



CHAR LAMB

Grilled marinated lamb cutlets topped on stir-fried herb and spice, peppercorn, chilli, garlic and seasonal veggies, served on sizzling plate.

TIGER ON FIRE

Marinated BBQ beef on mixed veggies and black pepper sauce, served on hot plate with a roarrrrr.

TRICKY CHICKY

You can't beat this trademark dish. After marinating chicken in our signature blend, we batter it lightly and fry with Thai chilli paste (Prik Khing), beans, kaffir lime, chilli and snow peas, It's crispy, crunchy, succulent, spicy and altogether awesome.



BANGKOK DANGEROUS

Serious about chilli? This one's just for you. Fresh king prawns, scallops, mussels, calamari and fish stir-fried with fantastic mix of galangal, ka-chai, green peppercorns, kaffir lime leaves, lemongrass and chilli. Served on a hot plate with extra sizzzzzle ...

First Bites

FRESH RICE PAPER ROLLS (2 PCS)

Cooked prawns and marinated tofu, all rolled up with fresh herbs, crisp veggies, iceberg lettuce, rice vermicelli, carrot and cucumber. Served with chillilime dipping and peanuthoisin sauce dipping.

CURRY PUFF (4 PCS)

Peas, corn, carrot mixed with curry sauce in pastry and deep fried. Served with sweet chilli dipping sauce.

FINGER ROLLS (6 PCS)

A skinny crispy roll, specially wrapped so you feel the crunch in every bite. Packed with chopped roast duck, vermicelli, sliced black fungi, garlic, coriander root and white pepper. Served with our heavenly plum sauce.

CHEEKY CHICKY SATAY (4 SKEWERS)

Chicken marinated in our secret satay recipe. Served with peanut sauce and Ar-jard dipping.



WING WINGS

(3 PCS)

Twice the fun! Deep fried and lightly battered, these chicken wings make fab finger food. Served with sweet chilli dipping sauce yum yum.

GOLDEN BAG (4 PCS)

Filled with minced chicken, crushed peanuts, fried onion, mixed peas and corn, these mouthwatering little parcels are deep fried until golden brown. Served with plum dipping sauce.



KUNG FU FRITTERS

Dangerously delicious deep fried corn fritters, paired with tasty tofu wedges. All comes sprinkled with a crunch of peanut and tangy sweet chilli dipping sauce.



ининициининий инфициальний прини

WING WINGS



LIGHT BITES

FISH CAKE SALAD

Popular on the streets of Bangkok, this salad is brimming with the flavours of fresh fish, spices and herbs. Throw in chopped cucumber, coriander and the crunch of peanuts and it's a dish to die for.



S&P CALAMARI

Lightly battered, deep fried calamari tossed in sea salt & pepper, and sprinkled with chopped shallots and chilli. Served with OUR CHILLI-MAYO dipping sauce.

SOFT SHELL CRAB

One of our specialties! Fresh soft shell crab, battered and fried until crispy, then seasoned with sea salt and pepper. Finished off with fried garlic and green wakame seaweed, and served with OUR CHILLI-MAYO dipping sauce. You'll kick yourself if you don't try this.



EGGS ON TOP

Something a little different for the chilli basil lover. This dish mixes these favourite flavours with minced chicken and garlic, and tops it off with a pair of fried eggs.

PAPAYA SALAD WITH COCONUT RICE

Shredded papaya is pounded, spiced with chilli and flavoured with lemon juice. It's then tossed with cherry tomatoes, peamuts and dried shrimps to create a tempting textural sensation, served with coconut rice.

SOUP

- FOR THE SOUL -

TOM YUM PRAWNS

An old favourite. A delicious clear soup or milky soup swimming with prawns, mushrooms, lemongrass and kaffir lime leaves, with a splash of lemon juice. Served in hot pot. We can make it with chicken too, if you ask nicely. We'll see what we can do.

TOM KHA

A mild soup with chicken, coconut milk, mushrooms, galangal and lemon juice. If you'd like prawns instead just ask as we'll see what we can do.

POTAK SEAFOOD

A clear, zesty broth full of sumptuous prawns, fish fillet, mussels and calamari. Mushrooms, lemongrass, galangal, kaffirlime and lemon juice give this soup a fragrant freshness you won't



GRILLED GOODIES!

пининининининининининини

CHARCOAL CHICKEN

You haven't had BBQ chicken until you've had this. After marinating chicken in traditional Thai herbs, we cook it to perfection over charcoal, Bangkok-style. It's served up with finger-licking sticky rice and Nam Jim Jaew (Thai chilli dip).

