

Thai Local

ครัวพื้นบ้าน



Sai Krok E-Sarn

1. Sai Krok E-Sarn ไส้กรอกอีสาน (N) 🐷 7.50

North-eastern Thai street food sausage with ground pork mixed with garlic, cilantro, and rice.

2. Sai Ua ไส้อั่ว (N) 🐷 8.50

Northern Thai sausage with its aromatic and spicy profile, featuring a variety of herbs and spices that contribute to its distinctive taste.

3. Goong Chae Nam-Pla กุ้งแช่น้ำปลา 🦐🌶️🌶️ 12.95

King prawn sashimi topped with spicy lime sauce.

Goong Chae Nam-Pla

4. Kor Moo Yang คอหมูย่าง 🐷 14.50

Chargrilled pork neck marinated in a blend of aromatic spices, and coconut milk, with a hint of sweetness, paired with spicy and tangy sauce.

5. Kha Moo Pa-Lo ขาหมูพะโล้ 🐷 15.00

Braised pork hock in soya sauce with pickled sour mustard.

6. Labb Pla Tod ลาบปลาทอด 🐟🌶️🌶️ 24.95

Deep-fried whole Seabass topped with spiced lemon dressing and Thai herbs.

7. Choo Chee Pla Tod จู๋ฉีปลาทอด 🐟🌶️ 24.95


Deep-fried whole Seabass topped with dried and spiced lime leaves curry.




Labb Pla Tod


Starters เรือน้ำย่อย



8. Moo Ping หมูปิ้ง  7.50
Thai-style chargrilled pork skewers marinated in a blend of aromatic spices, coconut milk, with a hint of sweetness, paired with spicy and tangy sauce.

9. Chicken Satay (N) ไก่สะเต๊ะ  7.50
Tender chargrilled chicken skewers marinated in a blend of aromatic spices, served with our signature peanut dipping sauce.

10. Duck Spring Rolls ปอเปี๊ยะเปิด  7.50
A delightful and savoury appetiser that combines the rich flavours of tender duck meat with vegetables, and aromatic herbs.

11. Prawn Tempura กุ้งชุบเกล็ดขนมปังทอด  9.50
Succulent prawns coated in a light and crispy tempura batter and breadcrumbs, deep-fried to golden perfection.

12. Ka Nom Jeeb ขนมนจีบ   7.50
(Steamed Thai Dim Sum)

A classic Thai steamed dim sum, featuring a filling of chicken and prawn infused with aromatic Thai flavour.

13. Gai Tod Hat Yai ไก่ทอดหาดใหญ่  7.50
Deep-fried chicken leg with authentic Thai flavours, topped with crispy fried shallots, capturing a distinct feature from Southern Thailand - Hat Yai.

14. Prawn Crackers ข้าวเกรียบกุ้ง  4.00
A crunchy snack in mild-spiced flavours - light, airy, and crispy.





Laab Crispy Calamari

15. Laab Crispy Calamari



8.50

ปลาหมึกวงทอดคั่วลาบ

Northeastern Thai twist of crispy calamari, garnished with chili and coriander.

16. Nua Platterอาหารเรียกน้ำย่อยรวม (per person) 9.00

(Minimum 2 persons)

Duck Spring Rolls, Chicken Satay, Steamed Thai Dim Sum, and Chargrilled Pork Skewers. Served with a variety of dips.

Soups น้ำแกง



Tom Yum

17. Tom Yum ต้มยำ



or



Classic Thai hot and sour soup with a blend of lemongrass, galangal, kaffir lime leaves, chilli, cherry tomatoes, and mushrooms.

Choices : Chicken 7.95 / Prawns 9.50

18. Chicken Tom Kha ต้มข่าไก่



7.95

Thai coconut soup infused with galangal, lemongrass, and kaffir lime leaves with chicken and mushrooms.

Chicken Tom Kha



Esarn Style Salads ยำแซ่บอีสาน

19. Laab Gai ลาบไก่ 🐔🌶️🌶️ 12.50

Minced chicken salad bursting with zesty lime, aromatic herbs, spring onion, red onion, and mint leaves, with a kick of chili.

