

ตลาดเครื่องเทศ

CLASSIC STIR-FRY STREET STIR-FRY CURRY STREET PORK BELLY NOODLE & RICE FLAVOUR OF THE SOUTH VEGAN SPICE MARKET SPECIALS

SEAFOOD

ENTRÉE SOUP SALAD GRILL & FRY SSIC STIR-FRY CURRY T PORK BELLY TASTE OUR SIDES SECRETS!

spicemarket &



aferaferaferaferaferafer aferaferaferaferaferaferafer

AVAILABLE for LUNCH & DINNER









SATAY CHICKEN **STICK** (6)\$12.90

Grilled marinated chicken breast on skewer, served with peanut sauce and cucumber relish.

PRAWN CAKE

Deep fried marinated minced prawns, pork, mixed with Thai herb and bread crumb, served with plum sauce.

(4)\$15.90

CAULIPOP\$13.9

Deep fried cauliflower served with chilli mayo and honey soy. (Vegan – without chilli mayo)



- CRISPY CHICKEN \$14.90
- TOFU \$13.90
- BRAISED PORK BELLY \$15.9

tofu / braised pork belly with mixed salad, shredded carrot, red onion, fried shallot, mayo and sweet chilli sauce in bao bun.



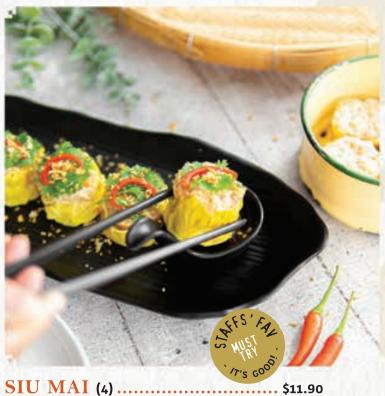








ENTRÉE



A perfect combination of prawn and chicken dumplings steamed and served with chilli and sweet soy dipping.



FRIED TOFU with **SATAY SAUCE**

(4) \$11.90

Deep fried tofu served with homemade peanut sauce.

SPRING ROLL

(4) \$11.90 (4) \$10.90

Deep fried rice paper roll filled with cabbage, carrot, celery, vermicelli, oyster sauce and sliced black fungus, served with plum sauce.



Chicken mince, prawn, water chestnuts, spring onion and coriander wrapped in wonton pastry.

FRIED WONTON **CURRY PUFF**

(4) \$11.90

Deep fry puff pastry, filled with mixed vegetables in curry sauce, butter, served with sweet chilli sauce.





AVAILABLE for LUNCH (Fri-Sun) and DINNER (7 days)*



*PEKING DUCK

Slice of roast duck, cucumber, leek and hoisin sauce wrapped in peking duck pastry.



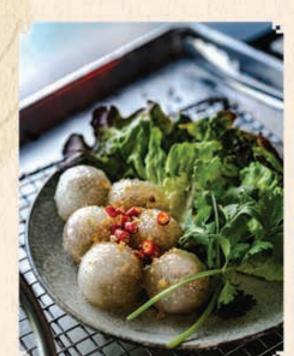
*GARLIC CHIVE DUMPLING (กุยซ่าย)

(5) \$11.90

Garlic chive filling, wrapped with steamed rice skin.

*SAGO SAI MOO

Sweet pork mince with soft steamed sago.



