

MENU [รายการอาหาร]

Exciting your taste.
Share your favorites.

a bit KIWI a bit THAI.

SOMETHING small [ของทานเล่น]

FRESH ROLL WITH CARAMELISED PORK AND PRAWN [ปอเปี๊ยะสด]

Caramelised pork and prawn, bean spouts, ginger, shallots, corianders, mints.
serve with sesame soy dressing. **New flavour!**

\$10

‘POK POK’ WINGS [ปีกไก่ทอดน้ำปลา] [GF]

Fresh natural chicken wings marinated in fish sauce. Deep fried. Tossed in caramelised ‘Phu Quoc’ fish sauce, fried garlics, chilli, serve with homemade mix picked.

Recommended!

\$10

BATTERED SOFT SHELF CRAB [ปูนิ่มชุบแป้งทอด] [GF]

Bean spouts, shallots, mints, spring onions, corianders, coconut vinegar dressing.

\$10

CARAMELISED PORK BELLY [หมูหวาน]

2hour ‘Pla-Loww’ stock braised pork belly. Deep-fried. Tossed in ‘Pla-Loww’ caramelised, fried shallots. Top with cucumbers, chilli vinegar. **Popular dish.**

\$10

GOLD KUMRA CURRY PUFF [กระหล่ำปี้บ] [V]

Mash gold kumara, curry powder spices, fried shallots. Serve with plum sauce dipping sauce.
Vegetarian.

\$10

CHICKEN SATAY [ไก่เสียบไม้]

Grilled coconut & curry powder marinated chicken skewers. Serve with peanut sauce, cucumbers chilli vinegar relish.

\$10

CRISPY SPRING ROLL [ปอเปี๊ยะทอด]

Pulled chicken. cabbages, mints, corianders. Deep-fried. Serve with tamarind dipping sauce.
Popular dish.

\$10

Note:

[GF] GLUTINE FREE OPTION AVAILABLE

[V] VEGETARIAN OPTION AVAILABLE

Something BIG [กับข้าว]

MOO GROB [หมูกรอบ]

Crispy skin pork belly, cucumbers, corianders, roasted sesame seed, ‘Pla-loww’ dressing , chilli & vinegar relish. **Thai Street vendor’s specialty.**

\$19

CHIANG-MAI CURRIED NOODLES WITH BEEF [ข้าวซอยเนื้อ] [G]

Northern Thai mild curry noodle soup, with beef brisket, yellow noodle, shallots, corianders, chilli oil, pickled mustard greens, crispy fried noodles. Top noodle in Chiang-Mai.

\$18

PAPAYA SALAD [ส้มตำ] [V] [GF]

Bangkok style smash green papaya, garlic, Thai scud chilli, tomatos, beans, roasted peanuts, tamarind, fish sauce.

SMALL

\$14

LARGE

\$18

Also available on LAO version: Add Nham pla raak, crab paste, roasted chilli
(Buyer beware: This version very hot, fishy salty and sour. Not sweet.)

Extra \$1

COCONUT POACH SALMON [ต้มยำปลาแซลมอน] [GF]

Coconut base poached fresh salmon, with galangals, lemon glass, lime leave, chilli, shallots, lemon sliced, spring onions, mushrooms, corianders.

\$20

TOM YUM SOUP WITH PRAWN [ต้มยำกุ้ง]

Hot and Sour soup, with lemongrass, galangal, lime leave, mushroom, shallot, spring onion, coriander.

\$20

CHILLED TOFU [V] [GF]

Soft tofu, cucumbers, shallots, spring onions, corianders, mints, chilli, lime and soy dressing.
Refreshing the day.

SMALL

\$13

LARGE

\$16

CRUNCHY MUSSELS BATTERED [ทอดหอยทอด]

Pan-fry crunchy mussels, eggs, garlic chive, bean spouts, corianders, serve with Thai ‘sri-ra-cha’ chilli sauce. **Thai Street vendor’s specialty, popular in night market.**

\$18

CHILLI JAM CHICKEN [V]

Diced chicken, bettered. Sautéed with chilli jam, onions, spring onions, corianders, roasted peanuts, roasted chilli, crispy fried shallots

\$20

BRAISED BEEF BRISKET WITH GREEN CURRY SAUCE [แกงเขียวเผือก] [V]

6hours braising beef brisket, homemade green curry paste, eggplants, bamboos, basil.

\$22

MASSAMUN CURRY WITH WILD GOAT [แกงมัสมั่นแพะ] [V]

Homemade massamun curry paste, agria potatos, shallots, cassia, bay leave, crispy fried shallots.

\$22

Something BIG [กับข้าว]

STIR-FRIED CRISPY PORK BELLY WITH CHILLI BASIL [ผัดกระเพราหมูกรอบ] \$18

Roasted crispy skin pork belly. Stir-fried with garlic, chilli, beans, basil, crispy fried shallot.

IS-SAAN LAAB [ลาบอีสาน] [GF] \$17

Hot, salt and sour minced pork warm salad with lemongrass, lime leave, shallots, mints, spring onions, corianders, ground chilli and ground rice.

CRISPY SKIN SMOKED PAPRIKA CHICKEN [GF] \$20

Half chicken coated smoked paprika, deep-fried, serve with sweet chill sauce.

PAD THAI NOODLE [ผัดไทย][V]

Stir-fried thin rice noodle, with palm sugar, tamarind, fish sauce, eggs, garlic chives, bean sprouts and roasted peanut.

CHOICE OF:	CHICKEN	\$18
	PRAWN	\$18
	TOFU	\$17

Something on SIDE [เครื่องเคียง]

JASMINE RICE [ข้าวสวย]	\$2	WOK-FRIED ASIAN GREEN [ผัดผัก]	\$8
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ROTI BRADE [โรตีส]	\$4	ROASTED PEANUT	\$3
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MIX PICKED [ผักดอง]	\$2
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Something SWEET [ของหวาน]

BLACK STICKY RICE & COCONUT ICE CREAM

Warm black sticky rice, coconut cream, palm sugar caramel, toasted coconut and coconut ice cream.

SZECHUAN PEPPER CHOCOLATE MOUSSE

Rich chocolate mousse, salted butterscotch, fresh whipped cream.

COCONUT ICE CREAM SUNDAE

Toasted marshmallow, coconut sticky rice, palm sugar caramel, roasted peanut



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