

A La Carte

APPETIZER

Pomelo Salad (\$3)

Sumptuous salad with onion, peanuts, dried shrimp.

THAI SOUP

Tom Kha Gai (\$2.50)

Mild spicy chicken soup with herbs, galangal & mushrooms.

HOT SAVOURY

Larb (\$2)

Mixture of minced chicken & red onion in spicy lemon sauce, served with mixed green.

Grilled Chicken Thai Style (\$3)

Tender grilled chicken meat served with special chilli dipping sauce.

Grilled Beef Thai Style (\$4)

Tender grilled beef meat served with special chilli dipping sauce .

Sugarcane Prawn (\$3)

Finely minced prawn meat wrapped with sugarcane & deep fried to perfection.

Thai Satay (\$2.50)

Marinated chicken breast tips & boneless leg barbeques on bamboo skewers served with peanut sauce and cucumber relish.

Pandan Leaf Chicken (\$2.50)

Chicken chunks wrapped in pandanleaf & deep fried to perfection.

Beancurd with Tamarind Sauce (\$2)

Stir fried tau Kwa with tamarind sauce

Belacan Fried Rice (\$3)

Stir fried rice with Thai belacan paste with chicken, shredded egg.

SIDES

Banana Fritter (\$1.50)

Pungent deep fried banana to crispy.

Thai Sakoo (\$2)

Steamed sago (tapioca ball) with chicken filling served with lettuce.

Vietnamese Popiah (\$2)

Shredded vegetables, prawn, minced chicken & mushroom wrapped in paper thin crepes & served with plum sauce

Above rates quoted – Per person for each item

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DESSERT

Ta-Ko (\$2)

Water chestnut & corn with coconut custard topping.

Assorted Thai Kueh Kueh (\$1.50)

Yam & pumpkin custard.

Thai Ice Sago (\$2)

Tapioca ball served with ice, coconut milk.

Thai Chendol (\$2.50)

Self made pungent chendol served with ice & coconut milk.

Grass Jelly Longan (\$1.50)

Ching chio served in syrup with longan topping.

Look Choop (Mock Fruit) (\$3)

Hulled mung bean moulded into different fruit shapes.

Assorted Fruit Platter (\$2)

Freshly cut papaya, pineapple watermelon & honeydew.

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