHICKEN & EGG NOODLE.	11.9

** We do delivery & Functions **
BANQUETS (4 PEOPLE MINIMUM)

CHAING MAI SPRING ROLLS • CURRY PUFFS • SATAY CHICKEN • RED CHICKEN CURRY • MASSAMAN BEEF CURRY • VEGETARIAN HOKKIEN NOODLE • CASHEW NUT CHICKEN • STEAMED RICE	35 per person
PHUKET THAI FISH CAKES • DIM SIMS • SOFT SHELL CRAB BAO • PAD PRIK KHING CRAB • GREEN CHICKEN CURRY • MASSAMAN BEEF CURRY • PAD THAI CHICKEN • STEAMED RICE • COYO / MARS BAR ICE CREAM OR TEA	45 per person

DESSERT

BLACK STICKY RICE W/ COYO COCONUT ICE CREAM.	12.9
COYO COCO ICE CREAM SUGAR & PRESERVATIVE FREE.	5.5 extra scoops 4
DEEP FRIED ICE CREAM W/ CHOC OR CARAMEL TOPPING SAUCE.	12.9
MARS BAR CONE MARS ICE CREAM, WAFFLE CONE, NUTELLA & CHOC CRUMBS.	12.9

BEVERAGES

APPLE OR ORANGE JUICE	4
WHOLE FRESH COCONUT	7.5
COCONUT WATER	4
SOFT DRINKS	3.5
LEMON LIME BITTERS	4
GINGER BEER	4.5
SPARKLING MINERAL WATER 750ML	7.5
SPRING WATER 600ML	2.5
LEMON ICED TEA	4.5
GREEN OR JASMINE TEA	3
WINE B.Y.O	3 per person

 VEGETARIAN

 GLUTEN FREE

 DAIRY FREE

 VEGAN

 OPTION

** Our staff are more than happy to accommodate your dietary requirements - Please note that some menu items contain nuts, seeds and other aller-gens
Due to the nature of restaurant meal preparation and possible cross contamination we are unable to guarantee the absence of traces of such ingredients **

** ONE BILL PER TABLE / 15% surcharge on public holidays *
We accept Debit, Visa, & MasterCard*