

DINNER

Freshly shucked oysters with red chilli nahm jim	\$20 ½ doz \$38 1doz
Betel leaf, confit king salmon, peanuts, crisp salmon	\$6.00ea
Betel leaf, yam bean, Thai basil, chilli jam, toasted coconut	\$5.00ea
Mar Hor- caramelised tofu, salted turnip, peanut and sour pineapple	\$14.00
Seafood spring roll, Thai basil, sweetcorn and green chilli	\$8.00ea
Filled eggnet, pork, prawns and peanuts with a cucumber relish	\$23.00/\$34.00
Yellow fin tuna tartare, coconut, lime and wonton crisps	\$22.00
Stir fried firm tofu, okra, snowpeas, black fungus and yellow bean	\$22.00
Grilled cuttlefish, spiced pork and green mango salad	\$34.00
Thai fried chicken, turmeric, wild ginger and coconut cream	\$35.00
Whole crispy fried snapper, tamarind, chilli and lime	MP
Stir fried beef fillet, oyster mushrooms, snake beans, Thai basil and chilli jam	\$36.00
Caramelised pork hock, five spice with chilli vinegar	\$23.00/\$34.00
Aromatic spiced yellow curry of Spring vegetables	\$22.00/\$32.00
Green curry beef brisket, pea eggplant, baby corn and Thai basil	\$26.00/\$38.00
Northern Thai lamb curry, pickled garlic, fresh ginger	\$24.00/\$36.00
Salt & pepper silken tofu, sweet soy and lime	\$11.00/\$16.00
Chilled egg noodle, tofu and pickled bamboo salad, yellow bean dressing	\$14.00
Green papaya salad, peanuts, shrimp, tamarind and lime	\$16.00
Stir fried Asian greens, garlic and oyster sauce	\$16.00
Thai jasmine OR brown rice	\$3.00pp Inc GST

DISHES ARE
DESIGNED TO
BE SHARED

PLEASE BE
AWARE THAT
WE ARE UNABLE
TO GUARANTEE
ANY DISH IS
COMPLETELY
FREE OF
RESIDUAL
NUT OILS,
GLUTEN OR
SHELLFISH
TRACES

10% SURCHARGE APPLIES TO SUNDAYS & PUBLIC HOLIDAYS