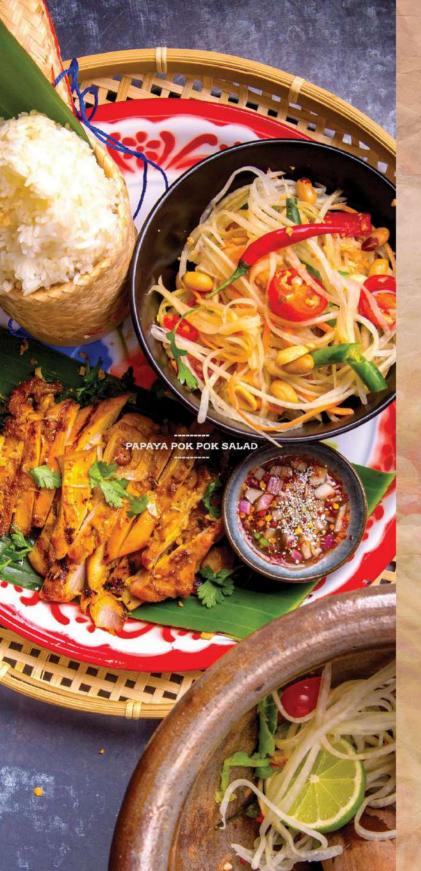
CRYING TIGER

Grilled marinated beef, finely sliced and served with sticky rice and Nam Jim Jaew (Thai chilli dip). So good it'll make you weep.

SEAFOOD FEAST

Heaven on a platter. Grilled fresh king prawns, scallops, mussels and squid are lightly marinated then grilled over charcoal for a gorgeous smoky flavour. All served with a zesty, spicy dipping sauce.





BBQ beef salad

THINLY SLICED, MARINATED GRILLED BEEF ON A COLOURFUL BED OF RED ONION, THAI EGGPLANT, CHERRY TOMATOES, LEMONGRASS, CHILLI, MINT, CORIANDER AND GROUND TOASTED RICE. LEMON DRESSING ADDS A LITTLE ZING.

S A L A

Papaya Pok Pok salad

CAN'T DECIDE BETWEEN PAPAYA
SALAD OR SOFT SHELL CRAB?
WHY NOT HAVE BOTH! FOR THIS DISH,
WE TAKE SHREDDED PAPAYA, POUND
IT IN A MORTAR AND COMBINE WITH
CHILLI, DRIED SHRIMP, PEANUTS
AND CHERRY TOMATOES. IT'S THEN
FLAVOURED WITH LEMON, TOPPED
WITH DEEP FRIED SOFT SHELL CRAB
AND GREEN WAKAME SEAWEED.
STEAMED STICKY RICE IS SERVED
ON THE SIDE.

PREFER BBO CHICKEN OR CRYING TIGER WITH YOUR PAPAYA SALAD? WE'RE HAPPY TO OBLIGE, JUST ASK.

A Z E

Duck

BITE-SIZED PIECES OF GRILLED ROAST DUCK, SERVED ON A BED OF MIXED CORIANDER, SHALLOTS, LEMONGRASS, CHILLI JAM, RED ONION, AND DRIZZLED WITH A LUSCIOUS LIGHT COCONUT CREAM SAUCE.

Larb

(option of charcoal chicken or minced chicken)

PACKED WITH INTRICATE FLAVOURS, THIS DISH COMBINES WITH GROUND TOASTED RICE, FISH SAUCE AND FRESH LIME JUICE. TOSSED TOGETHER WITH SLICED ONION, MINT, KAFFIR LIME LEAVES AND ROASTED CHILLI POWDER, IT'S THE PERFECT THAI FLAVOUR FIX.

RICE AND EASY

TOM YUM FRIED RICE

Stir-fried rice with tom yum paste and prawns. We also throw in Thai herbs and spices, lemongrass, red onion, cashew nuts, galangal, kaffir lime leaves and chilli...mmm!

DRUNKEN FRIED RICE SEAFOOD

Satisfy your seafood lust. Fresh squid, mussel, fish and prawns are all tossed in red chilli and garlic, sautéed with rice and finished with basil and cashew nuts.

PRAWN FRIED RICE

Prawns are the highlight of this addictive dish. Sautéed with garlic, egg and rice, seasoned with pepper, red onion, cashew nuts and a light soy sauce.

