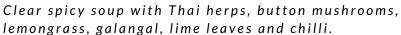


SOUPS

1. TOM YUM 🤳 🤳



- Chicken 6.95

- Prawn / Mixed Seafood 8.50

- Vegetable 6.50



2. TOM KHA 🤳

Hot and sour soup. Almost identical to Tom Yum but with a creamier coconut milk base.

- Chicken 6.95

- Mixed mushroom 6.50







SALADS





1. Roasted Crispy Duck Salad

9.95

Roasted crispy duck with cucumber, shallots, spring onions, celery and pomegranate in a roasted chilli and lime dressing.



2. Soft shell crab



10.95

with fresh green mango salad and crispy Thai soft shell crab.



3. Thai Beef Salad



12.95

Grilled Sirloin mixed our homemade dressing of lime, mint, cucumber, spring onion, celery and cherry tomatoes.



4. Papaya Salad

8.95

Thai traditional street food. Long bean, cherry tomatoes, chilli, garlic, peanuts and fresh lime.





Medium J Fairly J J Spicy

THE GRILL



1. Weeping Beef Sirloin Steak 🤳



17.95

Tender grilled sirloin beef fillet on a sizzing plate, spicy black pepper sauce serve with our homemade " Jim Jall sauce ".

2. Grilled Chicken 🤳



14.95

Marinaded chicken with coconut, lime leaf and curry paste.

3. Mixed Grill 🤳



18.95

Sirloin steak, marinaded chicken, Thai king prawns and lamp cutlet serve with "Jim Jall " and "Thai seafood sauce ".

4. Grilled King Prawns 🤳 with mango salad



15.95

5. Grilled Chicken Satay

12.95

Served with Ajard (cucumber side salad) and our homemade peanut sauce.



Medium



Fairly





CURRY



Chicken 11.95
Prawn 12.95
Vegetable 10.95
Beef 12.95

1. Thai Green Curry 🥒

With aubergine, Thai baby aubergines, bamboo, basil and kaffir lime leaf.



2. Thai Red Curry

Cherry tomatoes, green & red grapes, pineapple, lychees and Thai basil.

3. Massaman Curry

Potatoes, onion, cashew nut and crispy shallots.

4. Panang Curry Thai Style

Thick red curry with basil, kaffir and lime leaf.

5. Eggplant Panang Curry

Courgettes, lychees, cherry tomatoes and grapes.





Fairly





STIR FRY

Chicken 11.95

Prawn 12.95

Vegetable 10.95

Beef 12.95



1. Pad Khing

Ginger, spring onion, chilli, peppers, mushroom with oyster sauce.

2. Pad Gra-Pao 🥒 🌶

Onion, chilli and holy basil with The Thai Vintage sauce.



3. Pad Nam Mun Hoi

Oyster mushrooms and mixed capsicums in oyster sauce.

4. Cashew nut stir fry

Roasted cashews, spring onions, mixed capsicums and dried chilli & chilli paste.



5. Pad Prik Gang 🌙 🌙

Red curry stir fry with long bean, lime leaves and peppercorns.

6. Pad Preaw Waan (Sweet and Sour sauce)

Stir fried with peppers, onions, cherry tomatoes, cucumber and pineapple.









VEGETABLES



1. Stir Fried Mori-Nu Tofu 10.95 long beans and spicy red curry paste

5.95 2. Beansprouts braised garlic cloves

3. Baby Pak Choi light 6.95 premium soy sauce



4. Morning Glory garlic and 7.95 chilli

5. Mixed mushrooms stir fried 8.95 spring onion, garlic

6. Chargrilled Eggplant with 6.95 fermented soy bean sauce

7. Mixed Seasonal Vegetables 7.95













RICE & NOODLES



3.50



1. Jasmine Rice 2. Sticky Rice 3.75 3. Egg Fried Rice 3.95 3.95 4. Coconut Rice 8.95 5. Pineapple Rice (with chicken & prawn) 6. Crab & Shrimp Fried Rice 8.95 7. Vegetables Pad Thai 9.95 8. Prawn Pad Thai 11.95 9. Chicken Pad Thai 10.95 4.95 10. Egg Noodles 11. Stir Fry noodle with 5.95 beansprout



(with egg)

12. Fried rice Thai Vintage style 🌶 8.95

