

Main อาหารจานหลัก

Curries แกง

41. GAENG KIEW WAN (GREEN CURRY) 🌶️ - แกงเขียวหวาน
A CLASSIC THAI GREEN CURRY FEATURING THAI BASIL, RED CHILLIES, CRISP BELL PEPPER, THAI AUBERGINE, AND BAMBOO SHOOT.

CHICKEN	13.00
BEEF	14.00
PRAWNS	14.00
TOFU & MIXED VEGETABLES (V)	12.50

42. PANAENG 🌶️ - พะแนง

A RICH AND FLAVORFUL THAI DRIED CURRY WITH CREAMY TEXTURE AND AROMATIC BLEND OF SPICES WITH KAFFIR LIME LEAVES AND RED CHILLIES.

CHICKEN	13.00
SLOW-COOKED BEEF	14.00
PRAWNS	14.00
TOFU & MIXED VEGETABLES (V)	12.50

43. MASSAMAN CURRY (N) - แกงมัสมั่น

A FLAVORFUL AND AROMATIC THAI CURRY WITH A RICH AND CREAMY TEXTURE WITH POTATOES, CRISPY SHALLOTS AND NUTS.

CHICKEN	13.00
BEEF RIBS	19.50
LAMB SHANK	21.50
TOFU & MIXED VEGETABLES (V)	12.50

44. GAENG DAENG (RED CURRY) 🌶️ - แกงแดง

THAI RED CURRY WITH CHERRY TOMATO, PINEAPPLE, CRISPY BELL PEPPER, AND THAI BASIL, IMMERSSED IN A RICH AND AROMATIC RED CURRY.

DUCK	14.00
CHICKEN	13.00
PRAWN	14.00
TOFU & MIXED VEGETABLES (V)	12.50

45. CHU CHI PLA TOD 🌶️ - ชูชีปลาทอด

DEEP-FRIED WHOLE SEABASS TOPPED WITH DRIED AND SPICED LIME LEAVES CURRY.

Grills ปิ้งย่าง

46. CAI YANG - SOM TUM (SERVED WITH STICKY RICE)

- ไก่ย่างข้าวเหนียวส้มตำ

19.95

A PERFECT COMBINATION CHARGRILLED CHICKEN LEG, PAPAYA SALAD, AND STICKY RICE. THE TRADITIONAL WAY OF PERFECTLY COMBINED EATING FROM NORTHEASTERN THAILAND.

47. SIRLOIN STEAK YANG - เนื้อสันนอกย่าง

21.50

THAI-STYLED CHARGRILLED SIRLOIN MARINATED TO PERFECTION, PAIRED WITH A SPICY AND TANGY SAUCE.

48. KOR MOO YANG - คอหมูย่าง

14.00

HARCRILLED PORK NECK MARINATED IN A BLEND OF AROMATIC SPICES, COCONUT MILK, WITH A HINT OF SWEETNESS, PAIRED WITH SPICY AND TANGY SAUCE.

Wok/Stir Fries ผัด

49. TAMARIND DUCK (N) - ออเบ็ดทอดซอสมะขาม

16.50

DUCK BREAST GLAZED WITH A TANGY TAMARIND SAUCE WITH PINAPPLE AND BROCCOLI BASE. THIS DISH DELIVERS A PERFECT BALANCE OF SWEET AND SAVOURY NOTES, TOPPED WITH CRISPY SHALLOTS, DRIED CHILLI, AND CASHEW NUTS.

50. PAD KRA-PAO 🌶️ - ผัดกระเพรา

A SPICY & FRAGRANT DISH WOK-TOSSED WITH THAI HOLLY BASIL, FINE BEANS, ONIONS, AND CHILLIE IN A SAVOURY SAUCE.

