

BARRAMUNDI CRISPY PORK BELLY ROAST DUCK KING PRAWN LAMB CUTLETS

BARRAMUNDI (fillet) \$27.9

BARRA 3 ROD

Crispy pan-fried barramundi fillets glazed with sweet, salty, tangy & spicy sauce. Dressed with chopped pineapple, tomato, onions, chilli and kaffir lime leaves for an explosion of fresh flavours!

GINGER BARRAMUNDI

Steamed barramundi fillet delicately cooked in a dressing of soy, ginger, shiitake and spring onions. Delicious and healthy served on the bed of steamed bok choy.

CHILLI-LIME BARRAMUNDI นึ่งมะนาว

Wake up your senses with this lime-chilli-garlic broth! Barramundi fillet is simmered to perfection in this flavourful broth and finished with fresh chopped coriander and Chinese celery. It's super healthy.

CRISPY HERB BARRAMUNDI ทอดสมุนไพร

Fragrant Thai herbs – lemongrass, kaffir lime leaves, garlic, cashew nuts and dried chilli are fried until crispy before dusting on crispy pan-fried barramundi fillets. Served with our spicy and sour Thai seafood sauce on the side.

CRISPY PORK BELLY \$25.9

BELLY GOES WITH THE GREENS คั่วหมูกรอบ

Three dimensional textures in your mouth from Chinese broccoli and crispy crackling. Wok-fried Chinese broccoli with garlic, crispy pork belly, and a bit of heat from chilli – an (almost) guilt-free indulgence!

BELLY CHILLI PASTE ผัดพริกขิง

Spicy belly, here we come! Quickly stir-fried with our traditional Thai chilli paste and green beans, carrot, zucchini, corn over high heat to seal in the natural sweetness – goes great with steamed rice.

100% BELLY WITH CHILLI DIP หมูกรอบน้ำจิ้มแจ่ว

Super crispy crackling pork belly, served with Nam Jim Jeaw (Thai spicy tamarind sauce) with a side of iceberg lettuce and cucumber. 100% satisfaction when eaten as a snack or appetizer.

Thai Seafood

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ROAST DUCK \$25.9

5 SPICES DUCK + PICKLED GINGER + PLUNGED GAI-LAN

This brings me right back to my childhood memory with my family eating roast duck, blanched Chinese broccoli, roasted peanuts topped with an aromatic 5-spice sauce. Served with a side of pickled wild ginger to round out the flavour.

CRISPY DUCK BASIL

We found the perfect match of roast duck and crisp basil leaves! Battered duck fillets fried with fragrant chilli and garlic, finished with aromatic basil leaves fried to crispy perfection. You have to try it to believe it!

CHILLI JAM BATTERED DUCK

Showcasing the true Thai flavour & aroma - Thai style chilli jam. Stir-fried with battered duck fillets, onion, red capsicum, shallots, cashew nuts and roasted dried chilli. Sweet & spicy - it will bring your taste buds to heaven.

KING PRAWN (hot plate) \$26.9

BLACK PEPPER

Stir-fried gigantic king prawns, capsicum, onion and spring onion with crushed black pepper sauce - you will love the sizzling action and smoky prawns!.

PAD CHA

Sizzling stir-fried prawns on a smoking hot plate. Fresh prawns and fragrant herbs; finger root, peppercorns, kaffir lime leaves, garlic and basil all on a smoking hot plate. Beware! It's deliciously dangerous on your tongue!

LAMB CUTLETS \$26.9

CREAMY CHILLI LAMB (PAD PED)

If you love red meat with a bit of heat - this is the perfect dish for you. Grilled lamb cutlets, served with our red curry sauce for that creamy, spicy goodness.

GARLIC LAMB

Lamb cutlets grilled to perfect medium rare doneness (the way it should be), served with stir-fried mixed vegetables and garlic sauce on smoky hot plate.

For more