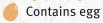
*KAW GRIEP PAK MORE

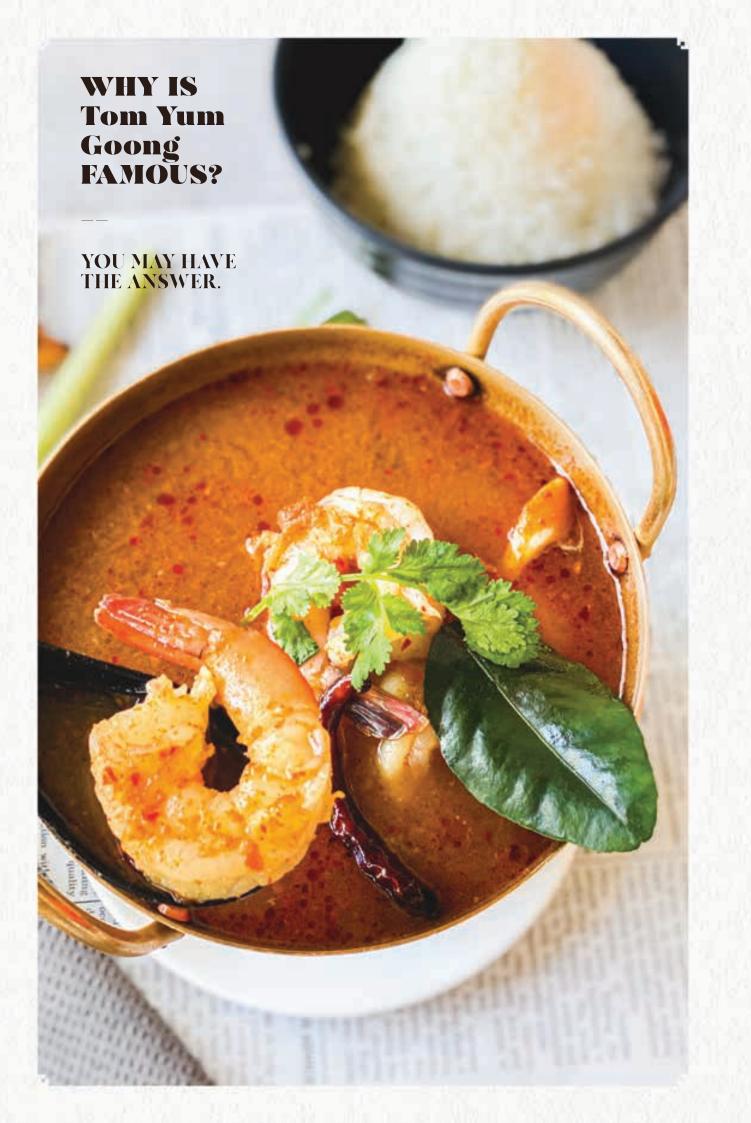
(ช้าวเกรียบปากหม้อ) (5) 🥒......\$11.90

Sweet pork mince filling, wrapped with soft steamed rice skin.











SALAD

- SOMTUM -

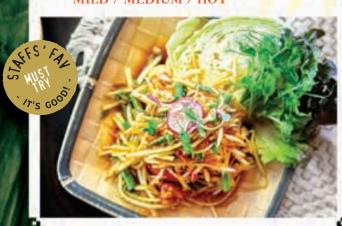
Thailand most loved dish

SOMTUM THAI

(G)\$18.90

Famous Thailand classic papaya salad, shredded green papaya tossed with tomato, peanuts drizzled with chillilemon dressing.

PLEASE CHOOSE SPICE LEVEL: MILD / MEDIUM / HOT



- LARB -

The perfect balance of taste & texture

LARB GAI (G) \$20.90

Spicy minced chicken salad with red onion, mint, ground roasted rice and sour dressing.



- PAPAYA SALAD -

Always refreshing



with BBO WAGYU BEEF

Thai style grilled Wagyu beef with herb, served with Thai papaya salad.



PAPAYA SALAD PAPAYA SALAD PAPAYA SALAD with BBQ PORK with GRILLED with CRISPY \$24.90 CHICKEN

.....\$29.90 Thai style grilled marinated pork, served with Thai style papaya salad.



Thai style grilled marinated Crispy soft-shell crabs papaya salad and Nam Jim Jaew (chilli dip).



SOFT-SHELL №\$22.90 CRABS **№** \$28.90

chicken served with Thai served with sweet chilli sauce and Thai style papaya salad.

The secret is the dressing



THAI SALAD with BBQ PORK /\$22.90

Grilled pork tossed with mixed salad, red onion, mint, shallots and chilli-lime dressing.



THAI SALAD with **GRILLED CHICKEN**

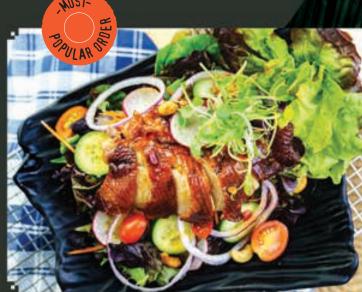
and chilli-lime dressing.

Grilled Chicken tossed with mixed salad, red onion, mint, shallots



THAI SALAD with WAGYU BEEF / \$29.90

Medium cooked Wagyu beef in Thai chilli-lime dressing



THAI SALAD with ROAST DUCK # \$26.90

Roast duck tossed with red onion, mint, shallot, cashew nuts, drizzled with coconut milk and chilli jam dressing.