PORK BELLY	14.00
MINCED CHICKEN	13.00
MINCED BEEF	14.50
PRAWNS	14.50
TOFU & MIXED VEGETABLES (V)	12.50

51. CHICKEN WITH CASHEW NUTS (N) - ไก่ผัดเม็ดมะม่วง

13.00

WOK-TOSSED CRISPY CHICKEN BREAST WITH ROASTED CASHEWS, CRISP BELL PEPPER, CARROTS, ONION, MUSHROOMS, DRIED CHILLI.

52. PAD NAM MUN HOI - ผัดน้ำมันหอย

A CLASSIC WOK-TOSSED OYSTER SAUCE DISH WITH MUSHROOM, SPRING ONIONS, AND CARROTS.

BEEF	14.00
PRAWNS	14.00
TOFU & MIXED VEGETABLES (V)	12.50

53. PAD KRA-TIUM PRIK THAI - ผัดกระเทียมพริกไทย

AN AROMATIC WOK FRIED GARLIC AND GROUND PEPPER DISH.

CRISPY CHICKEN	13.50
CHICKEN	13.00
PORK	13.00
PRAWNS	14.00

54. SEA BASS PAD OHA (FILLETED) 🌶️🌶️ - ปลากระพงผัดน้ำ

17.50

DEEP FRIED SEA BASS FILLET, WOK TOSSED WITH AROMATIC KRACHAI, CHILLI, KAFFIR LIME LEAVES, THAI BASILS, PEPPER SEEDS, CRISP BELL PEPPER, YOUNG CORN, AND ONION.

55. SEA BASS RAD PRIK (FILLETED) 🌶️ - ปลากระพงราดพริก

17.50

A FLAVORFUL AND SPICY DISH FEATURING DEEP-FRIED SEA BASS FILLET SMOTHERED IN A VIBRANT CHILI-BASED SAUCE.

56. SEAFOOD PAD NAM PRIK PAO - ทะเลผัดน้ำพริกเผา

18.50

STIR-FRIED SEAFOOD WITH THAI CHILLI PASTE, RED CHILLIES, SPRING ONION, CRISP BELL PEPPER ONION, AND THAI BASIL.

Side Dishes

Rice - ข้าว

57. JASMINE RICE - ข้าวหอมมะลิ	3.00
58. STICKY RICE - ข้าวเหนียว	3.50
59. COCONUT RICE - ข้าวกะทิ	4.00
60. EGG FRIED RICE - ข้าวผัดไข่	4.00

Vegetables - ผัก

61. STIR-FRIED BOK CHOI (V)	
- ผัดผักน่อง	4.00
62. STIR-FRIED BROCCOLI (V)	
- ผัดบล็อกโคลี่	4.00
63. STIR-FRIED MORNING GLORY	
- ผัดผักบุ้งไฟแดง	4.00

Set Menu อาหารชุด

PIN TOW SET อาหารชุดปิ่นโต (MINIMUM 2 PERSONS)
3 COURSES FOR 29.50 PER PERSON

NUA PLATTER (N) - อาหารเรียกน้ำย่อยรวม
DUCK SPRING ROLLS, CHICKEN SATAY, STEAMED THAI DIM SUM, AND CHARGRILLED PORK SKEWERS. SERVED WITH A VARIETY OF DIPS.

SEA BASS PAD OHA (FILLETED) 🌶️ - ปลากระพงผัดน้ำ
DEEP FRIED SEA BASS FILLET, WOK TOSSED WITH AROMATIC KRACHAI, CHILLI, KAFFIR LIME LEAVES, THAI BASILS, PEPPER SEEDS, CRISP BELL PEPPER, AND ONION.

CAI PAD MED MA MAUNG (N) - ไก่ผัดเม็ดมะม่วง
A DELIGHTFUL MEDLEY OF CRISPY CHICKEN BREAST, ROASTED CASHEWS, CRISP BELL PEPPER, CARROTS, ONION, BROCCOLI, DRIED CHILLI, AND SPRING ONION, WOK-TOSSED IN A THAI CHILLI PASTE AND SAVOURY SAUCE.

