

43. BEEF OYSTER SAUCE

27. DTOM SAAP

26. YUM WOON SEN

33. MUSSAMUN BEEF

53. BPLA JIAN

47. GOONG OPB WOON SEN

60. KI MAO

51. BPLA PADT KUHN CHAI

21. SOM DTUM KAI KHEM



DINNER AT

MANLY

STARTER

1.	MHU BHING (2 skewers) หมูย่าง 烤猪肉串 Grilled pork skewers	7
2.	VEGETARIAN SPRING ROLLS (2 pcs) เปาะเปี๊ยะทอด 素春捲 ^v Fried vegetarian spring rolls	6
3.	KAREE PUFFS (2 pcs) กะหรี่ปuffs 咖喱鸡肉派 Chicken curry puffs	6
4.	GAJ SATAY (2 skewers) สะเต๊ะไก่ 沙爹雞肉串 Chicken satay skewers ^{**includes peanuts**}	7
5.	TODT MUN BPLA (4 pcs) ทอดมันปลา 泰式米紙春卷 ^{GF} Fried fish cakes with pickled cucumber relish ^{**includes peanuts**}	15
6.	FRESH SPRING ROLLS เปาะเปี๊ยะสด 泰式米紙春卷 ^v Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish	14
7.	GAJ SATAY SET (3 pcs) สะเต๊ะไก่และข้าว 沙爹雞肉串 Chicken satay skewers with rice ^{**includes peanuts**}	12

GRILLED AND FRIED

8.	SAI OUAH ไส้จุก 烤泰式猪肉香腸 House spicy sausages of pork with aromatic herbs and chilli	15
9.	BANGKOK WINGS (6 pcs) ปีกทอด 曼谷炸雞翅 Lightly herbs battered and fried chicken wings	15
10.	GAJ YAANG ไถย่าง 燒烤泰式雞排 Char grilled turmeric and lemongrass marinated chicken with <i>nahm jim jaew*</i>	16
11.	CRYING TIGER เสือร้องไห้ 燒烤牛里脊 Char grilled beef tenderloin with <i>nahm jim jaew*</i>	16
12.	PORK RIBS ซีกหมูย่าง 黑椒豬肋排 Char grilled garlic and pepper pork ribs with <i>nahm jim jaew*</i>	16
13.	KHOR MHU YAANG กอหมูย่าง 燒烤猪梅肉 Char grilled pork jowls with <i>nahm jim jaew*</i>	16
14.	FRIED CALAMARI ปลาหมึกทอด 炸鱿鱼 Lightly battered and fried calamari	16
15.	MHU SAAM CHAN TODT หมูสามชั้นทอด 蒜香五花肉 Garlic marinated fried pork belly with <i>nahm jim jaew*</i>	16
16.	GOONG YAANG (4 pcs) กุ้งย่าง 燒烤大蝦 ^{GF} Char grilled King Prawns with <i>nahm jim prik sodt*</i>	25

^{*} *nahm jim jaew* : smoked chilli and tamarind sauce ^{*} *nahm jim prik sodt* : fresh chilli and garlic, lemon sauce

SPICY SALADS

17.	SOM DTUM THAI ล้มต๋มไทย 泰式青木瓜沙拉 ^{v, GF} Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet ^{**includes peanuts**}	16
18.	SOM DTUM THAI BPU ล้มต๋มไทยญ 青木瓜蝦蟹沙拉 ^{GF} Green papaya salad with peanuts and dried shrimps with pickled crabs : spicy, salty and slightly sweet ^{**includes peanuts**}	16
19.	SOM DTUM BPU ล้มต๋มญ 青木瓜沙拉配醃蟹 ^{GF} Green papaya salad - a spicier Northern region rendition, with pickled crab : salty and sour	16
20.	SOM DTUM BPU BPLA LA ล้มต๋มปลาแร่ 青木瓜沙拉配腐魚仔 ^{GF} Green papaya salad - a Laotian version with fermented fish and with pickled field crab : this has a strong , distinct flavour and salty	16
21.	SOM DTUM KAI KHEM ล้มต๋มไก่ไข่เค็ม 青木瓜沙拉配咸鴨蛋 ^{GF} Green papaya salad as the som dtum thai version with the addition of salted duck egg ^{**includes peanuts**}	16
22.	LARPB GAI ลาบไก่ 香辣雞肉沙拉 ^{GF} Spicy minced chicken salad, soft herbs and roasted chilli	16
23.	NAHM DTOK NUEA น้ำตกเนื้อ 香辣燒烤牛肉沙拉 Spicy char grilled beef salad, soft herbs and roasted chilli	16
24.	BEEF SALAD ย่างเนื้อ 燒烤牛肉沙拉 Char grilled beef salad with tomatoes, cucumber and fresh chilli and soft herbs	16
25.	SHIP & SHORE ย่างเต๋าจาว 烟熏辣醬什錦沙拉 Chicken, pork, prawns and fried egg salad dressed in smoked chilli jam	18
26.	YUM WOON SEN ยำวุ้นเส้น 泰式海鮮米粉沙拉 ^{GF} Spicy salad of glass noodles with minced chicken, calamari, mussels and prawns	19

