



APPETIZERS

GF	MIANG KHAM	720
	traditional wild betel leaf wraps, toasted coconut, roasted peanuts, ginger, shallots, chili, dried shrimp, lime & rich sweet savory sauce	
	POR PIA GOONG	820
	prawn spring rolls, sweet chili sauce, plum sauce	
	GAI HOR BAI TOEY	660
	marinated chicken thighs in pandan leaves, soy, ginger, sesame sauce	
GF S	NUEA DAD DIEW	1,030
	dried US beef, sesame, sriracha chili sauce	
	GAI SATE	560
	grilled marinated chicken fillets, peanut sauce, ajard dip	
S	TOD MUN PLA	550
	fried fish cakes, cucumber, chili, peanut sauce	
S	MOO PING	520
	grilled marinated pork skewers, spicy nam jim jaew dipping sauce	
V	PRO PIA PHAK	440
	vegetable spring rolls, sweet chili sauce	

SALADS

GF S	LARB GAI	550
	spicy minced chicken, lime juice, fish sauce, chili flakes, ground toasted rice, shallots, fresh herbs	
S	NAM TOK MOO YANG	600
	grilled pork, coriander, red onion, spring onion, roasted sticky rice powder, chili flakes	
GF	YUM PLA DUK FU	580
	crispy catfish flakes, green mango salad, ajard dressing	
GF	SOM TAM THAI	500
	green papaya, carrot, tomato, roasted peanuts, long beans, dried shrimp, palm sugar tamarind dressing	
GF	YUM SOM-O GOONG	780
	shredded pomelo, prawns, coconut milk, crispy onion, cashews, coriander, sweet tamarind sauce	

SOUPS

GF S	TOM YUM	
	spicy prawn (or chicken) soup, lemongrass, galangal, tomato, mushrooms, chili prawn 600 chicken 540	
GF S	TOM KHA GAI	540
	chicken, lemongrass, galangal, tomato, mushrooms, chili, coconut milk	
V	TOM JEAD TAOHU WOON SEN	380
	glass noodles, tofu, carrot, cabbage, spring onion, celery, fried garlic	



NOODLES / RICE (WOK)

PAD THAI

wok-fried rice noodles, sweet pickled radish, peanuts, egg, tofu, bean sprouts, tamarind sauce, chili flakes, lime

prawns	1,100	US beef	1,150	pork	800
chicken	850	vegetarian	600		

KHAO PAD TALAY 780
seafood fried rice, squid, scallops, prawns, egg, vegetables

KHAO OB SAB PA ROD 820
pineapple fried rice, prawns, sweet pork sausage, peas, capsicums, pork floss, fried onion, cashews, turmeric and curry powder

GF S KHAO HORM MALI 90
steamed jasmine rice

GF KHAO SOM MUE 90
steamed organic brown rice

GF KHAO NUEW NUENG 90
steamed glutinous rice

MAINS

GF S PLA NUENG MA NOW 1,600
steamed whole sea bass, lemongrass, garlic and coriander dressing

GF S GOONG LAI SUA YANG 1,300
grilled tiger prawns, crispy onion, fried chili, coriander, tamarind sauce, garlic, coriander and chili dressing

GF GAENG MASSAMAN NUEA 800
massaman US beef curry, coconut milk, sweet potato, onion, cashew nuts

GF S GAENG KEAW WAN
green curry, coconut milk, eggplant, sweet basil, chili

prawn	1,100	US beef	1,150	pork	800
chicken	850	vegetables & tofu	600		

GF KAE YANG SAMUNPRAI 1,790
grilled marinated Australian lamb cutlets, nam jim jiew, star anise, cinnamon stick

S PAD KRA PAO GAI SUB 550
stir-fried minced chicken, garlic, basil

PAD NUEA PRIK THAI DUM 1,050
stir-fried US beef, onion, capsicums, black pepper sauce

V PAD PAK BUNG FAI DAENG 400
stir-fried kangkong with chili, garlic, yellow bean paste

DESSERTS

GF V KHAO NEAW MA MUANG 340
pandan sticky rice, coconut sticky rice, ripe mango, coconut sauce

GF V TUB TIM GROB 340
water chestnut, rose dumplings, sweet coconut syrup, crushed ice

GF V I-TIM KATI ROAD MARKHAM 340
coconut, tamarind popsicle

