

Main อาหารจานหลัก Curries แกง

40. 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	13.00
BEEF	14.00
PRAWNS	14.00
TOFU & MIXED VEGETABLES (V)	12.50

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

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

42. MASSAMAN CURRY (N) - แกงมัสมั่น
A FLAVORFUL AND AROMATIC THAI CURRY WITH A RICH AND CREAMY TEXTURE WITH POTATOES, CRISPY SHALLOTS AND NUTS.

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

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

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

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

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

Grills ย่าง

46. GAI YANG - SOM TUM 🌶️ (SERVED WITH STICKY RICE)
- ไก่ย่างข้าวเหนียวส้มตำ 19.95

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

47. SIRLOIN STEAK YANG - เนื้อหีนอกย่าง 21.50
THAI-STYLE CHARBILLED SIRLOIN MARINATED TO PERFECTION. PAIRED WITH A SPICY AND TANGY SAUCE.

48. KOR MOO YANG - คอหมูย่าง 14.00
MARBLED 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) - ออเป็อกทอดซอสมะขาม 16.50
DUCK BREAST GLAZED WITH A TANGY TAMARIND SAUCE WITH PINEAPPLE AND BLOODLIFE 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 CHILLI IN A SAVOURY SAUCE.

PORK BELLY	14.00
MINCED CHICKEN	13.00
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 CHA (FILLETED) 🌶️🌶️ - ปลากรพงผัดฉา 17.50
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.

55. SEA BASS PAD PRIK (FILLETED) 🌶️ - ปลากรพงราดพริก 17.50
A FLAVORFUL AND SPICY DISH FEATURING DEEP-FRIED SEA BASS FILLET SMOTHERED IN A VIBRANT CHILI-BASED SAUCE.

Side Dishes

Rice & Noodles - ข้าว & ถั่วเขียว

56. JASMINE RICE - ข้าวหอมมะลิ	3.00
57. STICKY RICE - ข้าวเหนียว	3.50
58. COCONUT RICE - ข้าวกะทิ	4.00
59. EGG FRIED RICE - ข้าวผัดไข่	4.00
60. PLAIN NOODLES - ถั่วเขียวเส้น	4.95

Vegetables - ผักผัก

61. STIR-FRIED BOK CHOI (V)	
- ผักกาดขาว	4.95
62. STIR-FRIED BLOODLIFE (V)	
- ผักบวชแดง	4.00
63. STIR-FRIED MORNING GLORY	
- ผักกาดขาว	5.95

Set Menu อาหารชุด

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

Nua Matter (N) - อาหารชุดนัว
Duck Spring Rolls, Chicken Satay, Steamed Thai Dim Sum, and Char-grilled Pork Skewers. Served with a variety of dips.

Sea Bass Pad Cha (Filleted) 🌶️ - ปลากรพงผัดฉา
Deep fried sea bass fillet, wok tossed with aromatic krachai, chili, kaffir lime leaves, Thai basil, pepper seeds, crisp bell pepper, and onion.

Chicken with Cashew Nuts (N) - ไก่ผัดเม็ดมะม่วง
A delightful medley of crispy chicken breast, roasted cashews, crisp bell pepper, carrots, onion, broccoli, dried chili, and spring onion, wok-tossed in a Thai chili 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 chili.

Kao Hom Mali (Jasmine Rice) - ข้าวหอมมะลิ

Banana Fritter - ผลไม้ทอดกรอบ

Nua Set อาหารชุดนัว
3 Courses for 32.50 per person (Minimum 2 persons)

Nua Matter (N) - อาหารชุดนัว
Duck Spring Rolls, Chicken Satay, Steamed Thai Dim Sum, and Char-grilled Pork Skewers. Served with a variety of dips.

Beef Ribs Massaman Curry (N) 🌶️ - เนื้อวัวผัดมัสมั่น
Braised beef ribs in a flavorful and aromatic Thai curry with a rich and creamy texture.

Prawn Pad Kra Pao 🌶️ - ปลาหมึกผัดกระเพรา
A spicy & fragrant dish, featuring with king prawns, wok-tossed with basil, garlic, onion, and chili in a savoury sauce.

