

Starters

-  **Crispy cauliflower and potato in roasted chilli paste** (*Thailand*) 90
Cauliflower and potato are seasoned and deep-fried till they are crisp outside and tender inside, then tossed with our fragrant roasted chilli tamarind paste.
-  **Thai corn cakes** (*Kao Phot - Thailand*) 135
Kernels of corn are marinated in our citrus-flavoured Thai red curry paste and fried to make juicy cakes that you can enjoy with our spicy cucumber relish (*15 minutes*)
- Golden baskets - vegetarian** (*Krathong Thong - Thailand*) 110
Finely chopped tofu, mushroom, and soft sweet corn are stir-fried with a fragrant mixture of garlic, coriander roots, white pepper and soy sauce. Served in golden-crisp baskets.
- Spring rolls** (*Poh pia Tod - Thailand*) 100
Our Thai spring rolls have a filling of bamboo shoots, sprouts, tofu, rice stick noodles, Chinese cabbage and spices. They're different.
-  **Eggplant in tangy chilli sauce** (*Sambal Terong Balado - Indonesia*) 100
Eggplant marinated with soy sauce and sesame oil is served with sauce that's a tangy mix of chillies, garlic, shallots, and tomatoes spiked with lime juice, topped with basil.
-  **Fried tofu puffs with spicy peanut sauce** (*Tauboo Goreng - Indonesia*) 110
Firm cakes of tofu are deep-fried to make light and airy tofu puffs that absorb flavours readily. You can enjoy them without the peanut sauce too.
- Gado Gado** (*Gado Gado - Indonesia*) 100
A medley of crisp blanched vegetables is served with a delicious peanut sauce.
-   **Crispy vegetables in chillies, garlic, and basil** (*Thailand*) 100
Mixed vegetables batter-fried and tossed in an aromatic and fiery sauce of chillies, garlic, and basil. An Indian twist on a Thai flavour.
-  **Green beans & tofu in chilli, tomato, and sweet soy sauce** 100
(*Sambal Goreng Buncis – Indonesia*)
Crisp beans and tofu tossed in a hot and sweet sauce of chillies, tomatoes, and our own sweet soy sauce.
-  **Spicy mushroom mince in lettuce cups** 120
A savoury combination of minced mushroom, tofu, and crushed peanuts served in lettuce leaves for you to roll up and eat.
-  **Choo Chee curry potatoes** (*Thailand*) 110
Baby potatoes tossed in a wonderfully flavoured thick Thai sauce with a gingery red curry coconut flavour, basil leaves, and the citrus scent of Kaffir Lime leaves. (*10 min*)

Soups

- 🔥🔥 **Tom Yam** (*Thailand*) 80
Thailand's famous hot, sour, and herbal soup brimming with the flavour of lemongrass, galangal and Kaffir lime leaves. It will clear your sinuses and blow your cold away. Just don't ask for it "mild".
- Thai coconut soup** (*Tom Kha - Thailand*) 85
A creamy soup with the hearty flavour of galangal and the sweet flavour of coconut milk.
- Chinese cabbage, celery and mushroom soup** (*China*) 80
A simple and light soup with Chinese cabbage, celery and soft mushrooms.
- Broccoli, mushroom and tofu soup** 80
A delicate flavour combination of broccoli, mushrooms and soft tofu cubes

Curries

- 🔥 **Thai Red Curry** (*Kaeng Ped - Thailand*) 145
One of our signature dishes, the red curry with its intriguing medley of flavours is highly recommended. The hot flavour of red chillies plays with the herbal flavours of lemongrass, galangal and lime leaves.
- 🔥🔥 **Thai green curry** (*Kaeng Kiew Wahn Jay - Thailand*) 145
Herbal, sensual and bursting with flavour (and plenty of bite), green curry is among the hottest of Thai curries.
- 🔥 **Malay Mixed vegetable curry** (*Sayur Lodeh - Malaysia*) 145
A Malay curry infused with lemon grass, chilli, and spices.
- Indonesian mild curry with chinese cabbage mushrooms** (*Indonesia*) 145
Literally meaning "sweet curry", this dish has only one chilli in it, but it's still got plenty of strong flavour. Simple chinese cabbage is a perfect foil to the more robust, smoky black mushrooms.
- Green beans and cauliflower Manado style** 145
(*Sayur Bunchis Manado - Indonesia*)
Tender green beans and cauliflower are served up in this citrus-flavoured curry that comes alive with the fragrance and flavour of Kaffir lime leaves.
- 🔥 **Thai Yellow curry** (*Kaeng Karee – Thailand*) 145
Indian spices meet Thai flavours in this southern Thai curry that's a blend fresh herbs with fresh turmeric and roasted spices.
- Mussaman curry with Tofu and Sweet Potato** (*Thailand*) 145
The sweet and aromatic peanutty spiciness of Mussaman curry is an excellent partner to sweet potato and tofu puffs.
- (All curries contain coconut milk)

