

STARTERS

THAI PRAWN TEMPURA
with yoghurt-chilli- garlic sauce

FRIED SWEET CORN 
with sweet chilli mango sauce

CHICKEN WINGLETS 
with house barbecue sauce

SPICY SOYA SALAD 
with spring onions, chilli and sticky rice powder

THAI KENYAN GREENS SALAD 
with coconut-chilli-lime dressing

FRIED THAI RAVIOLI 
with vegetable and soya beans, tom yum

SEA FOOD CAKE SKEWER 
with pickled vegetables, cucumber and peanut dip

1350

GREEN PAPAYA SALAD 
with macadamia nuts in a lime-soy dressing

800

600

DUCK SPRING ROLLS
with plum sauce

850

950

CHICKEN SATAY 
with agar-agar

950

750

SOI SAMPLER 
chicken satay, duck spring roll, chicken winglets, green papaya salad

1550

850

FRIED CALAMARI
with fresh turmeric and coriander

1150

700

VEGETERIAN SPRING ROLLS 
with sweet chilli sauce

650

1050

THAI CHICKEN FRITTERS
with mint yoghurt chutney

850

SOUPS

TOM YUM 
with tiger prawns

980

TOM KHA CHICKEN 
with mushrooms, galangal and coconut

850

TOM KHA VEGETARIAN 
with mushrooms, galangal and coconut

650

KHO SOI SOUP 
with crispy egg noodle, chilli and coconut

700

VEGETARIAN TOM YUM  
with mushroom, tofu, baby corn and carrot

650

THAI PUMPKIN SOUP 
with coconut and basil

650

 Vegetarian  Gluten Free  Chef's Recommendation

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NOODLES & RICE

VEGETARIAN PAD THAI NOODLES

with tofu, baby corn, carrot, spring onion, and asparagus



1150

VEGETABLE FRIED RICE

with mixed vegetables



850

CHICKEN RICE NOODLES

with basil and chilli



1350

PAD THAI PRAWNS

with fried eggs and peanuts



2050

PRAWN WOK-FRIED RICE

with spring onions



1350

EGG FRIED RICE

with mixed vegetables



850

COCONUT FRIED RICE

with coconut milk, broccoli and ginger



950

CHICKEN FRIED RICE

with vegetables



1050

STIR-FRIES

WOK-FRIED BEEF

in oyster sauce



1450

WOK FRIED PORK FILLET

with eggplant, green beans, sweet basil and chilli



1450

STIR-FRIED FARMER'S MARKET VEGETABLES

with soy and crispy garlic



950

STIR FRIED PRAWNS

with sweet and sour sauce

2250

CHICKEN WITH CASHEW NUT

in a Thai chilli paste



1350

STIR-FRIED CALAMARI

with white onions and green pepper corn

1450

STIR-FRIED CHICKEN

with ginger, mushroom, spring onions and soy sauce

1350

STIR-FRIED CLAMS

with chilli paste and basil leaves

2250



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CURRIES

SLOW-COOKED BEEF SHORT RIBS  in an aromatic green curry	1500	CHICKEN ON THE BONE  in an aromatic Penang curry	1350
GREEN CURRY  with red snapper and calamari	1450	DUCK RED CURRY  with pineapple and cherry tomato	2050
VEGETARIAN GREEN CURRY   with vegetables and crispy onions	1100	CHICKEN BREAST in an aromatic green curry	1350
YELLOW CURRY   with tofu and vegetables	1100	SLOW-COOKED LAMB SHANK braised on the bone in massaman curry	2150
POTATO IN MASSAMAN CURRY  with fried onions	1100	PRAWN GREEN CURRY with egg plant and basil	2250

(All of our curries are served with steamed jasmine rice)

MAINS

STEAMED RED SNAPPER with Thai herbs, lemon and broccolini	1250	DEEP-FRIED TILAPIA FILLET with Thai herbs, green mango and cashew nut	1350
LAMB SHOULDER CHOPS with fried garlic and Thai salad	1550	TWICE BAKED DUCK BREAST  with sesame-soy glaze	1850
STEAMED TOFU  mushroom-vegetable relish and spring onions	1050	GRILLED SEAFOOD  in banana leaves with Thai herbs and chilli	2050

SIDES

WOK-FRIED POK CHOI   with fermented soy beans	450	SWEET POTATO WEDGES   spiced with dry Tom Yum and crispy lemongrass	450
CRISPY SUGAR SNAPS   	450	STEAMED JASMINE RICE   	450
STEAMED VEGETABLES   	450	GREEN BEANS   with garlic	450

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DESSERTS

TAPIOCA PUDDING



with pandan leaves and fresh coconut milk

650

THAI CUSTARD IN GREEN COCONUT

with yellow lentil dumpling

650

PASSION-FRUIT PANNA COTTA

with a papaya-mango marmalade and peppermint marshmallow

650

SLICED FRESH FRUITS



with lime sorbet

650

DOUBLE BAKED RICE PUDDING



in banana leaf with mango ice cream and coconut

650

DARK CHOCOLATE MOUSSE

with a hint of chilli and lemon grass cream

650



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