

HOMEMADE

Try our house made condiments!

0.75 each

peanut sauce 4oz 2.50

house chili flakes
with dried shrimp

chili fish sauce

chili sriracha

soy sauce

peanut sauce

fried garlic & chili oil

fresh garlic & chili oil

 = Mild  = Medium  = Hot  = Vegetarian Option

 = Gluten Friendly Option Available

Parties of six or more are subject to a 18% gratuity charge.

Payments split six ways or more are subject to a 20% gratuity charge.



APPETIZERS

1. Crispy Wontons (8pc)

ground pork and shrimp wrapped in wonton paper, topped with sweet chili sauce. 15.95

2. Money Bags (6pc)

steamed pork wontons drizzled with garlic oil, served with house soy sauce. 12.95

3. Lemongrass Chicken Wings (8-10pc)

fried chicken wings tossed in lemongrass, salt & pepper. 14.95

4. Chicken Satay (4pc)

Thai satay style chicken skewers topped with peanut sauce. 16.95

5. Salad Rolls (4pc)

choice of barbeque chicken or tofu with vegetables and herbs wrapped in rice paper served with house lemon dressing & peanuts. 16.95

6. Calmari Crunch

herb crusted cuttlefish served with ginger turmeric aioli and shrimp crackers. 17.95

7. Pinwheels (6pc)

pan fried chicken dumplings served with house soy sauce. 14.95

8. Signature Shrimp Cakes (4pc)

ground shrimp mixed with chili paste, ginger & basil, served with tamarind sauce and peanuts. 20.95

9. Spring Rolls (4pc)

ground chicken, vegetables, and vermicelli in spring roll paper served with sweet chili sauce. 12.95

10. Bang Bang Shrimp (8pc)

crispy shrimp topped with our house chilli flakes served with shrimp crackers. 18.95

11. Stuffed Chicken Wing (1pc)

whole deboned chicken wing, stuffed with shrimp and pork. 11.95

12. Masaman Puffs (4)

roti pastry filled with stewed beef, onions, potatoes & masaman curry spice served with peanut sauce. 12.95



 voted highly recommended tapas & wine pairing 2025!

SOUP & SALAD

20. Tom Yum Goong 🌶️🚫
creamy style hot and sour soup with prawns, mushrooms & tomatoes. (S) 8.95 (L) 20.95



21. Tom Kha Gai 🌿🚫
coconut milk soup with chicken, mushrooms, tomatoes & thai herbs. (S) 7.95 (L) 18.95



22. Green Papaya Salad 🌶️🌶️
green papaya, prawns, green beans & tomatoes in a chili lime dressing, topped with peanuts. 18.50



Thai herbs normally used in cooking include; lemongrass, lime leaves, ginger, krachai, tumeric, cumin, corridander & fresh or dry chili peppers

ENTREES

24. Lava Pork 🌶️🌶️🚫
barbecue pork with mixed herbs & rice crumbs in a lime chili dressing. 22.95



25. Crying Tiger 🌶️🌶️🚫
pan seared beef with rice crumbs, thai herbs in a chili lime dressing. 24.95



26. Jackie Chan 🌶️🌶️
Jackie Chan's favorite Thai style spicy beef salad. 24.95

27. Bangkok Curry
prawns and ground pork, stir-fried in a mild curry cream sauce. 32.95



27.

30. Cashew Chicken

crispy chicken or tofu, with vegetables glazed with sweet chili sauce & topped with cashews. 22.95



31. Sa-On Omelette

Thai style omelette with crab meat and ground shrimp. 21.95

32. Pandan Chicken

marinated chicken wrapped with pandan leaves & topped with sweet chili sauce. 22.95



33. Ginger Pork

stir-fried pork with fresh ginger and vegetables. 22.95

34. Red Bull

ground beef or pork, stir-fried with red chili and turmeric. 24.95



35. Garlic & Pepper Prawns

lightly battered garlic & pepper prawns, served on a bed of mixed vegetables. 31.95



36. Pad Kra Pow

spicy basil stir-fried in a garlic chili oil with bell peppers. Choice of ground chicken or pork. Thai's Favorite!. 21.95
add crispy fried egg +5.00



37. Mixed Vegetables

vegetables stir-fried with choice of chicken or tofu, in a peanut or mushroom sauce. 21.95



38. Drunken Prawns

chef's special crispy prawns stir-fried with eggplants and bell peppers in a smoked chili sauce. 31.95

39. Chu Chi Basa

crispy basa fillet on a bed of spinach, drizzled with a rich red curry sauce. 26.95



40. Pineapple Fish

crispy basa fillet topped with pineapple tamarind sauce. 25.95

41. Pla Sa-On

deep fried whole tilapia served with a mango garlic & chili lime dressing. 29.95

THAI CURRY

*Our curries are made with coconut milk.
They are dairy and gluten free!*



All curries are served with your choice of:
Chicken, Pork, or Tofu 23.95
Beef 24.95
Prawns 29.95

45. Green Curry   
zucchini, broccoli, green beans & bell peppers.
aromatic & slightly sweet

46. Red Curry   
bamboo shoots, bell peppers & zucchini.
rich & savoury

47. Yellow Curry   
potatoes & pineapple.
subtle sweetness & slightly bitter

48. Masaman Curry   
potatoes, onion & peanuts.
rich & creamy

49. Panang Curry   
spinach, bell peppers and peanuts.
rich peanut & lemongrass aroma



NOODLES

50. Pad Thai



rice noodles stir-fried in tamarind sauce with chicken, prawns, tofu, egg, chives & peanuts. 22.95

51. Pad Se Ew



rice noodles stir-fried with broccoli and egg in our house sweet soy sauce. Choice of chicken or pork. 20.95

52. Drunken Noodles



rice noodles and chicken stir-fried in a smoked chili sauce with basil. 22.95

53. Noodle Delight



stir-fried rice noodles with chicken and vegetables topped with peanut sauce. 20.95



50.



51.



52.

FRIED RICE



54.

54. House Special Fried Rice



fried rice with crab meat, shrimp, fish roe and egg served with chili fish sauce. 23.95



55.

55. Original Pork Fried Rice



pork fried rice with broccoli and egg in our house sweet soy sauce. 20.95



56.

56. Pineapple Chicken Fried Rice



chicken fried rice with curry powder, pineapple and cashews. 20.95

RICE & EXTRAS

Jasmine Rice (16oz) 3.50

Coconut Rice (16oz) 3.95

Thai Spaghetti Noodles (12oz) 3.50

Crispy Roti 3.75

Side Peanut Sauce (4oz) 2.50

Condiments 0.75 each

Fresh Chili & Sriracha

Chili Fish Sauce

Fresh Garlic & Chili in Oil

Fried Garlic & Chili in Oil

House Chili Flakes with Dried Shrimp

Soy Sauce



DESSERT

Sweet Sticky Rice with Mango 10.00

Roti with Condensed Milk 5.00

Coconut Ice Cream 5.50

Roti Banana 9.00

Banana Flambé with Coconut Ice Cream 12.95