BUDDY BITES FRIED RICE

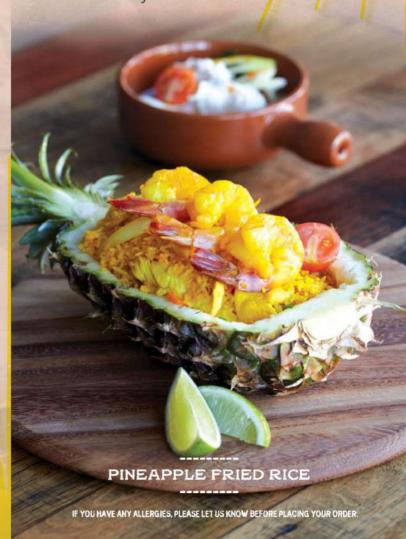
Combo of chicken and beef stir-fried with rice, infused with chilli jam, dry chilli, cashew nuts and shallots.



Easy, fast and filling. This dish has tasty chicken, Chinese broccoli, tomatoes, egg, onion and garlic. We add a fried egg and cashew nuts as a finishing touch.

PINEAPPLE FRIED RICE

Chicken, prawns and rice are stir-fried with garlic, onion and soy sauce. Add to the mix juicy pineapple, peas, corn, egg, diced carrot, and cashew nuts and onion and you've got one crazy colourful meal.



MIX'N' MATCH

- VEGGIES & TOFU
- CHICKEN
- BEEF
- FISH

- CALAMARI
- DUCK
- PRAWNS
- -SEAFOOD

WOK FRIED

HOLY CHICK

One of the best-loved Thai dishes of all time. The spicy flavour of chilli mingles with the freshness of basil, plus garlic, green bean and minced chicken. Simple perfection!

CHILLI BASIL

A traditional Thai dish full of with fragrant stir-fried basil, garlic and seasonal veggies, and spiced up with a dash of chilli.

GARLIC&PEPPER

A peppery stir-fry loaded with fresh greens, and made with the meat or seafood of your choice. Everything is stir fried in our secret oyster sauce and topped with yummy fried garlic.

LIME & PEPPER

Another action-packed dish! This spicy, oyster sauce based stir-fry is full of veggies, lime leaves, peppercorns, garlic and chilli.

HOTA HEBB

A warming dish of stir fried Thai herbs, lemongrass, kaffir lime leaves and baby corn all tossed with a homemade sauce of chilli, ka-chai, galangal and peppercorns.

MEN IN BLACK

This fragrant peppery, garlicky dish is a sure-fire winner. Goes beautifully with seafood but it's up to you!

CHILLI GINGER

Fresh ginger tossed with chopped shallots, sliced long red chilli and seasonal vegetables.

CASHEW

Roasted cashew muts and chilli, mixed veggies and our authentic chilli jam. Sure to hit the spot.

BUDDY BITES

Why choose between chicken and beef when you can have both? This dish combines stir-fried marinated CHICKEN and BEEF with our special chilli jam, roasted chilli and shallots and cashew muts.

OYSTER MANIA

Simple but irresistible. Green beans, mushrooms and other seasonal veggies are stir-fried with our trademark oyster sauce and topped with crunchy fried shallots.

BEAUTIFUL BANGKOK

Your choice of meat stir-fried with homemade creamy coconut milk sauce, flavoured with chilli, soy, garlic and basil.

PEANUT

Your choice of meat, stir-fried with veggies and our divine peanut sauce, then sprinkled with fried shallots.

PUMPKIN EATER

Stir-fried sweet pumpkin with our secret oyster sauce, egg and garlic. Topped with chopped coriander and kick of white pepper.

MIX'N' MATCH

- VEGGIES & TOFU
- CHICKEN
- BFFF
- FISH

- CALAMARI
- DUCK
- PRAWNS
- -SEAFOOD



Massaman Beef served with roti

Tender meat simmered slowly with coconut broth, palm sugar and massaman curry paste. Served with baby potatoes, roasted peanuts and a sprinkling of crunchy fried shallots.



A dish we all know and love! Meat is simmered to perfection in a fragrant curry of coconut milk, baby corn, chilli, apple eggplant, ka-chai and bamboo shoots, kaffir lime and basil leaves.

JUNGLE CURRY

Hot damn! This spicy little number comes from Chiang Mai in northern Thailand. Made with curry paste and no coconut milk, it's packed with apple eggplants, baby corn, ka-chai, red chilli, bamboo shoots and basil leaves.



A rich and robust curry, laced with aromatic kaffir lime leaves, long red chilli, baby corn and fresh basil leaves. Just the thing to warm you up!

