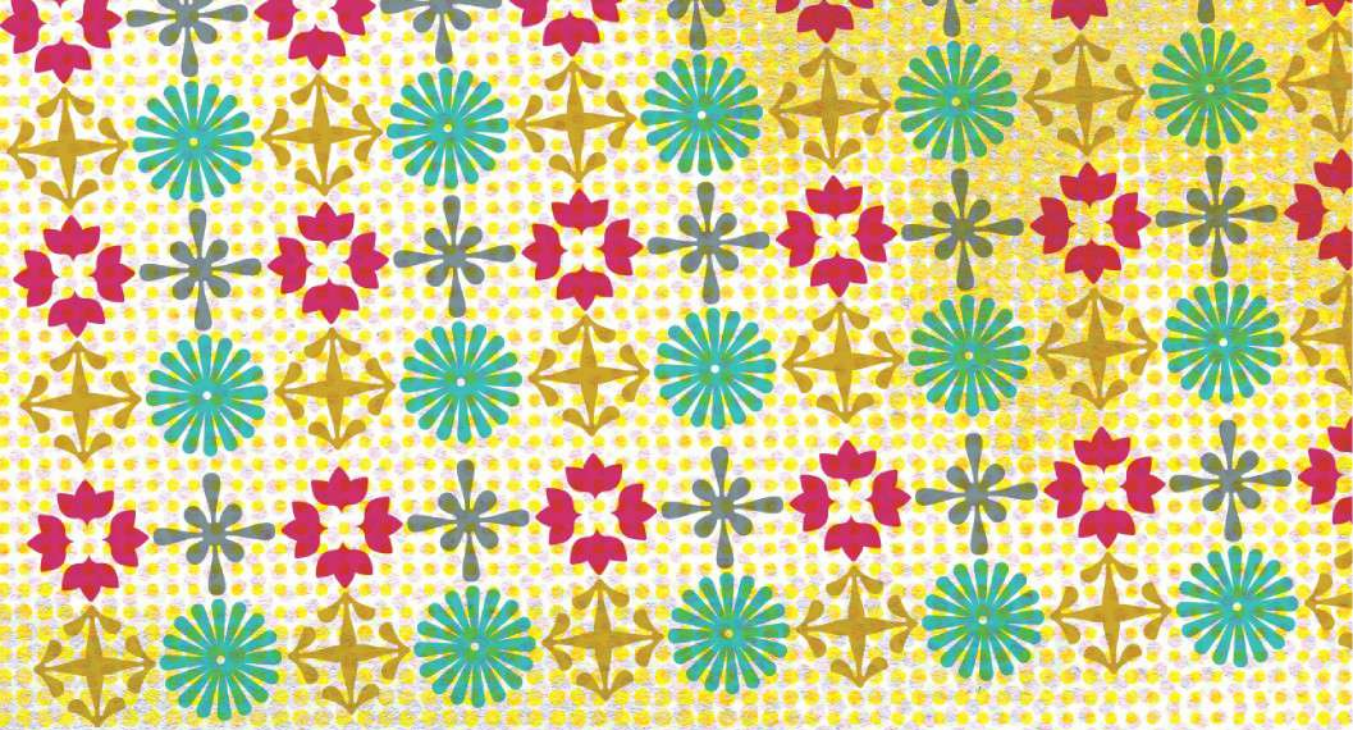




GETTING
HUNGRY!

TASTE THE MAGIC
OF FRESH



ENTRÉE / SNACKS



SATAY CHICKEN SKEWER

🍴 (4) 17.9

Grilled marinated chicken tenderloin on a skewer, served with peanut sauce and cucumber relish.



SPRING ROLL

🍴 (4) 13.9

Deep-fried rice paper roll filled with cabbage, carrot, celery, vermicelli and sliced black fungus, served with plum sauce.



PRAWN CAKE (i) (4) 17.9

Deep-fried marinated minced prawn mixed with Thai herbs and breadcrumbs, served with plum sauce.

DUCK PANCAKE 🍴 22.9

Thai-style gözleme filled with roast duck, chilli jam and tasty cheese served with cider cucumber salad.



CORN RIBS (4) 16.9

Corn ribs grilled with paprika and butter.



GOLDEN SEARED DUMPLING 🍴 (4)

17.9

Pan-fried pork dumplings served with special soy and vinegar.



