

RESTAURANT MENU



APPETISER ankrisisenürebe

01.	Tod Mun Kung				
ทอดมันกุ้ง					

Handmade Prawn Cake
Donut Shape Spiced Prawn Cake
Served with Homemade Sweet Chili Sauce
\$13.90

02. Tod Mun Pla 🏡

Handmade Thai Fishcakes \$12.90

Thai Fish Cake on Lemograss Sticks Served with Homemade Sweet Chili Sauce

03. Gai Sa-Tay ไก่สะเต๊ะ

> Thai Style Grilled \$12.90 Chicken Skewers

Boneless Chicken Leg marinated with Thai Curry Powder & Herbs Served with Homemade Peanut Sauce

04. Moo Ping 🏡 🥥 หมูปั่ง

Thai Style Grilled \$12.90
Pork Skewers

Served with Tamarind Skewer Sauce

05. Popia J ปอเปียะเจ

Handmade Vegetarian \$10.90
Crispy Springroll

Served with Homemade Sweet Chili Sauce

06. Sa - Ku Sai Moo 🤪 สาคูไส้หมู

Handmade Tapioca Balls \$10.90
With Pork Fillings

Homemade Pork Fillings Wrapped with Sago Pearls

07. Pek Gaid Tod ปีกไก่ทอด

Fried Mid-Joint Chicken Wing \$12.90

Chef's Specialty Marinated Mid-Joints Served with Homemade Sweet Chili Sauce

08. Gai Hor Bai Toey ไก่ห่อใบเตย

Pandan Chicken \$12.90

Deep-Fried Chicken Wrapped in Pandan Leaf

09. Khong Tod Ruam 🤪 ของทอดรวม

Chef's Recommendation

Assorted Appetiser Platter \$21.90

Prawn Cake/ Fish Cake/ Spring Roll/ Tapioca Balls/ Mid-Joint Chicken, Served with Homemade Sweet Chili Sauce







Waiting Time

Served with Vegan Homemade

Sweet Chili Mayo Sauce





SALADS

14. Yum Mamuang Kung Yang 🛰 ยำมะม่วงกุ้งย่างกับข้าวพอง

Green Mango Salad With Grilled Prawns \$13.90

Topped with Puff Rice

15. Yum Som-O Salmon Yang 🍛 ยำส้มโอปลาแซลมอลย่าง

> **Pomelo Salad** \$15.90

Tossed With Grilled Salmon & Fresh Thai Herbs

16. Lab Moo Muang 💫 🌙 ลาบเหนือหมู

Northern Style Minced Pork Salad

Tossed With Diced Pig Intestines

17. Somtam Pla-Ra Gai Yo 🍛 ส้มตำปลาร้าไก่ยอ

E-San Style Green Papaya Salad Served With Sliced Homemade Chicken Sausage \$13.90

้ตัวเลือกมังสวิรัติ

18. Yum Mamuang Vegan 🥪 🐞 🍛 ยำมะม่วงวีแกน

Vegetarian Green Mango Salad A perfect combination of sour, salty, nutty & spicy \$11.90

19. Yum Som-O Gai Yang J 🎎 🤣 🚳 🕻

ยำส้มโอไก่ย่างเจ Vegan Pomelo Salad \$15.90

Served With Grilled Plant-Based Shandi Global Chicken Breast

20. Som Tum J 😿 🚳 🭛 ส้มตำวีแกน

Vegetarian Papaya Salad Tossed with Peanuts









\$11.90









SOUPS

21. Tom Yum Talay Num Kun 🛣 🌙 ต้มยำทะเลน้ำข้น

Tom Yum Seafood SoupAuthentic Hot & Sour Soup with Seafood Flavour

Served with Thai Herbs & Mushroom Choice of Clear or Creamy

22. Tom Klong Pla Ka-Phong ต้มโคล้งปลากะพง

Spicy Smoked Seabass Soup \$12.90 Hot & Sour Soup with Smoked Seabass

\$12.90

23. Tom Kha Gai ต้มข่าไก่

Coconut Tom Yum Soup

Authentic Hot & Sour Soup, Mixed with Coconut Cream Served with Chicken, Thai Herbs & Mushrooms

