

## BANGKOK STARTERS

1. **CRAB & PRAWN ROLL** (6) 10.9  
A crispy netting of pastry. Combination of crab & prawn meat together with a special blend aromatic herb & spices. Served with plum sauce.
2. **FISH CAKE** (4) 8.9  
Bite into these blissful cushions, made with mix of fish, Thai herbs & spices. Lightly floured & pan fried. Served with sweet chilli sauce.
3. **KANOM JEEB** (4) 11.9  
Steamed seasoned minced pork & shredded cabbage, wrapped with wonton pastry. Served with chilli soy dipping sauce.
4. **CHIVE CAKE** (4) 12.9  
Soft on the outside with a little crunch on the outside- garlic & chive dumpling served with chilli dark soy sauce.
5. **CURRY PUFF** (4) 9.9  
Chopped mixed veggies with curry sauce, wrapped in puff pastry & lightly fried. Served with sweet chilli dipping sauce.
6. **VEGETARIAN SPRING ROLL** (4) 9.9  
Vermicelli noodles, carrot, cabbage wrapped with crispy wrapping pastry. Served with plum sauce.

## SOUP

12. **TOM YUM SOUP**  
The spicy-zesty broth. Flavoured with roast chilli paste, mushroom, lemongrass, kaffir lime leaves & lemon juice.  
Choose a protein ; Prawns \_\_16.9  
Chicken \_\_14.9  
Veg \_\_14.9
13. **TOM KHA SOUP**  
Mild coconut broth, poached mushroom, flavoured with cherry tomatoes, galangal & touch of roast chilli jam.  
Choose a protein ; Prawns \_\_16.9  
Chicken \_\_14.9  
Veg \_\_14.9

7. **SATAY CHICKEN** (4) 10.9  
Grilled marinated chicken breast on skewers, served with peanut sauce.

8. **MONEY BAG** (4) 10.9  
Crispy fried pastry with chicken, crab meat, crushed peanuts, fried onion, green peas and corn. Served with plum sauce.

9. **KAI HOR BAI TOEY** (4) 9.9  
Succulent chicken, marinated and wrapped in pandan leaves then deep fried. Served with a tangy sweet sesame and tamarind relish.

10. **SALT & PEPPER SQUID** 15.9  
Battered tender squid, deep fried to perfection. Dusting with salt & pepper, seasoning along with fresh chilli and shallots.

11. **PU NIM TOD KROB** 17.9  
Battered soft shell crab, sprinkled with fried garlic, fresh chilli and shallots. Served with sweet chilli dipping sauce.



## SIDEWALK GRILL

14. **CRYING TIGER** 21.9  
Grilled marinated beef sliced, served with Nam Jim Jaew (Thai chilli dip).

15. **CHARCOAL CHICKEN** 20.9  
Marinated thinly sliced chicken with traditional Thai herbs, lightly grilled then tossed coconut sauce & served with a sweet chilli dip.

16. **BBQ PORK** 20.9  
A delight created on the streets of Bangkok, the grilled marinated pork is skewered and served with Nam-Jim-Jaew (Thai chilli dip).

## SALAD

17. **PAPAYA SALAD** 18.9  
Shredded green papaya tossed with dried shrimps, cherry tomatoes & peanuts, drizzled with lemon juice dressing.

Available with prawns on your request 21.9

18. **GRILLED BEEF SALAD** 21.9  
Grilled marinated beef tossed with sliced apple, eggplant, mint, coriander leaves, shallots, red onion & chilli-lime dressing. Sprinkled with ground roasted rice & fried garlic.

19. **MOO NUM TOK** 20.9  
Grilled marinated pork with fresh herbs & spices, combined with sliced red onion, mint, parsley & shallots with a spicy seasoning of chilli-lime dressing, garnished with ground roasted rice.

20. **LARB GAI** 19.9  
Minced chicken tossed with red onion, mint, Thai parsley, shallots, chilli lemon dressing & sprinkled with ground roasted rice.

## FRIED RICE

21. **PINEAPPLE FRIED RICE** 21.9  
Special Thai fried rice with prawns & chicken with peas, diced carrot, sliced onion & pieces of pineapple.

