

**ENTRÉE**

1	<b>mixed entrée platter</b> sate, gai hor bai thoey, sweet potato and yam wonton, vegetable spring roll, curry puff	17.9
2	<b>duck san choi bao (2)</b> stir-fried duck mince on lettuce leaves	18.0
3	<b>khanom jeep (3)</b> steamed chicken dumplings with yoghurt, soy and aioli	11.9
4	<b>sate sapi dan ayam (4)</b> grilled beef and chicken skewers	13.9
5	<b>gai hor bai thoey (3)</b> chicken wrapped in pandan leaves	13.9
6	<b>spicy salt and pepper calamari</b>	18.0
7	<b>sweet potato and yam wontons (5)</b>	11.9
8	<b>vegetable spring rolls (3)</b>	11.9
9	<b>curry puffs (3)</b>	13.9
10	<b>loh bak (2)</b> beancurd rolls with five-spice pork	14.9
11	<b>filo wrapped king prawns (2)</b> with wasabi mayonnaise	19.0
12	<b>five-spice soft shell crab</b>	15.0
13	<b>eggplant with homemade sambal (2)</b>	15.0
14	<b>grilled lemongrass quails (2)</b>	17.0
15	<b>braised ox tongue in star anise and spices</b>	17.0
16	<b>corn fritters</b> with a sweet chilli dipping sauce	13.0

**SALAD**

17	<b>grilled lemongrass prawns</b> with a mesclun salad	21.9
18	<b>yum nua yang</b> thai eye fillet beef salad	19.0
19	<b>black pepper angus beef</b> in lettuce cup	19.0

**POULTRY**

20	<b>gang keow wann gai</b> thai green curry chicken	24.9
21	<b>kari ayam</b> malaysian curry chicken	24.9
22	<b>med ma muang</b> stir-fried chicken and vegetables with dried chilli and cashews	24.9
23	<b>pad king gai</b> stir-fried chicken and vegetables with aromatic ginger	24.9
24	<b>gai pad ta kraai</b> stir-fried chicken and vegetables with lemongrass and chilli	24.9
25	<b>pad kra prow gai</b> stir-fried chicken and vegetables with basil and chilli	24.9
26	<b>ayam merah nonya</b> red curry chicken with kaffir lime leaves	24.9
27	<b>ayam bakar</b> indonesian style grilled chicken	24.9
28	<b>twice-cooked black pepper duck</b> with mushroom	30.9

**BEEF, LAMB AND PORK**

29	<b>grilled eye fillet</b> with sumatran tamarind sauce	34.9
30	<b>massaman beef curry</b> with nuts, potato and basil	24.9
31	<b>beef rendang</b> padang dry beef curry	24.9
32	<b>gang panang</b> thai creamy coconut beef curry with kaffir lime and peanuts	24.9
33	<b>mango beef</b> with dried chilli and pine nuts	24.9
34	<b>stir-fried beef</b> with cashew nuts	24.9
35	<b>nuea pad pik</b> stir-fried beef and vegetables with peppercorn	24.9
36	<b>gulai kambing</b> creamy coconut lamb curry	25.9
37	<b>spare ribs</b> with a sweet, sour and spicy sauce	28.9

**SEAFOOD**

38	<b>hor mok talay</b> seafood red curry	33.9
39	<b>braised scallops and greens</b> with shaoxing wine	33.9
40	<b>stir-fried seafood</b> with basil, garlic and chilli	33.9
41	<b>har look</b> sweet and sour prawns with garlic, ginger and chilli	33.9
42	<b>singapore chilli prawns</b>	33.9
43	<b>pla sam rod</b> crispy whole snapper with tamarind, chilli, onion and garlic	42.9
44	<b>ikan goreng bali</b> crispy whole snapper with kecap manis	42.9
45	<b>pla choo chee</b> crispy salmon with red curry, basil, lemon grass and kaffir lime	42.9

**VEGETABLES**

47	<b>stir-fried greens and mushrooms</b>	21.9
48	<b>sweet potato and vegetable red curry</b>	21.9
49	<b>gado gado</b> steamed vegetables, tofu, and egg with peanut sauce	21.9
50	<b>tumis balachan</b> okra / spinach / french beans with chilli shrimp paste	21.9
51	<b>stir-fried vegetables</b> with tofu and cashews	21.9
52	<b>stir-fried spinach</b> with garlic and oyster sauce	21.9