VEGAN OPTION ตัวเลือกมังสวิรัติ

24. Poa Teak Phak Ruam 🏗 🕢 🚳 🌙 โป๊ะแตกผักรวมเต้าหู้อ่อน **Vegetarian Clear Tom Yum Soup**

With Vegetable & Silken Tofu

25. Tom Kha Talay J 🥡 🚳 🍛 ต้มข่าทะเลเจ

Vegan Coconut Tom Yum Soup With Plant-Based HAPPIEE!™ Prawniee















CURRY ON แกงบน

26. Kaeng Kheaw Waan Gai 🐔 🕻 แกงเขียวหวานไก่ยอดมะพร้าว

Green Curry ChickenWith Thai Brinjal & Coconut Shoots

27. Kaeng Kua Kung 🥪 แกงคัวกุ้ง

> **Red Curry Prawns** \$15.90

\$14.90

With Grilled Mushroom & Acacia Pennata

28. Kaeng Leuang Pla Ka-Phong 🥥 แกงเหลืองปลากะพง

Southern Style Yellow Curry \$15.90

With Grilled Seabass & Colocasia

29. Kaeng Hung-Lay Moo Yang 🐔 🌙 แกงฮังเลหมูย่าง

With Grilled Pork Topped with Fresh Pickle

Northen Style Hanglay Curry \$15.90

30. Kaeng Massaman Neua แกงมัสมื่นเนื้อ

Thai Massaman Curry \$16.90 with Beef



ตัวเลือกมังสวิรัติ

31. Kaeng Kheaw Wann Gai J 🎎 🥡 🍛 or Vegetable แกงเขียวหวานไก่เจ

\$14.90 **Vegan Green Curry**

With Choice of Plant-Based Shandi Global Chicken or Vegetables

แกงคัวเจ **Vegan Acacia Red Curry** \$16.90

Choice of Plant-Based HAPPIEE!™ Prawniee or Vegetables



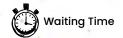
32. Kaeng Kua J 🍛















With Crabmeat

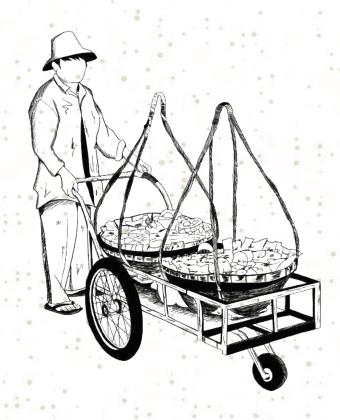
38. Khao Na Gai Priao Waan ข้าวหน้าไก่เปรื้ยวหวาน **Sweet & Sour**

Served With Jasmine White Rice Choice of Chicken or Fish

Glutinous Sticky Rice

Served in a bowl

33. Phad Kra-Prow/ Neua/ Gai/ Moo 🤪 ข้าวราดผัดกระเพราหมู/ไก่/เนื้อ	なり
Classic Stir-Fried	\$15.90
Thai Minced Basil	100
Choice Of Beef/ Chicken/ Pork	
34. Kaophad Nam Liap ข้าวผัดหนำเลี้ยบ	
Stir-Fried Olive Fried Rice With Homemade Sweet Chicken	\$13.90
with nomernade sweet Chicken	
35. Kaophad Sub-Pa-Rot 🎎	
ข้าวผัดสัปปะรด	410.00
Wok-Hei Pineapple Fried Rice With Seafood	\$13.90
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36. Kaophad Tom Yum 🔑 🌙	* 1
ข้าวผัดต้มยำ	414.00
Wok-Hei Tom Yum Fried Rice With Prawns	\$14.90
Marramo	
37. Kaophad Poo	
ข้าวผัดปู	410.00
Wok-Hei Crabmeat Fried Rice	\$13.90



VEGAN OPTIO ้วเลือกมังสวิรัติ

42. Phad Kra Pow Gai J / Tao Hoo 🎎 🕢 🚳 🌙 39. Kao Hom Mali หมูเจ/ไก่เจ/เต้าหู้ ข้าวหอมมะล **Vegan Classic Stir-Fried** \$1.50 Thai Jasmine White Rice Thai Minced Basil with OnlyEg Served in a bowl Choice of Plant-Based Shandi Global Minced Chicken or Basil Tofu 40. Kao Kong ข้าวกล้อง

\$13.90

43. Kaophad Nam Liap J 🥡 🚯 **Brown Rice** \$2.50 ข้าวผัดหนำเลี้ยบเจ Served in a bowl **Vegan Olive Fried Rice** \$13.90 with OnlyEg Served with Sweet Plant-Based 41. Kao Neaw ข้าวเหนียว Shandi Global Chicken \$2.50

