



THAILICIOUS FOOD MENU

PAPAYA SALAD (D/N/S) RAW PAPAYA, CHERRY TOMATOES, CARROTS, BEAN SPROUTS, CASHEW NUTS,	50
THAI DRESSING	
THAI FRIED FISH (D/N/S/SH)	85
MARINATED IN THAI GREEN CURRY PASTE, SERVED WITH CORIANDER CHILLI SAUCE	
LAMB SHANK MASSAMAN CURRY (D/N/SH)	175
SLOW BRAISED LAMB, LEMONGRASS, SHRIMP PASTE, POTATOES, PEANUTS	
SALMON IN THAI RED CURRY (D/N/S/SH)	110
BROAD BEANS & BOK CHOY	
THAI CRAB FRIED RICE (D/N/SH)	85
CRISPY SOFTSHELL CRAB, GARLIC, ONIONS, CHILLI PASTE, GREEN BEANS, CARROTS	
THAI BASIL & TOFU STIR FRY (V)	65
BELL PEPPERS, RED ONIONS, STIR FRY SAUCE	
MANGO WITH STICKY RICE (PB)	55
COCONUT FLAVOURED SWEET STICKY RICE, FRESH MANGO SLICES, TOASTED SESAME SEEDS	
THAI TEA ICE CREAM (D/V) SESAME TUILE	25





THAILICIOUS BEVERAGE

COCKTAILS

CHA YEN TWIST (A) TEA INFUSED VODKA, COCONUT, VANILLA, CINNAMON, LIME CORDIAL	60
NAM PLA MARGARITA (A/SH) TEQUILA, TRIPLE SEC, NAM PLA, LEMONGRASS, LIME	55
NAM WAH SANGSOM (A/D) WHITE RUM, FRESH BANANA, CREAM, LEMON, SUGAR	55
CHIANGMAI MAMUANG (A/D) VODKA, FRESH MANGO, CREAM, LEMON, SUGAR	55

MOCKTAILS

VIRGIN THAI STAR

THE YELLOW BIRD	35
FRESH MANGO, PINEAPPLE JUICE, LIME, LEMONADE	

35

ASIAN CUCUMBER, LEMONGRASS, THAI BASIL, HONEY, LEMON, SUGAR

(A) Alcohol, (D) Dairy, (SH) Shellfish