

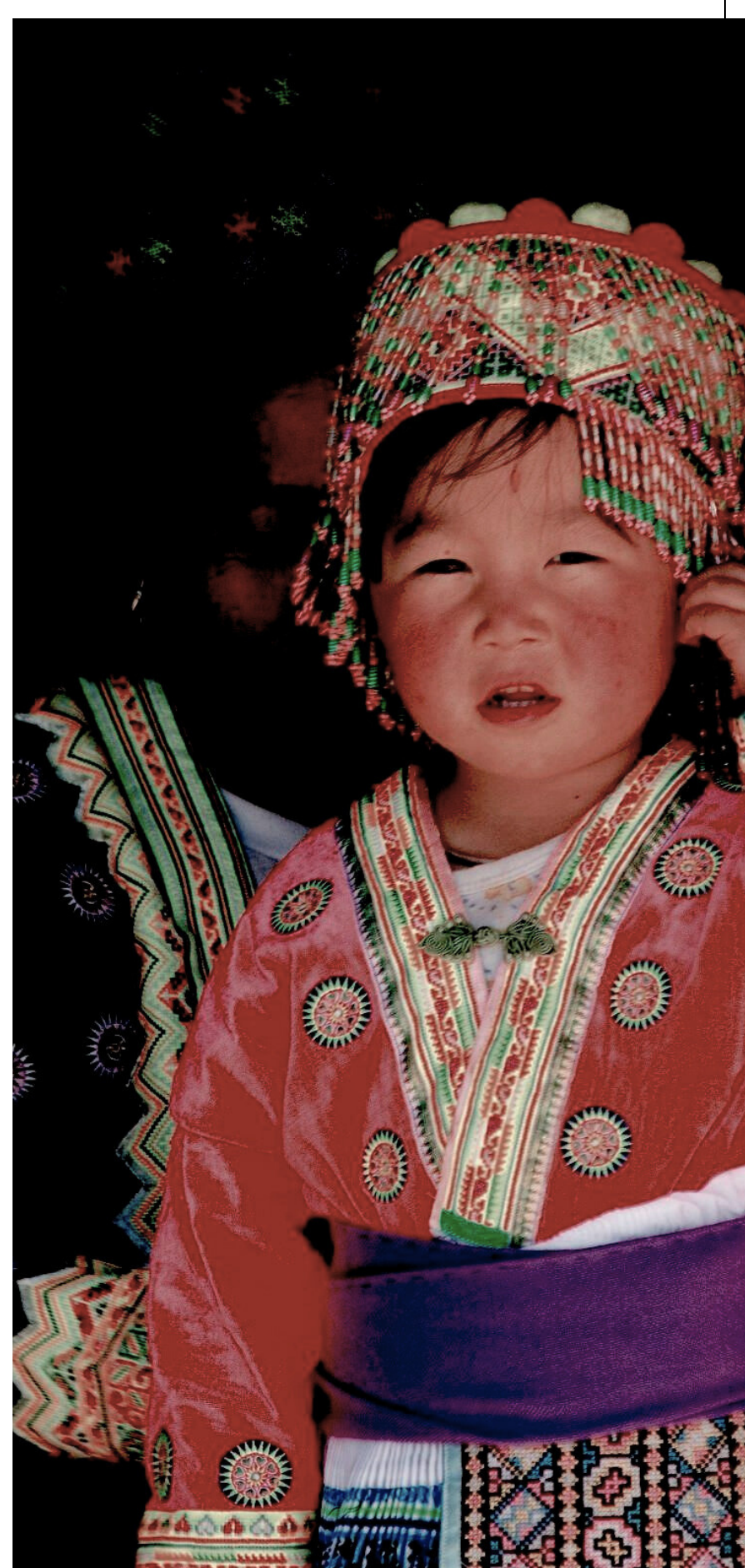
Entree

- Fish Cake Rolls /4 - 17**
(G.D.) Crunchy rice paper rolls, fish cake curls, sweet and tangy cucumber-onion chutney, topped with crushed peanuts
- Miang Salmon /3 - 17**
(G.D.) Fresh salmon cubes, lemon, red onion, galangal, lemongrass, kaffir lime leaf, peanuts, tangy chilli dressing
- Sticky Chicken Nibbles /5 - 16**
(D.) Crispy chicken nibbles coated in a caramelised ginger tamarind sauce and sprinkled with crushed peanuts
- Silken Tofu /3 - 16**
(D.V.) Deep-fried crumbed silken tofu, served with crushed cashew nuts and your choice of sweet chilli jam or peanut satay sauce (V.)
- Caramelised Pork Belly /4 - 17**
(G.D.) Twice-cooked pork belly with a rich, sticky, sweet caramelised tamarind sauce, infused with Chinese five spices and topped with almonds
- Puffed Roti /2 - 15**
(D.VG.) Pan-fried roti bread served with a side of sweet chilli jam or peanut satay sauce (VG.)

Please note !!

- # All dishes may contain traces of nuts and shellfish. Please let us know if you have any allergies
- # We use products containing wheat in our kitchen, and as such gluten-free products may contain traces of wheat
- # Vegetarian menu is available upon request
- # G.- Gluten Free / D.- Dairy Free / V.- Vegetarian / VG.- Vegan / GR. - Gluten-Free upon request
- # 🌶️ - Spicy contained
- # 15% surcharge applicable on public holidays
- # One bill per table or split the bill evenly among all the "diners."

- Crab Rangoon /4 - 15**
Crispy wonton parcels filled with cream cheese and crab meat, topped with sunflower seeds
- Eggplant Nuggets /8 - 15**
(D.V.) Crumbed eggplant cubes served with honey soy sauce and sprinkled with sesame seeds
- Calamari Tom Yum /9 - 16**
