

## tapas

<b>betel leaf bite</b> เมี่ยงคำ GF (2pcs) 8.9	Street food snack of ginger, lime, chilli, peanuts & dried shrimp w. tamarind drizzle on fresh betel leaf
<b>satun satay</b> ลเต้ไก่ GF (2pcs) 8.9	BBQ chicken skewer, w. spicy house peanut sauce
<b>pee fah's fish cakes</b> ทอดมันปลา GF (2pcs) 8.9	Made w. fresh market fish, beans, herbs & peanuts
<b>peg's coconut prawns</b> กุ้งแก้วกรอบ (2pcs) 8.9	Juicy ocean prawn in light coconut tempura
<b>moo bing</b> หมูบึ่ง (2pcs) 8.9	BBQ pork skewer, w. special tamarind dipping sauce
<b>chonburi calamari</b> ปลาหมึกทอด 15.9	Golden rings of squid in Thai herb tempura
<b>biting fish</b> ปลาทอด 15.9	Bites of Australian market fish in Thai herb crumb
<b>KFC (kanchanburi fried chicken)</b> ไก่ทอด 15.9	Crispy chilli turmeric crumb, w. Sriracha mayo
<b>fang's e-san sausage</b> ไส้กรอกอีสาน (6pcs) 14.9	Northeast-style garlic and pepper pork sausage w. fresh herbs, ginger, chilli and roast peanut
<b>chiang mai chorizo</b> ไส้กรอกเชียงใหม่ (6pcs) 14.9	Spicy Northern-style herb pork sausage w. ginger, chilli, and roast peanut
<b>roti satay</b> โรตีสลเต้ 8.9	Moist Thai-Malay flat bread, w. house peanut sauce

## vegan tapas

<b>sabai spring rolls</b> ปอเปี๊ยะทอด (2pcs) 7.9	Hand made w. Asian mushroom, veg & vermicelli
<b>krabi kari puffs</b> กะหรี่ปั๊พ (2pcs) 7.9	Hand made, moist pastry w. spiced vegetables
<b>aunty moo's chive cakes</b> กุยช่าย GF (2pcs) 8.9	Pan-fried glutinous rice: choice of cake or dumpling-style
<b>golden tofu</b> เต้าหู้ทอด 10.9	Fresh fried tofu w. spicy house chilli sauce & peanuts
<b>golden taro roll</b> เผือกทอดห่อฟองเต้าหู้ 14.9	Fried taro wrapped in crispy tofu skin, served w. house chilli sauce & peanuts
<b>lily's lotus chips</b> รากบัวทอด 14.9	Fresh fried lotus root w. house chilli sauce & peanuts

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## soups / salads

<b>tom yum</b> ต้มยำ GF Prawn 12.9	Spicy-sour broth-based soup, w. a blend of lemongrass, coriander, kaffir & galangal	Chicken 10.9	Tofu 9.9
<b>tom kha</b> ต้มข่า GF Prawn 12.9	Aromatic light coconut-based soup, w. galangal, kaffir & coriander	Chicken 10.9	Tofu 9.9
<b>larb</b> ลาบ GF Chicken or Beef (minced) 21.9	Isan salad, traditional style w. minced meat, garden greens & herbs in an aromatic roast rice, mint, chilli & lime marinade	Tofu&Mushroom 19.9	
<b>som tum</b> สลัมตำ GF Regular 19.9	Green Papaya salad w. fresh herbs, tangy fish sauce, chilli & roast peanuts.	Ocean Prawn 25.9	

## noodles / fried rice

<b>pad thai</b> ผัดไทย GF Chicken 21.9	Classic Bangkok rice noodle dish w. bean shoots, tamarind, peanuts in our signature egg omelette net	Seafood 27.9	Combination 25.9	Tofu 19.9
<b>pad see ew</b> ผัดซีอิ้ว Chicken 21.9	Rice noodle dish w. Chinese broccoli, garlic & egg in a peppery soy sauce	Prawn 25.9	Tofu 19.9	
<b>pad kee mao</b> ผัดซีเมาะ Chicken 21.9	'Drunken Noodles': Classic streetfood w. green beans & cabbage wok tossed in a spicy chilli, basil & soy sauce	Seafood 27.9	Prawn 25.9	Tofu 19.9
<b>khao soi</b> ข้าวซอย 21.9	Northern dish w. chicken, mustard greens & crispy fried egg noodles in spicy coconut broth			
<b>khao pad noi thai</b> ข้าวผัดน้อย 25.9	Royal-style fried rice w. egg	Chicken & Prawn 25.9	Tofu w. egg 19.9	
<b>khao pad kaprow</b> ข้าวผัดกะเพรา 21.9	Spicy chilli & basil fried rice w. egg	Chicken 21.9	Tofu w. egg 19.9	

## seafood

<b>pla lad khing</b> ปลาราดขิง Whole Fish 47.9	Whole deboned Barramundi, crisp-fried w. zesty ginger sauce	Fillet 35.9
<b>pla lad prik</b> ปลาราดพริก Whole Fish 47.9	Whole deboned Barramundi, crisp-fried w. spicy tamarind & chilli	Fillet 35.9
<b>pad prik squid</b> ปลาหมึกผัดพริก 22.9	Pan-seared squid w. seasonal vegetables wok tossed in citrus-infused spicy sauce	
<b>kaprow talay</b> ผัดกะเพราทะเล 27.9	Classic stir fry with prawns, mussels and squid in fragrant chilli & basil: spicy, salty flavours	
<b>shoo shee goong</b> ฉู่ฉี่กุ้ง GF 25.9	Ocean prawns w. market veg wok tossed in spicy coconut	

