

APPETIZER	Pomelo Salad (\$3) Sumptuous salad with onion, peanuts, dried shrimp.
THAI SOUP	Tom Kha Gai (\$2) Mild spicy chicken soup with herbs, galangal & mushrooms.
HOT SAVOURY	Larb (\$2) Mixture of minced chicken & red onion in spicy lemon sauce, served with mixed green.
	Grilled Chicken Thai Style (\$3) Tender grilled chicken meat served with special chilli dipping sauce.
	Grilled Beef Thai Style (\$3.50) Tender grilled beef meat served with special chilli dipping sauce .
	Sugarcane Prawn (\$3) Finely minced prawn meat wrapped with sugarcane & deep fried to perfection.
	Thai Satay (\$2) Marinated chicken breast tips & boneless leg barbeques on bamboo skewers served with peanut sauce and cucumber relish.
	Pandan Leaf Chicken (\$2) Chicken chunks wrapped in pandanleaf & deep fried to perfection.
	Beancurd with Tamarind Sauce (\$2) Stir fried tau Kwa with tamarind sauce
	Belacan Fried Rice (\$3) Stir fried rice with Thai belacan paste with chicken, shredded egg.
SIDES	Banana Fritter (\$1.50) Pungent deep fried banana to crispy.
	Thai Sakoo (\$2) Steamed sago (tapioca ball) with chicken filling served with lettuce.
	Vietnamese Popiah (\$2) Shredded vegetables, prawn, minced chicken & mushroom wrapped in paper thin crepes & served with plum sauce

Above rates quoted – Per person for each item

DESSERT

Ta-Ko (\$1.50)

Water chestnut & corn with coconut custard topping.

Assorted Thai Kueh Kueh (\$1.50)

Yam & pumpkim custard.

Thai Ice Sago (\$2)

Tapioca ball served with ice, coconut milk.

Thai Chendol (\$2)

Self made pungent chendol served with ice & coconut milk.

Grass Jelly Longan (\$1.50)

Ching chio served in syrup with longan topping.

Look Choop (Mock Fruit) (\$3)

Hulled mung bean moulded into different fruit shapes.

Assorted Fruit Platter (\$1.50)

Freshly cut papaya, pineapple watermelon & honeydew.

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