raw bar

salmon sashimi 20
soy, mirin, ginger & sesame oil

tuna & avocado sashimi 22
avocado, cilantro, chilli, soy, lime

kingfish sashimi 26
lime, green chilli, thai basil, coconut

tuna & kingfish roll 24
tobiko, sweet soy, avocado, spicy mayo, cucumber

thai crab salad roll 20
salmon, kaffir lime, scud chilli, coriander, japanese mayo, cassava cracker

shrimp tempura roll 16
spicy mayo, avocado, black sesame

asparagus tempura roll 12
avocado, carrot, sweet chilli aioli, cucumber

donburi

salmon donburi 22
tuna donburi 26
sushi rice, ginger, charred pineapple, avocado, seaweed, ssamjang

noodles

pad thai 30
chicken, shrimp or vegetarian, bean sprouts, roast peanuts, rice noodles

pad see ew 30
braised beef short rib, chinese broccoli, sweet soy, rice noodles

steamed chinese noodles 30
chargrilled prawns, wom bok cabbage, scallions, sesame

service at 15% & VAT at 7.5% is applied to all bills

please inform your server of any dietary requirements or allergies

to share

crispy soft boiled eggs 12
chilli jam, thai basil, roti

corn & coriander fritters 14
ginger, mint, chilli jam, lettuce cups

tempura chicken 18
crispy wonton, scallion, cucumber, sweet chilli sauce, black sesame

pork & prawn dumplings 14
ginger, chilli & chinese black vinegar

thai larb goong 18
diced shrimp, mint, lime, galangal, roast rice, bib lettuce

prawn firecrackers 18
sweet chilli sauce, avocado mousse

bao buns 6ea
panko breaded chicken, asian slaw, japanese mayo
softshell crab, lemongrass aioli, garlic & black pepper sauce, sweet pickles
crispy barramundi, nahm jim, pickled cucumber, sweet chilli aioli
caramelized pork belly, roast peanuts, chilli jam, cilantro

feed me

Thai cuisine is about sampling and tasting, so put your menu down and make ordering really easy by letting Chef Dave feed your whole table, choosing from a selection of some of his favorite dishes for you to share.
$75 per person (inclusive of VAT + service)

favorites

panko breaded chicken breast 28
yuzu garden salad, steamed jasmine rice

thai style butter chicken 34
green chilli, cherry tomatoes, fresh coriander, crispy poppadom

twice cooked beef short rib 36
prik nahm pla, sweet fish sauce, fried roti

crispy half chicken 34
coconut poached chicken, papaya salad, yellow bean & mandarin caramel

crispy local whole snapper m.p.
thai 3 flavor sauce, fresh pineapple, crispy basil

chargrilled salmon 36
banana leaf, dry red curry & fresh coconut

southern style lamb curry 34
fresh coconut, mint, raita, roti

stir fry

gai laan 12
chinese broccoli, oyster mushrooms, ginger

asian mushrooms 24
baby bok choy, coriander & mint spice paste

yellow fin tuna 36
chilli jam, asian vegetables, thai basil & marcona almonds

salmon fried rice 24
jasmine rice, red curry, fried egg, chinese broccoli, baby corn

egg fried rice 12
jasmine rice, scallion, prik nahm pla

steak fried rice 30
chinese broccoli, cherry tomatoes, scallions, fried egg

soup

shrimp tom yum 18
thai hot & sour soup, wild mushroom, kaffir lime, galangal, lemongrass, chilli jam

tonkotsu ramen 18
pork chashu, soft boiled egg, scallions, noodles

salad

green apple salad 36
crispy barramundi, caramelized pork, peanuts, nahm jim dressing

green papaya salad 24
snake bean, cherry tomato, thai peanuts, som tum dressing

yuzu mixed leaf salad 18
green papaya, garden peas, strawberries, pumpkin seeds, fresh coconut, feta cheese & yuzu vinaigrette

curries

steamed barramundi 36
lemongrass, coconut & turmeric, baby bok choy

massaman curry 36
coconut braised beef brisket, confit shallots, kipfler potatoes

penang curry 34
chicken, shrimp or vegetarian, thai eggplant, sweet potato & peanut

thai green curry 34
chicken, baby corn, apple eggplant, thai basil, kaffir lime

jungle curry 34
braised pork, baby corn, thai eggplant, karachi, holy basil

jasmine rice 4
brown rice 6
roti 6
poppadom 4