

Main อาหารจานหลัก



Curries แกง

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

CHICKEN	14.50
BEEF	15.50
PRAWNS	15.95
TOFU & MIXED VEGETABLES (V)	13.95

39. 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 (GF)	14.95
SLOW-COOKED BEEF	16.25
PRAWNS (GF)	15.95
TOFU & MIXED VEGETABLES (GF) (V)	13.95

40. MASSAMAN CURRY (N) - แกงมัสมั่น

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

CHICKEN (GF)	14.95
BEEF RIBS	21.95
LAMB SHANK	22.95
TOFU & MIXED VEGETABLES (GF) (V)	13.95

41. GAENG PHED PED YANG (RED CURRY) 🌶️ - แกงเผ็ดเป็ดย่าง
ROAST DUCK BREAST THAI RED CURRY WITH CHERRY TOMATO, PINEAPPLE, CRISPY BELL PEPPER, AND THAI BASIL, IMMERSSED IN A RICH AND AROMATIC RED CURRY.

42. GAENG DAENG (RED CURRY) (GF) 🌶️ - แกงแดง
A CLASSIC THAI GREEN CURRY FEATURING THAI BASIL, RED CHILLIES, CRISP BELL PEPPER, THAI AUBERGINE, AND BAMBOO SHOOT.

CHICKEN	14.95
PRAWN	15.95
TOFU & MIXED VEGETABLES (V)	13.95

43. CHU CHI PLA TOD 🌶️ - ชูฉีปลาทอด
DEEP-FRIED WHOLE SEABASS TOPPED WITH DRIED AND SPICED LIME LEAVES CURRY.



Grills ปิ้งย่าง



44. 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.

45. SIRLOIN STEAK YANG - เนื้อสันนอกย่าง 22.95
THAI-STYLED CHARGRILLED SIRLOIN MARINATED TO PERFECTION. PAIRED WITH A SPICY AND TANGY SAUCE.

46. KOR MOO YANG - คอหมูย่าง 15.95
HARGRILLED 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



47. TAMARIND DUCK (N) - ออกเป็ดทอดซอสมะขาม 18.50
DUCK BREAST GLAZED WITH A TANGY TAMARIND SAUCE WITH PINAPPLE AND BLOCCOLI BASE. THIS DISH DELIVERS A PERFECT BALANCE OF SWEET AND SAVOURY NOTES. TOPPED WITH CRISPY SHALLOTS, DRIED CHILLI, AND CASHEW NUTS.

48. 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	15.95
MINCED CHICKEN	14.95
MINCED BEEF	15.50
PRAWNS	15.95
TOFU & MIXED VEGETABLES (V)	13.95

49. CHICKEN WITH CASHEW NUTS (N) - ไก่ผัดเม็ดมะม่วง 15.25
WOK-TOSSED CRISPY CHICKEN BREAST WITH ROASTED CASHEWS, CRISP BELL PEPPER, CARROTS, ONION, MUSHROOMS, DRIED CHILLI.

50. PAD NAM MUN HOI - ผัดน้ำมันหอย

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

BEEF	15.50
PRAWNS	15.75
TOFU & MIXED VEGETABLES (V)	13.95

51. PAD KRA-TIUM PRIK THAI - ผัดกระเทียมพริกไทย

AN AROMATIC WOK FRIED GARLIC AND GROUND PEPPER DISH.

CRISPY CHICKEN	15.25
CHICKEN	14.95
PORK	14.95
PRAWNS	15.75

52. SEA BASS PAD CHA (FILLETED) 🌶️🌶️ - ปลากระพงผัดน้ำ 18.50
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.

53. SEA BASS RAD PRIK (FILLETED) 🌶️ - ปลากระพงราดพริก 18.50
A FLAVORFUL AND SPICY DISH FEATURING DEEP-FRIED SEA BASS FILLET SMOTHERED IN A VIBRANT CHILI-BASED SAUCE.