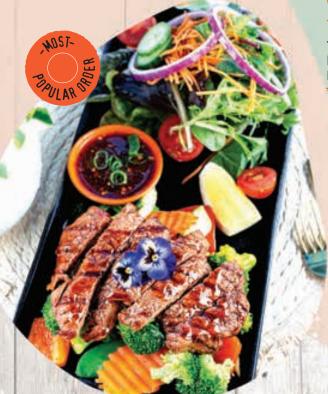






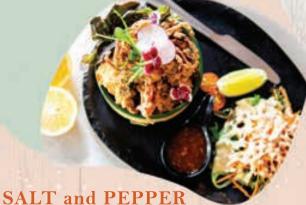
WAGYU BEEF ON GRILL ... \$29.90

Grilled medium cooked Wagyu beef served with vegetable and Nam Jim Jeaw (chilli dip).



GRILLED CHICKEN with STICKY RICE ... \$22.90

Thai style grilled marinated chicken with herbs served with steamed sticky rice and Nam Jim Jaew (chilli dip).



SOFT-SHELL CRAB .. \$21.90

Crispy soft-shell crabs served with sweet chilli sauce, mixed salad, dressed with Thai style salad dressing.



CLASSIC

STIR-FRY

VEGETABLE \$20.90 FISH FILLETS \$21.90 VEGETABLE & TOFU \$20.90 ROAST DUCK \$26.90 CHICKEN BREAST\$20.90 WAGYU BEEF **SQUID**\$20.90 PRAWNS or SEAFOOD .. \$26.90



OYSTER SAUCE

A classic stir-fried assorted vegetables in oyster sauce, sprinkled with fried onion.

CHILLI BASIL SAUCE

Stir-fried mixed vegetables, bok choy, basil, with minced garlic and chilli.

CHILLI JAM SAUCE (1078)

Famous Thai cuisine, roasted cashew nuts, assorted vegetables, stir-fried in chilli jam, then topped with roasted chilli.

LIME LEAVES and PEPPERCORN SAUCE

A combination of fragrant herbs, garlic, chilli, lime leaves, peppercorn and Kra-Chai, stir-fried with oyster sauce.

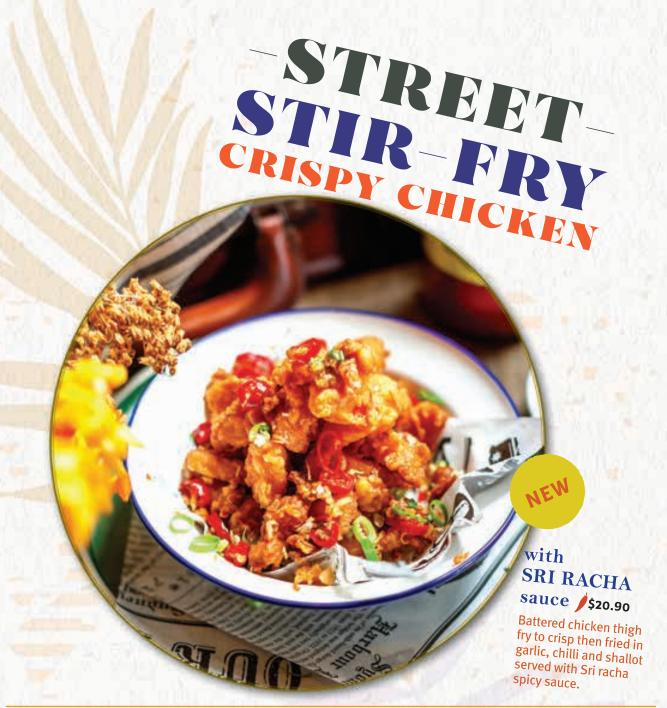
SATAY SAUCE

An aromatic herbs stir-fried with assorted vegetables in creamy peanut sauce.



Spicy Contains other nuts Ochrains peanuts







with **CASHEW** NUT sauce (NUTS) \$20.90

Battered chicken breast, fried to crisp and stir-fried with chilli jam sauce.



with **GARLIC** and **PEPPER** sauce /

\$20.90

Battered chicken tights fried with garlic and pepper sauce and mixed vegetables.

STIR FRY

NOODLES, CHICKEN, PIPIS. **KANG-KONG & FRIED RICE**



CHILLI JAM PIPIS

\$19.90

Stir-fried pipis with chilli jam sauce and basil.



