

STARTERS

ทานเล่น

KHAO POD PING ข้าวโพดปิ้ง 5 **GF VG**
Grilled corn skewer with tamarind, vegan mayo, and plant based Cheddar

MOO PING หมูปิ้ง (2 Skewers) 9
Grilled soy pork skewer

MUEK YANG ปลาหมึกย่าง (2 Skewers) 9 **GF**
Grilled turmeric baby octopus skewer (I)

KAI TOON ไช้ตุน 10 **GF**
Steamed egg custard (chawanmushi) with prawns, Australian blue swimmer crab meat, sesame oil, and shiitake mushroom (M)

PRAWN TOAST ขนมปังหน้ากุ้ง 10
Fried prawns spread on sliced sourdough with sesame oil, and white kimchi mayo (I)

HOR MOK YANG ห่อหมกย่าง 12 **GF**
Grilled fish curry mousse wrapped in banana leaf (I)

PRAWN FLUTE ชลู้ยกุ้ง 11
Fried prawns and chicken mince spring rolls (I)

SOM TUM ส้มตำ 19 **GF**
Green papaya salad with cherry tomato, peanuts, dried shrimp, chilli, tamarind and lime dressing

LARB WINGS ลาบไก่ทอด 16.5
Fried Larb flavoured chicken wing with shallot, coriander and grounded roasted rice

SOUP & CURRY

แกงและต้ม

MASSAMAN มัสมันเนื้อ 25
Southern Thai style curry, slow cooked beef cheek, tamarind, and palm sugar

GAENG KEAW WAN แกงเขียวหวานไก่ 25
Green curry with chicken thigh fillet, Thai eggplant, wild ginger, kaffir lime leaf, chilli, and Thai basil

GAENG NGOR แกงคั่วเปิดใส่เงาะ 29 **GF**
Confit duck curry, duck blood jelly, rambutan, pineapple, cherry tomato, and kaffir lime leaf

TOM YUM ต้มยำกุ้ง 30
Spicy and sour soup with banana prawns, lemongrass, galangal, kaffir lime leaf, and coriander (A)

GAENG PLA แกงปลาใบชะพลู 31 **GF**
Phuket curry with Coral trout fillet and betel leaf (I)

Like all Thai food, our menu is designed to share. Many dishes are available as vegetarian or gluten-free, and though we'll try to accommodate dietary and allergen restrictions, we can't always guarantee to do so, so please discuss any specific issues with our wait staff prior to ordering.

GF = Gluten Free Option Available **VG** = Vegan Option Available

MEAT & POULTRY

เนื้อสัตว์

GAI YANG ไก่ย่าง 18 **GF**
Char grilled turmeric and lemongrass marinated half chicken

KRA PAO กะเพราไก่สับ 21 (+ CENTURY EGGS 6) **GF**
Wok tossed minced chicken with chilli and holy basil

GAI NAM PRIK PAO ไก่ผัดน้ำพริกเผา 21
Wok tossed chicken with cashew nut, chilli, shallot, and chilli jam

NUA PAD CHA PRU เนื้อผัดใบชะพลู 24 **GF**
Wok tossed beef with Phuket curry paste, okra, and betel leaf

KANA MOO KROB คะน่านหมูกรอบ 24.5 **GF**
Wok tossed crispy pork belly, Chinese broccoli, and chilli

CRYING TIGER เนื้อย่างจิมแจ่ว 27
Char grilled Issan style marinated Wagyu striploin

RICE & NOODLES

ข้าวและเส้น

PAD THAI ผัดไท 20
Pad Thai noodle with chicken, egg, peanuts, chilli, beansprouts, tamarind, dried shrimp, and palm sugar

PAD SEE EIW ผัดซีอิ้ว 20 **VG**
Wok fried flat rice noodle with chicken, egg, dark soy sauce, and Chinese broccoli

KUY TEAW KEE MAO ก๋วยเตี๋ยวซีเมา 20 **VG**
Wok fried flat rice noodle with chicken, egg, chilli, Chinese cabbage, bamboo shoot, and holy basil

KHAO PAD ข้าวผัด 20 **GF VG**
Wok fried rice with chicken, egg, tomato, and Chinese broccoli

BIRYANI ข้าวหมกเนื้อ 25 **GF VG**
Thai style Biryani rice with braised beef, turmeric, and spice