CURRIES AND SOUPS

27.	DTOM SAAP ต้มแซบ 文火慢燉酸菜排骨湯 ^{GF} Hot and sour soup of braised pork ribs	17
28.	GAENG KEAW GAI แกงเขียวหวานไก่ 青咖喱鸡 ^{GF} Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil	16
29.	PANANG CURRY BEEF แกงพะเนียงเนื้อ 泰式咖喱牛肉 ^{GF} Panang curry of beef with kaffir lime and leaves and basil	16
30.	GAENG DANG GAI แกงแดงไก่ส้มผ่าท 紅咖喱鸡 ^{GF} Red curry of chicken, winter melon and thai basil	16
31.	GAENG DAENG BPLA แกงแดงปลา 紅咖喱鯛魚 ^{GF} Snapper red curry, wild ginger and thai basil	25
32.	GAENG DAENG BPED แกงแดงเป็ด 紅咖喱烤鴨 Red curry of five spice roasted duck with pineapple, lychee and thai basil	24
33.	MUSSAMUN BEEF มัสมันเนื้อ 馬沙文咖喱牛腱 ^{GF} Mussamun curry of slowly braised beef shin and potato ^{**includes peanuts**}	17
34.	DTOM YUM GOONG ต้มยำกุ้ง 冬陰功 (泰式酸辣蝦湯) ^{GF} A mildly spicy and sour soup of king prawns ^{**includes dairy**}	25

WOK FRIED

35.	PADT PAAK ผัดผักร 蠔油炒時蔬 ^{v, GF} Stir fried seasonal vegetables in oyster sauce	15
36.	STEAMED VEGETABLES ผักต้ม 蒸蔬菜 Steamed vegetables with peanut sauce ^{**includes peanuts**}	15
37.	PADT KANA MHU GROB ผัดคะน้าหมูกรอบ 芥藍炒脆皮猪腩 ^{v, GF} Stir fried chinese kale and crisp pork belly	17
38.	PAAK BOOHNG FAI DAENG ผักบุ้งไฟแดง 黃豆醬炒通心菜 ^v Stir fried water spinach, garlic and chilli in yellow bean sauce	16
39.	GRAPAO GAI SUP กะเพราไก่สุบ 泰式羅勒炒雞肉碎 ^{v, GF} Stir fried minced chicken, fresh chilli and holy basil	17
40.	GRAPAO BPED ผัดกะเพราเป็ด 泰式羅勒炒鴨肉 Stir fried five spice roast duck, chilli, garlic and holy basil	25
41.	CHICKEN CASHEW NUTS ไก่ผัดเม็ดมะม่วง 泰式腰果炒雞肉 Stir fried chicken with cashew nuts and smoked chilli jam	18
42.	MHU GROB PADT PRIK KHING หมูกรอบผัดพริกขิง 紅咖喱生姜炒脆皮豬腩 Stir fried crisp pork belly and wild ginger in spicy red curry paste	18
43.	BEEF OYSTER SAUCE เนื้อผัดน้ำมันหอย 蚝油牛肉炒時蔬 Stir fried beef and seasonal vegetables in oyster sauce	17
44.	EMERALD DUCK เป็ดย่างผัดผักเขียว 烤鴨炒時蔬 Stir fried five spice roast duck with seasonal green vegetables	23

SEAFOOD

45.	KAI JIEW BPU ไข่เจียวปู 蟹肉煎蛋餅 ^{GF} Golden and puffy crab meat omelette	22
46.	MIXED SEAFOOD IN OYSTER SAUCE กะเลผัดน้ำมันหอย 炒青菜蚝油海鮮 Stir fried prawns, calamari and mussels with seasonal vegetable in oyster sauce	20
47.	GOONG OPB WOON SEN กุ้งอบวุ้นเส้น 粉絲炒大蝦 Stir fried king prawns and glass noodles with ginger and chinese celery	25
48.	GOONG GRATIEM กุ้งกระเทียม 椒鹽大蝦 ^{GF} Stir fried king prawns, garlic and pepper	25
49.	BPLA PADT CHA ปลาผัดฉ่า 生薑小茄子炒鯛魚 Stir fried of fried snapper with fresh chilli, wild ginger and apple eggplants	25
50.	BPLA PADT PRIK KHING ปลาผัดพริกขิง 紅咖喱生薑炒鯛魚柳 Stir fried of fried snapper and wild ginger in red curry paste	25
51.	BPLA PADT KUHN CHAI ปลาขึ้นฉ่าย 香辣鯛魚柳 Stir fried of fried snapper, chinese celery, chilli, ginger and yellow bean sauce	25
52.	BPLA RAADT PRIK ปลาราดพริก 香辣脆皮鯛魚 ^{GF} Crisp fried whole snapper, roasted chilli and garlic sauce	35
53.	BPLA JIAN ปลาเจียน 紅燒脆皮鯛魚 Crisp fried whole snapper, ginger and yellow bean sauce	35
54.	BPLA TODT NAHM BPLA ปลาทอดน้ำมันปลา 酥脆黃金盲鰮 ^{GF} Crisp fried whole barramundi with <i>nahm jim prik sodt*</i>	35
55.	GOONG CHOO CHEE กุ้งจืด 椰汁咖喱大蝦 ^{GF} Poached king prawns in coconut cream choo chee curry	25
56.	BPU NIM PADT POHNG KAREE บุ๊ตนิมผัดผงกะหรี่ 辛香黃咖喱炒酥脆軟壳蟹 Stir fried crispy soft shell crab in a mildly aromatic yellow curry sauce with chinese celery	26
57.	BPLA CHOO CHEE ปลาจืด 椰汁咖喱脆皮鯛魚 ^{GF} Crisp fried whole snapper in coconut cream choo chee curry	35