PAD THAI GLASS NOODLE with PRAWN () () \$26.90

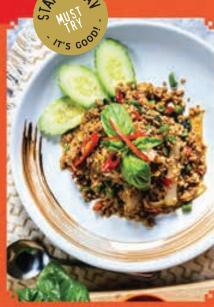
A well known Thai dish of fried glass noodles, stirred with bean sprouts, shallot, diced tofu,

crushed peanuts.

SHRIMP PASTE

FRIED RICE\$26

Fried rice with shrimp paste, prawns, garlic, onion and spring onion and prawns.



GRA PRAO GAI

\$20.90 Stir-fried holy basil leaves with minced chicken, minced

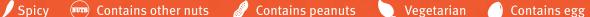


KANG-KONG FIRE DANG

\$18.90 Vegetarian stir-fried morning

glory with soy bean sauce, garlic and chilli (seasonal).





chilli and garlic.

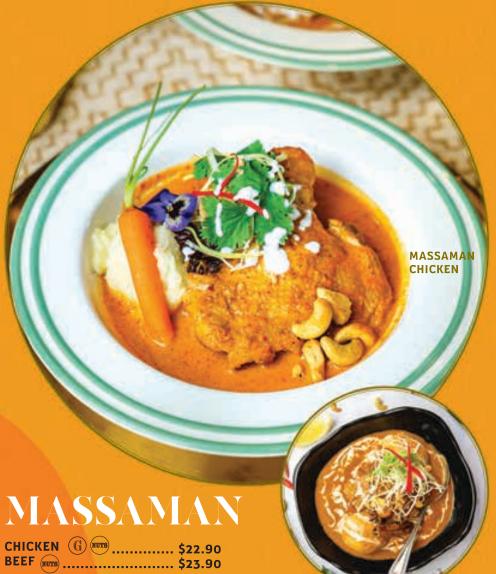










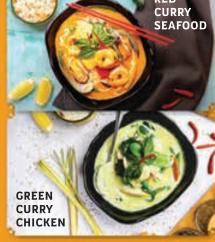


Maryland chicken or tendered beef 6 hours slow cooked in coconut milk and massaman curry, flavoured with Thai spice, tossed with baby potato, baby carrot, topped with cashew nuts and fried onion.

Creamy red curry with assorted vegetables, flavoured with red chilli paste and additional grounded paprika, tossed with fresh red chilli, and basil.

A well-known Thai curry with assorted vegetables, flavoured with green chilli paste, kaffir lime leaves, fresh red chilli and basil.





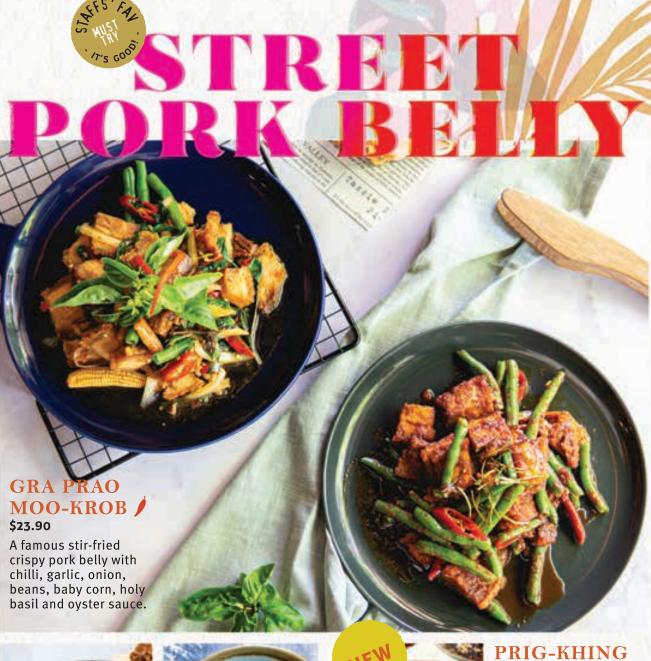
MASSAMAN

WAGYU BEEF

)	CHICKEN
)	BREAST \$20.90
)	WAGYU BEEF
)	(180g medium cook)\$29.90
)	VERY GOOD with ROTI (1) \$3.90

Contains other nuts

G Gluten free





KANG-KONG MOO-KROB \$23.90

A well-known stir-fried morning glory with crispy Chinese broccoli with a and chilli, soy bean in oyster sauce. (seasonal)



KAI-LAN MOO-KROB \$23.90

A well-known stir fry garlic, soy bean, oyster sauce and crispy pork belly, topped with fried onion.