20. Nam Tok Sirloin 🐮🌶️🌶️ 19.50 น้ำตกเนื้อสันนอกย่าง

Chargrilled sirloin salad bursting with zesty lime, aromatic herbs, spring onion, red onion, and mint leaves, with a kick of chilli.

21. Nam Tok Kho Moo Yang 🐷🌶️🌶️ 14.50 น้ำตกคอหมูย่าง

Chargrilled pork neck salad bursting with zesty lime, aromatic herbs, spring onion, red onion, mint leaves, with a kick of chili.

22. Som Tum (N) 🌶️ 11.50 ส้มตำ

A refreshing and vibrant Thai dish that combines the crispness of green papaya and dried shrimp with a sweet, sour, salty, and spicy dressing.



Laab Gai

Main อาหารจานหลัก



Gaeng Kiew Wan (Green Curry)

23. Gaeng Kiew Wan (Green Curry) 🌶️🌶️ แกงเขียวหวาน

🐔 or 🐮 or 🦐

A classic Thai green curry featuring Thai basil, red chillies, crisp bell pepper, Thai aubergine, and bamboo shoots.

Choices : Chicken 14.50 / Beef 15.50 / Prawns 16.00

24. Panaeng พะเนง



Rich and flavorful Thai dried curry with a creamy texture and aromatic blend of spices with kaffir lime leaves and red chillies.
Choices : Chicken15.50/Slow-Cooked Beef16.50/Prawns16.50



Panaeng

25. Massaman Curry (N) แกงมัสมั่น



A flavorful and aromatic Thai curry with a rich and creamy texture with potatoes, crispy shallots and nuts.
Choices : Chicken14.50/Beef Ribs22.50



Massaman Curry Beef Ribs

26. Duck Red Curry แกงแดงเป็ด



16.50

Succulent roasted duck, cherry tomato, pineapple, crispy bell pepper, and Thai basil, immersed in a rich and aromatic red curry.

Grills ปิ้งย่าง

27. Gai Yang - Som Tum (N)



ไถ่ย่างข้าวเหนียวส้มตำ (served with Sticky Rice)

21.95

A perfect combination chargrilled chicken leg, papaya salad, and sticky rice.
The traditional way of perfectly combined eating from Northeastern Thailand.

28. Sirloin Steak Yang เนื้อสันนอกย่าง



22.50

Thai-styled chargrilled sirloin marinated to perfection, paired with a spicy and tangy sauce.



Gai Yang- Som Tum

Wok Stir Fries ผัด

29. Tamarind Duck (N) ออเค็ดทอวซอสมะขาม 17.50

Duck breast glazed with a tangy tamarind sauce with pineapple and bloccoli base. This dish delivers a perfect balance of sweet and savoury notes, topped with crispy shallots, dried chilli, and cashew nuts.

30. Pad Kra-Pao ผัดกระเพรา or or or

A spicy & fragrant dish wok-tossed with Thai holy basil, fine beans, onions, and chillie in a savoury sauce.

Choices: Pork Belly 15.00 / Chicken 14.50 / Crispy Chicken 15.00 / Beef 15.50 / Prawns 16.00

Chicken with Cashew Nuts



Pad Kra-Pao Pork Belly



31. Chicken with Cashew Nuts (N) ไก่ผัดเม็ดมะม่วง 15.00

Wok-tossed crispy chicken breast with roasted cashews, crisp bell pepper, carrots, onion, mushrooms, dried chilli, and spring onion in a Thai chilli paste and savoury sauce.

32. Pad Nam Mun Hoi ผัดน้ำมันหอย or

A classic wok-tossed oyster sauce dish with mushrooms, spring onions, and carrots.

Choices: Beef 15.50 / Prawns 16.00

33. Pad Kra-Tium Prik Thai ผัดกระเทียมพริกไทย

An aromatic wok fried garlic and ground pepper dish.

Choices: Crispy Chicken 15.00 / Chicken 14.50 / Pork 14.50 / Prawns 16.00

34. Pad Prik Gaeng ผัดพริกแกง

 or  or 

A spicy & fragrant dish wok-tossed with red curry paste, Thai holy basil, fine beans, and chillie.

