SMALL PLATES

DISCLAIMER

DISCLAIMER

DISCLAIMER

Khao Pod Tod Veg opt…………………………………… 8

*corn cakes, bacon chilli jam (6 pc)*

Spring Rolls Veg/GF opt…………………………………… 11

*northern thai pork sausage, traditional herbs, hoisin (6 pc)*

Betel Leaves “Wraps” Veg/GF opt…………………… 14

*picked crab, coconut milk, peanuts (4 pc)*

Salmon Tartare GF opt…………………………………… 14

*prawn crackers, cucumber, thai chilli, lime*

Salt & Pepper Squid GF………………………………… 11

*kaffir leaves, sichuan pepper*

Pomelo Crispy Prawns………………………………… 12

*cashew nut salad (4 pc) 12*

Tamarind Glazed Chicken……………………….…… 10

*herbs, pickles, chilli mayo 10*

Chicken Larb GF……………………………...…………… 12

*spicy minced chicken, pickles, lettuce GF 12*

Duck Pancake GF………………………………………… 12

*lychees, Thai herbs, black vinegar reduction*

BBQ Beef Salad GF……………………………………….12

*grass-fed angus beef, green mango, thai herbs 12*

Tom Yum Soup GF/Veg………………………………… 12

*Prawns, mushroom, tomato*

Beef Stir Fry GF………….……………….... small 12/regular 20

*grass-fed angus beef, tumeric, chilli, brussels sprouts*

Green Curry Tofu GF/Veg……………… small 10/regular 16

*salt and pepper silken tofu, vegetables V, GF*

Kaeng Som GF…………………………….. small 13/regular 22

*seafood orange curry, snapper, prawns, egg, papaya, baby spinach*

Beef Panaeng GF…………………………..small 11/regular 19

*grass-fed angus beef, coconut, peanuts, chilli*

LARGE PLATES

DISCLAIMER

DISCLAIMER

DISCLAIMER

Steamed Whole Snapper 500g GF ………………… 34

*ginger, chilli, lime*

Crispy Seabass ……………………………………………... 34

*whole fish, 3 flavour sauce, pineapple, capsicum*

Red Crispy Duck Curry GF ……………………………… 24

*Hot pineapple, tomato, thai basil salad*

BBQ Pork Ribs ……………………………………………... 24

*half rack baby back ribs, green sauce*

Iberico Pork (120g) …………………..…………………... 24

*slow cooked, thai spiced crust, pickle ginger, young garlic salad*

Sides

Tofu Pad Thai GF Veg opt/GF……………. 8

*rice noodles, firm tofu, peanuts, chilli*

Green Papaya Salad Veg opt/GF………. 8

*tomato, peanuts, chilli*

Green Mango Salad Veg opt/GF ……….. 8

*shallot, tomato, peanut*

Tofu Asian Greens Veg opt/GF opt …….. 8

*ginger, oyster sauce, fried shallots*

Mixed Vegetables Veg opt/GF ……….. 8

*baby corn, asparagus, snowpeas, salt, pepper, garlic*

Crab Fried Rice GF opt……………… 10

*picked crab, egg* GFA *10*

Steamed Jasmine Rice …………… 3.50

Organic Brown Rice ……………….. 3.50

Desserts all $9

Black Sticky Rice GF

*mango mousse, fresh mango, salted coconut cream*

Coconut Panna Cotta GF

*salted palm sugar caramel, lemongrass sorbet*

Banana Cheesecake Veg

*chocolate ice cream*

Grilled Pineapple Veg

*rum raisin ice cream, ginger cookies, berry sauce*

ICE CREAM/SORBET (2 scoops) Veg

*coconut vanilla / pineapple*

*mango lychee*

*chocolate lemongrass*

DESSERT PLATTER 16

House Cocktails 15

PASSIONFRUIT SMASH CITRUS INFUSED VODKA, passionfruit, fresh lychee, lemon

LEMONGRASS MOJITO RUM, fresh lime, lemongrass, mint

THE COCONUT CHALONG BAY RUM, lemongrass, fresh coconut water, coconut cream, served in a fresh coconut

FROZEN DAIQUIRI RUM, flavour of the week

HUGO BRUT, mint, elderflower

PHUKET CALLING CHALONG BAY RUM, fresh watermelon,

passionfruit, mint

SIAM GIN FIZZ GIN, lemongrass, fresh lemon, egg white, bitters, soda

BANGKOK SLING GIN, triple sec, fresh pineapple, ginger, cherry liquor

PIMM’S PUNCH PIMMS, mixed fruit, mint, lemonade,

ginger ale (jug 50)

SPICED SOUR BOURBON, Thai syrup, fresh lemon, egg white, bitters

SOI SANGRIA ROSÉ, PIMMS, mixed fruits