



VEGAN SPECIAL

- Spicy Fried Green Bean (gf)** 10.5
and cauliflowers in spicy ginger, garlic, Thai herbs, fried lemon smoked salt. Served with coconut mint and oat yogurt sauce.
- Crispy Coconut Rice Salad (gf)** 13
tossed in tangy lime dressing, onions, ginger, roasted peanuts, fresh herbs over mixed lettuce, green apples and pomegranates.
- Caramelized Tofu with Rice Noodle Salad (gf)** 16
pan fried tofu in caramelized garlic ginger soy glazed with fried onions & jalapeno. Served over rice noodles, shredded mixed lettuce.
- Pra Ram Longsong (gf)** 18
steamed tofu, baby spinach, bokchoy, mushroom, broccoli florets and carrot. Topped with creamy peanut curry. Steamed brown rice.
- 'JUST' Pad Woonsen** 18.5
sauteed beanthread noodles in garlic soy sauce with fried tofu, onions, mixed veggies, garlic chives and 'JUST' egg.
- Pumpkin and Avocado Curry (gf)** 19.5
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** 8
sesame oil and tangy soysauce.
- Sauteed green cabbage with onion & dried chilli** 8
mushroom soy sauce.
- Steamed noodles** 8
Fresh thick rice noodles with tangy soy sauce, sesame oil, fried garlic and fresh herbs.
- Coconut rice (gf)** 4.5
steamed jasmine rice cooked in coconut milk.

DESSERT

- Cashew 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.

(gf) - gluten free



SEASONAL SPECIAL

- Lobster Potstickers** 14
Pan fried potstickers filled with lobster meat, chicken, pork, garlic chives, water chestnut, roasted garlic soysauce.
- Grilled Lamb Chops** 16
Grilled marinated New Zealand lamb chops. Tossed in spicy tangy soysauce with mixed baby greens.
- Lemongrass Salmon Salad Nicoise (gf)** 16
Cooked salmon in white wine and lemongrass tossed in tangy tamarind dressing and fresh herbs over mixed lettuce with part-boiled egg and steamed veggies.
- Summer BBQ Baby Backribs** 15
Grilled BBQ baby back ribs marinated in garlic soy sauce and korean style spicy bbq sauce with grilled sweet corn.
- 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 bean sprout, green apple and garlic chives.

SIDES

- Sauteed bean sprout and garlic chives** 8
with oyster sauce
- Coconut rice (gf)** 4.5
steamed jasmine rice cooked in coconut milk.

(gf) - gluten free