



SMALL DISHES

Betel leaf with caramelised peanut dressing	6ea
- poached prawn	
- smoked trout, roe	
Grilled scallops on the shell, coriander & lime dressing, plantain chips	11ea
Prawn & sesame toast, sweet chilli sauce	21
Crispy chicken wings, Thai satay sauce	24
Pork belly tossed in a Thai whiskey sauce	24
Vegetarian spring rolls	22

SALADS

Pork larb, sawtooth coriander, mint, chilli, iceberg lettuce	36
Prawn, green papaya, cashew nut, nahm jim dressing	38

CURRIES

Beef cheek massaman curry with sweet potato, Thai basil, fried eschalots	44
Green curry, snapper, mussels, Thai basil, apple eggplant, snow peas	38
Vegetarian curry, plantains, Japanese eggplant, pumpkin & shitake mushrooms	38

MAINS

Stir-fried Thai beef salad, coconut & mint dressing, long bean, green mango & yam bean	40
Pad Thai with peanuts & dried shrimp (add prawn +6)	32
Stir-fried chicken, chilli jaew, enoki mushrooms, young coconut, Thai basil	38
Crispy barramundi with three flavoured sauce	44

SIDES

Asian greens with garlic & soy sauce	19
Fried rice with baby corn, cashews, snake bean, egg	18
Roti	9
Steamed jasmine rice	5pp
Chilli plate with prik nam pla, chilli paste & fresh chilli	5

Please be advised we use peanuts and shellfish in our kitchen. Whilst every effort is made to accommodate dietary needs, we cannot guarantee our food will be 100% allergen free.

10% surcharge on Sundays, public holidays & groups of 8+ / 15% surcharge on groups 8+ on Sundays & public holidays



\$89 BANQUET

Betel Leaf with smoked trout & roe, caramelised peanut dressing

Prawn & sesame toast, sweet chilli sauce

Pork belly tossed in a Thai whiskey sauce

Vegetarian spring rolls

Pork larb, sawtooth coriander, mint, chilli, iceberg Lettuce

Beef cheek massaman curry with sweet potato, Thai basil, fried eschalots

Crispy barramundi with three flavoured sauce

Asian greens with garlic & soy sauce

Steamed jasmine rice

Crème caramel, Chantilly

Mango & lime parfait, rice milk sorbet, candied cashews

\$119 BANQUET

Betel Leaf with smoked trout & roe, caramelised peanut dressing

Grilled scallops on the shell, coriander & lime dressing, plantain chips

Vegetarian spring rolls

Crispy chicken wings, Thai satay sauce

Prawn salad, green papaya, cashew nut, nam jim dressing

Stir-fried chicken, chilli jaew, enoki mushrooms, young coconut, Thai basil

Stir-fried Thai beef salad, coconut & mint dressing, long bean green mango & yam bean

Green curry, snapper, mussels, Thai basil, apple eggplant, snow peas

Asian greens with garlic & soy sauce

Steamed jasmine rice

Chilli plate: prik nam pla, chilli paste & fresh chilli

Crème caramel, Chantilly

Mango & lime parfait, rice milk sorbet, candied cashews

Eton mess, pineapple, passionfruit sorbet, coconut mousse