BEEF THAI GREEN CURRY 🌶️ - แกงเขียวหวานเนื้อ
A CLASSIC THAI GREEN CURRY FEATURING BEEF, THAI BASIL, CRISP BELL PEPPER, THAI AUBERGINE, AND BAMBOO SHOOT, TOPPED WITH RED CHILLI.

KAO HOM MALI (JASMINE RICE) - ข้าวหอมมะลิ

BANANA FLITTER - กลัวยทอดไอศกรีม

NUA SET อาหารชุดนิวส์
3 COURSES FOR 32.50 PER PERSON
(MINIMUM 2 PERSONS)

NUA PLATTER (N) - อาหารเรียกน้ำย่อยรวม
DUCK SPRING ROLLS, CHICKEN SATAY, STEAMED THAI DIM SUM, AND CHARGRILLED PORK SKEWERS. SERVED WITH A VARIETY OF DIPS.

BEEF RIBS MASSAMAN CURRY (N) 🌶️ - มีสมันเนื้อซี่โครง
BRAISED BEEF RIBS IN A FLAVORFUL AND AROMATIC THAI CURRY WITH A RICH AND CREAMY TEXTURE.
PRAWN PAD KRA PA 🌶️ - ผัดกระเพรากุ้ง
A SPICY & FRAGRANT DISH, FEATURING WITH KING PRAWNS, WOK-TOSSED WITH BASIL, GARLIC, ONION, AND CHILLI IN A SAVOURY SAUCE.
CRISPY CHICKEN PAD KRA-TIUM PRIK THAI
- ผัดกระเทียมพริกไทยไก่กรอบ
AN AROMATIC CRISPY CHICKEN DISH TOSSED WITH CRISP BELL PEPPER, ONION, SPRING ONION, GARLIC AND GROUND BLACK PEPPER.
KAO HOM MALI (JASMINE RICE) - ข้าวหอมมะลิ

MANGO STICKY RICE ICE CREAM - ข้าวเหนียวมะม่วงไอศกรีม
WARM, CREAMY, STICKY RICE WITH COCONUT MILK, TOPPED WITH RIPE MANGO AND REFRESHING COCONUT ICE CREAM.

eat Nua

THAI RESTAURANT

Thai Street Food

One Dish Street Food Wonder

1. BOAT NOODLES (KUA TIAO RUEA) - ก๋วยเตี๋ยวเรือ

A BOLD AND AROMATIC THAI RICE NOODLE SOUP ORIGINALLY SERVED FROM BOATS ALONG BANGKOK'S CANALS. RICH IN FLAVOR. CHOICE OF

STEWED PORK	12.95
STEWED BEEF	13.95

2. KUA TIAO TOM YUM MOO NOODLES (N) 🌶️

12.95

- ก๋วยเตี๋ยวต้มยำหมูสับโบราณ

A SPICY AND TANGY THAI NOODLE SOUP FEATURING RICE NOODLES IN A RICH SPICY BROTH MADE WITH CHILI, LIME JUICE, FISH SAUCE, AND CRUSHED PEANUTS. TOPPED WITH TENDER MINCED PORK, SOFT-BOILED EGG, BEAN SPROUTS, AND FRESH HERBS.

3. YEN TA FO NOODLES 🌶️ - เย็นตาโฟ

13.50

A BOLD HO FUN THAI NOODLE SOUP WITH A SIGNATURE PINK BROTH MADE FROM FERMENTED RED BEAN CURD. COMBINING A PERFECT BALANCE OF SWEET, SOUR, AND SAVORY FLAVORS, TOPPED WITH AN ASSORTMENT OF FISH BALLS, KING PRAWN, SQUID, FRIED TOFU, MORNING GLORY, AND CRISPY WONTONS.

4. MAMA TOM YUM MOR FA 🌶️🌶️ (SERVED FOR 2)

23.95

- มาม่าต้มยำทะเลหม้อไฟ

SQUID, KING PRAWNS, MINCED PORK, AND EGG YOLK. A FIERY AND FLAVORFUL THAI NOODLE SOUP HOT POT, A RICH AND AROMATIC BLEND OF LEMONGRASS, KAFFIR LIME LEAVES, GALANGAL, CHILI PASTE, AND LIME JUICE.