🍴 contains peanuts 🍴 vegetarian 🍴 vegan 🍴 sesame

ENTRÉE / SNACKS

ENTRÉE / SNACKS



**KAW GRIEP
PAK MORE** 🍴 (6) 17.9
Sweet minced chicken wrapped in soft steamed rice skin, served with salted coconut sauce.



SAGO SAI GAI 🍴 (6) 17.9
Soft steamed sago dumplings filled with sweet minced chicken, topped with chilli and fried garlic.



**CRISPY ENOKI
MUSHROOM** 16.9
Enoki mushrooms fried to crispy perfection, served with sweet chilli sauce.



NET SPRING ROLL
(i) (4) 15.9
Crispy net spring rolls filled with shrimp, crab meat, and black mushroom, served with sweet chilli sauce.

**THAI DUMPLING
PLATTER** 🍴 18.9
A combination of garlic chive dumpling (2), Kaw Griep Pak More (2), and Sago Sai Gai (2).

GARLIC CHIVE DUMPLING
🍴 (6) 17.9
Garlic chive filling with soft steamed rice skin, served with chilli soy sauce.



ENTRÉE / SNACKS

BAO



CRISPY TOFU BAO

🌱 (2) 15.9

Crispy tofu, sweet chilli vegan mayo, julienned carrots, sliced onions, sliced cucumber in charcoal bao buns.

🌱 vegan



WONDER BAO

(i) (3) 22.9

Soft shell crab with sweet chilli mayo, Crispy pork belly with Hoisin sauce, and Tempura prawn with Sriracha mayo in charcoal bao buns.



ROAST PORK BAO

(2) 17.9

Crispy pork belly, hoisin sauce, julienned carrots, sliced onions, sliced cucumber in charcoal bao buns.



CRISPY CHICKEN BAO

(2) 16.9

Crispy chicken, sweet chilli mayo, julienned carrots, sliced onions, sliced cucumber in charcoal bao buns.



SOFT SHELL CRAB

BAO (i) (2) 20.9

Tempura battered soft shell crab, sweet chilli mayo, julienned carrots, sliced onions, sliced cucumber in charcoal bao buns.



TEMPURA PRAWN

BAO (i) (2) 18.9

Tempura prawn, Sriracha mayo, julienned carrots, sliced onions, sliced cucumber in charcoal bao buns.

BEACH GRILL



↑ BUTTER

MUSSEL (i) (5) 20.9

Juicy mussels grilled with garlic butter, mozzarella, cheddar and Romano cheese, topped with chopped parsley.



↑ PRAWN

SKEWER (i) (1) 10.9 / SKEWER

Succulent prawns grilled to perfection, served with Thai seafood sauce and garlic butter



↑ OCTOPUS SKEWER

(i) (1) 14.9 / SKEWER

Tender grilled octopus served on a skewer with spicy Thai seafood sauce and garlic butter.



PHUKET TOWN LOCAL FAVOURITE



CRAB CURRY & SOFT SHELL CRAB (i) and RICE VERMICELLI

🍴 **หม้อจืด 30.9**
Southern Thai crab meat curry served
with rice vermicelli and crispy soft shell crab.



MHOO HONG

🍴 **หม้อฮ้อง 27.9**

Phuket-style braised pork belly
seasoned with aromatic spices and
slow-cooked for over 6 hours. Served
with mantou on the side.



CHICKEN GARI

🍴 **ผัดผงกระหรี่ไก่ 25.9**

Stir-fried in Gari sauce, curry powder,
egg, and turmeric with chicken.



PHUKET HOKKIEN NOODLE (i)

🍴 **หมี่เหลืองผัด 28.9**
Phuket-style stir-fried
hokkien noodles with squid,
prawn, egg, Chinese broccoli
and secret sauce. Topped
with an onsen egg.





PHUKET TOWN LOCAL FAVOURITE

EXPERIENCE TASTE OF THE SOUTH



PHUKET PARADISE PORK with MANTOU

🍲 ขาหมูกับหมั่นโถว 34.9

A whole pork hock slow-cooked for 6 hours in sweet soy sauce with cinnamon, star anise and coriander seeds, served with steamed Chinese broccoli, boiled egg, pickled mustard greens and a tangy chilli and garlic sauce. Served with mantou on the side.