Credit Card Surcharge / 1.2%

## curries

<b>roast duck curry</b> แกงเผ็ดเป็ดย่าง GF 27.9	Signature house specialty: medium-spiced, coconut curry w. complex nutty fruit tones
<b>green curry</b> แกงเขียวหวาน GF Chicken or Beef 21.9	Classic Royal coconut-based curry full-bodied, sweet & spicy Prawn or Fish 25.9 Tofu 19.9
<b>red curry</b> แกงเผ็ด GF Chicken or Beef 21.9	Medium spiced coconut curry, rich warm citrus tones Prawn or Fish 25.9 Tofu 19.9
<b>panang curry</b> แกงพะเนียง GF Chicken or Beef 21.9	Spicy coconut-based curry, salty sweet nutty tones Prawn or Fish 25.9 Tofu 19.9
<b>jungle curry</b> แกงป่า GF Chicken or Beef 21.9	Central Thai broth curry, Clean, very hot peppery tones Prawn or Fish 25.9 Tofu 19.9
<b>massaman beef curry</b> แกงมัสมั่นเนื้อ GF 25.9	Southern curry of tender slow-cooked beef. Rich and nutty w. creamy, sweet tones. One of our most popular dishes!

## wok

<b>kaprow</b> ผัดกะเพรา Chicken or Beef (minced) 21.9	Street food classic w. holy basil, chilli & wok-tossed veg. Served traditional style w. minced meat - spicy w. salty tones Prawn 25.9 Tofu 19.9
<b>khing</b> ผัดขิง Fried Chicken 21.9	Zesty, flavoursome stir fry of fresh seasonal vegetables wok-tossed w. sizzling ginger and Thai spices Fried Prawn or Fish 25.9 Tofu 19.9
<b>med mamuang</b> ผัดเม็ดมะม่วง Chicken 21.9	Tender fried chicken or ocean prawns wok tossed w. roast cashews, pineapple & seasonal vegetables in spicy, sweet jus Prawn 25.9
<b>gai pad lemongrass</b> ไก่ผัดตะไคร้ GF 21.9	Tender pieces of chicken, wok tossed w. seasonal vegetables, chilli & lemongrass
<b>gai see sahai</b> ไก่สีสหาย 21.9	Crispy fried chicken fillets on a bed of seasonal vegetables w. spicy peanut sauce
<b>pad puk ka-na</b> ผัดผักคะน้า 19.9	Market fresh Asian broccoli, wok seared in garlic & chilli light soy

All food is made fresh to order, kindly inform your wait staff of preferred level of spice and/or special dietary requirements. For patrons with allergies, we will do our best to accommodate your needs but please be advised we cannot guarantee against residual cross-contamination

GF = Gluten-free option on request



## vegan mains

<b>larb tofu hed</b> ลาบเต้าหู้เห็ด GF 19.9	Isan warm salad w. minced tofu & mushrooms, tossed in a roast rice, chilli and lime marinade
<b>vegan green curry</b> แกงเขียวหวานเจ GF 19.9	Royal Thai curry w. tofu & fresh market vegetables in creamy coconut milk. Spicy w. sweet tones
<b>kaprow vegan</b> ผัดกะเพราเจ 19.9	Chilli and fragrant holy basil, wok tossed w. tofu & seasonal vegetables. Spicy w. salty tones
<b>pad kee mao vegan</b> ผัดซีเมาะเจ 19.9	Vegan 'drunken noodles' w. rice noodles, tofu, green beans, kaffir lime, cabbage and spicy chilli & basil
<b>pad tua kaek tofu</b> ผัดถั่วแขกเต้าหู้ 19.9	Wok seared green beans w. fresh tofu in a garlic and chilli soy marinade
<b>pad hed sam yang</b> ผัดเห็ดสามอย่าง 20.9	Three varieties of fresh mushroom, wok tossed in garlic and chilli
<b>pad khing vegan</b> ผัดขิงเจ 19.9	Fresh market vegetables and tofu, wok seared w. zesty ginger and Thai spices
<b>puk ruam mit</b> ผัดผักรวมมิตร 19.9	Seasonal fresh market vegetables w. tofu, wok seared in garlic and vegan oyster mushroom sauce
<b>pad puk ka-na</b> ผัดผักคะน้า 19.9	Asian broccoli, wok seared in garlic and chilli light soy

## rice & sides

<b>jasmine rice</b> ข้าวสวย sm 4.0	Premium steamed Thai rice lg 7.0
<b>coconut rice</b> ข้าวมัน sm 5.0	Steamed rice w. aromatic coconut milk lg 8.0
<b>brown rice</b> ข้าวกล้อง sm 6.0	Organic brown rice, healthy and low GI
<b>black rice</b> ข้าวดำ sm 6.0	Organic from Thailand, nutty and healthy
<b>sticky rice (black)</b> ข้าวเหนียวดำ sm 6.0	Organic from Thailand, nutty and healthy
<b>roti</b> โรตีส Plain 7.0	Southern Thai-Malay flat bread Garlic 8.0

sauce and extras 2.0

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