22. **TOM YUM FRIED RICE**  
Taste the flavourite Tom Yum flavour in different dimension. Choose a protein ; Prawns \_\_20.9  
Chicken \_\_17.9  
Veg \_\_17.9

23. **DRUNKEN FRIED RICE**  
The savoury flavours of Thai basil, warming red chilli & chopped garlic releasing their flavours.  
Choose a protein ; Prawns \_\_20.9  
Chicken \_\_17.9  
Vegetables \_\_17.9

24. **STREET FRIED RICE**  
One of the best quick wok stir-fried. Chinese broccoli, cherry tomatoes, seasonal vegetables & egg.  
Choose a protein ; Prawns \_\_20.9  
Chicken \_\_17.9  
Vegetables \_\_17.9

25. **EMERALD FRIED RICE** 17.9  
Vegetarian fried rice with egg, peas, Chinese broccoli, broccoli & snow peas (seasonal).

26. **FRIED RICE WITH EGG** 9.9

## VEGETARIAN CORNER

27. **STREET STEAMER** 17.9  
Steamed mixed vegetables dressed with creamy peanut sauce & deep fried tofu.

28. **THE GREEN PAVERS** 17.9  
Seasonal green vegetables tossed in a hot wok with garlic & soy sauce.

29. **PAD PAK** 17.9  
A healthy dish, consist of green vegetables, crushed garlic, tofu, cashew nut, mushroom & baby corn stirred together in oyster sauce & topped with fried red onion.

30. **PUMPKIN WITH GREENS** 17.9  
A homemade classic. Thinly sliced pumpkin & shredded zucchini stir-fried with beaten egg. Flavoured with chopped coriander, soy sauce, ground white pepper, the dish is a vibrant mixture of sweet, savory & a hint of pepper heat.

## BEAUTIFUL DUCK

31. **LUCKY RED DUCK CURRY** 25.9  
Boneless roast duck in a chilli red curry combined with lychees, pineapple & cherry tomatoes which temper the heat of this classic dish.

32. **ROAST DUCK PLUM SAUCE** 25.9  
Tender roasted duck served with Shiitake mushroom, green vegetables & dressed in a light plum sauce, spiced with garlic, cinnamon & star anise.

33. **YUM PED (DUCK SALAD)** 25.9  
Grilled roasted duck with lemongrass, coriander leaves, shallots, red onion, chilli, sliced cucumber & carrot ribbons drizzled with chilli jam & coconut sauce.

## BKK SIDEWALK PORK BELLY

34. **KANA MOO GROB** 24.9  
Stir-fry Chinese broccoli flavoured by oyster sauce, chilli, garlic along with sliced crispy pork belly.

35. **PRIG KHING MOO GROB** 24.9  
Crispy pork belly stir-fried with green beans, red chilli, kaffir lime leaves & Prig Khing sauce.

36. **KRA-PRAO MOO GROB** 24.9  
Crispy pork belly stir-fried with a touch of chilli, holy basil, garlic & tasty homemade oyster sauce.





## CHOOSE YOUR PROTEIN FOR EXPRESS STIR FRY, NOODLES & CURRY

VEG / TOFU .....	16.9
CHICKEN .....	17.9
BEEF .....	17.9
CRISPY PORK .....	24.9
CALAMARI .....	17.9
PRAWN .....	20.9
SEAFOOD .....	20.9
DUCK .....	24.9



### EXPRESS STIR FRY

- 37. OYSTER SAUCE**  
Mixed of green vegetables wok fried with garlic & oyster sauce.
- 38. HOLY CHILLI BASIL**  
Fresh long red & sharp chillies with crushed garlic combined with holy basil.
- 39. CASHEW NUT SAUCE**  
Roasted cashew nuts & an authentic chilli jam stir-fried.
- 40. SATAY SAUCE**  
Stir-fried peanut sauce & Thai aromatic spices.
- 41. GARLIC SAUCE**  
Stir-fry soy & oyster sauce base with fragrant garlic & cracked peppercorns.
- 42. GINGER & SHALLOT SAUCE**  
This delicate combination of stir-fry with shredded ginger.
- 43. CHILLI PEPPERCORN SAUCE**  
Stir-fried combination of garlic, chilli, lime leaves & peppercorns in a light oyster sauce.
- 44. SWEET & SOUR SAUCE**  
Thai methods of blending contrasting flavours with fresh seasonal vegetables.

