

SPRING - SUMMER RECOMMENDATIONS

This season, our chefs present a vibrant celebration of modern Thai cuisine—where tradition meets contemporary flair. Each dish is crafted using the finest locally sourced ingredients, elevated with authentic Thai spices to deliver bold, comforting flavours. Expect indulgence, warmth, and a touch of festivity in every bite.

STARTERS

NORTHEASTERN GRILLED CHICKEN THIGH   8.95
Chargrilled marinated chicken infused with garlic, coriander, white pepper, palm sugar, and fish sauce. Served with roasted rice chilli dip (Jaew) for a smoky, spicy finish.

LIME & FISH SAUCE CHILLI CHICKEN WINGS   8.95
Crispy chicken wings tossed in a zesty lime and fish sauce glaze, finished with red onion and roasted chilli flakes for a bold kick.

MAINS

KING PRAWNS 'GOONG SAM ROD'   15.95
Succulent king prawns, lightly crispy and coated in a signature three-flavour sauce—garlic, chilli, lime, and palm sugar—for the perfect balance of sweet, sour, and heat.

SOUTHERN THAI MASSAMAN CURRY (n)  17.50
A rich, slow-cooked Angus beef curry with Southern Thai Massaman paste, coconut milk, tamarind, and warming spices. Finished with potatoes and young onions for deep, comforting flavour.

NORTHERN THAI PORK RIBS 'GAENG HANG LAY' (n)   14.50
Tender, slow-braised pork ribs in a fragrant Northern Thai curry with fresh ginger, garlic, and aromatic spices—bold, hearty, and deeply satisfying.

SIDE

STIR-FRIED SPRING GREENS & CABBAGE (v) 8.95
Fresh seasonal greens wok-tossed in a savoury oyster sauce for a simple yet flavourful accompaniment.

(v) – vegetarian or vegetarian option available (n) – contains nuts

 Mild  Medium   Hot