

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

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

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
rendang beef 🍴 coconut, fresh tumeric, lemongrass and dry spices	gf d	22
beef masaman potato, tamarind, peanut	gf	22
pork belly braised pork, soy, five spice, bok choy	d	22

RICE & NOODLES

chicken or vegetables prawn		18.5 21.5
thai fried rice egg, soy, shallots	d	
pad thai egg, peanut, tamarind	gf d	
mee goreng 🍴 hokkien noodles tossed with egg, beansprout and sambal	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

v - vegetarian
gf - gluten free
d - dairy free



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.