DEEP FRIED BARRAMUNDI (i) with PHUKET CHILLI PASTE 🌶️

ปลาเครื่องแกง 46.9



PHUKET STYLE FRIED BARRA (i)

ปลาเจี๊ยน 46.9

Fried whole barramundi with shiitake mushrooms, ginger, leek, Chinese celery and spring onion in red gravy.

🌶️ spicy 🍳 contains egg

NEW





PHUKET TOWN LOCAL FAVOURITE

EXPERIENCE TASTE OF THE SOUTH



PINEAPPLE FRIED RICE (i)

🍲 ข้าวผัดชาบั๊ว 29.9

A special Phuket fried rice with prawns, chicken, peas, carrots, corn and pineapple flavoured with ground turmeric, served in a pineapple shell.



CRAB (i) FRIED RICE

🍲 ข้าวผัดปู 29.9

Local favourite - Thai-style fried rice with crab meat, egg and shallots.



FRIED BARRAMUNDI (i) YUM YUMM RICE

🍲 ข้าวขาปลาร้า 28.9

Fried barramundi served with tangy Thai yum and seafood sauce, fluffy jasmine rice and fresh toppings — zesty, yum-yumm!

NEW



SOUP

SMALL / LARGE



TOM YUM GOONG (i) \

SMALL 19.9

LARGE 29.9

Most popular, prawns served in spicy-sour Thai soup flavoured with lemongrass, kaffir lime leaves, mushrooms and galangal.



TOM KHA GAI ㊄

SMALL 19.9

LARGE 27.9

Mild coconut milk soup with chicken breast flavoured with lemongrass, mushrooms, kaffir lime leaves, galangal and chilli jam.



TOM YUM SEAFOOD (M) \

SMALL 22.9

LARGE 32.9

Famous spicy soup with King prawn, mussel, fish fillet and squid, flavoured with lemongrass, kaffir lime leaves, mushrooms and galangal.



BRAISED BEEF SOUP

HOT POT 29.9

Slow-cooked beef simmered in a flavourful broth with fragrant Thai spices, served in Thai-style hot pot.

SALAD



PAPAYA SALAD with **BBQ PORK**
🍴 27.9



PAPAYA SALAD with **BBQ WAGYU BEEF** 🍴 35.9



PAPAYA SALAD with **BBQ CHICKEN** 🍴 27.9



SOM TUM THAI 🍴 21.9

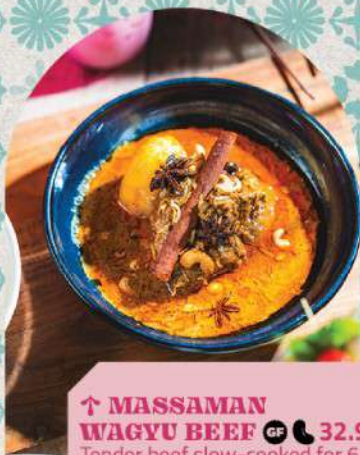
A classic Thai green papaya salad, shredded green papaya tossed with tomato and peanuts, then drizzled with chilli-lemon dressing.



PAPAYA SALAD with **SOFT SHELL CRAB** (i) 🍴 31.9



PAPAYA SALAD with **THAI FRIED CHICKEN** 🍴 27.9



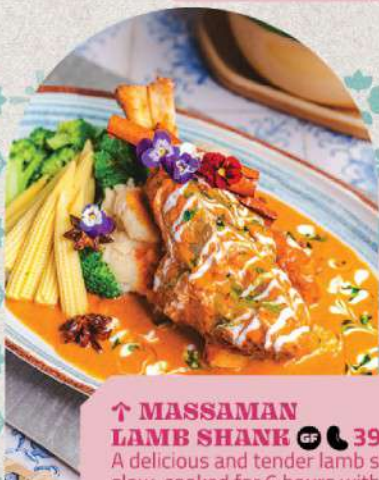
↑ **MASSAMAN
WAGYU BEEF** GF 32.9

Tender beef slow-cooked for 6 hours in coconut milk and Massaman curry, flavoured with traditional Thai spices and baby potatoes, then topped with roasted cashew nuts and fried onions.



↑ **RED CURRY
ROAST DUCK** 42.9

Roasted duck in chilli red curry combined with lychee, pineapple and tomato.



