



Petit Gourmet

Vegetarian Spring Rolls (4) w/ Sweet Chilli Sauce	V	12
Chicken Curry Puffs (2) w/ Sweet Chilli Sauce		10
Fish Cakes (4) w/ Sweet Chilli Sauce	GF	12
Seafood Net Spring Rolls (4) w/ Sweet Chilli Sauce	GF	12
Spiced Plum Duck Spring Rolls (2) w/ Pickled Ginger		15
Prawn Kimchi Croquettes (2) w/Sriracha Chilli Mayonnaise		15
Coconut Prawns (4) w/ Mayonnaise & Sweet Chilli Sauce	GF	15

Small Plates

Tiger Prawns (4) Grilled Tiger Prawns w/House Made Sambal Butter	GF	20
Chicken Satay Skewers (3) w/ House Made Peanut Sauce	GF	15
Crispy Pork w/ Chilli Tamarind Sauce & Citrus Fennel	GF	17
Steamed Broccoli w/ Oyster Sauce, Dried Shallots	GF/V	16
Spicy Papaya Salad Green Papaya, Snake Bean, Cherry Tomato, Chilli, Peanuts, Chilli Lime Tamarind Dressing	GF/V	16

Featured Dish served with Rice

Massaman Beef Curry w/ Potato, Crushed Peanuts	GF	27
Chicken Green Curry w/ Aubergine, Green Beans, Chilli, Basil, Fresh Young Baby Corn	GF	26
Wok Fried Cashew Nut Chilli Jam Chicken w/ Snow Peas, Broccoli, Green Beans, Red Capsicum	GF	26
Wok Fried Chilli Basil Crispy Chicken w/ Chilli Basil & Young Peppercorn		26
Wok Tossed Pork Ribs Phik Khing w/ Thai Chilli Paste, Green beans, Fresh Herbs & Kaffir Lime Leaves	GF	29
Wok Fried Vegetables & Tofu w/ House Made Peanut Sauce	GF/V	24
Wok Tossed Seasonal Asian Greens w/ Garlic, Chilli & Pickled Radish	GF/V	24

Salad / Vegetables

Larb Grilled Salmon Grilled Salmon Fillet w/ House Made Larb Sauce, Broccoli, Onion, Thai Herbs	GF	28
Thai Beef Salad Grilled Juicy Beef w/ House Made Chilli-Lime Dressing	GF	27
Soft Shell Crab Spicy Papaya Salad w/ Green Papaya, Snake Bean, Cherry Tomato, Chilli, Roasted Peanuts, Chilli-Lime Tamarind Dressing		28
Tempura Veggies & Mushroom w/ Tamarind Coconut Sauce	V	23
Signature Pad Thai w/ Mixed Vegetables & Tofu	GF/V	24
Classic Thai Fried Rice Vegetables & Tofu w/ Mixed Vegetables & Tofu	GF/V	24
Jasmine Rice	GF/V	5

Desserts

Deep Fried Ice Cream w/ Caramel Topping		16
Mango Sticky Rice w/ Mango Ice Cream	GF	15

* Fully Licensed Restaurant. No BYO.

* Sundays and Public Holidays will incur a 10% surcharge.

* All Card Payments incur a 1.5% surcharge.

* Our menus contain allergens and are prepared in kitchens that handle nuts, shellfish, gluten and eggs.

Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free