CHOOCHEE CURRY

Rich with fragrance of herbs and spices, this dry stir-fried Choo chee curry with baby corn, basil leaves and chilli.

IF YOU HAVE ANY ALLERGIES, PLEASE LET US KNOW
BEFORE PLACING YOUR ORDER.

NOODLE CABOODLE!



PAD THAI

A crave-worthy classic. Thin rice noodles stir-fried with diced tofu, egg, bean sprouts, peanuts and sliced onion, wrapped with eggnet.

DRUNKEN NOODLE

Flat rice noodles stir-fried Bangkok style with basil leaves, garlic, egg, bamboo shoot and veggies and of course, a decent dose of fresh red chilli, topped with cashew nuts.

PAD SEE EEW

Oh, the sweet saucy goodness! Flat rice noodles stir-fried with delectable dark soy and oyster sauce, Chinese broccoli, egg, garlic and a pinch of white pepper. Topped with cashew muts.

HALL STREET MODDLE

This is street food at its most authentic. Sautéed prawns, squid and flat rice noodles in soy and oyster sauce, tossed with bean sprouts, egg and veggies. Served on lettuce and topped with crunchy cashews.

BUDDY BITES NOODLE

Stir-fried flat rice noodles with a combo of marinated CHICKEN and BEEF infused with chilli jam, dry roasted chilli, egg, cashew nuts and shallots.

BEAUTIFUL BANGKOK NOODLE

Flat rice noodles stir-fried with our homemade creamy coconut milk sauce, chilli, soy and garlic sauce. Basil leaves, egg and cashews are thrown in to complete the taste.

SATAY NOODLE

Your choice of meat stir-fried with peanut satay sauce, flat rice noodles, egg and fresh veggies - all finished off with a sprinkling of fried shallots and cashew muts.





BAMEE PED NHUM

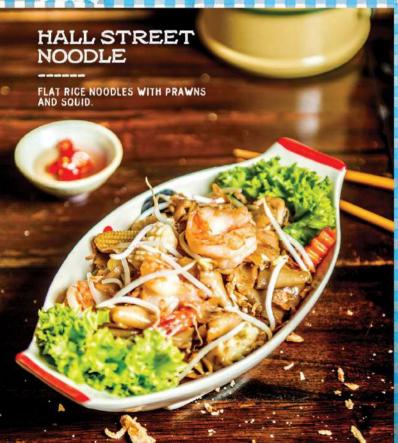
GRILLED ROAST DUCK, EGG NOODLES, BOK CHOY AND BEAN SPROUTS IN DUCK BROTH, SPRINKLED WITH FRIED GARLIC AND SPRING ONION, CORIANDER AND PEPPER.

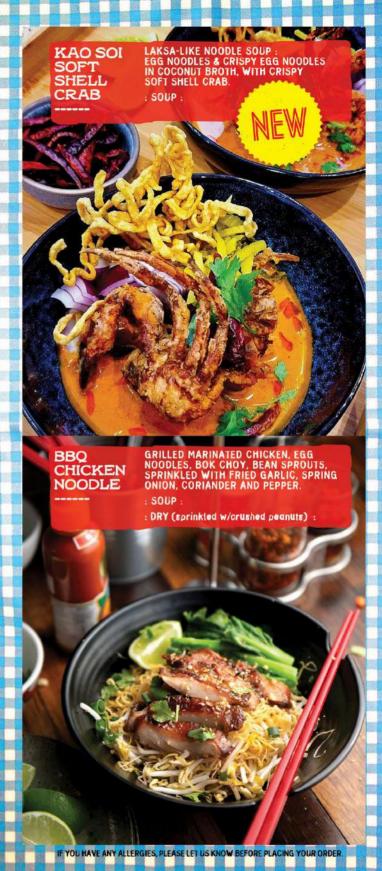


GRILLED ROAST DUCK, EGG NOODLES, BOK CHOY AND BEAN SPROUTS. SPRINKLED WITH FRIED GARLIC, SPRING ONION, CORIANDER AND PEPPER.
DRIED CHILLI FLAKE
SERVED ON THE SIDE.

: DRY :











BARRAMUNDI

TAMA BARRA (PLA SAM ROS)

Deep fried Barramundi dressed with herbs, peppercorns, kaffir lime leaves, pineapple and basil, and spiced up with a chilli tamarind sauce.



GRILLED BARRA (PLA YANG LEMONGRASS)

Fresh barramundi with skin on, infused with aroma lemongrass, painted with salt and grilled. Tender on the inside, served with a zesty chilli dipping sauce, it's as nourishing as it is delish.