5. KHAO SOI 🌶️ - ข้าวซอย

NORTHERN THAI SPECIAL BOWL OF RICH AND AROMATIC COCONUT CURRY WITH EGG NOODLES, TOPPED WITH RED ONION, AND PICKLED SOUR MUSTARD.

CHICKEN LEG	16.50
SLOW-COOKED BEEF	15.00

N - CONTAIN NUTS V - VEGETARIAN A DISCRETIONARY SERVICE CHARGE OF 9.5% IS ADDED TO EACH BILL

6. PAD THAI (N) - ผัดไทย

STIR-FRIED SEN JAN RICE NOODLES, FEATURING THE PERFECT FUSION OF SWEET, SOUR, AND SAVOURY NOTES, TOSSED WITH DRIED SHRIMP, TOFU, EGGS, BEAN SPROUTS, SPRING ONION, AND PEANUTS.

CRISPY CHICKEN	13.50
CHICKEN	13.00
PRAWNS	14.50
TOFU & MIXED VEGETABLES (V)	12.50

7. PAD KEE MAO - ผัดซีอิ้ว

FLAT RICE NOODLES, WOK-TOSSED WITH A FLAVORFUL BLEND OF BASIL, BAMBOO SHOOT, RED CHILLIES, ONION, BABY CORN, FINE BEANS, AND CHILLI.

CRISPY CHICKEN	13.50
CHICKEN	13.00
PORK	13.00
BEEF	14.50
PRAWNS	14.50
TOFU & MIXED VEGETABLES (V)	12.50

8. PAD SEE EW - ผัดซีอิ้ว

WOK FRIED FLAT RICE NOODLES WITH GREEN VEGETABLES, BROCCOLI, CARROT, AND EGGS, IN SAVOURY SAUCE.

CRISPY CHICKEN	13.50
CHICKEN	13.00
PORK	13.00
BEEF	14.50
PRAWNS	14.50
TOFU & MIXED VEGETABLES (V)	12.50

Rice ข้าวผัด ข้าวภาคจานเดียว

9. HAINANESE CHICKEN RICE - ข้าวมันไก่

FRAGRANT JASMINE RICE COOKED IN RICH CHICKEN BROTH, SERVED WITH A LIGHT CLEAR SOUP, AND A BOLD DIPPING SAUCE, CHOICE OF

TENDER POACHED CHICKEN	14.00
CRISPY CHICKEN	14.95

10. KHAO KHA MOO PA-LO - ข้าวขาหมู

BRAISED PORK HOCK IN SOYA SAUCE WITH PICKLED SOUR MUSTARD ON STEAMED JASMINE RICE.

13.50

11. KHAO RAD KRA-PAO GAI (WITH FRIED EGG) - ข้าวราดกระเพราไก่ไข่ดาว

A SPICY & FRAGRANT MINCED CHICKEN DISH WOK-TOSSED WITH THAI HOLLY BASIL, FINE BEANS, ONIONS, AND CHILLIE IN A SAVOURY SAUCE ON STEAMED JASMINE RICE, TOPPED WITH FRIED EGG.

14.50

12. KAO PAD - ข้าวผัด

STIR-FRIED JASMINE RICE WITH SPRING ONION, ONION, CHERRY TOMATO, AND EGG.

CHICKEN	13.00
PORK	13.00
PRAWNS	14.50
TOFU & MIXED VEGETABLES (V)	12.50

13. KAO PAD SAPPAROD (N) - ข้าวผัดสับปะรด

SWEET AND SAVOURY FRAGRANT PINEAPPLE STIR-FRIED JASMINE RICE WITH CHICKEN, CASHEW NUTS CRISP BELL PEPPER, ONION, EGG, TOPPED WITH SPRING ONION, AND CORIANDER.

