ENTREE

BANGKOK PLATTER FOR 189 TWO THAI FISH CAKES, SATAY, CURRY PUFFS &

DIY DUCK PANCAKE 21.9 ROASTED DUCK, FRESH VEGGIES, HOISIN & PLUM SAUCE

VEGAN SPRING ROLLS VG 10.9 SHITAKE MUSHROOMS, CABBAGE, VERMICELLI &

TEMPURA VEGGIES V VGO 12.9 W/ JAPANESE MAYO

CURRY PUFFS 10.9 W/ CHICKEN, POTATO & TURMERIC.

DIM SIMS 12.9 STEAMED WONTON W/ PORK & SHITAKE MUSHROOM.

SATAY GF 13.9 GRILLED TURMERIC CHICKEN W/ PEANUT SAUCE.

THAI FISH CAKES GE 13.9 HOUSE MADE W/ RED CURRY PASTE & KAFFIR LIME LEAVES.

CHILLI SALTED CHICKEN RIBS 14.9 CRUMBED W/ LAAB SPICES, LIME & SRIRACHA SAUCE.

SOFT SHELL CRAB BAO 6 ea SIGNATURE STEAM BUN TOPPED W/ APPLE & GINGER RELISH, CRISPY BASIL & JAPANESE MAYO.

GREEN PAPAYA 12.9 SALAD V GF VGO W/ PEANUTS, TOMATO & LIME JUICE.

SOUPS

TOM YUM VO GF 12.9 / 14.9 CHICKEN OR PRAWN W/ LEMONGRASS & MUSHROOM.

TOM KHA VO GF 12.9 CHICKEN & COCONUT MILK W/ LEMONGRASS & MUSHROOM

SALADS & GRILLED

YUM EGGPLANT ☑ 199 GRILLED EGGPLANT, CRISPY TEMPURA VEGGIES, LEMONGRASS, FRESH HERBS, LIME. & SWEET CHILLI JAM.

YUM CALAMARI GF 22.9 GRILLED CALAMARI W/ LEMONGRASS, FRESH HERBS, RED ONION & LIME.

20.9 LAAB CHICKEN GF CHICKEN MINCE, LAAB SPICES, FRESH HERBS,

21.9 BBO CHICKEN GF GRILLED MARINATED CHICKEN W/ ASSORTED THAI

NOODLES & RICE

PAD THAI VO GF VGO 20.9/26.9 CHICKEN OR PRAWNS W/ RICE NOODLES, EGG, BEANSPROUTS & CRUSHED PEANUTS.

PAD SEE EW VO 19.9 W/ CHICKEN, FLAT RICE NOODLES, EGG & KAILAN IN DARK SOY SAUCE & PEPPER.

HOKKIEN NOODLES VO 19.9 EGG NOODLES W/ CHICKEN & VEGGIES.

FRIED RICE V GFO VGO 16.9 W/ CHICKEN, TOMATO & EGG.

CURRIES

RED CURRY GF 22.9/26.9 W/ TOFU, CHICKEN, BEEF/PRAWNS, ROASTED PUMPKIN, CAPSICUM, BROCCOLI & THAI BASIL

GREEN CURRY GF 22.9/26.9 W/ TOFU, CHICKEN, BEEF/PRAWNS, GREEN PEPPER CORN, BAMBOO SHOOTS, CAPSICUM & THAI BASIL

MASSAMAN CURRY GF 26.9 SLOW COOKED BEEF CHEEK, KIPFLER POTATOES &

ISLAND DUCK CURRY 26.9 ROASTED DUCK IN RED CURRY SAUCE, LYCHEE, SWEET PINEAPPLE & THAI BASIL.

PANANG KING PRAWN 27.9 CURRY GF W/ PEANUT & KAFfiR LIME LEAVES.

MONT BAN SABAI THAI X==

* We do delivery & functions *

WOKS

BASIL STIR FRY GFO VGO 20 9/26 9 W/ TOFU, CHICKEN, BEEF/PRAWNS & MIXED VEGGIES.

CASHEW NUT STIR 20.9/26.9 FRY GFO

W/ TOFU. CHICKEN. BEEF/PRAWNS & MIXED VEGGIES.

GINGER STIR FRY GFO VGO 20.9/26.9 W/ TOFU, CHICKEN, BEEF/PRAWNS & MIXED VEGGIES.

OYSTER STIR FRY GFO 20 9/ 26 9 W/ TOFU, CHICKEN, BEEF/PRAWNS & MIXED VEGGIES.

GARLIC & PEPPER CRAB GFO CRISPY SOFT SHELL CRAB IN GARLIC & PEPPER SAUCE.

PAD NAM PRIK POW GFO 27.9 MIXED SEAFOOD OR FISH FILLET IN SWEET BASIL SAUCE.

PAD PRIK KHING GF 27.9 CRISPY SOFT SHELL CRAB OR FISH FILLET IN SWEET & SPICY CURRY SAUCE W/ VEGGIES.

PEANUT STIR FRY VO GF 20.9 SEASONAL VEGGIES W/ CHICKEN & PEANUT SAUCE.

GF TAMARIND FISH 27.9 CRISPY FISH TOPPED W/ TAMARIND SAUCE

SIDES

JASMINE RICE GF 3 per person COCONUT RICE GF 4.5 per person ROTI VG 5.9

KIDS MENU

KIDS FRIED RICE VO GFO VGO 11.9 W/ CHICKEN, EGG & TOMATO

KIDS PEANUT STIR FRY VO GF 11.9 SEASONAL VEGGIES & CHICKEN W/ PEANUT SAUCE.

KIDS HOKKIEN NOODLES VO W/ CHICKEN & EGG NOODLE.

BANQUETS (MINIMUM OF 4 PEOPLE)

CHAING MAI

34 per person

SPRING ROLLS • CURRY PUFFS • SATAY CHICKEN • RED CHICKEN CURRY • MASSAMAN BEEF CURRY • VEGETARIAN HOKKIEN NOODLE • CASHEW NUT CHICKEN • STEAMED RICE

PHUKET SET

46 per person

THAI FISH CAKES . DIM SIMS . SOFT SHELL CRAB BAO . PAD PRIK KHING CRAB • GREEN CHICKEN CURRY • MASSAMAN BEEF CURRY • PAD THAI CHICKEN • STEAMED RICE . CHOICE OF ICE CREAMS OR HOT DRINK

DESSERT

W/ COCONUT ICE CREAM.	12.9
MARS BAR SUNDAE MARS BAR GELATO W/ OREO	11.9
MANGO SORBET GF DF	9.9
DEEP FRIED ICE CREAM W/ CHOC OR CARAMEL TOPPING SAUCE.	12.9
BUTTERSCOTCH WAFFLE W/ BANANA & PEANUT BUTTER ICE CREAM	12.9

BEVERAGES

GUAVA JUICE	4
YOUNG COCONUT JUICE W/ PULP	5
COCONUT WATER	4
SOFT DRINKS	3.5
LEMON LIME BITTERS	4
GINGER BEER	4.5
SPARKLING MINERAL WATER 750ML	7.5
ICED TEA PEACH/ LYCHEE	4
WINE B.Y.O	3 per person
	YOUNG COCONUT JUICE W/ PULP COCONUT WATER SOFT DRINKS LEMON LIME BITTERS GINGER BEER SPARKLING MINERAL WATER 750ML ICED TEA PEACH/ LYCHEE













