
CHEF'S SPECIAL

Entree

Crispy Pork Dumpling 16

House-made Pork Dumpling, Cabbage, Ginger, Spring Onion, Sesame Oil, Salted Egg Yolk

Thai Arancini (GF) 16

House-made Thai Arancini, Herb Mayo, Tomyum Puree, Pickled Onion, Basil Cracker

Eggplant Tamarind (Vg) 16

Tempura Eggplant with Tamarind Sauce

Main

Crab Meat Yellow Curry (GF) 32

Creamy Warm Aromatic Spice Curry, Crab Meat, Seasonal Vegetable, Rice Noodle

Royal Steam Curry Seafood (GF) 32

Exotic Flavour Curry, Prawn, Calamari, Fish, Vegetable

Crispy Chicken Chilli Jam Warm Salad 26

Fried Chicken w/ In-house Chilli Jam, Mixed Herb, Bean Spout, Cashew Nut

Royal Thai Pineapple Fried Rice (GF) 29

Prawn, Chicken, Pineapple, Raisin, Cashew Nut, Pork Floss

Pink Ling Ginger Stir-fry (GF) 28

Pink Ling Stir-fried w/ Seasonal Vegetable, Ginger

Thai Herb Chilli Salad with Beef (GF) 26

Marinated Beef, Red Onion, Carrot, Mixed Salad, Chilli, Roasted Rice, Lime

Pork Mince Lime Salad (LARB) (GF) 25

Minced Pork, Red Onion, Roasted Rice, Spicy Lime Dressing, Chilli, Mint

ENTREE

Chicken Satay Skewer (GF) 16

Grilled Marinated Chicken, Peanut Sauce, Pickled Onion, Fried Leek, Coriander

Spicy Chicken Wing 15

Fried Marinated Chicken Wing, Spicy Sauce, Sesame, Pickled Daikon, Mixed Salad

Roasted Duck Spring Roll 16

House-made Duck Spring Roll, Sweet Chilli Sauce, Pickled Red Cabbage, Peanut Crumb

Chicken Curry Puff 16

House-made Chicken Curry Puff, Ajad, Diced Vegetable, Peanut Sauce

DIY Pork Belly w/ Lettuce (GF) 18

Fried Pork Belly, Secret Recipe Nam Jim, Herb

Tofu Skewer (V) 14

Fried Soft Tofu, Peanut Sauce, Pickled Onion, Fried Leek

Fried Vegan Calamari (V) 16

Tempura Vegan Calamari, Tomyum Puree, Pickled Red Cabbage, Coriander, Parsley

Vegan Spring Roll (V) 14

House-made Vegan Spring Roll, Sweet Chilli Sauce, Herb, Peanut Crumb

Mushroom Tempura (V) 15

Tempura King Oyster Mushroom, Tomyum Puree, Herb Mayo, Picked Cabbage

Vegetarian/Chicken Coconut TomKah Soup (GF,VO) 14/16

Coconut Cream, Galangal, Lemongrass, Chilli Oil, Mushroom, Tomato, Coriander

Vegetarian/Seafood Herb Tomyum Soup (GF,VO) 14/18

Chilli, Galangal, Lime Leaf, Lemongrass, Onion, Mushroom, Tomato, Coriander

Tom Zaap Pork Rib Soup (GF) 16

Dry Chilli, Lemongrass, Lime, Rice Powder

GF: Gluten Free / Vg: Vegetarian / V: Vegan / VO: Vegan Option

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SOUP & CURRY

Option: Vegan / Vegetarian	\$23
Chicken / Beef / Pork	\$23
Seafood (Prawn, Fish, Calamari)	\$28

Green Curry (GF)

Fresh Green Chilli Pepper, herb, vegetable, galangal and kaffir Lime Leaf

Red Curry (GF)

Red Chilli Pepper, bamboo, herb, vegetable, galangal and kaffir Lime Leaf

Panang Curry (GF)

Milder and Sweeter Thai Curry, vegetable, galangal and kaffir Lime Leaf

Tomyum Soup (GF)

