

# Dinner Menu

## APPETIZERS

- 1. Satay Krung Thep** ..... 4 for \$9.00/8 for \$ 15.00  
Chicken satay served with a peanut sauce
- 2. Satay Nuea** ..... 4 for \$9.00 / 8 for \$ 15.00  
Beef satay served with peanut sauce
- 3. Coconut Prawns(6)** ..... \$13.00  
Skewered large prawns rolled in coconut flakes and served golden brown with plum sauce
- 4. Steamed Chicken Siu Mai (6)** ..... \$10.00  
Thai steamed dumpling. Stuffed with minced chicken, shrimp, and pork; served with garlic and chili infused soy dipping sauce
- 5. Peek Kai Yod Sai (4)** ..... \$12.00  
Boneless chicken wings stuffed with silver noodles, pork, fresh coriander, and shrimp
- 6. Paw Pia Thawt (6)**..... \$11.00  
Classic crispy Thai spring rolls: ground pork, silver noodles, and carrots stuffed in flour wrapping
- 7. Thai stick (4)** ..... \$12.00  
Deep fried ground pork and chicken surrounding a large prawn
- 45. Thai Style Calamari ( 10 oz.)** ..... \$12.00  
Tender squid lightly breaded and deep fried; served with a tangy ginger sauce
- 47. Crispy Tofu (8)** ..... \$9.00  
Vegetarians' favourite; served with a spicy cucumber sauce
- 57. Vegetarian Spring Rolls (6)**..... \$11.00  
Egg wrappings stuffed with silver noodles, mushrooms, carrots, bamboo shoots, and water chestnuts; served with pineapple plum sauce
- 64. Panudulus Chicken (4)** .....\$15.00  
Marinated spicy chicken tidbits wrapped in pandulus and banana leaves; baked to perfection and served with cucumber sauce
- Vegetarian Curry Puff (6)** .....\$11.00  
Golden triangular crepes stuffed with water chestnuts, potato, green peas and carrot; served with sweet and sour chili sauce
- Beef Curry Puff (6)** .....\$11.00  
Golden triangular crepes stuffed with minced beef, potato, green peas and carrot; served with sweet and sour chili sauce
- 107. Salad Rolls (6)** .....\$12.00/(vegetarian)\$11.00  
Large prawns rolled with rice noodles, lettuce, and herbs in rice paper; served cold with lime chili sauce and hoi-sin peanut sauce
- 65. Poppy Shrimp (10 oz)** .....\$13.00  
Medium shrimps deep-fried with a light egg batter; served with a herb curry dip

## SALADS

- Mango Spinach Salad**.....\$9.00  
Fresh mango and spinach tossed in a honey mustard dressing, topped with pasta ribbons
- 8. Som Tum**.....\$10.00/(vegetarian)\$9.00  
Shredded green papaya, carrots, tomatoes, and fresh shrimp with lime dressing
- 9. Yam Dang**.....\$7.00