Stir-fries

- 🔥🔥 **Vegetables in chillies, garlic and basil** (*Pak Phad Bai Kraprow* - Thailand) 125
A medley of vegetables that comes alive with the passionate flavouring of chillies, garlic, and lots of fresh basil.
- Mixed mushroom stir-fry** (*China*) 135
Button mushrooms and Chinese black mushrooms are stir-fried in a savoury combination of five-spice powder, curry powder, and vegetarian oyster sauce.
- Broccoli and cauliflower with garlic-pepper sauce** (*Thailand*) 125
Enjoy the taste of these two cousins in a sauce of freshly crushed pepper and garlic, enhanced by coriander, mint, and basil.
- 🔥 **Potato, peppers, and beans in chilli-ginger sauce** 125
(*Jay Phat Prik Khing* – Thailand)
A sharp, spicy sauce with chillies, galangal, lemongrass, garlic, and lime peel.
- 🔥🔥 **Vegetables in lemongrass and chilli sauce** (*Thailand*) 125
Cauliflower, cucumber, black mushrooms, and pineapple are cooked in a hot and sour mixture of garlic, shallots, roasted chilli paste, lemongrass, galangal and lime leaves.
- 🔥 **Tofu, eggplant and mushrooms in chilli bean sauce** (*China*) 135
Three vegetables that absorb flavours well are stir-fried with dried red chillies and a sauce made from chillies and yellow soybean paste.
- 🔥🔥 **Stir-fried greens with roasted chilli paste** 125
(*Ruam Mit Pad Nam Prik Pao* - Thailand)
Light and crisp greens are quickly stir-fried in a contrasting sauce from vegetarian roasted chilli-tamarind paste.
- Broccoli, baby corn and red pepper in vegetarian oyster sauce** (*China*) 135
A wonderful contrast of colours and textures. Our vegetarian oyster sauce is made from black mushrooms and is completely vegetarian.
- Fresh green beans, tofu and carrots with ginger and chillies** 125
(*Tumis Bunchis* - Indonesia)
A very simple yet delicious stir-fry without any complex sauces. Good as a complement to spicy dishes.
- Stir-fried greens with garlic, oyster and yellow bean sauce** (*China*) 135
Don't want your veggies with chillies? Try this Cantonese dish that brings out plenty of flavour without a shred of chilli.
- 🔥🔥 **Ma Po Tofu** (*China*) 135
A Sichuan classic, soft cubes of tofu are cooked in a spicy, numbing sauce of chillies, Sichuan peppercorns and chilli bean sauce.

Rice and Noodles

Asian food is full of a variety of noodle and rice dishes. As a general guide, curries go best with a milder companion like steamed rice. If you're having a mild noodle or rice dish, try a spicy stir-fry to go with it. We'll be glad to help you.

Noodles

-   **Vegetarian Pad Thai** (*Thailand*) 120
Thailand's famous street dish, our Pad Thai is made with proper flat rice stick noodles. Our version is made sweet and fruity-sour (with just a bit of chilli), garnished with bean sprouts, and crushed roasted peanuts.
-  **Mee Goreng** (*Singapore*) 110
A specialty of Muslims in Singapore, wheat noodles are tossed with minced tofu, potatoes, bean sprouts and flavoured with chilli, tomato and soy sauces.
- Crisp rice noodles in tangy sauce** (*Mee Krob – Thailand*) 110
Crisp rice stick noodles combined with vegetables, and a sauce that is sweet, salty and sour.
-  **Indonesian style stir-fried noodles** (*Bab Mee Goreng*) 110
Wheat noodles stir-fried with vegetables and a flavourful mix of garlic, green chillies, spring onions, sweet soy sauce, and vegetable stock.
- Flat rice noodles with broccoli and sweet soy sauce** 120
Fresh, green broccoli is combined with fine flat rice noodles and cooked in a smoky, aromatic sweet soy sauce.
- Chinese stir-fried noodles** 110

Rice

-  **Pineapple fried rice** (*Khao Pad Sapparot – Thailand*) 120
A flavourful dish of mixed vegetables and pineapple pieces stir-fried with curry powder, a touch of chilli, garlic, and red peppers.
-  **Chilli-basil fried rice** (*Khao Pad Bai Krapow - Thailand*) 100
Don't let the name scare you. The rice has just enough chilli to give it some oomph. It won't leave your lips smarting.
- Chinese vegetable fried rice** 100
- Rice with perfumed vegetables Nonya style** (*Nasi Ulam - Malaysia*) 110
Malay rice dish with diced vegetables. The perfume comes from the aromatic herbs used to make it.
- Steamed Rice** 75