Choices: Pork Belly 15.00 / Chicken 14.50 / Crispy Chicken 15.00 / Prawns 16.00

Pad Kra-Tium Prik Thai



35. Sea Bass Rad Prik (Filleted) ปลาทะพงราดพริก 🐟🌶️🌶️ 17.50

A flavorful and spicy dish featuring deep-fried sea bass fillet smothered in a vibrant chili-based sauce.

Sea Bass Pad Cha



36. Sea Bass Pad Cha (Filleted) ปลาทะพงผัดฉ่า 🐟🌶️🌶️🌶️ 17.50

Deep fried sea bass fillet, wok tossed with aromatic krachai, chilli, kaffir lime leaves, Thai basil, pepper seeds, crisp bell pepper, young corn, and onion.

37. Seafood Pad Nam Prik Pao ทะเลผัดน้ำพริกเผา 🐟🦐🦑🌶️ 18.50

Stir-fried seafood with Thai chilli paste, red chillies, spring onion, crisp bell pepper onion, and Thai basil.

Noodles กว๊วยเตี๋ยว

38. Pad Kee Mao ผัดขี้เมา



Flat rice noodles, wok-tossed with a flavorful blend of basil, bamboo shoots, red chillies, onion, baby corn, fine beans, and chilli.

Choices: Chicken13.00/Crispy Chicken 14.00/ Pork13.00/ Beef14.50 / Prawns14.50

39. Pad Thai (N) ผัดไทย 🐔 or 🦐

Stir-fried Sen Jan rice noodles, featuring the perfect fusion of sweet, sour, and savoury notes, tossed with dried shrimp, tofu, eggs, bean sprouts, spring onion, and peanuts.

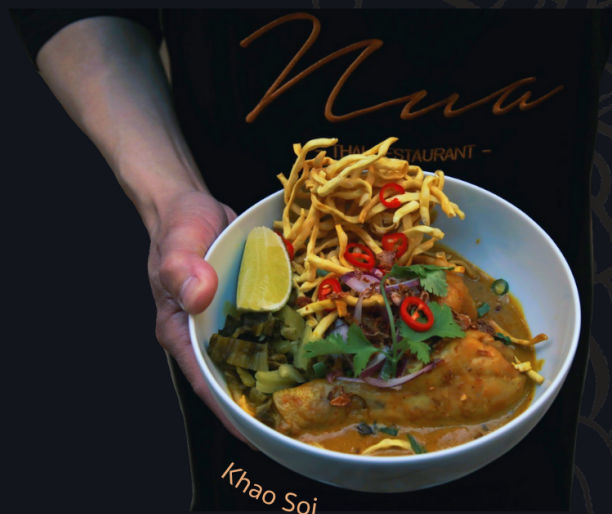
Choices: Chicken13.00/ Crispy Chicken 14.00/ Prawns 14.50

Pad Kee Mao



Pad Thai





40. Pad See Ew ผัดซี๊ว or or or

Wok fried flat rice noodles with green vegetables, broccoli, carrot, and eggs, in savoury sauce.

Choices: Crispy Chicken 14.00/Chicken13.00/ Pork13.00 /Beef14.50/ Prawns 14.50

41. Khao Soi ข้าวซอย or

Northern Thai special bowl of rich and aromatic coconut curry with egg noodles, topped with red onion, and pickled sour mustard.

Choices: Chicken Leg 15.00/ Slow-Cooked Beef16.50

Fried Rice

42. Kao Pad ข้าวผัด or or

Stir-fried Jasmine rice with spring onion, onion, cherry tomato, and egg.

Choices: Chicken13.00/ Pork 13.00// Prawns 14.00

43. Kao Pad Sapparod (N) ข้าวผัดสับปะรด 15.00

Sweet and savoury fragrant pineapple stir-fried Jasmine rice with chicken, cashew nuts crisp bell pepper, onion, egg, topped with spring onion, and coriander.

Sides ข้าว เครื่องเคียง

44. Jasmine Rice - ข้าวหอมมะลิ 3.00

45. Sticky Rice - ข้าวเหนียว 3.50

46. Coconut rice - ข้าวกะทิ 4.00

47. Egg Fried Rice - ข้าวผัดไข่ 4.00

48. Stir-Fried Bok Choi (V)– ผัดผักวอ 6.00

49. Stir-Fried Broccoli (V) – ผัดบรอกโคลี 5.00