

SHAREABLE SNACKS & BITES

CHOR MUANG ^N

Handcrafted lilac dumplings with caramelised chicken and peanut. Finished with coconut cream. 9.50

CHICKEN AND PRAWN SATAY ^N

Marinated in curried coconut milk. Served with peanut sauce and lightly pickled vegetables. 9.80

CHILLI & SEA SALT CALAMARI *

Crisp calamari finished with garlic, fresh red chilli, white pepper and spring onion. 9.80

LIME & CHILLI SCALLOPS **

Steamed king scallops tossed in a light lime and chilli dressing with lemongrass and mint. 4.85 for one | minimum order two per portion.

PRAWN RICE ROLLS *

Prawn with cucumber, coriander, carrot, mint, spring onion and basil. Served with chilli and lime dressing. 10.50

DUCK SPRING ROLLS

Shredded duck confit with cabbage, sweet corn and five spice. Served with herbed prune sauce. 9.50

SPICED FISH CAKES ^N *

Red curry and kaffir fish cakes with sweet chilli sauce and crushed roasted peanut. 9.80

PATARA PLATTER (MINIMUM OF TWO) ^N *

An assortment of lime and chilli scallops, chicken satay, duck spring rolls, spiced fish cakes and chor muang. 13.80 per person

SALADS

TUNA CARPACCIO *

Sashimi grade tuna drizzled with a fresh lemongrass, chilli, ground roasted rice, mint and lime dressing. Topped with salmon role. 12.50

PRAWN & CRISPY BEIGNET ^N *

Tossed with cashews nut, lemongrass and shallot. Accompanied by a piquant roasted chilli dressing. 10.50

SOFT-SHELL CRAB SALAD ^N *

Lightly battered crab with a salad of crisp julienned mango, roasted coconut, cashew nuts and crispy shallot. 13.50

BEEF FILLET SALAD *

Slices of flame charred beef fillet in a mixed salad leaves, cherry tomatoes and banana shallot with a light lime and chilli dressing. 16.50

PRAWNS IN ROASTED CHILLI *

Flame seared king prawns tossed in a piquant sweet roasted chilli, mint, lemongrass and lime dressing. 14.50

SOM TUM ^N **

Green papaya, dried shrimps, carrots, fine beans, peanuts, cherry tomatoes with lime, chilli and plum sugar dressing. 9.50

SOUPS

CHICKEN TOM KHA *

Chicken and galangal in silken, herb-infused coconut cream and coconut meat. 7.85

PRAWN TOM YUM **

Prawns and shimeji mushrooms freshly simmered with lemongrass, galangal and kaffir. 8.85

CURRIES

LAMB SHANK MASSAMAN ^N *

Coconut milk braised lamb in a mild homemade curry of warm spices. Garnished with almond and pickled onion. 22.00

PRAWN PINEAPPLE CURRY *

Kaffir lime scented pineapple prawn red curry. 17.50

CHICKEN KIEAW WAN *

Free range chicken, baby aubergine and bamboo shoot in a vigorous homemade curry paste of fresh green chilli and basil. 16.80

BEEF CHEEK PANANG *

Slow-cooked cheek in a robust curry of red chilli. Finished with roasted chilli. 19.80

 = Signature dishes

^N = contains nuts * = mildly hot ** = hot (v) = vegetarian

Please inform the service staff of any allergies and special dietary requirements. Some dish may contain traces of nut, gluten, dairy or other allergens. Price are inclusive of VAT. A discretionary service charge of 12.5% is added to each bill.

FISH & SHELLFISH

BLACK COD WITH GINGER
Pan seared black cod and shiitake mushrooms in a shredded ginger, pickled soya and yellow bean sauce. 22.00

CURRIED SEA BASS **
Sea bass grilled in banana leaves with red curry reduction and kaffir. 19.80

LIME & CHILLI SEA BASS *
Herb steamed sea bass in a light and piquant chilli-garlic sauce infused with fresh herbs. 18.80

KIEAW WAN LOBSTER **
Lobster tail medallions sautéed with green curry sauce, fresh peppercorns, coconut meat and sweet basil sauce. 29.50

LEMONGRASS SEA BASS
Lightly battered sea bass glazed with a tangy lemongrass and tamarind sauce. Finished with fried onion and crispy shallot. 20.50

MEAT & POULTRY

COCONUT BRAISED BEEF *
Slow-braised beef in a lime-coconut cream reduction. Finished with mint, lemongrass, lime, shallot and coriander. 16.85

CHICKEN WITH CHILLI & BASIL **
Minced chicken stir-fried with crushed garlic, fine bean, red chilli and Thai basil. 16.85