KHAO PAD MAN GOONG ข้าวผัดมันกุ้ง 28
Wok fried rice with banana prawns and spicy shrimp paste (A)

SEAFOOD

อาหารทะเล

SALT AND PEPPER CALAMARI ปลาหมึกชุบแป้งทอด 19
Fried calamari with Tom Yum spice salt (I)

PLA TAO SI ปลาเต้าซี่ 24 **GF**
Wok tossed fish fillets with black beans, shallot, and leek (I)

PLA NEUNG MANOW ปลานึ่งมะนาว 24 **GF**
Steamed Basa fillet, Chinese cabbage, Chinese celery, coriander, with chilli and lime dressing (I)

YUM NASHI PEAR ยาลูกแพร์ปูนึ่ง 28 **GF**
Nashi pear salad with crispy soft shell crab, coriander, shallot, roasted coconut, dried shrimp, peanuts, chilli, and lime juice (I)

HOY PAD PED หอยผัดเผ็ด 28 (+ PAN FRIED NOODLE 6)
Wok fried baby clam with house Sriracha sauce, and Thai basil (I)

YUM MANGO ยามะม่วงปลาทอด **MP GF**
Green mango salad with crispy whole fish of the day, coriander, shallot, peanuts, and roasted coconut (I)

VEGETABLES

ผัก

MAKUA TORD มะเขือทอดพริกแกง 14 **VG**
Fried red curry battered eggplant with sweet chilli and peanuts

SALT & PEPPER TOFU AND MUSHROOM เต้าหู้กับเห็ดทอดรสต้มยำ 18
Fried bean curd and 3 kinds of mushrooms with Tom Yum spice salt

PAD PAK ผัดผักรวมเต้าหู้ 20 **GF VG**
Wok tossed mixed vegetables with tofu and vegan oyster sauce

KANA FAI DANG ค่าน้ำไฟแดง 21 **GF VG**
Wok tossed Chinese broccoli with tofu, chilli, and vegan oyster sauce

TAO HU PRIK KHNG เต้าหู้ผัดพริกขิง 22 **GF**
Wok fried tofu and mushroom with red curry paste, beans, and peanuts

KRA PAO JAY กะเพราเจ 21 **GF VG**
Wok tossed tofu and vegetables with chilli and holy basil

HED PAD NAM MAN HOY เห็ดผัดน้ำมันหอย 21 **GF VG**
Wok tossed 4 kinds of mushrooms with mushroom sauce

KHAO PLA SPECIALTIES

จานพิเศษ

GOONG OB WOON SEN กุ้งอบวุ้นเส้น 28
Casserole banana prawns with vermicelli noodles and Chinese celery (A)

PED PAD PRIK YUAK เป็ดผัดเครื่องใน 28 **GF**
Wok tossed duck with chicken giblets and green banana chilli

GAE PAD YEE RA เนื้อแกะผัดยี่ห่วย 28 **GF**
Wok tossed lamb cubes with cumin and fennel

MOO GROB PRIK KHING หมูกรอบผัดพริกขิง 25.5 **GF**
Wok fried crispy pork belly with red curry paste, beans, and kaffir lime leaf

PLA'S PORK RIBS ซีโครงหมูรสมะขาม 27
Twice cooked pork ribs with tamarind sauce

STEAM CORAL TROUT ปลาสดสลัดนึ่งซีอิ้ว 31 **GF**
Steamed Coral trout fillet with ginger and soy (I)

PLA LARD SRIRACHA ปลาราดซอสพริก **MP**
(+ PAN FRIED NOODLE 6)
Fried fish of the day with house Sriracha sauce and Thai basil (I)

ADD

Thai Jasmine Rice 4 | Thai Sticky Rice 4 | Roti 5 | Fried Egg 3

DRINK

เครื่องดื่ม

Coke/ Diet / Zero / Sprite 3.5
Naturally Still Water (750ml) 11
Lightly Sparking Water (750ml) 11
Thai Iced Tea (250ml) 7.5
Thai Milk Tea (250ml) 8
Lime Iced Tea (250ml) 7.5
Coconut (280ml) 7.5

All prices include GST
All prices and subject to change without notice
All card transactions incur 1.4% surcharge
A public holiday surcharge will be applied on all public holidays
On premises licensed, BYO wine only with corkage charge \$3.9 per person
No outside food or drinks are allowed
Extra take away container with be charged \$0.5 each