Side Dishes

Rice & Noodles - ข้าว & ก๋วยเตี๋ยว

54. JASMINE RICE - ข้าวหอมมะลิ	3.50
55. STICKY RICE - ข้าวเหนียว	4.00
56. COCONUT RICE - ข้าวกะทิ	4.00
57. EGG FRIED RICE - ข้าวผัดไข่	4.00
58. PLAIN NOODLES - ก๋วยเตี๋ยวเปล่า	4.95

Vegetables - ผักผัก

59. STIR-FRIED BOK CHOI (V)	
- ผัดผักนอย	5.25
60. STIR-FRIED BLOCCOLI (V)	
- ผัดบล็อกโคลี	4.50
61. STIR-FRIED MORNING GLORY	
- ผัดผักบุ้งไฟแดง	5.95

Set Menu อาหารชุด

Pin Tow Set อาหารชุดปิ่นโต (Minimum 2 persons)
3 Courses for **29.50** per person

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

CRISPY CHICKEN	14.95
CHICKEN	14.25
PORK	14.25
BEEF	15.50
PRAWNS	15.75
TOFU & MIXED VEGETABLES (V)	13.95

7. PAD SEE EW - ผัดซีอิ้ว
WOK FRIED FLAT RICE NOODLES WITH GREEN VEGETABLES, BROCCOLI, CARROT, AND EGGS, IN SAVOURY SAUCE.

CRISPY CHICKEN	14.95
CHICKEN	14.25
PORK	14.25
BEEF	15.50
PRAWNS	15.75
TOFU & MIXED VEGETABLES (V)	13.95

Rice ข้าวผัด ข้าวราดจานเดียว

8. 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	15.00
CRISPY CHICKEN	15.95

9. KHAO KHA MOO PA-LO - ข้าวขาหมู
BRAISED PORK HOCK IN SOYA SAUCE WITH PICKLED SOUR MUSTARD OM STEAMED JASMINE RICE.

10. KHAO RAD KRA-PAO GAI (WITH FRIED EGG) 🌶️
- ข้าวราดกระเพราไข่ดาว 15.95
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.

11. KAO PAD - ข้าวผัด
STIR-FRIED JASMINE RICE WITH SPRING ONION, ONION, CHERRY TOMATO, AND EGG.

CHICKEN	14.25
PORK	14.25
PRAWNS	15.50
TOFU & MIXED VEGETABLES (V)	13.95

12. KAO PAD SAPPAROD (N) - ข้าวผัดสับปะรด 15.50
SWEET AND SAVOURY FRAGRANT PINEAPPLE STIR-FRIED JASMINE RICE WITH CHICKEN, CASHEW NUTS CRISP BELL PEPPER, ONION, EGG, TOPPED WITH SPRING ONION, AND CORIANDER.

Starters อาหารเรียกน้ำย่อย

13. MOO PING - หมูปิ้ง 7.45
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.

14. CHICKEN SATAY (GF) (N) - ไก่สะเต๊ะ 7.95
TENDER CHARGRILLED CHICKEN SKEWERS MARINATED IN A BLEND OF AROMATIC SPICES. SERVED WITH OUR SIGNATURE PEANUT DIPPING SAUCE.

15. DUCK SPRING ROLLS - เปาะเปี๊ยะเปิด 8.25
A DELIGHTFUL AND SAVORY APPETISER THAT COMBINES THE RICH FLAVORS OF TENDER DUCK MEAT WITH VEGETABLES, AND AROMATIC HERBS.

16. TOD MUN PLA (THAI FISH CAKE) (N) - ทอดมันปลา 8.50
THAI FISH CAKE SERVED WITH SWEET CHILLI DIP.

17. SAI KROK E-SARN - ไส้กรอกอีสาน 8.50
NORTHEASTERN THAI STREET FOOD SAUSAGE WITH GROUND PORK MIXED WITH GARLIC, CILANTRO, AND RICE.

18. SAI OUA 🌶️ - ไส้อั่ว 8.50
NORTHERN THAI SAUSAGE WITH ITS AROMATIC AND SPICY PROFILE. FEATURING A VARIETY OF HERBS AND SPICES THAT CONTRIBUTE TO ITS DISTINCTIVE TASTE.

19. PRAWN TEMPURA - กุ้งชุบแป้งทอด 8.50
SUGGULENT PRAWNS COATED IN A LIGHT AND CRISPY TEMPURA BATTER AND BREADCRUMBS. DEEP-FRIED TO GOLDEN PERFECTION.

20. KA NOM JEEB (STEAMED THAI DIM SUM) - ขนมหีบ 8.25
A CLASSIC THAI STEAMED DIM SUM. FEATURING A FILLING OF PORK AND PRAWN INFUSED WITH AROMATIC THAI FLAVOUR.