CHESTNUT CHICKEN N
Chicken sautéed with chestnut, cashews nut and bell pepper. 16.85

WILD GINGER BEEF FILLET **
Beef fillet and bell pepper stir-fried with chilli, lemongrass, kaffir and green peppercorns. 19.95

TAMARIND DUCK
Duck confit in a ginger-tamarind sauce. Served with crispy onion and grilled pineapple. 18.85

KIEAW WAN BEEF **
Fillet slices sautéed in green curry sauce with sweet basil and red chilli. 19.95

VEGETARIAN (V)

KAFFIR CORN FRITTERS
Sweet corn cakes spiced with kaffir and paprika. Served with sweet chilli sauce. 9.25

TOFU & MUSHROOM SATAY N
An assortment of tofu and mushroom brochettes marinated in coconut cream. Served with peanut sauce and cucumber salsa. 9.25

MANGO & MUSHROOM SALAD N *
A salad of mushrooms, crisp julienned mango, roasted coconut, cashew nuts and crispy shallot. 11.00

VEGETABLE SPRING ROLLS *
Crisp vegetable spring rolls served with sweet chilli sauce. 8.40

FRESH RICE ROLLS *
Rice paper roll filled with cucumber, coriander, carrot, mint, spring onion and basil. Served with sweet chilli sauce. 9.50

SOM TUM JAY N **
Green papaya, carrots, fine beans, peanuts, cherry tomatoes with lime, chilli and plum sugar dressing. 9.50

MUSHROOM TOM KHA *
Mushrooms in rich, herb-infused coconut cream soup and coconut meat. 7.50

MUSHROOM TOM YUM **
Mushrooms in a spicy soup with lemongrass, galangal and kaffir lime leaves. 7.80

VEGETABLE KIEAW WAN CURRY **
Baby aubergine, tofu and bamboo shoot in a vigorous central Thai curry paste of fresh green chilies and basil. 15.80

MUSHROOMS WITH CHILLI & BASIL **
Oyster, shiitake and button mushrooms stir-fried with crushed garlic and red chili. Finished with crispy basil. 15.80

LEMONGRASS TOFU
Crisp tofu slices glazed with a piquant sauce of tamarind, fresh lemongrass and chili. Topped with crispy shallot. 15.80

PAD THAI JAY N
Rice noodles, vegetable, tofu, bean sprouts, Chinese chives and sweet turnip. 13.50

SIDES, RICE & NOODLES

PAD THAI N
with rice noodles, egg, tofu, bean sprouts, Chinese chives and sweet turnip.
Chicken 13.50
King prawns 19.80
Lobster tail 28.50

SOYA NOODLES
with chicken, egg and vegetables. 13.50

OB WOONSEN
Pot steamed glass noodles with prawns, shiitake mushroom, sesame oil and ginger. 14.50

WATER SPINACH *
with garlic and chili. 9.50

ASPARAGUS
with shiitake and mushroom sauce. 9.50

BOK CHOY
with shiitake mushroom. 9.50

TENDERSTEM BROCCOLI
with shiitake mushroom. 9.50

KAO HOM MALI
fragrant long grain jasmine rice. 3.85

RICEBERRY RICE 4.50
Riceberry rice is rich in many antioxidants that help our immune system stay healthy.

STICKY RICE 4.50

EGG FRIED RICE | COCONUT RICE 4.50

PINEAPPLE FRIED RICE with seafood 15.85

DESSERT | ICE CREAM

KHANEOW MAMUANG
A traditional Thai dessert of fragrant Thai mango with sweet sticky rice. 10.00

CHOCOLATE PUDDING
Warm soft-centered bitter chocolate pudding with madagascan vanilla ice cream. 8.25

MANGO CHEESE CAKE
Home-made Thai mango cheese cake with madagascan vanilla ice cream. 8.50

GATI SOD SUNDAE
Coconut ice cream with coconut meat, topped with exotic fruits. 7.50

SORBET & ICE CREAM:
two scoops 5.95

SORBET
Lime & lemongrass
Pink guava & passion fruit

ICE CREAM
Banana & peanuts
Madagascan vanilla
White chocolate & ginger

TEA | COFFEE

FRESH HERBAL TEA 4.75
Lemongrass | Ginger | Mint

CLASSIC TEA 3.50
English breakfast | Earl grey | Darjeeling
Chrysanthemum | Peppermint | Chamomile

FLOWER TEA 5.00
Jasmine | Green tea

THAI ICE TEA 4.30

AMERICANO | ESPRESSO 3.00

**DOUBLE ESPRESSO | MACCHIATO
CAPPUCCINO | LATTE | MOCHA 3.50**

IRISH COFFEE | LIQUEUR COFFEE 9.50

THAI ICE COFFEE 4.30

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