STEAMED JASMINE RICE (per person) ข้าวสวย 香米白飯	3
STICKY RICE ข้าวเหนียว 糯米飯	5

NOODLES AND RICE

58.	PADT THAI ผัดไทย 泰式炒河粉 ^{v, GF} Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar ^{**includes peanuts**}	16
59.	PADT SI-EW ผัดซีอิ้ว 泰式炒寬河粉 ^{v, GF} Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce	16
60.	KI MAO ก๋วยเตี๋ยวผัดซีอิ้วมา 泰式香辣炒寬河粉 ^{v, GF} Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce	16
61.	SUKI (soup or dry) สุกี้แห้งหรือน้ำ 白煮雞肉配寬河粉 / 脆麵 (湯粉或乾拌) Braised chicken, water spinach, glass noodles and spicy fermented tofu broth	16
62.	LAKSA ลักซา 椰汁咖喱汤面 (叻沙) Mild coconut curry noodle soup with chicken and thin rice noodles ^{**includes dairy**}	16
63.	RAADT NAAH MHU ราดหน้าหมู 雞肉豉油炒寬河粉 / 脆麵 ^v Wide rice noodles or crisp fried egg noodles with pork and chinese kale in soy sauce and yellow bean gravy	16
64.	BA MEE BPED (dry) มะเหมี่ยวเป็ดแห้ง 烤鴨雞蛋面 Five spice roast duck with egg noodles	19
65.	SEN MEE PADT GOONG เส้นหมี่ผัดกุ้ง 虾,蔬菜和辣椒炒米粉 Stir fry rice vermicelli noodles, prawns, hens egg, seasonal vegetables and chilli	20
66.	AMY'S NOODLE มะเหมี่ยวผัดกุ้ง 大蝦炒麵 Stir fried egg noodles king prawns, choi sum, wombok and chilli	23
67.	BAMEE GAI มะเหมี่ยวไก่ 雞油煎的麵條 Stir fried of egg noodles with chicken, choisum, wombok and chilli	16
68.	CHILLI FRIED RICE ข้าวกะเพราสุก 泰式羅勒雞米炒飯 ^{v, GF} Fried rice with minced chicken, chilli, holy basil and fried hens egg	17
69.	CHICKEN FRIED RICE ข้าวผัดไก่ 雞肉芥藍炒飯 ^{v, GF} Fried rice with chicken, hens egg, tomato, onion and chinese kale	16
70.	CRAB FRIED RICE ข้าวผัดปู 蟹肉炒飯 ^{GF} Fried rice with crab meat, hens egg and shallots	19
71.	PINEAPPLE FRIED RICE ข้าวผัดสับมะม่วง 菠蘿炒飯 ^v Fried rice with pineapple, dried sultana, prawns, hens egg and cashew nuts	20
72.	DTOM YUM FRIED RICE ข้าวผัดต้มยำ 東陰 (酸辣) 炒飯 Fried rice with prawns, soft boiled hens egg and herbals	20

SUBSTITUTE ITEMS (only available with selected items, please ask our friendly staff)

CRISP PORK BELLY +5	BARBEQUED ROAST DUCK +5	PRAWNS +6
SEAFOOD +6	CALAMARI +6	FRIED EGG +3

DESSERTS

73.	COCONUT ICE CREAM ไอศกรีมกะทิสด 椰子雪糕 Young coconut ice-cream with peanuts and unsweetened condensed milk ^{**includes peanuts**}	9
74.	STICKY RICE AND MANGO ข้าวเหนียวมะม่วง 芒果糯米飯 ^{v, GF} Fresh cut local mango with sweet sticky rice, coconut cream and crisp mung bean	9

GF : Gluten Free **V** : Vegetarian or Vegetables Options available

Please ask our friendly staff