### SIDE DISHES

RICE .....	SMALL 3   LARGE 4
ROTI .....	4.5
COCONUT RICE .....	6.0
GARLIC RICE .....	6.0
STEAMED NOODLES .....	5.0
PEANUT SAUCE .....	6.0
PRAWN CRACKER .....	6.0
RICE WITH PEANUT SAUCE .....	6.0
STEAMED SEASONAL VEGETABLES .....	10.0



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### NOODLES

- 45. PAD THAI**  
The classical Thai stir-fry of thin rice noodles with bean spouts, crushed peanuts & scented sliced red onion
- 46. PAD SE EW**  
Flat rice noodles with seasonal vegetables in a dark soy & oyster sauce with freshly ground white pepper.
- 47. CHILLI JAM NOODLES \***  
Stir-fried flat rice noodle with roasted chilli & dressed up with cashew nuts.
- 48. DRUNKEN NOODLES \***  
Stir-fried flat rice noodles with heated chilli, garlic & fragrant basil leaves.
- 49. PEANUT SAUCE NOODLES \***  
Creamy peanut sauce stir-fried with flat rice noodles.
- 50. LAKSA NOODLE SOUP**  
Steamed rice noodles in a creamy curry broth & mixed vegetables.

\* Available with HOKKIEN noodles on request.

### CURRY

- 51. GREEN CURRY**  
Green curry paste with coconut milk including baby corn, Thai apple eggplants, bamboo shoots, ka-chai & sweet basil.
- 52. RED CURRY**  
This warming curry served with seasonal vegetables, chopped kaffir lime leaves, long red chillies & baby corn.
- 53. MASSAMUN NEUA (BEEF ONLY)** **22.9**  
Braising of beef with coconut milk, onion & served with baby potatoes in massamun curry, sprinkled with cashew nuts & fried red onion.

### HOME-MADE DRINKS

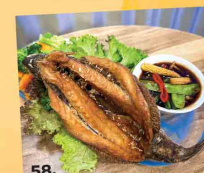
• THAI MILK TEA	— 7.0
• LEMON TEA	— 7.0
• ICE BLACK COFFEE	— 7.0
• GREEN SODA	— 7.0
• RED SODA	— 7.0
• LIME BITTER	— 7.0
• CRANBERRY PUNCH	— 7.0
• LYCHEE MAGIC	— 7.0
• COCONUT JUICE	— 7.0
• LONGAN DRINK	— 7.0

## LANE COVE SPECIALS

- 54. BANANA FLOWER SALAD** **25.9**  
with grill prawns tossed with mint leaves, shredded red onion, shallots, coriander and grizzled with coconut milk & chilli jam dressing.
- 55. CHILLI EGGPLANT** **24.9**  
Eggplant stir fried with chicken minced, garlic, chilli, basil in chilli-basil sauce.
- 56. SEASONAL GREEN VEGETABLE WITH KING PRAWNS** **32.9**  
Fresh seasonal green vegetables are tossed into a hot wok with juicy king prawns with a light oyster sauce.
- 57. KING PRAWNS with SWEET COCONUT MILK CHILLI BASIL** **32.9**  
The sweet flesh of king prawns, dresses in mild coconut sauce with pearls of scallops, melted basil leaves, fresh chilli, mushrooms & vegetables.



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- 58. PLA SAM ROS** **32.9**  
Deep fried whole barramundi dressed with sweet chilli sauce, tamarine sauce, kaffir lime leaves, chopped long chilli & basil topped with fried eniki mushroom.
- 59. GINGER BARRA** **30.9**  
Steamed barramundi fillet in ginger-shallot soy sauce, chopped shallots & black fungi, served on bok choy bed.
- 60. MASSAMUN LAMB SHANK** **26.9**  
Massamun – its sweet, gentle nature, matches perfectly with the lamb shanks, which are braised in the curry, spiced star anise, cinnamon, cumin seeds all cradled in the warmth of coconut milk.
- 61. KAE KATIEM** **28.9**  
Marinated lamb cutlets with herbs and fragrant cloves and sesame oil served with a seasonal vegetables stir-fried in a garlic & pepper sauce.

### SOFT DRINKS

• COKE / DIET COKE	— 3.5
• COKE NO SUGAR	— 3.5
• LEMONADE	— 3.5
• LEMON SQUASH	— 3.5
• STILL WATER	— 4.5
• SPARKLING WATER	— 6.5
• BUNDABERG (ginger beer/guava/passion fruit)	— 6.5

### SWEETS

EGG CUSTARD WITH COCONUT STICKY RICE	12.9
TARO BALLS IN HOME MADE COCONUT MILK	12.9
MANGO WITH COCONUT STICKY RICE (SEASONAL)	15.9