MOO-KROB \$23.90

A traditional stir-fried green beans with shredded lime leaves, chilli, fish sauce, Prig-King chilli paste, pork cracker and crispy pork belly.

CHILLI JAM MOO-KROB \$23.90

A stir fry crispy pork belly with chilli jam pork belly, crushed garlic little bit of chilli, crushed sauce, garlic, sweet basil, onion and spring onion.

NOODLE & RICE CHOOL

CHICKEN BREAST\$20.90 WAGYU BEEF

VEGETABLE \$20.90 FISH FILLETS \$21.90 VEGETABLE & TOFU..\$20.90 ROAST DUCK...... \$26.90

PRAWNS or SEAFOOD .. \$26.90



PAD THAI A traditional Thai dish of fried thin rice noodles, stirred with bean sprouts, shallot, diced tofu, crushed peanuts.



CHILLI JAM NOODLE

(Hokkien noodles or Flat rice noodles)

Stir-fried noodles with chilli jam, roasted cashew nuts and assorted vegetables, then topped with



CHILLI BASIL NOODLE (Hokkien noodles or Flat rice noodles)

Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil and vegetables.



roasted chilli.

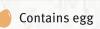
SATAY NOODLE (Hokkien noodles or Flat rice noodles)

Stir-fried noodles with satay sauce and vegetables.



PAD SEEIW

Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.







SUKIYAKI NOODLE STIR-FRY

A popular street stirfried glass noodles with Chinese cabbage, morning glory (seasonal), carrot, mushrooms, Chinese broccoli and Sukiyaki sauce.



THAI FRIED RICE

Thai style fried rice stirred with oyster sauce, then served with sliced cucumber. cherry tomato.



CHILLI BASIL FRIED RICE

Fried rice with chilli and basil with oyster sauce served with sliced cucumber and cherry tomato.

Flavour of the South



LAKSA 🗂 (NUTS)

A popular coconut curry soup with vermicelli noodles, candle nuts, bok choy, bean sprouts, fried tofu and topped with fried onion.



NASI GORENG /

Fried rice with sambal chilli topped with fried egg.



MEE GORENG

Stir fried noodle with sambal chilli.



SINGAPORE NOODLE •

Stir-fried rice vermicelli noodles, bean sprouts and shallots, flavoured with turmeric spice.







YBGAN

TOFU SALAD

NUTS #\$20.90

Crispy fried tofu with masculine mixed salad, red onion, cucumber, peanut, drizzled with sweet chilli peanut dressing.

GREEN GARDEN \$20.90

All green vegetables stir-fried with vegetarian and soy sauce.

Healthy SHIITAKE **MUSHROOM** Stir-fry

NUTS \$23.90

Shiitake, King oyster mushroom, tofu, bok choy, and capsicum, stir-fried with cashew nuts in shiitake mushroom sauce.

VEGAN SEEIW -

 VEGETABLES
 \$20.90

 VEGETABLES
 & TOFU
 \$20.90

Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.

FRIED SOFT TOFU \$11.90

Fried soft tofu with sweet chilli sauce and peanuts.

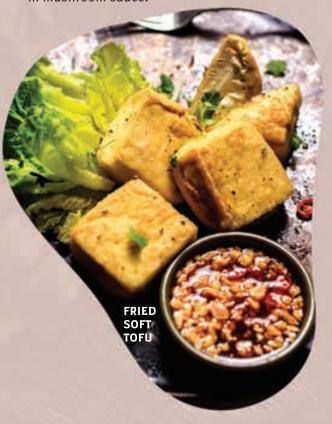
KAI-LAN FIRE DANG

\$18.90

Stir-fried Chinese broccoli with chilli, garlic, mushroom sauce.

GRA PRAO TOFU \$20.90

Stir-fried tofu with mixed vegetables, bok choy, basil, minced garlic, chilli, in mushroom sauce.



spice market-SPECIALS



PARADISE PORK With MANTOU (ฮาหมู) (\$34.90

A 6 hours slow cooked whole pork hock in sweet soy sauce, cinnamon, star anise, coriander seed serve with steamed Chinese broccoli, pickled green mustard, chilli and garlic tangy sauce. Served with steamed and fried mantou.