↑ **MASSAMAN
LAMB SHANK** GF 39.9

A delicious and tender lamb shank slow-cooked for 6 hours with massaman curry, served with mashed potatoes and vegetables.



↑ **GREEN CURRY** GF

A well-known Thai curry with assorted vegetables, flavoured with green chilli paste, kaffir lime leaves, fresh red chilli and chopped lime leaves.

TOFU / VEG	24.9
CHICKEN BREAST	24.9
SQUID (i)	25.9
WAGYU BEEF	35.9
FISH FILLET (i)	26.9
PRAWNS (i)	29.9
SEAFOOD (M)	29.9



↑ **RED CURRY** GF

Creamy red curry with assorted vegetables, flavoured with red chilli paste and additional ground paprika, tossed with fresh red chilli and chopped lime leaves.

Curry

GRILL/FRY

↓ **THAI FRIED CHICKEN** with **STICKY RICE** 27.9

Thai fried chicken served with steamed sticky rice and sweet chilli sauce.



↑ **BBQ WAGYU BEEF** with **STICKY RICE** 35.9

Thai-style grilled marinated wagyu beef with herbs, served with steamed sticky rice and chilli dip.



→ **BBQ PORK** with **STICKY RICE** 27.9

Thai-style grilled marinated pork with herbs, served with steamed sticky rice and chilli dip.





← **BBQ CHICKEN** with **STICKY RICE** 27.9

Char-grilled chicken marinated with Thai herbs served with steamed sticky rice and chilli dip.



→ **THAI FRIED RICE** with **BBQ PORK** 27.9

Thai-style fried rice stirred with oyster sauce topped with BBQ pork, served with sliced cucumber, cherry tomatoes, and chilli dip.



← **THAI FRIED RICE** with **BBQ CHICKEN**

27.9

Thai-style fried rice stirred with oyster sauce, topped with BBQ chicken, served with sliced cucumber, cherry tomatoes, and chilli dip.

MOO GROB

CRISPY PORK BELLY



PRIG-KHING

MOO-GROB 32.9

Traditional stir-fried green beans with shredded lime leaves, chilli, fish sauce, Prig-Khing chilli paste and crispy pork belly.



KA-NA

MOO-GROB 32.9

Well-known stir-fried Chinese broccoli with a little bit of chilli, crushed garlic, soy bean paste, oyster sauce and crispy pork belly.



SALT & BLACK PEPPER

MOO-GROB 32.9

Crispy pork belly with garlic, salt, black pepper, chilli, shallot, dried onion and garlic, served with sriracha sauce and chilli lime sauce.



GRA PRAO

MOO-GROB 32.9

Stir-fried crispy pork belly with chilli, capsicum, garlic, onion, beans, baby corn, holy basil and oyster sauce.



MOO-GROB 32.9

Crispy roast pork belly served with chilli lime sauce and hoisin sauce.



PAK BOONG

MOO-GROB 32.9

Well-known stir-fried Morning glory with crispy pork belly, soybean paste, garlic and chili.

- ไก่กรอบ - CRISPY CHICKEN



**SWEET & SOUR
GAI GROB** 🌶️ 26.9

Battered chicken thighs, fried until crisp and stir-fried with vegetables, tomato, pineapple, garlic and sweet & sour sauce.



**GRA PRAO
GAI GROB** 26.9

Battered chicken thighs stir-fried with chilli, garlic, onion, beans, baby corn, capsicum, holy basil and oyster sauce.



KA-NA GAI GROB 26.9

Well-known stir-fried Chinese broccoli with a little bit of chilli, crushed garlic, soybean paste, oyster sauce and fried battered chicken thighs, topped with fried onions.



**PRIG KHING
GAI GROB** 26.9

Traditional stir-fried green beans with shredded lime leaves, chilli, fish sauce, Prig-Khing chilli paste, battered chicken thighs.



PAK BOONG GAI GROB 🌶️
(SEASONAL) 26.9

Well-known stir-fried Morning glory with a little bit of chilli, garlic, fried onions, soybean paste, oyster sauce and fried battered chicken thighs.



**CASHEW NUT
GAI GROB** 26.9

Battered chicken thighs, fried until crisp and stir-fried with roasted cashew nuts and chilli jam sauce, topped with roasted chilli.