SOM TUM BARRA

Crispy de-boned barramundi, served with papaya salad, sprinkled with roasted pearuts.

STEAMY BARRA (PLA NUENG MANOW)

Steamed fresh de-boned barramundi infused with the clean, fresh flavours of chilli and lime juice. Healthy, simple, beautiful.



BATHING BARRA (PLA RAD KHING)

Where's your halo? Healthy eaters can relish this delicious dish of de-boned steamed barramundi, bathed in light ginger shallot broth with soya beans, mushrooms, black fungi and Thai herbs.





SEASONED SALMON (PRIK THAI DUM)

Grilled salmon fillet on a bed of greens, mushrooms and baby corn, sprinkled with crushed garlic and homemade black pepper sauce.

SALMON CHOO CHEE

Salmon fillet in classic choo chee sauce, dressed with kaffir lime leaves, basil, baby corn, chilli, and spices.



BATHING BARRA

TAMA BARRA



FOOD SERVED MAY VARY FROM THE PHOTOGRAPHS SHOWN



MCKY Dishes

CRISPY DUCK

Lightly battered, deep fried boneless roast duck, stirfried with chilli, bamboo shoots, garlic and basil leaves.

LUCKY DUCK

Boneless roasted duck, braised in red curry and complemented with sweet lychee and pineapple. An intricate dish with many luscious layers of flavour.

2 X DUCK

Battered, deep fried boneless roast duck stir-fried with our rich homemade chilli jam paste, cashew nuts and seasonal veggies. Twice cooked, doubly delish.

LEMONGRASS DUCK

Boneless duck stir-fried with lemongrass, red curry paste, garlic, fresh chilli, ka-chai, mushrooms and peppercorns. Topped off with fried garlic.

WHY DUCK

Saucy, salty - sweet and indulgent. This dish combines boneless roasted duck with the decadent flavours of grilled pineapple, plums, shiitake mushroom, and red wine. Served on crisp Chinese broccoli.

SEAFOOD

FRESH KING PRAWNS



KING FOREST

Fresh seasonal green vegetables and white fungus are tossed in hot wok with juicy king prawns and a light oyster sauce.



Prawns topped with peppercorns, garlic, chilli, kaffir lime leaves, seasonal veggies and oyster sauce. Spicy and satisfying.

KING CHILLI HIT

Prawns dressed in a divine buttery dressing and mild coconut sauce, with coriander root, wilted basil, mushrooms, seasonal veggies and garlic.



GREEN

Prawns simmered with aromatic green curry made with coconut milk, baby corn, apple eggplant, kachai, bamboo shoots and the fresh flavours of kaffir lime and basil leaves.



SOFT SHELL CRAB

BLACK PEPPER

A definite must-try. Lightly battered soft shell crab topped with a rich, stir-fried black pepper sauce with green beans, mushroom and seasonal veggies. Bliss.



PAD-CHA

Lightly battered soft shell crab dressed with a heap of stir-fried herbs and spices, peppercorns, chilli, garlic, baby corn and colourful seasonal veggies.

minimu



LEMONGRASS LAMB

GRILLED MARINATED LAMB CUTLETS FLAVOURED WITH A DASH OF RED CURRY PASTE, STIR-FRIED WITH LEMONGRASS, KA-CHAI, PEPPERCORNS, KAFFIR LIME LEAVES, GARLIC, HOMEMADE OYSTER SAUCE AND LITTLE SPLASH OF COCONUT MILK.

GARLICKY MUSHROOM LAMB

GRILLED MARINATED LAMB CUTLETS SERVED WITH MIXED GREENS AND MUSHROOMS IN OUR HOMEMADE OYSTER SAUCE, LACED WITH GARLIC AND SEASONED WITH A HIT OF BLACK PEPPER. MORE THAN A LITTLE ADDICTIVE!

BEAUTIFUL BANGKOK LAMB

GRILLED MARINATED LAMB CUTLETS, THEN DRESSED WITH OUR HOMEMADE CREAMY COCONUT MILK SAUCE, CHILLI, SOY, GARLIC & BASIL.



EGETARIAN

VEGETARIAN FRESH RICE PAPER ROLLS (2)

MARINATED TOFU, FRESH HERBS, CARROT, CUCUMBER AND ICEBERG LETTUCE, ALL ROLLED UP WITH RICE VERMICELLI AND SERVED WITH CHILLI AND LIME DIPPING SAUCE.