PORK RIBS \$35.90

A 600-650g rack of tender pork ribs slow cooked and grilled, served with chips and steamed vegetables.



RED CURRY ROAST DUCK

\$35.90

Roasted duck in chilli red curry combined with lychee, pineapple, tomato, and bamboo shoots.





MASSAMAN LAMB SHANK ©

\$29.90

A delicious and tender 14 hours slow cooked lamb shank with the massaman curry, served with vegetables.



PINEAPPLE FRIED RICE

\$24.90

A special Thai fried rice with prawns, chicken, peas, sultanas, carrot and pineapple flavoured with grounded turmeric, served in a pineapple shell.



PAD THAI SOFT-SHELL CRAB

\$28.90

A traditional Thai dish of fried thin rice noodle stirred with bean sprouts, shallots, diced tofu, crushed peanuts and crispy soft -shell crabs.



BARRAMUNDI with BASIL sauce \$42.90

Deep fried whole Barramundi with basil, mince garlic, chilli, green bean, onion, peppercorn, rhizome.



FRIED BARRAMUNDI with TAMARIND SAUCE .. \$42.90

Deep fried whole Barramundi with homemade tamarind sauce and mixed vegetables. Topped with roasted chilli and fried onion.



FRIED BARRAMUNDI with GARLIC and PEPPER

Deep fried whole Barramundi in garlic and pepper sauce, onion, spring onion and coriander.

sauce \$42.90



FRIED BARRAMUNDI

with MIXED HERBS (ปลาลุยสวน) *1* \$42.90

Deep fried whole Barramundi with assorted herbs, ginger, lemongrass, green apple, green mango (seasonal), mint, lime leaves, chilli and peanuts, dressed with chilli jam-lime dressing.

BAROOD

fish / prawn | soft-shell crab / combo



STEAMED BARRAMUNDI BARRAMUNDI with CHILLI and LIME (G) / \$42.90

Steamed whole Barramundi dressed with chilli and lime sauce, served on baby bok choy bed.



STEAMED with SOY and GINGER \$42.90

Steamed whole Barramundi with ginger, sautéed in a tasty soy and sesame sauce.



GOONG AOB WOONSEN NOODLE

(ทุ้งอบวุ้นเส้น)\$28.90

Grilled King prawns and glass noodles cooked in clay pot with soy sauce, sesame oil, garlic, ginger, shallot and celery.

BLACK PEPPER CRISPY SOFT-SHELL CRAB \$26.90

Crispy soft-shell crabs garlic, black pepper, onion, spring onion and celery with black pepper sauce.





A traditional Thai dish of fried thin rice noodles stirred with bean sprouts, shallot, diced tofu, crushed peanuts and topped with grilled fresh king prawns.



GRILLED KING PRAWN with LIME LEAVES and PEPPERCORN

\$28.90

Grilled fresh king prawns in a combination of fragrant garlic, chilli, lime leaves, and peppercorns stir-fried with oyster sauce.

SIDES

STEAMED RICE .\$3.90 FRIED EGG \$2.90 STICKY RICE......\$4.90 ROTI......\$3.90 STEAMED RICE with PEANUT SAUCE \$9.90 COCONUT SAFFRON RICE. \$5.90

STEAMED or FRIED MUNTOU \$2.90 EACH CHIPS......\$6.90



FRIED RICE with SIU MAI • \$13.90



HOKKIEN **NOODLE** with SPRING ROLL \$13.90



CRISPY CHICKEN with CHIPS \$14.90







SAGO PANDAN BLACK STICKY

Tapioca pearl served with corn, lotus seed,

BUALOY

(บัวลอย) \$12.90

Taro balls served with taro, young coconut meat, rooted coconut meat in coconut syrup, served with ice-cream.

THAI **COCONUT STICKY RICE** with MANGO

COCONUT BLACK STICKY RICE

Black sticky rice served with taro, young coconut meat, served with ice-cream.

young coconut meat, served with ice-cream. CUSTARD \$13.90

THAI RED RUBY

Water chestnut, jackfruit, toddy palm, young coconut meat in coconut syrup, served with ice-cream.

FRIED ICE CREAM \$14.90

ICE CREAM SUNDAE

- Thai milk tea	\$9.90
- Coconut	\$9.90
- Mango sorbet	\$8.90
- Vanilla	\$8.90
- Strawberry	\$8.90
- Chocolate	