Crispy calamari infused with tom yum flavour, served with tom yum mayo and topped with soft Thai herbs
- Pad Thai Spring Rolls /6 - 15**
(D.V.) Deep-fried spring rolls filled with pad Thai ingredients - vermicelli, egg, carrot, tofu, peanuts, and sweet tamarind sauce
- Coconut Chicken Skewers /4 - 16**
(G.D.) Grilled chicken breast with coconut coating, topped with peanut satay sauce, served with onion and cucumber chutney
- Summer Duck Rolls /4 - 18**
(G.D.) Vietnamese-style fresh spring rolls with grilled duck breast, soft Thai herbs, seasonal vegetables, and hoisin sauce
- Char Sui Pork Ribs /5 - 19**
(D.) Grilled pork ribs, coated with a Hong Kong-style five-spice blend and sesame seeds



Dinner

Lamb Shanks - 30

(G.) Thick Massaman curry with baby onions and potato mash, served with kumara chips

One Shank - 30 / Two Shanks - 36

Coconut Cream Soup - 32

(G.D.) Fresh poached salmon or white fish, light coconut cream soup, galangal, lemongrass, mushrooms, baby tomatoes, coriander

White fish - 32 / Salmon - 35

Pad Thai - 27

(G.D.) Stir-fried rice noodles, egg, bean sprouts, spring onions, peanuts, sweet tamarind sauce

Chicken - 27 / Prawns - 30

Crispy Cashew Nuts - 28

(D.) Stir-fried seasonal vegetables, sweet chilli jam sauce, roasted cashew nuts

Crispy chicken - 28 / Crispy prawns - 31

Venison Panang Curry - 35

(G.) Tender NZ venison served with a thick and rich panang curry, parmesan cheese, pan-fried vegetables, and crispy kumara chips

Slow Cooked Pork - 33

(D.) Slow-cooked pork belly and pork leg with dark, rich soy sauce, bok choy, pickled cabbage, Chinese mushrooms, and boiled egg

Cantonese Steamed Fish - 32

(D.) Fresh fish of the day steamed in a light soy sauce with ginger, garlic and Chinese mushrooms

White fish - 32 / Salmon - 35

Side!!

