

## Special Thai Local Dishes

### ครัวพื้นบ้าน

#### 01 Sai Grog E-sarn

7.50

ไส้กรอกอีสาน

Northeastern Thai street food sausage with ground pork mixed with garlic, cilantro, and rice.

#### 02 Sai Oua 🌶️

8.50

ไส้ฮั่ว

Northern Thai sausage with its aromatic and spicy profile, featuring a variety of herbs and spices that contribute to its distinctive taste.

#### 03 Goong Chae Nam Pla

12.95

กุ้งแช่น้ำปลา 🌶️🌶️🌶️

King prawn sashimi topped with spicy lime sauce.

#### 04 Koy Moo Yang

14.50

คอหมูย่าง

Chargrilled pork neck marinated in a blend of aromatic spices, coconut milk, with a hint of sweetness, paired with spicy and tangy sauce.

#### 05 Kha Moo Pa-Lo

15.00

ขาหมูพะโล้

Braised pork hock in soya sauce with pickled sour mustard.

#### 06 Labb Pla Tod 🌶️🌶️

24.95

ลาบปลาทอด

Deep-fried whole Seabass topped with spiced lemon dressing and Thai herbs.

#### 07 Choo Chee Pla Tod 🌶️

24.95

ฉู่ฉี่ปลาทอด

Deep-fried whole Seabass topped with dried and spiced lime leaves curry.



03

eat Nua

02

07

11



## Starters อาหารเรียกน้ำย่อย

### 08 Moo Ping - หมูปิ้ง 7.50

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.

### 09 Chicken Satay (N) 7.50 ไก่สะเต๊ะ

Tender chargrilled chicken skewers marinated in a blend of aromatic spices, served with our signature peanut dipping sauce.

### 10 Duck Spring Rolls 7.50 เปาะเปี๊ยะปัก

A delightful and savory appetiser that combines the rich flavors of tender duck meat with vegetables and aromatic herbs.

### 11 Gogong Hom Pa 8.50 กุ้งคอป่า

Deep-fried prawns wrapped in rice paper.

10



08







## Starters อาหารเรียกน้ำย่อย

### 12 Ka Nom Jeeb 7.50

(Steamed Thai Dim Sum) - ขนมน้จืด

A classic Thai steamed dim sum, featuring a filling of pork and prawn infused with aromatic Thai flavour.

### 13 Gai Tod Hat Yai 7.50

ไก่ทอดหาดใหญ่

Deep-fried chicken leg with authentic Thai flavours, topped with crispy fried shallots, capturing distinct feature from Southern Thailand - Hat Yai.

### 14 Laab Crispy Calamari 8.50

ปลาหมึกทอดคั่วลาว

Northeastern Thai twist of crispy calamari, garnished with chilli and coriander.

### 15 Prawn Crackers 3.75

ข้าวเกรียบกุ้ง

A crunchy snack in mild-spiced flavors - light, airy, and crispy.



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### 16 Tod Mun Kao Pod (V, N) 6.75

Thai-inspired fritters with a perfect blend of sweetcorn and the aromatic red curry paste served with Sweet chilli peanut sauce.

### 17 Crispy Dumpling (V) 7.25

Deep fried parcels of a flavorful blend of sweetcorn, carrots, peas, coriander, and onion, mixed with curry powder, served with a sweet chilli dipping sauce.

### 18 Crispy Tofu (V, N) 6.75

Golden cubes of tofu, deep-fried to perfection, served with Sweet chilli peanut sauce.

### 19 Vegetable Spring Rolls (V) 6.75

A delightful and savory appetiser that combines the rich flavors vegetables, and aromatic herbs.

### 20 Vegetable Tempura (V) 6.75

Battered and deep-fried mixed vegetables served with a sweet chilli dipping sauce.