21. GAI TOD HAT YAI - ไก่ทอดหาดใหญ่ 8.25
DEEP-FRIED CHICKEN LEG WITH AUTHENTIC THAI FLAVOURS. TOPPED WITH CRISPY FRIED SHALLOTS, CAPTURING DISTINCT FEATURE FROM SOUTHERN THAILAND - HAT YAI.

22. LAAB CRISPY CALAMARI 🌶️ - ปลาหมึกทอดคั่วลาว 8.50
NORTHEASTERN THAI TWIST OF CRISPY CALAMARI. GARNISHED WITH CHILLI AND CORIANDER.

23. PRAWN CRACKERS - ข้าวเกรียบกุ้ง 4.00
A CRUNCHY SNACK IN MILD-SPICED FLAVORS - LIGHT, AIRY, AND CRISPY.

24. NUA PLATTER (N) (MINIMUM 2 PERSONS)
- อาหารเรียกน้ำย่อยรวม (PER PERSON) 9.50
DUCK SPRING ROLLS, CHICKEN SATAY, STEAMED THAI DIM SUM, AND CHARGRILLED PORK SKEWERS. SERVED WITH A VARIETY OF DIPS.

25. CRISPY DUMPLING (V) - กุ้งทอง 7.95
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.

26. CRISPY TOFU (V) (N) - เต้าหู้ทอด 7.50
GOLDEN CUBES OF TOFU, DEEP-FRIED TO PERFECTION. SERVED WITH A PAIRING OF PEANUT SWEET AND CHILLIE SAUCE.

27. VEGETABLE SPRING ROLLS (V) - เปาะเปี๊ยะผัก 7.25
A DELIGHTFUL AND SAVORY APPETISER THAT COMBINES THE RICH FLAVORS VEGETABLES, AND AROMATIC HERBS.

28. VEGETABLE TEMPURA (V) - เทมปุระผัก 7.50
BATTERED AND DEEP-FRIED MIXED VEGETABLES. SERVED WITH A SWEET CHILLI DIPPING SAUCE.

Soups ซุป

29. TOM YUM (GF) 🌶️ - ต้มยำ
CLASSIC THAI HOT AND SOUR SOUP WITH A BLEND OF LEMONGRASS, GALANGAL, KAFFIR LIME LEAVES, CHILLI, CHERRY TOMATOES, AND MUSHROOMS.

CHICKEN	7.95
PRAWNS	8.95
MUSHROOM (V)	6.50

30. TOM KHA (GF) 🌶️ - ต้มข่า
THAI COCONUT SOUP INFUSED WITH GALANGAL, LEMONGRASS, AND KAFFIR LIME LEAVES WITH MUSHROOMS.

CHICKEN	7.95
PRAWNS	8.95
MUSHROOM (V)	6.50

Thai Salads ยำแซ่บ

31. LAAB GAI (GF) 🌶️ - ลาบไก่ 13.50
MINCED CHICKEN SALAD BURSTING WITH ZESTY LIME, AROMATIC HERBS, SPRING ONION, RED ONION, AND MINT LEAVES, WITH A KICK OF CHILI.

32. NAM TOK SIRLOIN 🌶️ - น้ำตกเนื้อสันนอกย่าง 19.50
CHARGRILLED SIRLOIN E-SARN STYLED SALAD BURSTING WITH ZESTY LIME, AROMATIC HERBS, SPRING ONION, RED ONION, MINT LEAVES, WITH A KICK OF DRIED CHILI.

33. NAM TOK KHO MOO YANG 🌶️ - น้ำตกคอหมูย่าง 15.50
CHARGRILLED PORK NECK SALAD BURSTING WITH ZESTY LIME, AROMATIC HERBS, SPRING ONION, RED ONION, MINT LEAVES, WITH A KICK OF CHILI.

34. YUM NEUA YANG SIRLOIN 🌶️ - ยำเนื้อสันนอกย่าง 19.50
CHARGRILLED SIRLOIN THAI SALAD BURSTING WITH ZESTY LIME, AROMATIC HERBS, SPRING ONION, RED ONION, CUCUMBER, TOMATOES, WITH A KICK OF FRESH CHILI.

35. GOONG CHAE NAM PLA (GF) 🌶️🌶️ - กุ้งแช่น้ำปลา 14.95
KING PRAWN SASHIMI