



VEGAN SPRING SPECIAL

- Grilled Asparagus** 11.5
Grilled Asparagus stems, bell peppers, carrots and red onions tossed in spicy soy sauce dressing with ginger, fresh herbs and fried onions
- Impossible Samosas** 11.5
Puff pastry filled with mixtured of 'Impossible' meat, potatoes, onions, carrots and peas in mild curry seasoning. Served with cucumber in sweet n sour sauce
- Spicy Fried Mushroom (gf)** 11.5
Crispy fried shreaded oyster mushroom. Tossed in sweet n spicy tamarind dressing with shallots, fresh herbs, crispy garlic, mixed nuts and green apple over mixed lettuce.
- Gratiam Pak** 18.5
Thai garlic ginger and pepper soy sauce with tofu, fresh asparagus, carrots, snowpeas and shittaki mushroom. Served with steamed Jasmine rice.
- 'Beyond' Kimchi Friedrice (gf)** 19.5
jasmine rice sauteed in spicy garlic chilli soy sauce with 'Beyond' sausage, onions, house made kimchi, sesame oil, and Thai basil
- Pumpkin and Avocado Curry (gf)** 20.5
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
garlic soy sauce.
- Coconut rice (gf)** 4.5
steamed jasmine rice cooked in coconut milk.

DESSERT

- NY style Tropical Cheese Cake** 8.5
topped with mango, pineapple, roasted coconut and passion fruit syryp.

(gf) - gluten free



SPRING SPECIAL

- Lobster Potstickers** 15
Pan fried potstickers filled with lobster meat, chicken, pork, garlic chives, water chestnut, roasted garlic soysauce.
- Fried Crispy Mushroom Salad (gf)** 13.5
Crispy fried shreaded oyster mushroom. Tossed in sweet n spicy tamarind dressing with shallots, fresh herbs, crispy garlic, mixed nuts and green apple over mixed lettuce.
(Add par-boiled egg 2.5, cooked shrimp 3.5)
- Lemongrass Salmon Salad Nicoise (gf)** 16.5
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.
- Gung Gratiam** 24
Large Tiger prawns sauteed in Thai garlic ginger and pepper soy sauce with fresh asparagus, carrots, snowpeas and shittaki mushroom. Served with steamed Jasmine rice.
- Spicy Fish 'N' Chips** 21
Crispy fried fellets of tilapia with Thai basil and chillies, tossed in Thai hot n sour seasoning. Served with Thai three flavors sauce and spicy fried potato wedge
- Panang Salmon (gf)** 21
Pan fried Atlantic Salmon fillet, steamed Spring veggies, creamy red curry with coconut milk. Steamed jasmine rice.
- Smoked Trout and Shrimp Fried Rice** 20.5
Thai style garlic fried rice with egg, onion, smoked trout, shrimp. topped with baby arugula, cucumber and tomato.

SIDES

- Sauteed beansprout and garlic chives** 8
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