



VEGAN SUMMER SPECIAL

- Spicy Fried Romano Beans** 12.5
breaded in rice flour and tossed in spicy ginger, garlic, Thai herbs, smoked salt. coconut mint and oat yogurt sauce.
- Crispy Coconut Rice Salad** (GF) 13.5
tossed in tamarind dressing with onions, celantro, mints, ginger and green apple. Served over shredded lettuce with roasted peanuts.
- Yum Hedd** (GF) 14
shredded grilled oyster mushroom tossed in spicy tamarind dressing with Thai herbs, fresh mint, roasted peanuts over mixed lettuce.
Add part-boiled egg - 2
- Pra Ram Longsong** (GF) 18
steamed tofu, baby spinach, bokchoy, mushroom, broccoli florets and carrot. Topped with creamy peanut sauce. Steamed brown rice.
- 'JUST' Pad Woonsen** 18.5
sauteed beanthread noodles in garlic soy sauce with 'JUST' egg, fried tofu, mixed veggies and beansprout.
- Pumpkin and Avocado Curry** (GF) 19.5
green curry coconut milk with asparagus, pumpkin, bell peppers, okra, avocado and Thai basil. Steamed jasmine rice.

SIDES

- Steamed spinach, bokchoy and mushroom** 8.5
sesame oil and tangy soysauce.
- Sauteed green cabbage with onion & dried chilli** 8.5
mushroom soy sauce.
- Coconut rice** (gf) 4.5
steamed jasmine rice cooked in coconut mil

DESSERT

- Coconut Gelato & Sweet Black rice** (gf) 9
sweet black rice, fresh fruits and salted coconut caramel. Served with coconut icecream.

(GF) - gluten free, (NV) - non-vegan



SUMMER SPECIAL

- Lobster Potstickers** 14.5
Pan fried potstickers filled with lobster meat, chicken, pork, garlic chives, water chestnut, roasted garlic soysauce.
- Tiger Prawn Satay** 14.5
Grilled marinated tiger prawns on skewers with pineapple. Served with mango cucumber relish, peanut sauce, grilled bread
- B.B.Q Baby Back Ribs** 15
Grilled marinated baby back ribs tossed in spicy Korean BBQ sauce. Served with grilled veggies.
- 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.
- Panang Salmon** (GF) 21
Pan fried Atlantic Salmon fillet, steamed veggies, creamy red curry with coconut milk. Steamed jasmine rice.
- Creamy Curry Prawns** (*Goong Pad Karee*) 24
Sauteed tiger prawns with onions, tomatoes and snowpeas in creamy yellow curry, egg and coconut milk. Steamed jasmine rice
- Anchovy & Prawns Friedrice** 19
Thai style fried rice with egg, onions, white anchovies, prawns and arugula.

SIDES

- Sauteed beansprout and garlic chives** 8.5
with oyster sauce
- Coconut rice** (gf) 4.5
steamed jasmine rice cooked in coconut milk.

DESSERT

- Pumpkin Custard** (gf) 7.5
with light whipped cream and toasted coconut.

(GF) - gluten free