Chilli, Galangal, Lime Leaf, Lemongrass, Onion, Mushroom, Tomato

Coconut TomKah Soup (GF)

Coconut Cream, Galangal, Lime Leaf, Lemongrass, Onion, Mushroom, Tomato

Roasted Duck Red Curry (GF)

28

Roasted Duck, Red curry, Eggplant, Bamboo, Seasonal Vegetable, Lychee, Pineapple

Beef Massaman (GF)

28

Stewed Brisket, Potato, Carrot, Crispy Shallot, Coriander

Vegan Duck Red Curry (V)

27

Vegan Gluten Duck, Eggplant, Bamboo, Basil, Seasonal Vegetable, Lychee, Pineapple

Tom Zaap Pork Rib Soup (GF)

28

Dried Chilli, Lemongrass, Lime, Rice Powder

STIR-FRY

Option: Vegan / Vegetarian	\$23
Chicken / Beef / Pork	\$23
Seafood (Prawn, Fish, Calamari)	\$28

Basil Stir-fry (GF,VO)

Stir-fried w/ Garlic, Chilli, Seasonal Vegetable, Oyster Sauce, Basil

Cashew Nut Stir-fry (GF)

Stir-fried w/ Choice of Protein, Vegetable, Chilli Jam, Cashew Nut

Garlic Stir-fry (GF,VO)

Stir-fried w/ Choice of Protein, Vegetable, Crispy Garlic, Pepper

Satay Stir-fry (GF)

Stir-fried w/ Choice of Protein, Vegetable, House Peanut Sauce

Oyster Sauce Stir-fry (GF,VO)

Stir-fried w/ Choice of Protein, Vegetable, Mushroom Oyster Sauce

Eggplant Chilli Basil (V)

26

Eggplant Stir-fried w/ Garlic, Chilli, Seasonal Vegetable, Mushroom Sauce, Basil

Green Green (V,GF)

22

Mixed Vegetable Stir-fried w/ Mushroom Sauce, Garlic

NOODLE & FRIED RICE

- Option: Vegan / Vegetarian** \$23
Chicken / Beef / Pork \$23
Seafood (Prawn, Fish, Calamari) \$28

Royal Pad Thai (GF)

Thin Rice Noodle, Tamarind, Palm Sugar, Beansprout, Vegetable, Peanut, Lemon

Pad see ew (GF)

Flat Rice Noodle, Soy Sauce, Vegetable, Fried Shallot

Drunken Noodle (GF)

Thin Rice Noodle, Young Peppercorn, Garlic, Chilli, Basil, Vegetable

Royal Fried Rice (GF, VO)

Fried Rice, Vegetable, Egg or no Egg

Pork Mince Basil Fried Rice (GF)

Pork Mince, Basil, Seasonal Vegetable

Crab Meat Fried Rice (GF)

Crab Meat, Kaffir Lime Leaf, Seasonal Vegetable

Seafood Tomyum Fried Rice (GF)

Prawn, Calamari, Pink Ling, Kaffir Lime Leaf, Tomato, Chilli, Coriander

Tempura Mushroom Tomyum Fried Rice (V)

Tempura Oyster Mushroom, Kaffir Lime Leaf, Tomato, Chilli, Coriander

Vegan Calamari Drunken Noodle (V)

Thin Rice Noodle, Vegan Calamari, Vegetable, Peppercorn, Garlic, Chilli, Basil, Vegetable

27

32

29

26

26

SIDE

Sautéed Seasonal Vegetable (V,GF) 12

Thai Chilli Salad (Vg,GF) 12

Jasmine Rice (V,GF)

Small 3.5

Medium 6.5

Large 9.5

Egg Fried Rice (Vg,GF) 6

Coconut Rice (V,GF) 5

Roti Bread (V) 4

Peanut Sauce (V,GF) 2.5

House-made Pickled Seasonal Vegetable (V,GF) 9

Prawn Cracker w/ Peanut Sauce 7