NOODLE & RICE

TOFU / VEG	24.9
CHICKEN BREAST ...	24.9
FRIED CHICKEN	27.9
SQUID (i)	25.9
FISH FILLET (i)	26.9
PRAWNS (i)	29.9
SEAFOOD (M)	29.9
SOFT SHELL CRAB (i)	31.9
ROAST DUCK	32.9
CRISPY PORK BELLY	32.9
WAGYU BEEF	35.9

PAD THAI 🍜🍜
A traditional Thai dish of stir-fried thin rice noodles with dried shrimp, bean sprouts, garlic chive, diced tofu and crushed peanuts.

PAD SEEIOW 🍜
Tasty stir-fried flat rice noodles with sweet soy sauce, soybean paste, minced garlic and mixed vegetables.

CHILLI BASIL NOODLE

🍜 (HOKKIEN NOODLES / FLAT RICE NOODLES)
Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil leaves and vegetables.

SATAY NOODLE 🍜
(HOKKIEN NOODLES / FLAT RICE NOODLES)
Stir-fried noodles with creamy peanut sauce.

CHILLI JAM NOODLE 🍜
(HOKKIEN NOODLES / FLAT RICE NOODLES)
Stir-fried noodles with chilli jam, roasted cashew nuts and assorted vegetables, egg, topped with roasted chilli.

SINGAPORE NOODLE 🍜
Stir-fried rice vermicelli noodles, bean sprouts and shallot, flavoured with turmeric spice.

THAI-STYLE FRIED RICE 🍜
Thai-style fried rice stirred with oyster sauce, served with sliced cucumber and cherry tomatoes.

CHILLI BASIL FRIED RICE 🍜
Fried rice with chilli and basil with oyster sauce.

↓ TOM YUM FRIED RICE

🍜
Fried rice with Tom Yum paste, flavoured with lemongrass and kaffir lime leaves. Served with sliced cucumber and cherry tomatoes.



PAD THAI



SINGAPORE NOODLE



SATAY NOODLE



PAD SEEIOW



THAI FRIED RICE



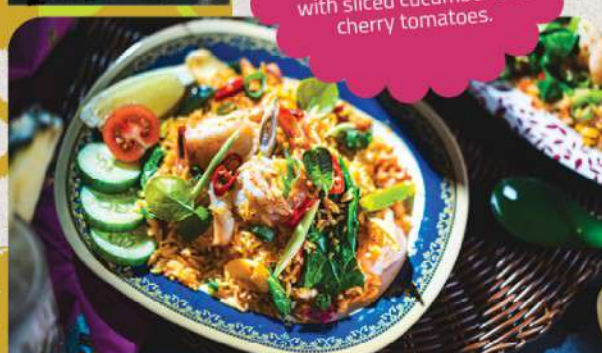
CHILLI JAM NOODLE



CHILLI BASIL NOODLE



CHILLI BASIL FRIED RICE



NOODLE & RICE



TOFU / VEG	24.9
CHICKEN BREAST ...	24.9
FRIED CHICKEN	27.9
SQUID (i)	25.9
FISH FILLET (i)	26.9
PRAWNS (i)	29.9
SEAFOOD (M)	29.9
SOFT SHELL CRAB (i)	31.9
ROAST DUCK	32.9
CRISPY PORK BELLY	32.9
WAGYU BEEF	35.9



NASI GORENG

Fried rice with
sambal chilli,
topped with
fried egg.



MEE GORENG

Stir-fried noodle
with sambal chilli,
boiled egg.



LAKSA

CHOOSE:
Vermicelli noodles /
Hokkien noodles

CHOOSE:
your favourite
protein.

- spicy
- contains peanuts
- contains egg
- gluten free

VEGAN

TEMPURA EGGPLANT

24.9

Crispy tempura-coated eggplant served with tamarind sauce, fried shallots and smoked chilli.

TOFU KEE MAO NOODLE 24.9

CHOOSE :

- HOKKIEN NOODLES
- FLAT RICE NOODLES

Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil leaves, fried tofu and vegetables.

PAK BOONG FIRE DANG (SEASONAL) 25.9

Vegetarian stir-fried morning glory with soybean paste, garlic and chilli in vegan shiitake mushroom sauce.

SALT and BLACK PEPPER TOFU 25.9

Crispy tofu, garlic, salt, black pepper, chilli, shallot, dried onion and garlic.

VEGAN PAD THAI 24.9

A traditional Thai dish of stir-fried thin rice noodles with bean sprouts, shallots, diced tofu, crushed peanuts, vegetables and fried tofu.

