

VEGAN WINTER SPECIAL

Spicy Fried Brusselsprouts 10.5 and cauliflowers in spicy ginger, garlic, Thai herbs, fried lemon smoked salt. Served with coconut mint and soy yogurt sauce

Crispy Coconut Rice Salad (gf)

tossed in tangy lime dressing, mints, onions, ginger, roasted peanuts, mixed lettuce, green apples and pomegranates

'JUST' Pad Woonsen18 sauteed beanthread noodles in garlic soy sauce with fried tofu, onions, mixed veggies, garlic chives and 'JUST' egg.

Pra Ram Longsong (gf) 18 steamed tofu, baby spinach, bokchoy, mushroom, broccoli floret and carrot. Topped with creamy peanut curry. Steamed brown rice

Pumpkin and Avocado Curry (gf) 19 green curry coconut milk with pumpkin, bell peppers, okra, eggplants, green beans, avocado and Thai basil. Steamed jasmine rice

SIDES

Steamed spinach, bokchoy and mushroom
sesame oil and tangy soysauce

Sauteed green cabbage with onion & dried chilli
mushroom soy sauce

Steamed noodles
Fresh thick rice noodles with tangy soy sauce, sesame oil, fried garlic and fresh herbs

Coconut rice (gf))
steamed jasmine rice cooked in coconut milk and coconut.

DESSERT

Coconut Gelato & Sweet Black rice (gf)) 9.5 toasted coconut and cashew cream gelato by *Concious Creamery*, with sweet black rice, fresh fruits and salted coconut caramel

(af) - gluten free



WINTER SPECIAL

Lobster Potstickers
pan fried potstickers filled with lobster meat, chicken, pork, garlic chives, water chestnut, roasted garlic soysauce.

Lemongrass Salmon Salad Nicoise 17 cooked salmon in white wine and lemongrass tossed in tangy tamarind dressing and fresh herbs over mixed lettuce. Part-boil egg and steamed veggies.

Tom Yum Noodles Royal

21

Thai's most famous soup with tiger prawns, onions, tomatoes, and ramen noodles in Thai herbs infused broth. Part boil egg, mushroom and coconut tempura. *Add Lobster meat* 7

Panang Salmon (gf) 21 pan fried Atlantic Salmon fillet, steamed veggies, creamy red curry with coconut milk. Steamed jasmine rice

Gang Ped Phed Yang

23

pan seared fivespiced 'Maple Leaf' Duck breast in red curry coconut curry with pineapple, cherry tomatoes, pumpkin, green beans, bell peppers and Thai basil. Steamed jasmine rice

Pad Thai Woonsen in Lobster Omelet

23

beanthread noodles sauteed in padthai sauce with tofu and veggies. Wrapped in lobster omelet. Topped with beansprout, green apple and garlic chives

Anchovy and Shrimp Fried rice

19

white anchovy, shrimps, egg, onions, arugula and a very hot wok.

SIDES

Sauteed beansprout and garlic chives

with oyster sauce

Coconut rice (gf))

steamed jasmine rice cooked in coconut milk and coconut.

DESSERT

Pumpkin Custard ((gf)

7.5

with light whipped cream and toasted coconut

(gf) - gluten free