



NOODLE



SMALL PLATES

MooPing with Sticky Rice (3 pcs)

Grilled Pork Jowl, Nahm Jim Jeaw, Sticky Rice
炙烤猪颈肉配糯米饭

Grilled Chicken Satay (4 pcs)

Peanut Sauce, Pickles
沙爹鸡肉串

Spanner Crab Mieng Kum (4 pcs)

Crispy Green Rice, Caramelised Fish Sauce, Betel Leaves, Peanut, Coconut Flakes, Lime
贵妃蟹肉檳榔叶包

Spicy Deep Fried Seasonal Mushroom (VE) 🌶️🌶️

Crispy Herbs, Peanut, Sweet Chilli
香辣炸豆腐蘑菇

Charcoal Grilled Southern Calamari

Nahm Jim Seafood
炭燒南澳鮮魷

SOUP

Tom Yum Goong Nam Khon 🌶️🌶️

Tiger Prawns, Lemongrass, Galangal, Lime Leaf, Chilli, Sawtooth Coriander
虎虾冬阴汤

Tom Saab 🌶️🌶️

Soft Bone Pork, Roasted Rice, Lime, Lemongrass, Galangal, Sawtooth Coriander
酸辣蘑菇猪骨湯

SALAD

Green Papaya Salad 🌶️🌶️

Snake Bean, Tomato, Garlic, Chilli, Fish Sauce
青木瓜沙拉

Yum Woon Sen 🌶️🌶️

Glass Noodle Salad, Prawn, Chicken Mince, Tomato, Thai Celery, Coriander, Mint
鮮蝦雞肉粉丝沙拉

Nahm Tok Wagyu 🌶️🌶️

Grilled Beef Tri-tip, Roasted Rice, Mint, Kaffir Lime Leaves, Onion, Sawtooth Coriander
柠檬叶香米和牛沙拉

MAIN

17 Pad Thai 🌶️🌶️

Thin Rice Noodle, Beansprout, Dried Shrimp, Garlic Chive, Tofu, Peanut, Egg
泰式炒河粉

18 with Tiger Prawn

配老虎虾

18 with Vegetable (V)

配时令蔬菜

Kana Moo Krob 🌶️🌶️

Crispy Pork Belly, Kailan, Soy Bean, Chilli, Garlic
脆皮烧肉炒芥兰

15 Chicken Pad See Ew

Flat Rice Noodle, Chicken Thigh, Kailan, Soy Bean, Egg
泰式鸡肉炒河粉

26 Spanner Crab Fried Rice

Garlic, Shallot, Coriander, Lime
贵妃蟹肉炒饭

Yum Barramundi 🌶️🌶️

Crispy Whole Barramundi, Lemongrass, Ginger, Onion, Kaffir Lime Leaves, Chilli
酥炸盲曹

Crispy Thai Eggplant 🌶️🌶️

Cashew Nut, Chilli Jam, Onion, Shallot, Dried Chilli
泰式香脆茄子

24 Beef Cheek Green Curry 🌶️🌶️

Slow Cooked Wagyu Beef, Chilli, Pea Eggplant, Krachai, Thai Basil
绿咖喱牛颊肉

Clam Yellow Curry 🌶️🌶️

Vongole, Yellow Curry, Betel leaves, Chilli, Thai Basil
蛤蜊黄咖喱

24 Massaman Lamb Shank 🌶️🌶️

Massaman Curry, Potato, Peanut, Fried Shallot
马沙文咖喱小羊腿

24 Vegetarian Panang Curry (VE) 🌶️🌶️

Eggplant, Green Vegetable, Bamboo, Tofu
咖喱蔬菜珍馐

26

SIDES

19 Pad Pak Boong (VE) 🌶️🌶️

Water Spinach, Soy Bean, Chilli, Garlic
辣炒蒜香空心菜

28 Ajard Pickles (VE)

泰式酸黄瓜

24 Sticky Rice (VE)

糯米饭

30 Jasmine Rice (VE)

絲苗白飯

DESSERTS

26 Khanom Mor Kaeng Thai Tea (V)

Baked Coconut Custard, Thai Tea Sauce, Vanilla Ice Cream
烤椰奶糕配泰茶酱与香草冰淇淋

45 Thai Longan Sago (VE)

Jackfruit, Salted Coconut Sauce, Kaffir Lime, Sorbet
菠萝蜜椰汁西米捞

25

30

32

32

25

🌶️🌶️ Mild 微辣 🌶️🌶️ Medium 中辣 🌶️🌶️🌶️ Spicy 辛辣

Spice level is adjustable upon request 菜式辣度可要求調節

(VE) Vegan, (V) Vegetarian

Should you have any special dietary requirements or allergies, please inform us 48 hours prior to your visit. We will endeavour to accommodate your dietary needs however, due to the potential of trace allergens, we cannot guarantee completely allergy-free dining experiences. Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.