EVERY DISH IS FRESHLY MADE
WITH CHARCOAL & SLOW COOKED
THEREFORE, THIS PROCESS WILL TAKE SOME TIME.
WE APPRECIATE FOR YOUR PATIENCE
HOWEVER, WE GUARANTEE THE DELICIOUSNESS
WILL BE WORTH TO WAIT

Menu is subject to change at any time due to seasonality and availability

CHARRED CORN RIB © V © Charred Nori Butter, Kaffir Lime Salt

SNACKS

**SMALLs** 

\$8/2pcs

SIGNATURE PRAWN BETEL (9) \$9/ea
Poached Prawn, Phuket Jungle Chicken Minced, Coconut Caramel

CRAB ON TOAST © \$12/ea
Crab Bisque Mayo, Pickled Jalapeno, Burnt Eggplant, Arvuga Caviar

WAGYU CHILI BASIL KAIDOW \$11/ea
Braised Wagyu, Hawker KRAPOW sauce, Fried Quail Egg

MOOLOOLABA PRAWN CAKE (F) \$12/ea
Smoky Jalapeno Mayo, Mama Sweet Chili, Finger Lime

VEGGIE SPRING ROLL & \$12/4pcs
Vermicelli Net Wrap, Taro & Wood ear Mushroom

GADO GADO POTATO TARTLET @ v w \$8/ea
Roasted Potatoes, Cherry Tomatoes, Peanut Satay dressing

© CURED KINGFISH SASHIMI © \$26
Galangal Coconut Kinilaw, Passionfruit, Yarra Valley Caviar

LAUGHING TIGER ANGUS BEEF (F) \$26 Chargrilled Beef Brisket, Green Nahm Jim Pesto, Perilla Leaves

Sting PRAWN DUMPLING \$26/3pcs
Tomyum Coconut Lobster Bisque, Squid Ink Sago Caviar
add 1pcs dumpling +6

CRISPY RICE SALAD ©F N VG \$22

Turmeric Curry Tofu, Ginger & Lemongrass, Peanut, Asian Herbs

add Homemade Phuket Jungle Chicken Minced +4

\*\*\*Card Transactions attract 1.9% surcharge, on Saturday & Sunday there is 10% surcharge and 15% on Public Holiday surcharge



SPECIAL

SIDEs

**SWEETs** 

CHARGRILLED CALAMARI (6F) \$29

Grandma Prapai Krabi Salted Spiced Sauce, Celery

LAMB SHANK MASSAMAN (F) \$39

12hrs lamb Shank, Potatoes, Red Wine Pickled Shallot

EGGPLANT GREEN CURRY © \$29 Charred Smoky Eggplant, Pickled Papaya, Thai Basil

Add 8hrs Beef Brisket +9

HUMPTY DOO BARRAMUNDI \$38

Burnt CHANTABURI Spiced Butter, Kangkong, Herbs Verde

DUCK LE KUMQUAT F \$46

Dry-Aged Duck Breast, Kumquat Soy Vinegar, Brussel Sprouts

BBQ BANNOCKBURN CHICKEN® \$36

Beechworth Honey Glazed, Dried Galangal Relish, Pomelo

S&P CRISPY SILKEN TOFU \$28 Shitake Ginger Sweet Soy Vinegar, crispy Enoki

► PAD SE EW ASPARAGUS (F) (SP) \$26

Farm to Table Asparagus, Saute Mushrooms, Secret Sauce

PAD THAI PRAWN (P) (N) \$26

Aromatic Prawn, Sweet Tamarind, Beanshoots, Garlic Chive

PAD DRUNKEN BEEF © \$26

Braised Beef, Green pepper, Wild Ginger, Thai Basil

**CHEF's SELECTION** 

79pp

Let us feed and pleased you

\*remark: All members are necessary to participant with all favourite dishes
The Dietary requirement will be accomadated upon request
Group of 7+ppl must dine on our Chef's Selection Menu

NASHI PEAR&APPLE SLAW Fennel, Savoy Cabbage, Passionfruit, Spring Onion Vinaigrette

CHARLONG FRIES GF CVG K

Chili Kaffir Lime Spice Salt & Vinegar

\$12

\$6

WOK TOSSED CHINESE BROCCOLI \$14
Chili Bean Soy Vinegar, Homemade Garlic Chips

FRAGRANT JASMINE RICE \$5

FLAKY ROTI (\*\*)

Peanut Satay sauce \$8

WARM ROTI APPLE PIE \$16

Caramelised Granny Smith Apple, Miso Coconut Butterscotch

THAI TEA CEYLON TART (\*) \$12

Thai Tea Pannacotta, Brown Butter Crumble, Whipped Coconut

COCONUT ICECREAM (VG) GF)

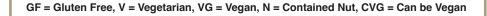




\*\*\*We apologise for inconvenince with No Split Bill

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CONTEMPORARY THAI DINING