

Starter

- Thai traditional raw papaya salad with peanut
- **Som Tam** 550
- Crispy baby corn and wood ear mushroom tossed in Five- spice flavored garlic sauce
- **Xiang Fen Yum Moogoo** 550
- Thai vegetable spring roll with spicy herb dip
- **Poh Pia Je** 550
- Fried tofu with celery, coriander and sesame oil
- **Fried tofu** 550
- Wok tossed salt and pepper king prawn with scallions
- **Jiao Yan Xia** 975
- **Crispy Fried Soft Shell Crab with Plum Chilly** 975
- Crispy batter fried prawn served with sweet chilly dip
- **Tempura Prawns** 975
- Fried crab meat dumpling with ginger, celery, spring onion
- **Crab Meat Dumpling** 650
- Tobanjan yusi** 650
- Crispy fish in hot bean sauce
- Thai inspired crab cake
- **Thord Man Pla** 650
- Sliced chicken Sichuan with pepper with crispy spinach
- **Sichuan Chicken** 595
- Shreds of chicken tossed in chilly tomato sauce with cashew nut and chilly flakes
- **Dragon Chicken** 595
- Shreds of lamb stir fried with onion, scallion and lettuce
- **Stir Fried Lamb and Lettuce** 595
- Curry scented chicken supreme with peanut dip
- **Satay Kai** 595

Soup

400

Clear soup of rice noodle and exotic vegetables
with choice of Vegetarian/ Prawn/ Seafood/ Chicken

- ● **Thong Mein**

Sweet corn soup with choice of
Vegetables / Corn fed chicken / crab meat

- ● **Sweet Corn Thong**

Thick soup of garden vegetables, ginger, garlic,
bean curd, tomato and mushroom with choice of
Vegetables / Prawns / Seafood / Chicken

- ● **Man Chow Thong**

Hot and sour soup of shitake mushroom, bamboo shoots,
bean curd and carrot with choice of
Vegetables / Prawn / Seafood / Chicken

- ● **Sichuan Suan-La Thong**

Spicy Thai soup of lemon grass, makroot leaves and lime
with choice of Vegetables / Prawns / Seafood/ Chicken

- ● **Tom Yum**

Herb scented creamy coconut soup
with choice of Vegetables / Prawn / Seafood / Chicken

- ● **Tom Kha**

Thick soup of assorted mushrooms with choice of
Prawn / Seafood / Chicken

- ● **Thick Mushroom Soup**

Dim Sum

700

Refers to a style of Cantonese food prepared as small bite-sized or individual
portions of food traditionally served in small steamer basket

Steamed vegetable dumplings with ginger scallions dip

- **Zheng Shuchoi Jiaozi**

Steamed celery and ginger flavored prawn dim sum

- **Zheng Xia Dinxim**

Steamed minced chicken and bamboo shoot dumplings

- **Zheng Jirou Jiaozi**

Vegetable

600

- **Stir Fried Chinese Greens Flavored In Golden Garlic**

Wok tossed home vegetables with garlic

- **Phad Phak**

Braised string beans with black pepper sauce

- **Black Pepper String Beans**

Stir fried broccoli and water chestnut in plum sauce

- **Broccoli and Water Chest Nut**

Assorted mushrooms in caramel chilli

- **Caramel Chili Mushroom**

Vegetables stir fried in lemon grass and garlic chilli sauce on crispy rice vermicelli