VEGAN PAD SEEIW 24.9

KANA FIRE DANG 24.9

Chinese broccoli stir-fried with chilli, garlic and shiitake mushroom sauce.

SHIITAKE with ASIAN GREENS 25.9

VEGAN TOFU FRIED RICE 24.9

Alternative proteins (plant-based) + \$4

 spicy

 contains peanuts



PAK BOONG FIRE DANG (SEASONAL)



TEMPURA EGGPLANT



SALT & BLACK PEPPER TOFU



TOFU KEE MAO NOODLE



VEGAN PAD THAI



SHIITAKE w/ ASIAN GREENS



KANA FIRE DANG



TOFU FRIED RICE

NEW

STIR FRY

TOFU / VEG 24.9

CHICKEN BREAST 24.9

FRIED CHICKEN 27.9

SQUID (i) 23.9

FISH FILLET (i) 23.9

PRAWNS (i) / SEAFOOD (M) 27.9

SOFT SHELL CRAB (i) 31.9

ROAST DUCK 32.9

CRISPY PORK BELLY 32.9

WAGYU BEEF 35.9

↓ OYSTER SAUCE

A classic stir-fried assorted vegetables in oyster sauce, sprinkled with fried onions.



W/ SEAFOOD

↓ CHILLI JAM SAUCE

Famous Thai cuisine, roasted cashew nuts, assorted vegetables, stir-fried in chilli jam, topped with roasted chilli.



W/ WAGYU BEEF

↓ LIME LEAVES and PEPPERCORN SAUCE

A combination of fragrant herbs, garlic, chilli lime leaves, peppercorn and kra-chai, stir-fried with oyster sauce.



W/ PRAWN

↓ GRA PRAO GAI

26.9

Stir-fried minced chicken with garlic, chilli and holy basil.

TALK OF THE TOWN
STIR FRY



↓ SATAY SAUCE

Aromatic herbs stir-fried with assorted vegetables in creamy peanut sauce.



W/ SQUID

↓ CHILLI BASIL SAUCE

Stir-fried mixed vegetables, bok choy, basil with minced garlic and chilli.



W/ DUCK

SEAFOOD



STEAMED BARRAMUNDI (i) with CHILLI and LIME SAUCE CF

46.9

Steamed whole barramundi dressed with chilli and lime sauce.



7 STEAMED BARRAMUNDI (i) with SOY AND GINGER 46.9

Steamed whole barramundi with ginger sautéed in a tasty soy and sesame sauce.



7 FRIED BARRAMUNDI (i) with GREEN APPLE SALAD 46.9

Deep-fried whole barramundi dressed with green apple salad, drizzled with chilli lemon sauce.



7 PAD PONG GARIO

Stir-fried in gari sauce, curry powder and turmeric.

SEAFOOD (M) GARI..... 27.9
(Prawn, squid, fish and mussel)

PRAWN (i) GARI..... 27.9

SOFT SHELL CRAB (i) GARI 31.9



7 FRIED BARRAMUNDI (i) with TAMARIND SAUCE 46.9

Deep-fried whole barramundi with homemade tamarind sauce and mixed vegetables, topped with roasted chilli, roasted cashew nuts and fried onions.



↑ **CHOO CHEE GOONG (A)**
34.9

Tempura king prawns dressed with Choo Chee curry.



↑ **GOONG MA KHAM (A)**
34.9

Tempura king prawns, dressed with tamarind sauce, fried onions, smoked chillies and served with vegetables.



↑ **SALT & BLACK PEPPER SOFT SHELL CRAB (i)** **31.9**

Crispy soft shell crab, garlic, salt, black pepper, chilli, shallot and dried onion.



↑ **GOONG AOB WOONSEN NOODLE (A)** 🌶️ **34.9**

Grilled king prawns and glass noodles cooked in pot with oyster and soy bean sauce, sesame oil, garlic, ginger, shallot and celery.

➔ **SALT & BLACK PEPPER SQUID (i)**
25.9

Deep-fried squid, garlic, salt, black pepper, chilli, shallot and dried onion.



➔ **SALT & BLACK PEPPER PRAWN (i)** **34.9**

Deep-fried prawn, garlic, salt, black pepper, chilli, shallot and dried onion.



SALT & PEPPER