

# Chef's Recommendations

## ~ Entrees ~

**MINCED CRAB MEAT, CHICKEN IN BEAN CURD SKIN PARCELS (4 pcs) – 12.95**  
Golden Fried | Coriander | Garlic | Pepper | Water chestnut | Plum Sauce

**DEEP FRIED CALAMARI (PLA MUEK TOD) - 10.95**  
Crumbed Squid | Potato Strach | Wheat Flour | Salt and Pepper | Sweet & Sour Plum Sauce

**STEAMED MINCED CHICKEN IN RICE NOODLE PARCELS (4 pcs) - 12.95** 🍃  
Dried Shrimp | Bamboo Shoot | Black Mushrooms | Flat Rice Noodle | Homemade Soy-Spicy Sauce

**MIANG GOONG (4 pcs) - 13.95**  
Roasted Coconut | Prawns | Sweet Chilli Jam | Lemon | Cashew Nuts | Onion | Caviar | Served on a Betel Leaf

**SCALLOPS (4 pcs) - 13.9** 🍃🍃  
Steamed Scallops | Ginger | Shallots | Spicy Thai Sauce

**KATONG TONG (4 pcs) - 11.9**  
Crispy Golden Egg Pastry Tartlets | Minced Chicken & Prawn | Onion | Carrot | Green Peas | Herbs

**PAPAYA SALAD (SOM TUM) – 12.2** 🍃🍃  
Spicy Green Papaya Salad | Prawns | Fresh Tomatoes | Lemon Juice | Peanuts

**SPICY TOFU SALAD (Vegetarian) ~ (LARB TAO HOO) - 9.9** 🍃🍃  
Fried Tofu | Dried Chilli | Roasted Rice | Spanish Onions | Mint Leaves | Shallots | Lime Juice

**VEGETARIAN SPRING ROLLS (4 PCS) -10.95**  
Golden Fried | Mixed Vegetables | Vermicelli | Black Mushrooms | Sweet & Sour Sauce

## ~ Main Courses ~

**BARRAMUNDI CURRY (KAENG KUA PLA) - 23.9** 🍃🍃  
Barramundi fillet | (*Kaeng Kua curry paste Lemon grass, shallot, Garlic, spices, Galangal*)  
Coconut Milk | Kaffir Lime Leaves | Bettle Leaves | turmeric

**BANANA BLOSSOM SALAD (YUM HUA PLEE) – 23.95** 🍃  
Banana Blossom | Coconut Milk | Chilli Jam | Prawns | BBQ Chicken Breast | Crispy Onion | Chilli | Lime Juice | Peanut

**WHOLE KING PRAWN (PAD THAI) - 22.95**  
Traditional Thai Style | Whole King Prawn | Rice Noodles | Dried Shrimps | Egg | Bean Sprouts | Crushed Peanuts

**HERBAL PORK KNUCKLE ( KAR MOO TOD) - 17.95** 🍃🍃  
Deep Fried Herbal Pork Knuckle | Pickled Vegetables | Served with Green Chilli Sauce & Sweet Soy Sauce

**STEAMED FRESH WHOLE SNAPPER (PLA NUENG MA NOW) - 28.9** 🍃🍃  
~ Cooking time 15 to 20 minutes ~  
Fresh Steamed Whole Snapper | Lemongrass | Galangal | Kaffir Lime Leaves | Lemon | Chilli | Garlic Sauce

**CHILLI & HOT BASIL LEAVES BARRAMUNDI ~ (PAD BAI GRAPROW PLA) – 23.9** 🍃🍃  
Hot Combination | Chilli | Green Beans | Barramundi

**STEAMED FRESH WHOLE SNAPPER WITH SOY SAUCE – 28.9**  
~ Cooking time 15 to 20 minutes ~  
Fresh Steamed Whole Snapper | Soy Sauce | Shallots | Ginger

**THAI HERBAL BARRAMUNDI (PLA SAMOON PRAI) – 27.95** 🍃  
Crispy Fried Barramundi Fillets | Ginger | Lemon Grass | Fried Kaffir Lime Leaves | Spanish Onion | Fried Chilli | Lime Juice

**CHINESE BROCCOLI WITH CRISPY PORK ~ (PAD KANA MOO KROB) – 17.95**  
Chinese Broccoli | Crispy Pork | Yellow Bean Sauce | Fresh Chilli

**SEAFOOD STIR FRIED (PAD CHAA) – 23.9** 🍃🍃🍃  
Prawn cutlets | Squid | half shell Mussels | Green Pepper | Finger Root | Chilli | Kaffir Lime | Turmeric

**SOFT SHELL CRAB SALAD ~ (YAM POOH NIM) - 23.95** 🍃🍃  
Deep Fried Soft Shell Crab | Spanish Onion | Green Apple | Mint Leaves | Kaffir Lime Leaves | Cashew Nuts



Mild



Medium



Spicy

Please inform management of food-intolerance or allergies