Crispy Chicken Pad Kra-Tium Prik Thai - ไก่ทอดผัดกระเทียมพริกไทย
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 - ผลไม้เหนียว
Warm, creamy, sticky rice with coconut milk, topped with ripe mango and refreshing coconut ice cream.

A DISCRETIONARY SERVICE CHARGE OF 9.5% IS ADDED TO EACH BILL

🌿 - CONTAIN NUTS 🌱 - VEGETARIAN 🍷 - GLUTEN FREE

eat Nua
THAI RESTAURANT

Thai STREET FOOD

One Dish Street Food Wonder
- อาหารจานเดียว

1. BOAT NOODLES (KUAI TIAO RUEA) - ก๋วยเตี๋ยวเรือ

A BOLD AND AROMATIC THAI RICE NOODLE SOUP WITH SLOW-COOKED BEEF, ORIGINALLY SERVED FROM BOATS ALONG BANGKOK'S CANALS, RICH IN FLAVOR. CHOICE OF

STEWED PORK	12.95
STEWED BEEF	13.95

2. YEN TA FO NOODLES 🌶️ - เย็นตาโฟ 14.50

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.

3. BRAISED DUCK NOODLES - ก๋วยเตี๋ยวเป็ดต้มยำ 15.50

BRAISED DUCK LEG SOUP WITH EGG NOODLES AND BEANSPOUTS.

4. BRAISED CHICKEN NOODLES - ก๋วยเตี๋ยวไก่ต้ม 12.95

BRAISED CHICKEN THIGH SOUP WITH THAI RICE NOODLES AND BEANSPOUTS.

5. KHAO SOI 🌶️ - ข้าวซอย 15.00

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

6. PAD THAI (GF) (N) - ผัดไทย 16.50

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

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

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 - ผัดซีอู

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 - ข้าวราดหมู

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

15.95

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

- ข้าวราดกระเพราไก่ไข่ดาว

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) - ข้าวผัดหิปปะรด

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 CHARBROILED 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 (CF) (N) - ไก่สะเต๊ะ

7.95

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

15. DUCK SPRING ROLLS - เป็ดสปริงโรล

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 - กุ้งชุบแป้งทอดจานมั้งทอด

8.50

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

20. KA NOM JEEB (STEAMED THAI DIM SUM) - จานมจีบ

8.25

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

21. GAI TOO HAT YAI - ไก่ทอดพาสโหล

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, CARNISHED WITH CHILLI AND CORIANDER.

23. PRAWN CRACKERS - ข้าวเกรียบกุ้ง

4.00

A CRUNCHY SNACK IN WILD-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 CHARBROILED PORK SKEWERS. SERVED WITH A VARIETY OF DIPS.

25. CRISPY DUMPLING (V) - กุ้งทอด

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) - เป็ดสปริงโรล

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 (CF) 🌶️ - ซุปยำ

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 (CF) 🌶️ - ซุปข้าว

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 ยำ



31. LAAB GAI (CF) 🌶️ - ลาบไก่

13.50

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

32. NAM TOK SIRLOIN 🌶️ - น้ำตกเนื้อสันนอกย่าง

19.50

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

33. NAM TOK KHO MOO YANG 🌶️ - น้ำตกคอหมูย่าง

15.50

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

34. YUM NEUA YANG SIRLOIN 🌶️ - ยำเนื้อสันนอกย่าง

19.50

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

35. GOONG CHAE NAM PLA (CF) 🌶️🌶️ - กุ้งจิ้มน้ำปลา

14.95

KING PRAWN SASHIMI TOPPED WITH SPICY LIME SAUCE.

36. PLA TOO NAM PLA - ปลากระพงทอดน้ำปลา

23.95

DEEP-FRIED WHOLE SEABASS TOPPED WITH FISH SAUCE GRAVY SERVED WITH SPICED LIME DIPS.

37. SOM TUM (CF) (N) 🌶️ - ส้มตำ

10.50

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

THAI ส้มตำไทย	10.50
RAW PRAWN ส้มตำกุ้งสด	14.50
FERMENTED FISH SAUCE ส้มตำปลาจ๋า	13.50