14.00

Starters อาหารเรียกน้ำย่อย

14. MOO PING - หมูปิ้ง

THAI-STYLE CHARGRILLED PORK SKEWERS MARINATED IN A BLEND OF AROMATIC SPICES, COCONUT MILK, WITH A HINT OF SWEETNESS, PAIRED WITH SPICY AND TANGY SAUCE.

6.95

15. CHICKEN SATAY (N) - ไก่สะเต๊ะ

TENDER CHARGRILLED CHICKEN SKEWERS MARINATED IN A BLEND OF AROMATIC SPICES, SERVED WITH OUR SIGNATURE PEANUT DIPPING SAUCE.

6.95

16. DUCK SPRING ROLLS - เปาะเปี๊ยะเต้า

A DELIGHTFUL AND SAVORY APPETISER THAT COMBINES THE RICH FLAVORS OF TENDER DUCK MEAT WITH VEGETABLES, AND AROMATIC HERBS.

7.25

17. TOD MUN PLA (THAI FISH CAKE) (N) - ทอดมันปลา

THAI FISH CAKE, SERVED WITH SWEET CHILLI DIP.

7.50

18. SAI KROK E-SARN - ไส้กรอกอีสาน

NORTHEASTERN-THAI STREET FOOD SAUSAGE WITH GROUND PORK MIXED WITH GARLIC, CILANTRO, AND RICE.

7.50

19. SAI OUA - ไส้อั่ว

NORTHERN THAI SAUSAGE WITH ITS AROMATIC AND SPICY PROFILE, FEATURING A VARIETY OF HERBS AND SPICES THAT CONTRIBUTE TO ITS DISTINCTIVE TASTE.

8.50

20. TEMPURA - กุ้งชุบแป้งทอด

SUCCULENT PRAWNS COATED IN A LIGHT AND CRISPY TEMPURA BATTER AND BREADCRUMBS, DEEP-FRIED TO GOLDEN PERFECTION.

7.95

21. KA NOM JEEB (STEAMED THAI DIM SUM) - ขนมหีบ

A CLASSIC THAI STEAMED DIM SUM, FEATURING A FILLING OF PORK AND PRAWN INFUSED WITH AROMATIC THAI FLAVOUR.

6.95

22. GAI TOD HAT YAI - ไก่ทอดหาดใหญ่

DEEP-FRIED CHICKEN LEG WITH AUTHENTIC THAI FLAVOURS, TOPPED WITH CRISPY FRIED SHALLOTS, CAPTURING DISTINCT FEATURE FROM SOUTHERN THAILAND - HAT YAI.

7.50

23. LAAB CRISPY CALAMARI - ปลาหมึกทอดคั่ว

NORTHEASTERN THAI TWIST OF CRISPY CALAMARI, GARNISHED WITH CHILLI AND CORIANDER.

7.50

24. PRAWN CRACKERS - ข้าวเกรียบกุ้ง

A CRUNCHY SNACK IN MILD-SPICED FLAVORS - LIGHT, AIRY, AND CRISPY.

4.00

25. NUA PLATTER (N) (MINIMUM 2 PERSONS)

- อาหารเรียกน้ำย่อยรวม (PER PERSON)

DUCK SPRING ROLLS, CHICKEN SATAY, STEAMED THAI DIM SUM, AND CHARGRILLED PORK SKEWERS. SERVED WITH A VARIETY OF DIPS.

9.00

26. TOD MUN KAO POD (V) (N) - ทอดมันข้าวโพด

THAI-INSPIRED FRITTERS WITH A PERFECT BLEND OF SWEETCORN AND THE AROMATIC RED CURRY PASTE SERVED WITH A ZESTY SWEET CHILLI DIPPING SAUCE.

6.50

27. CRISPY DUMPLING (V) - กุ้งทอง

DELICATELY WRAPPED AND FRIED PARCELS OF A FLAVORFUL BLEND OF SWEETCORN, CARROTS, PEAS, CORIANDER, AND ONION, MIXED WITH CURRY POWDER, SERVED WITH A SWEET CHILLI DIPPING SAUCE.

