

# THAI TAPAS PLATTER & BUCKET OF FIVE SINGHA BEERS AT \$68++

## TAWD MUN PLA GRAI (4 PIECES)

Deep-fried minced "Plagrai" fish mixed with chili paste

## THOUNG THONG (4 PIECES)

Deep-fried seafood money bag

## POR PEH JAE TAWD (V) (4 PIECES)

Deep-fried vegetarian spring rolls

## GAI PING (4 PIECES)

Grilled chicken skewers with tamarind sauce

## A LA CARTE

POR PEH JAE TAWD (V) (4 PIECES)  
DEEP-FRIED VEGETARIAN SPRING ROLLS

\$

7

PEEK GAI SOD SAI (PER PIECE)

Boneless chicken wings stuffed with minced chicken and Thai herbs

7

TAWD MUN KAOPOD (V) (4 PIECES)

Deep-fried sweet corn cake with cucumber and chilli sauce

8

POR PEH GAI TAWD (4 PIECES)

Deep-fried chicken spring rolls

8

YAM MED MAMUANG

Thai style cashew nut salad

8

PAD KRAPAO PLA MUERK

Stir-fried squid tentacle with chili and basil

10

TAWD MUN PLA GRAI (4 PIECES)

Deep-fried minced "Plagrai" fish mixed with chili paste

12

GAI PING (4 PIECES)

Grilled chicken skewers with tamarind sauce

12

LARB GAI TAWD (4 PIECES)

Deep-fried chicken ball with aromatic Thai herbs

12

SEE KRONG MOO TAWD (4 PIECES)

Deep-fried tender pork ribs

12

GOONG SARONG (2 PIECES)

Deep-fried tiger prawns wrapped with crispy noodles

12

YAM SOM OH

Pomelo salad tossed with chicken, prawn, roasted coconut, chilli paste and lime sauce

12

POO JA (2 PIECES)

Deep-fried crab meat mixed with minced chicken topped with salted egg yolk

14

THOUNG THONG (4 PIECES)

Deep-fried seafood money bag

15

PLA KRAPONG NEUNGMAO (PER PIECE)

Steamed seabass fillet with special lime and chili sauce

18

TAWD POO NIM (2 PIECES)

Deep-fried soft shell crab with special sauce

20

*Available from 3 July to 2 August 2026 for  
dinner on Fridays, all day on Saturdays and Sundays*