### 21 Nua Platter 9.00

Minimum 2 people

(Per Person)

อาหารเรียกน้ำย่อยรวม

Duck Spring Rolls, Chicken Satay, Steamed Thai Dim Sum, and Chargrilled Pork Skewers. Served with a variety of dips.

## Soups ซุป

### 22 Tom Yum - ต้มยำ 🌶️

Classic Thai hot and sour soup with a blend of lemongrass, galangal, kaffir lime leaves, chilli, cherry tomatoes, and mushrooms.

<b>Chicken</b>	<b>7.00</b>
<b>Prawns</b>	<b>8.25</b>
<b>Mushroom (V)</b>	<b>6.95</b>

### 23 Tom Kha - ต้มข่า

Thai hot and sour coconut soup.

<b>Chicken</b>	<b>7.00</b>
<b>Mushroom (V)</b>	<b>6.95</b>

## E-Sarn Salads ยำแซ่บอีสาน อาหาร

### 24 Laab Gai 🌶️

ลาบไก่

12.50

Minced chicken salad bursting with zesty lime, aromatic herbs, spring onion, red onion, and mint leaves, with a kick of chili.

### 26 Nam Tok Kho Moo Yang 🌶️

น้ำตกคอหมูย่าง

16.50

Chargrilled pork neck salad bursting with zesty lime, aromatic herbs, spring onion, red onion, mint leaves, with a kick of chili.

### 25 Nam Tok Sirloin 🌶️

น้ำตกเนื้อสันนอกย่าง

22.50

Chargrilled sirloin salad bursting with zesty lime, aromatic herbs, spring onion, red onion, mint leaves, with a kick of chili.

### 27 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.

<b>Thai 🌶️</b>	<b>10.50</b>
<b>Fermented Fish Sauce 🌶️🌶️</b>	<b>13.95</b>
<b>Grilled Pork Neck 🌶️</b>	<b>14.95</b>
<b>Prawns 🌶️</b>	<b>15.95</b>





## Main อาหารจานหลัก Curries แกง

### 28 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 13.50 / Beef 14.50 / Prawns 15.50**  
**Tofu and Vegetables (V) 13.50**

### 29 Panaeng 🌶️ - พาแนง

A rich and flavorful Thai dried curry with creamy texture and aromatic blend of spices with kaffir lime leaves and red chillies.

**Chicken 14.50 / Prawns 16.00**  
**Slow-Cooked Beef 15.50**  
**Tofu and Vegetables (V) 13.50**

### 30 Massaman Curry (N) - แกงมัสมั่น

A flavorful and aromatic Thai curry with a rich and creamy texture with potatoes, crispy shallots and nuts.

**Chicken 14.50 / Beef Ribs 22.50**  
**Lamb Shank 22.50**

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## Main อาหารจานหลัก

### Curries แกง

#### 31 Duck Red Curry 🌶️ - แกงแดงอู๋

15.50

Succulent roasted duck, cherry tomato, pineapple, crispy bell pepper, and Thai basil, immersed in a rich and aromatic red curry.





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## Grills ปิ้งย่าง

### 32 Gai Yang - Som Tum

(Served with Sticky Rice) - ไก่ย่างข้าวเหนียวส้มตำ 21.95

A perfect combination chargrilled chicken leg, papaya salad, and sticky rice. The traditional way of perfectly combined eating from Northeastern Thailand.

### 33 Sirloin Steak Yang - เนื้อสันนอกย่าง 19.50

Thai-styled chargrilled sirloin marinated to perfection, paired with a spicy and tangy sauce.

## Wok/Stir Fries ผัด

### 34 Tamarind Duck (N)

อกเป็ดทอดซอสมะขาม 17.50

Duck breast glazed with a tangy tamarind sauce with pineapple and broccoli base. This dish delivers a perfect balance of sweet and savoury notes, topped with crispy shallots, dried chilli, and cashew nuts.

### 35 Pad Ga-Prao 🌶️ - ผัดกระเพรา

A spicy & fragrant dish wok-tossed with Thai holly basil, fine beans, onions, and chillie in a savoury sauce.