Jasmine rice - 4

Roti bread/2 (D.) - 8

Peanut sauce (G.D.) - 6

Garlic butter fried rice (G.) - 10

Asian greens stir-fried (GR.D.) - 14

Grilled Beef Salad - 32

(G.D) Grilled beef marinated in Thai herbs, served with baby tomatoes, lettuce, red onions, coriander, and dressed with spicy lime dressing and sweet chilli jam

Crispy Lemongrass Salad - 30

(D.) Thai-style zesty salad with red onion, coriander, baby tomatoes, lettuce, lemongrass, Kaffir lime leaf, cashews, chilli, and a spicy lime dressing

Crispy pork - 30 / Crispy prawns - 32

Duck Red Curry - 35

(G.D.) Grilled duck breast with a rich red curry sauce, served with baby tomatoes, green beans, lychees, grapes, green peppercorns, and pineapples

Creamy Tom Yum Soup - 29

(G.) Creamy, spicy, and sour soup with onions, baby tomatoes, mushrooms, lemongrass, and soft Thai herbs

Chicken - 29 / Prawns - 32 / White fish - 34

Green Curry - 29

(G.D.) Traditional Thai curry, seasonal vegetables, kaffir lime leaves, pumpkin, basil

Chicken - 29 / Prawns - 32 / White fish - 34

Pork Belly Lava - 30

(D.) Slow-roasted pork belly, stir-fried vegetables, sweet red chilli paste sauce and sesame seeds, served on a sizzling hot plate

Sizzling Black Pepper Beef - 30

(D.) Stir-fried slow-cooked beef, black pepper sauce, green beans, onions, red capsicums, spring onions, fried garlic, served on a sizzling hot plate





THAILAND

4

4

#VEG DINNER

- G. • Gluten free
D. • Dairy free

Please note !!

- All dishes may contain traces of nuts and shellfish. please inform us if you have allergies
- We use products containing wheat in our kitchen, and as such gluten-free products may contain traces of wheat

Side!!

- # Jasmine rice - 4
- # Roti bread/2 (D.) - 8
- # Peanut sauce (G.D.) - 6
- # Garlic butter fried rice (G.) - 10
- # Asian greens stir-fried (GR.D.) - 14

Crispy Cashew Nuts (D.)

Stir-fried seasonal vegetables, sweet chilli sauce, crispy cashew nuts, sesame seeds
Vegetables only / Vegetables & tofu - 28
Plant based crumbed tender - 30

Creamy Tom Yum Soup (G.)

Creamy, spicy n sour soup, onion, mushrooms, baby tomatoes, coriander, soft Thai herbs
Vegetables only / Vegetables & tofu - 28

Green Curry (G.D.)

Traditional Thai curry, seasonal vegetables, kaffir lime leaves, pumpkin, basil
Vegetables only / Vegetables & tofu - 28

Black Pepper Hot Plate (G.D.)

Stir-fried black pepper sauce, onion, red capsicum, green beans, spring onions, fried garlic
Vegetables only / Vegetables & tofu - 28
Plant based crumbed tender - 30

Sizzling Sweet Chilli Lava (D.)

Stir-fried sweet red chilli paste sauce, green beans, courgette, onion, carrot, sesame seeds, served on a sizzling hot plate
Vegetables only / Vegetables & tofu - 28
Plant based crumbed tender - 30

Chilli Jam Fried Rice (G.D.)

Wok fried rice, sweet chilli sauce, onion, egg, carrot, spring onion, fried shallots
Vegetables only / Vegetables & tofu - 28
Plant based crumbed tender - 30

Chilli n Basil (G.D.)

Stir-fried crispy green beans, courgette, mushroom, garlic, basil, fresh chilli, light soy sauce
Vegetables only / Vegetables & tofu - 28
Plant based crumbed tender - 30

Crispy Lemongrass Salad (G.D.)

Thai style zesty salad, red onion, coriander, soft thai herbs, cashew nuts, chilli n spicy lime dressing
Vegetables & tofu - 28
Plant based crumbed tender - 30

Pad Thai (G.D.)

Stir-fried rice noodles, bean sprouts, Egg, spring onion, peanuts, sweet tamarind sauce
Vegetables only / Vegetables & tofu - 28
Plant based crumbed tender - 30

Coconut Cream Soup (G.D.)

Light coconut cream soup, galangal, lemongrass, mushrooms, baby tomatoes, coriander
Vegetables only / Vegetables & tofu - 28