6.50

28. CRISPY TOFU (V) (N) - เต้าหู้ทอด

GOLDEN CUBES OF TOFU, DEEP-FRIED TO PERFECTION, SERVED WITH A PAIRING OF PEANUT SAUCE AND TANGY PLUM SAUCE.

6.50

29. VEGETABLE SPRING ROLLS (V) - เปาะเปี๊ยะผัก

A DELIGHTFUL AND SAVORY APPETISER THAT COMBINES THE RICH FLAVORS VEGETABLES, AND AROMATIC HERBS.

6.50

30. VEGETABLE TEMPURA (V) - เต้าหู้ทอด

BATTERED AND DEEP-MIXED VEGETABLES, SERVED WITH A SWEET CHILLI DIPPING SAUCE.

6.50

Soups ซุป

31. TOM YUM - ต้มยำ

CLASSIC THAI HOT AND SOUR SOUP WITH A BLEND OF LEMONGRASS, GALANGAL, KAFFIR LIME LEAVES, CHILLI, CHERRY TOMATOES, AND MUSHROOMS.

CHICKEN	6.95
PRAWNS	7.95
MUSHROOM (V)	6.50

32. TOM KHA - ต้มข่า

THAI COCONUT SOUP INFUSED WITH GALANGAL, LEMONGRASS, AND KAFFIR LIME LEAVES WITH MUSHROOMS.

CHICKEN	6.95
PRAWNS	7.95
MUSHROOM (V)	6.50

33. TOM SAAB NEUA - ต้มแซบเนื้อสุ้น

E-SARN SLOW COOKED BEEF HOT SOUP INFUSED WITH GALANGAL, LEMONGRASS, CHERRY TOMATO, AND KAFFIR LIME LEAVE.

7.95

Thai Salads ยำแซ่บ

34. LAAB GAI - ลาบไก่

MINCED CHICKEN SALAD BURSTING WITH ZESTY LIME, AROMATIC HERBS, SPRING ONION, RED ONION, AND MINT LEAVES, WITH A KICK OF CHILI.

12.50

35. NAM TOK SIRLOIN - น้ำตกเนื้อสันนอกย่าง

CHARGRILLED SIRLOIN E-SARN STYLED SALAD BURSTING WITH ZESTY LIME, AROMATIC HERBS, SPRING ONION, RED ONION, MINT LEAVES, WITH A KICK OF DRIED CHILI.

18.50

36. NAM TOK KHO MOO YANG - น้ำตกคอหมูย่าง

CHARGRILLED PORK NECK SALAD BURSTING WITH ZESTY LIME, AROMATIC HERBS, SPRING ONION, RED ONION, MINT LEAVES, WITH A KICK OF CHILI.

15.50

37. YUM NEUA YANG SIRLOIN - ยำเนื้อสันนอกย่าง

CHARGRILLED SIRLOIN THAI SALAD BURSTING WITH ZESTY LIME, AROMATIC HERBS, SPRING ONION, RED ONION, CUCUMBER, TOMATOES, WITH A KICK OF FRESH CHILI.

18.50

38. GOONG CHAE NAM PLA - กุ้งแช่น้ำปลา

KING PRAWN SASHIMI TOPPED WITH SPICY LIME SAUCE.

12.95

39. LABB PLA TOD - ลาบปลาทอด

DEEP-FRIED WHOLE SEABASS TOPPED WITH SPICED LEMON DRESSING AND THAI HERBS.

19.95

40. SOM TUM (N) - ส้มตำ

A REFRESHING AND VIBRANT THAI DISH THAT COMBINES THE CRISPNESS OF GREEN PAPAYA AND DRIED SHRIMP WITH A SWEET, SOUR, SALTY, AND SPICY DRESSING.

10.50

THAI ส้มตำไทย

RAW PRAWN ส้มตำกุ้งสด

FERMENTED FISH SAUCE ส้มตำปลา

10.50

14.50

13.50