

STARTER (4 ea)

vegetable spring roll beancurd, carrot, cabbage	v d	10.5
spinach & onion bhaji curry leaf, ground masala, chickpea shell	v gf d	11
oyster sweet basil, ginger, red chilli nahm jim, lime	gf d	18
nonya satay chicken lemongrass, roast spices, peanut sauce	gf d	14
money bag chicken, corn, shredded coconut	d	13
steamed dim sim chicken, cabbage, thai dipping sauce	d	12.5
thai fish cake 🌶️ red curry, rice flour, soybean	gf d	12
shared tasting plate daily selection of 5 starters (2 ea)		25.5

SOMETHING HEALTHY

roast duck salad cherry tomato, cashew, lychee, tamarind dressing	gf d	18
som tum prawn salad green papaya, fish sauce, lime, chilli, roasted peanut	gf d	18
tom kha soup chicken poached in tamarind, galangal, kaffir lime, coconut	gf d	11.5

FROM THE TANDOOR

kashmiri chicken tikka 🌶️ red pepper, onion, yoghurt	gf	16.5
smoked lamb cutlet 🍲 tumeric, cumin, ginger, garlic	gf	23.5
roti canai grilled flaky bread		5
plain naan		5
butter naan/garlic naan		5.5
cheese & onion naan/ cheese & garlic naan		6

VEGETARIAN

stir fry vegetables seasonal veggies, shallots, soy	v d	16.5
eggplant pachadi 🌶️ tamarind, tomato, garlic, green chilli	v d gf	18
cottage cheese kofta 🍲 paneer, baby potato, roasted fenugree leave, creamy tomato	v gf	20.5
kang kong greens morning glory, garlic, bean sauce	v d	15

v - vegetarian
gf - gluten free
d - dairy free



SEAFOOD & MEAT

choo chee prawn 🍲 shark bay tiger prawn, coconut, wild ginger, lime leaf	gf d	25
sambal prawn 🌶️ our signature sambal sauce with kaffir lime and lemongrass	gf d	25
whole crispy fish 🍲 served with our aromatic sauce infused w palm sugar, chilli, tamarind	gf d	27
nonya fish curry 🌶️ tamarind, lemongrass, paprika, coconut milk	gf d	24.5
thai chilli chicken w cashewnut 🌶️ shallot, soy, oyster sauce	d	22
red curry of duck 🌶️ lychee, capsicum, thai basil	gf d	23.5
tandoori butter chicken 🍲 tomato, kashmiri spices, cream	gf	23
madras pepper chicken 🌶️🌶️ dried roast spices, onion, cumin and coriander seeds	gf d	22
slow cooked korma of lamb 🍲 coconut, cashew, kewra scented sultanas	gf	23
kashmiri goat rogan josh 🌶️ cooked on the bone with kashmiri spices and tomato	gf d	23
beef masaman potato, tamarind, peanut	gf	22
pork belly braised pork, soy, five spice, bok choy	d	22

RICE & NOODLES

chicken or vegetables		18.5
prawn		21.5
thai fried rice egg, soy, shallots	d	
pad thai egg, peanut, tamarind	gf d	
singapore noodles 🌶️🌶️ egg, shallot, curry powder	gf d	
malaysian laksa 🌶️ homemade laksa base, rice noodle, belacan	gf	
chicken biryani 🌶️ saffron rice slow cooked with fragrant spices and chicken	gf	

SIDES

steamed jasmine rice		3
coconut rice		4
raita		4
pappadoms		4

please note:

some dishes can be made gluten free / our dishes may contain traces of nuts and dairy / while full care is taken to prepare the meals, we are unable to cater for people with severe food allergies.