> 44. Kaophad Sub-Pa-Rot J 🥪 🅻 ข้าวผัดสัปปะรดเจ \$13.90 Vegan Wok-Hei Pineapple Fried Rice with OnlyEg Served with Plant-Based HAPPIEE!™ Prawniee

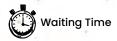












\$15.90



NOODLES ก๋วยเต๋ียว

45. Pad See-Ew Neua/ Gai/ Moo 🛣 ผัดซีอิ๋วเนื้อ/ไก่/หม

Stir-Fried Kway Teow \$14.90

with Black Soy Sauce Choice Of Beef/ Chicken/ Pork

46. Kung Ob Woon Sen 💝 🎎 กุ้งอบวุ้นเส้น

Claypot Vermicelli With Tiger Prawn & Bacon \$14.90

47. Kuaitiao Neua Wagyu Toon 🖨 ก๋วยเต๋ียวเนื้อวากิวตุ๋น

Slow-Cooked Beef Noodles Soup

With Braised Wagyu Oysterblade

48. Kway Teow Tom Yum 🥪 ก๋วยเต๋ียวต้มยำ

Tom Yum Noodles \$15.90 With Seafood

49. Phad Thai Gai/ Moo/ Kung Mae Num 🎎 🌙 ผัดไทยไก่/ หมู/ ผัดไทยกุ้งแม่น้ำ

Signature Phad Thai \$14.90 Choice of Chicken/ Pork/

River Prawn (Additional \$3.00)

EGAN OPTIO ตัวเลือกมังสวิรัติ

50. Pad See-Ew J 🏈 🚯 ผัดซีอิ๋วเจ

> \$14.90 **Vegan Stir-Fried Kway Teow** with OnlyEg & Black Soy Sauce With Plant-Based HAPPIEE!™ Squidee & Prawniee ,

Shandi Global Chicken Chunks or Vegetables

51. Phad Thai J 💝 🤣 🥌 🥣 ผัดไทยเจ

Vegan Phad Thai \$15.90 With OnlyEg & Vegetables

52. Kung Ob Woon Sen J 🤪 🎊 🕢 🚳 กุ้งอบวุ้นเส้นเจ

Vegan Claypot Vermicelli With Plant-Based HAPPIEE!™ Prawniee \$14.90

53. Phad Thai Beyond Sausage 🕡 🍛

Rad Sauce Kaeng Ped ผัดไทยไส้กรอกเจราดซอสแกงเผ็ด

Beyond Sausage Phad Thai \$16.90

With Thai Red Curry

















54. Moo Sam Chan Tod Krob 🤪 🎊 🌙 หมูสามช้นทอดกรอบคัวพริกเกลือ

Deep-Fried Crispy Pork Belly With Chili Garlic & Salt Seasoning \$16.90

55. Sun Kho Moo Dum Yang 📿 🎎 สันคอหมดำย่าง

Charcoal Grilled Iberico \$17.90 **Pork Collar**

With Jaew Sauce

56. Gai Yang Samoon Prai 🐔 ไก่ย่าง

> **Grilled Chicken Marinate** Half: \$18.00 Whole:\$26.00 With Spice & Thai Herbs