Pork Belly 14.50 / Chicken 13.50 / Beef 14.50

Prawns 15.00 / Tofu and Vegetables (V) 13.50

### 36 Chicken with Cashew Nuts (N)

ไก่ผัดเม็ดมะม่วง 14.00

Wok-tossed crispy chicken breast with roasted cashews, crisp bell pepper, carrots, onion,

### 37 Pad Nam Mun Hoi – ผัดน้ำมันหอย

A classic wok-tossed oyster sauce dish with mushroom, spring onions, and carrots.

Beef 14.50 / Prawns 15.00

Tofu and Vegetables (V) 13.50

### 38 Pad Kra-Tium Prik Thai

ผัดกระเทียมพริกไทย

An aromatic wok fried garlic and ground pepper dish.

Crispy Chicken 14.50 / Chicken 14.50

Prawns 15.00 / Tofu and Vegetables (V) 13.50



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## Wok/Stir Fries

### 39 Sea Bass Pad Cha (Filletted) 🌶️🌶️ ปลากระพงผัดฉา 18.50

Deep fried sea bass fillet, wok tossed with aromatic krachai, chilli, kaffir lime leaves, Thai basil, pepper seeds, crisp bell pepper, young corn, and onion.

### 40 Sea Bass Rad Prik (Filletted) 🌶️ ปลากระพงราดพริก 18.50

A flavorful and spicy dish featuring deep-fried sea bass fillet smothered in a vibrant chili-based sauce.

### 41 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.

## Noddles ก๋วยเตี๋ยว

### 42 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.

<b>Crispy Chicken</b>	<b>14.00</b>
<b>Chicken</b>	<b>13.00</b>
<b>Prawns</b>	<b>14.50</b>
<b>River Prawns</b>	<b>21.95</b>
<b>Tofu and Vegetables (V)</b>	<b>12.95</b>





### 43 Pad Kee Mao 🌶️ - ผัดขี้เมา

Flat rice noodles, wok-tossed with a flavorful blend of basil, bamboo shoot, red chillies, onion, baby corn, fine beans, and chilli.

<b>Crispy Chicken</b>	<b>14.00</b>
<b>Chicken</b>	<b>13.00</b>
<b>Pork</b>	<b>13.00</b>
<b>Beef</b>	<b>14.50</b>
<b>Prawns</b>	<b>14.50</b>

### 44 Pad See Ew - ผัดซีอิ๊ว

Wok fried flat rice noodles with green vegetables, broccoli, carrot, and eggs, in savoury sauce.

<b>Crispy Chicken</b>	<b>14.00</b>
<b>Chicken</b>	<b>13.00</b>
<b>Pork</b>	<b>13.00</b>
<b>Beef</b>	<b>14.50</b>
<b>Prawns</b>	<b>14.50</b>
<b>Tofu and Vegetables (V)</b>	<b>12.95</b>



## Noddles ก๋วยเตี๋ยว

### 45 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 Drumsticks**  
**Slow-Cooked Beef**

**15.00**

**16.50**



## Starters อาหารเรียกน้ำย่อย

### Fried Rice ข้าวผัด

#### 46 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 and Vegetables (V)	12.95

#### 47 Kao Pad Sapparod (N) 14.00

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.

## Sides ข้าว เครื่องเคียง

48 Jasmine Rice - ข้าวหอมมะลิ	3.25
49 Sticky Rice - ข้าวเหนียว	3.95
50 Coconut rice - ข้าวกะทิ	3.95
51 Egg Fried Rice - ข้าวผัดไข่	3.95
52 Stir-Fried Bok Choi (V) – ผัดผักจ๊อย	6.95
53 Stir-Fried Broccoli (V) – ผัดบロッคโคลี่	5.95

### N – Contain nuts

 Mild  Medium spicy  Very spicy

A discretionary service charge of 12.5% is added to each bill.