- **Vietnamese Stir Fried Vegetables**

Dices of baby eggplant cooked in Sichuan style spicy bean sauce

- **Tobanjan Eggplant**

- **Tofu with Exotic Mushrooms and Soya Sauce**

- **Broccoli and Bok Choy in Yellow Bean Sauce**

Seafood

995

King prawns stir fried in spicy oyster sauce

- **Dui Xia Chao Hau Yuu**

- **Stir Fried Lobster with Garlic Salt and Pepper**

As per weight

- **King Prawns Stir Fried with Pimentos and Marrow Vegetable In Xo Sauce**

- **Crabmeat and Broccoli in Hot Garlic Sauce**

Steamed fillet of regional fish flavored with ginger and spring onion

- **Cantonese Steamed Fish**

Crisp fillets of bekti fish served with tangy basil sauce

- **Pla Rad Prik**

Sweet and sour king prawns with lychee and cherry tomatoes

- **Sweet and Sour Prawns**

Steamed snapper with haricot beans and ginger in tomato chilli sauce

- **Steamed Snapper**

Chicken

850

Diced chicken with cashew nut and dry red chili and in tangy soy sauce

- **Gong Pao Ji Ding**

Shreds of chicken with noodles, carrot and straw mushroom in oyster sauce

- **Chicken Lo Mien**

Steamed chicken with black fungus and pokchoy in sweet corn sauce and scallion

- **Steamed Sweet Corn Chicken**

- Stir fry chicken in lemongrass garlic chili sauce

Chicken with shiitake mushroom and water chestnut

- **Ji Shiitake**

Lemon spiked chicken in coriander

- **Ningmeng Jiding**

Duck

1200

Deep fried duck and vegetables served with regional sauce

- **Ped Noy**

Crispy fillet of duck tossed in hoi sin sauce

- **Crispy Duck**

Stir fried, roasted duck with dried chili and cashew nut

- **Kung Po Duck**

Pork

850

Crispy fried sliced pork in sweet and sour sauce

- **Sweet and Sour Pork**

Pork stir fried with garden vegetables, bamboo shoot in chili vinegar

- **Pork in Chilly Vinegar**

Crispy fried sliced pork with bean paste and hot sauce

- **Pork in Tobanjan**

Tenderloin

825

Slice tenderloin cooked in chilly celery sauce

● **Chin Chao Niu Rou**

Stir fried tenderloin, baby corn, scallion and bean curd in hot bean sauce

● **Pixian Doubanjiang Niu Rou Chao Daofu**

Wok fried tenderloin with bean sprouts, mushroom and fresh red chilly

● **Wok Fried Tenderloin**

Stir fried tenderlion with pepper, in black pepper sauce

● **Niu Rou in Black Pepper**

Lamb

900

Wok tossed sliced lamb and ginger on a broccoli bed

● **Guangdong Yang You**

Stir fried lamb in soya sauce flavored with star anise and chilly

● **Jiang You Yang Rou Rayu**

● Shredded lamb with black pepper coriander sauce

Pepper flavored lamb morsels

● **Yang Rou**

Curry

Gaeng Phed - All time favorite Thai red curry with choice of

- Prawns 995
- Chicken / Tenderloin / Lamb 900
- Vegetables 600

Gaeng Kiew Warn - All time favorite Thai green curry with choice of

- Prawn 995
- Chicken /Tenderloin / Lamb 900
- Vegetables 600

● **Pineapple Curry with Prawns and Lychees** 995

Tofu and vegetables Penang curry with peanuts

● **Penang curry** 600

Bento box lunch

1000

Vegetarian sushi
Chicken satay or Vegetable spring roll

Sliced fish with whole garlic or kung pow chicken or stir fried sliced lamb with broccoli
Braised bean curd with black pepper or baby eggplant in yellow bean sauce or Thai vegetable green curry
Steamed rice or Vegetable fried rice

Date pancake or Mango sago

Put yourself in the hands of Chef

The **Chef** will personally select your meal, offering you the days very finest.

Priced as per the order

Rice

550

Wok tossed vegetable fried rice

● **Chow Choi Fan**

Burnt garlic fried rice

● **Suan Chow Fan**

● **Lemon Grass Chili Rice with Lotus Seed,
Water Chestnut and Corn Kernel**

Chilly garlic vegetables fried rice

● **Chilly Suan Chow Fan**

Chicken fried rice with green peas and chilly tomato sauce

● **Yangchow Chaw Fan**

Seafood fried rice with oyster sauce

● **Hau You Hai Xian Fan**

Prawns fried rice with chilly flakes and pineapple

● **Prawn And Pineapple Fried Rice**

Spicy fried rice with prawns, chicken and egg with shrimp sauce

● **Nasi Goreng**

700

● **Steamed Rice**

225

Noodle

550

Choice of non-vegetarian and vegetarian

- ● Pan fried noodle topped with assorted vegetables in white garlic sauce
Choice of vegetables / prawns / seafood / chicken
Eefu Mein
- ● Hakka style soft noodle stir fried with shredded vegetables and spring onion
Choice of vegetables / prawns / seafood / chicken
Chow Mein
- ● Stir fried rice noodle with sweet, sour and spicy seasonings and peanuts, tossed with
Choice of vegetables / prawns / seafood / chicken
Phad Thai
- ● Stir fried Sichuan noodle
Choice of vegetables / prawns / seafood / chicken
Sichuan Style Noodle
- ● Tamarind and vegetables noodles
Choice of vegetables / prawns / seafood / chicken
Saigon Style Noodle
- ● **Soft Boiled Noodle with Minced Lamb in Fresh Mint and Sate Sauce**
- ● Thai chilly basil noodles with garlic
Choice of vegetables / prawns / seafood / chicken
Chili Basil Noodle
- ● Pan fried noodles with delicate curry sauce
Choice of vegetables / prawns / seafood / chicken
Thai Style Pan Fried Noodles
- ● Stir fried yellow noodle in spicy shrimp sauce
Choice of prawns / seafood / chicken
Mee Goreng

700

Dessert

500

Minced dates wrapped in pastry sheet and fried, with ice cream

● **Baojianbing**

Batter fried honey glazed banana fritters dusted with cinnamon and caramelized sugar.

● **Xiangjiao Youtiao**

Caramelized coconut wrapped in pastry sheet and fried, with ice cream

● **Yezi Baobing**

Crispy flat noodle tossed with honey, topped with ice cream

● **Fengmi Mein**

Water chestnut in sweetened coconut milk

● **Tub Tim Grob**

Platter of assorted carved fruits

● **Polomai**

Choice of ice cream

● **Vanilla/ Litchi/ Mango/ Coffee/ Chocolate/ Coconut**

● **Iced Litchi**

● **Fried Ice cream**

● Tea

350

Jungpana first flush

Organic avongrove first flush FTGFOP

English tea time blend

Nilgiri tea

Assam earl grey

Darjeeling autumn gold

Green tea

Coffee

350

● Costa Rica tarrazu

Decaffeinated Guatemala

Ethiopian yirgacheffe

Sumatra mandheling

Freshly brewed coffee

Decaffeinated coffee

Cappuccino

Espresso