57. Neua Pad Prik Tai Dum เนื้อผัดพริกไทยดำ

Stir-Fried Black Pepper Beef \$16.90

With Capsicum

58. Khong Yang Ruam ของย่างรวม

> \$33.90 **Mixed Grilled Platter**

Grilled Chicken, Prawns, Iberico Pork, Squid

SEAFOOL อาหารทะเล์

59. Pla Muek Yang ปลาหมึกย่าง

Grilled Squid (Whole)
With Seafood Sauce \$14.90

60. Pla Muek Nung Manow 🜙 ปลาหมึกนึ่งมะนาว

Steam Squid (Whole) \$14.90

With Chili & Lime Dressing

61. Pla Ka-Phong Nung Manow 🏗 🖰 🌙 ปลากะพงนึงมะนาว

Steamed Seabass (Whole) \$32.90

With Chili & Lime Dressing

62. Pla Ka-Phong Tod Yum Mamuang/ Sauce Preaw Wann/ Rad Prik ปลากะพงทอดยำมะม่วง/ซอสเปรี้ยวหวาน/ราดพริก

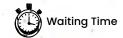
Deep-Fried Seabass (Whole) \$32.90

Choice of Mango Salad Sauce Sweet & Sour Sauce/ Sambal Sauce

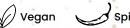














OMELETTE ไข่เจียว

63. Kai Jieow Poo 🤪 ไข่เจียวป

\$15.90 **Crabmeat Omelette**

With Sriracha Sauce

64. Kai Jieow Kung ไข่เจียวกุ้ง

> **Shrimp Omelette** \$14.90

With Sriracha Sauce

65. Kai Jieow Moo Sub ไข่เจียวหมูสับ

Minced Pork Omelette \$12.90

With Sriracha Sauce

66. Kai Jieow ไข่เจียว

Classic Thai Omelette \$10.90

With Sriracha Sauce



VEGETABLE

67. Pad Ka-Na Hed/ Moo Krob/ Pla Kem ผัดคะน้าเห็ดโคน/หมูกรอบ/ปลาเค็ม

Stir-Fried Kailan \$13.90

Choice of Mushroom or Pork/Salted Fish (additional \$1.00)

68. Pad Phak Bung Fai Deang 📿 🌙 ผัดผักบ้งไฟแดง

Classic Stir-Fried Morning Glory

With Chili Garlic & Salted Yellow Bean

69. Pad Kra Chet Fai Deang Moo Krob ผัดกระเฉดไฟแดงหมูกรอบ

Stir-Fried Mimosa \$13.90

Choice of Garlic Chili or

Roast Pork (additional \$1.00)

70. Jian Toa Hoo 🌙 เจียนเต้าหู้

Stir-Fried Mixed Mushroom \$12.90

With Tofu













SOUFFLE PANCAKE gudaiuwuian

01. **Mix Berry Soufflé** with Citrus Mix Berry Compote

\$16.90

02. **Thai Milk Tea Soufflé** with Thai Milk Tea Pudding

\$16.90

03. Mango Sticky Rice Soufflé 😈

\$16.90

with Mango & Pomelo

WAFFLE onwida

04. **Crispy Vanilla Waffle** with Mango, Raspberry Sauce & Coconut Ice Cream

\$15.90

05. Crispy Chocolate Waffle with Coconut Chantilly, Cherry Compote & Chocolate Ice Cream

\$15.90



Waiting time of 20-25 minutes required for dessert preparation.

A longer time maybe required during peak hours.

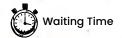














SIGNATURE THAI DESSERTS

ขนมไทยซิกเนเจอร์

06. Kao-Neaw-Mamuang ข้าวเหนียวมะม่วง

Mango Sticky Rice \$9.90

Sliced Mango with Sticky Rice & Coconut Milk

07. Kluay Tod กล้วยทอด

Banana Tempura \$10.90

With Hot Caramel Sauce & Served with a Scoop of Coconut Ice-Cream

08. Thapthim Krop ทับทิมกรอบ

Red Ruby \$9.90

Served with a Scoop of Coconut Ice-Cream

09. Kanom Kho Krathi Sod ขนมโคกะทิสด

Coconut Dumplings \$9.90

Served in Sweet Coconut Milk



SIGNATURE CAKES LANDE

10.	Caramel Coffee Cake Served with a Scoop of Vanilla Ice-Cream	\$9.90	13. Thai Milk Tea Cheesecake Served with a Scoop of Vanilla Ice-Cream \$9.90
11.	Nutella Oreo Cheesecake Served with a Scoop of Vanilla Ice-Cream	\$9.90	14. Banana Chocolate Mousse Cake Served with a Scoop of Vanilla Ice-Cream. \$9.90
12.	Lychee & Rose Yogurt Cake	\$9.90	

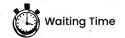
















15. Thai Milk Tea

() \$5.90

EGAN OPTIONS ตัวเลือกมังสวิรัติ

ชานมไทย Brewed Black Tea Topped with Evaporated Milk

18. Vegan Thai Milk Tea 🥪

16. Thai Green Milk Tea ชาเขียวไทย

Brewed Green Thai Tea

Topped with Evaporated Milk

◉ \$5.90

17. Salted Caramel Thai Milk Tea (1) \$6.90

19. Vegan Thai Green Milk Tea 🕢 🕕 \$6.90

Served with Oat Milk

ชาเขียวนมวีแกน Served with Almond Milk

ชานมวีแกนไทย

Brewed Black Tea Topped with Evaporated Milk & Salted Caramel



Nutri-Grade is based on default preparation (before addition of ice).