KUNG FU FRITTERS

DANGEROUSLY DELICIOUS DEEP FRIED CORN FRITTERS, TASTY TOFU WEDGES AND CRISPY TARO. ALL COMES SPRINKLED WITH A CRUNCH OF PEANUT AND TANGY SWEET CHILLI DIPPING SAUCE.

FOR THE SOUL (SERVED IN HOT POT)

TOM YUM 'SHROOM

THERE'S NOTHING QUITE LIKE THIS SOUR AND SPICY CLEAR SOUP, OUR BROTH IS GENEROUSLY LACED WITH ENOKI, WHITE FUNGUS AND BUTTON MUSHROOMS AND SPICED UP WITH CHILLI, HERBS. LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL, FRAGRANT AND FABULOUS.

TOM/KHA VEG

AN ASSORTMENT OF VEGGIES SIMMERED IN COCONUT BROTH AND FLAVOURED WITH MUSHROOMS, THAI HERBS, GALANGAL, AND LEMONGRASS.

MAINS

GREEN POWER

MIXED GREENS, SNOW PEAS, BROCCOLI, GREEN BEANS, BOK CHOY AND CASHEW NUTS STIR-FRIED WITH OUR SPECIAL SOY SAUCE AND TOPPED WITH CRISPY FRIED ONION.



PUMPKIN PATCH

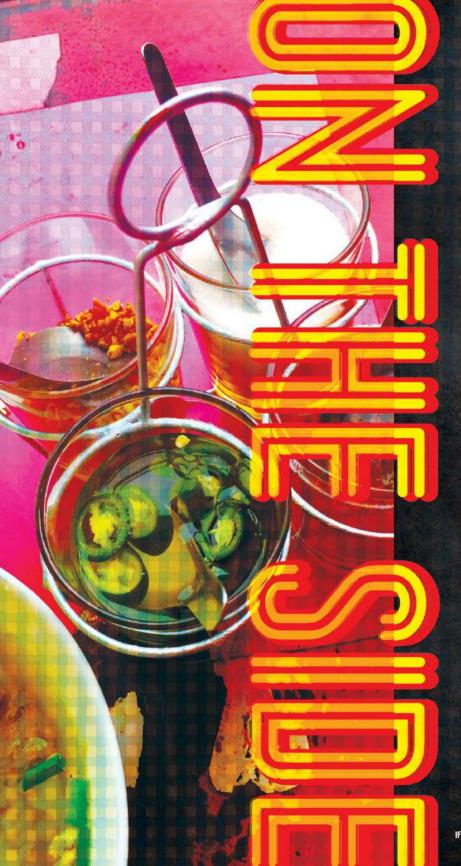
STIR-FRIED SWEET PUMPKIN WITH SNOW PEAS, BABY CORN, CHOPPED CORIANDER AND OUR SPECIAL SOY SAUCE, SPRINKLED WITH FRIED GARLIC.

PAD PAK

DELISH DEEP FRIED TOFU WITH BEAN SPROUTS. SHALLOTS, SNOW PEAS, BABY CORN, BROCCOLI, ONION, SHIITAKE AND BUTTON MUSHROOMS, ALL FLAVOURED WITH SOY SAUCE.

MUSHROOM PARTY

PARTY OF MUSHROOMS STIR-FRIED : SHIITAKE. BUTTON, ENOKI MUSHROOM, BLACK FUNGUS, WHITE FUNGUS WITH SPECIAL SOYA SAUCE.



JASMINE RICE
BROWN RICE
COCONUT RICE
STICKY RICE
EGG FRIED RICE

RICE WITH PEANUT SAUCE

PRAWN CRACKERS

SERVED WITH CHILLI JAM DIPPING SAUCE OR PEANUT DIPPING SAUCE

STEAMED VEGETABLES

STEAMED THIN OR FLAT NOODLES
STIR-FRIED BOK CHOY

STIR FRIED BROCCOLI AND MUSHROOMS

PEANUT SAUCE ROTI BREAD

ROTI BREAD X 2
WITH PEANUT SAUCE

CHILLI JAM SAUCE

SOFT DRINKS

COKE / DIET COKE
ZERO COKE
LEMONADE
LEMON SQUASH
LEMON LIME & BITTERS
PINK LEMONADE
SPARKLING MINERAL WATER

LIME SODA RASPBERRY SODA

LANEWAY DRINKS



HOT TEA

JASMINE // GREEN
PEPPERMINT // CHAMOMILE //
ENGLISH BREAKFAST //
EARL GREY