THAI SPECIALITY TEA ชาไทยสูตรพิเศษ

20. Classic Lemongrass Tea (1) Hot: \$4.90

Served with Lemongrass

Iced: \$4.90

21. Rose Lemongrass Tea

(E) Hot: \$6.90 Iced: \$6.90

Served with Lemongrass

22. Thai Lemon Tea

13 Hot: \$5.90

Lemon Tea with a Wedge of Lime

Iced: \$5.90

23. Lemongrass Cooler

Hot: \$6.90

With lemongrass & Cut Fruits

Iced: \$6.90

24. Sour Plum with Soda

9 Iced: \$5.90

With Sour plums & Soda

Nutri-Grade is based on hot version using default preparation (before addition of ice).



Popular



(NO Sugar Added



GIFEL TEA กิฟเฟลที

25. Jasmine Green Tea

With a Jasmine Tea & Green Tea Blend

Assistance | Assis

26. Chamomile Citron Tea

With Chamomile, Hibiscus, & Peppermint

Hot: \$5.90

27. Ginger Lemongrass Tea

With Ginger & Lemongrass

△ Hot:\$5.90

28. Earl Grey Tea

Black Tea blend with Oil of Bergamot.

Hot: \$5.90

29. Moroccan Mint Tea

Gunpowder Tea with Spearmint or Peppermint Hot: \$5.90



Nutri-Grade is based on hot version using A B C D default preparation.

FRUIT TEAS ชาผลไม้

30. Mango Passionfruit Tea

Mango with a Blend of Passionfruit

10 Hot: \$6.90 Iced: \$6.90

31. Lychee Mint Fruit Tea

Lychee with Spearmint or Peppermint

Hot: \$6.90 Iced: \$6.90

32. Ginger Lemongrass Peach Tea

Blend of Ginger, Lemongrass & Peach Tea

1 Hot: \$6.90 Iced:\$6.90

33. Green Apple Rose Fruit Tea

Rich of Fruit Taste, Sweet & Sour

Iced:\$6.90

34. Roselle Passionfruit Tea Made with Roselle Flower Sepal

D

§
Iced: \$6.90



Nutri-Grade is based on hot version using A B C D default preparation (before addition of ice).









SMOOTHIES สมูทตื้

35. Berry Delight

D \$7.90

Strawberry Smoothie with Sweet Strawberry Cubes & Vanilla Ice-Cream

36. Mango Tango

1 \$7.90

Mango Smoothie with Sliced Mango & Vanilla Ice-Cream

37. Coco-Nuts for You

Blended Coconut Smoothie With Vanilla Ice-Cream



Nutri-Grade is based on default preparation (before addition of ice).

FRUIT JUICE น้ำผลไม้

38. Lime Juice

9\$5.90

39. Apple Juice

() \$5.90

40. Orange Juice

41. Watermelon Juice

Made from Fresh Watermelon

9\$5.90

42. Fresh Thai Coconut

3 \$6.90

Made from Fresh Coconut

Nutri-Grade is based on default preparation (before addition of ice).









Additional \$1.00 for decaf

43. Fresh Brewed Coffee

△ Hot: \$3.90

Freshly Brewed

44. Cappucino Freshly Brewed

📵 Hot: \$4.90

45. Latte

⊕ Hot: \$4.90

Freshly Brewed

Iced: \$4.90

46. Mocha Mint Latte

10 Iced: \$6.90

Freshly Brewed

47. Coconut Cinnamon Latte 🕦 🕾 Hot: \$6.90

Freshly Brewed

48. Thai Milk Coffee

♠ Hot: \$4.90

Brewed Thai Coffee With Choice of Milk or No Milk Iced: \$4.90



Nutri-Grade is based on hot version using A B D default preparation (before addition of ice).

OTHER BEVERAGES

เครื่องดื่มอื่นๆ

49. Pepsi

\$4.90

50. Pepsi Black

35 \$4.90

51. **7-UP**

35 \$4.90

52. Water 4 U

(E) \$ 1.50

53. Filtered Water

Per pax: \$ 1.00

Free Flow



Nutri-Grade is based on default preparation (before addition of ice).

ALCOHOL BEVERAGES

เครื่องดื่มแอลกอฮอล์

Bottled

54. Singha Beer \$10.90

55. Tiger Beer \$10.90

56. Heineken Beer \$10.90

57. House White Wine \$40.00

\$40.00 58. House Red Wine



Chef's Recommendation





No Sugar Added