

ตลาดเครื่องเทศ

GRILL & FRY CLASSIC STIR-FRY STREET STIR-FRY STREET PORK BELLY NOODLE & RICE VEGAN SPICE MARKET SPECIALS SEAFOOD

ENTRÉE SOUP SALAD LL & FRY STIR-FRY CURRY RK BELLY TASTE OUR MARKET DELUXE BANQUET DESSERTS SECRES

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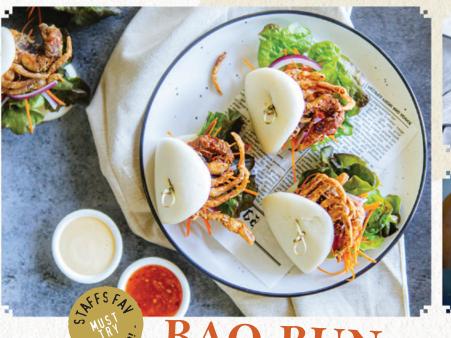
(6) 8.....\$9.90

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



PRAWN CAKE (4)...... \$11.90

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

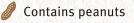






- SOFT-SHELL CRABS \$15.90
- CRISPY CHICKEN \$12.90
- TOFU \$11.90

Fried soft-shell crabs / Crispy Chicken / Tofu with mixed salad, shredded carrot, red onion, fried shallot, mayo and sweet chilli sauce in bao bun.





ENTRÉE



KANOM JEEB

(4) \$9.90

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

KAW GRIEP PAK MORE

(ช้าวเกรียบปากหม้อ) (6) 🥒......\$8.90

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





Sweet yummy pork mince with soft steamed sago.



COCONUT ANGEL PRAWN (3) \$11.90

Prawn cutlet battered and crumb with shredded coconut served with plum sauce.

FISH CAKE

(4)

Homemade popular fish cake served with sweet chilli sauce.

HOY JOR (หอยจือ)

(4)\$11.90

A famous dimsim from Yao-Wa-Ratch (Chinatown), crab meat, prawns, pork, water chestnut, wrapped with tofu skin, steamed then fried to crisp served with plum sauce.









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



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

MONEY BAG (4) **3** \$11.90

A filling of crab meat chicken onion garlic peanut and mixed veg wrapped with pastry fried to crisp served with sweet chilli sauce.



SPRING ROLL

(4) \$8.90
Deep fried rice paper roll filled with

cabbage, carrot, celery, vermicelli, oyster sauce and sliced black fungus, served with plum sauce.

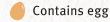


GARLIC CHIVE DUMPLING (กุยชาย)

(6) \$8.90

Garlic chive filling, wrapped with steamed rice skin.









SALAD

- SONTUM Thailand most loved dish

Famous Thailand classic papaya salad, shredded green papaya tossed with tomato, peanuts drizzled with chilli-lemon dressing.

Thailand street papaya salad, shredded green papaya tossed with tomato, tiny salted crab drizzled with chilli-lemon dressing.

SALTED CRAB THAI ANCHOVY flavoured \$16.90

Thai Esarn (North Eastern region) style papaya salad, shredded green papaya tossed with tomato, tiny salted crab and Thai anchovy drizzled with chilli-lemon dressing.



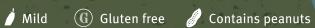


- LARB -

The perfect balance of taste & texture



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





LARB WAGYU BEEF

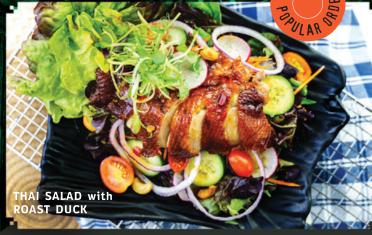
(G) /\$27.90

Spicy medium cooked Wagyu beef salad with red onion, mint, ground roasted rice and sour dressing.

THAI SALAD -

The secret is the dressing





THAI SALAD with

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

THAI SALAD with WAGYU BEEF / \$27.90

Medium cooked Wagyu beef in Thai chilli-lime dressing

THAI SALAD with BBO PORK / ... \$21.90

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

– PAPAYA SALAD –

Always refreshing



PAPAYA

THAI SALAD WAGYU BEEF

PAPAYA SALAD with BBQ WAGYU BEEF / / \$27.90

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

PAPAYA SALAD with BBO PORK **2**\$21.90

Thai style grilled marinated pork, served with Thai style papaya salad.

PAPAYA SALAD with CRISPY SOFT-SHELL CRABS \$22.90

Crispy soft-shell crabs served with sweet chilli sauce and Thai style papaya salad.





BBQ WAGYU BEEF with STICKY RICE... \$27.90

Thai style grilled marinated Wagyu beef with herb, served with steamed sticky rice and Nam Jim Jeaw

WAGYU BEEF ON GRILL ... \$27.90

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





SALT and PEPPER SOFT-SHELL CRAB .. \$19.90

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



CLASSIC

STIR-FRY

VEGETABLE \$15.90 FISH FILLETS \$19.90 VEGETABLE & TOFU \$16.90 ROAST DUCK......\$23.90 CHICKEN BREAST \$17.90 WAGYU BEEF (18og medium cook) \$27.90 **SOUID**\$18.90 PRAWNS or SEAFOOD.\$24.90



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 (NUTS)

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

LIME LEAVES and PEPPERCORN SAUCE

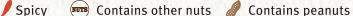
A combination of fragrant herbs, garlic, chilli, lime leaves, peppercorn and Kra-Chai, stir-fried with oyster sauce.

SATAY SAUCE

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











STREETS STREETS AND OUT OF REAL RESTREETS AND OUT OF REAL RESTREETS AND ADDRESS AND ADDRES



CRISPY CHICKEN CASHEW NUT \$18.90

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



CRISPY CHICKEN BASIL SAUCE /...... \$18.90

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



PAK BOONG FIRE DANG ... \$15.90

Vegetarian stir-fried morning glory with soy bean sauce, garlic and chilli.



GRA PRAO GAI

..... \$17.90

Stir-fried holy basil leaves with minced chicken, minced chilli and garlic.







ONE SUN BEEF

Traditional Thai beef jerky marinated with black pepper, coriander seed, fish sauce and oyster sauce dried under sun and fried to crisp served with sticky rice and red-eye dip.

PAD THAI (เนื้อแดดเดียว)\$18.90 SOFT-SHELL CRAB

\$24.90

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



LORD NOODLE

Steamed flat rice noodles

in combination of shiitake, dried shrimp, chicken mince, prawns, peas, carrot, spring onion, tofu and bean sprouts with homemade soy sauce.

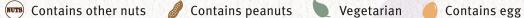
EGG NET PAD THAI

\$22.90

A traditional Thai dish of fried thin rice noodles stirred with chicken breast, prawns, bean sprouts, shallot, diced tofu, crushed peanuts wrapped in egg net.























| 700 |
|----------------------------|
| VEGETABLE \$15.90 |
| VEGETABLE & TOFU \$16.90 |
| CHICKEN BREAST \$17.90 |
| SQUID \$18.90 |
| FISH FILLETS \$19.90 |
| WAGYU BEEF |
| (18og medium cook) \$27.90 |
| PRAWNS or SEAFOOD\$24.90 |
| VERY GOOD |
| with ROTI (1) \$3.50 |

RED CURRY ©

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

GREEN CURRY ©

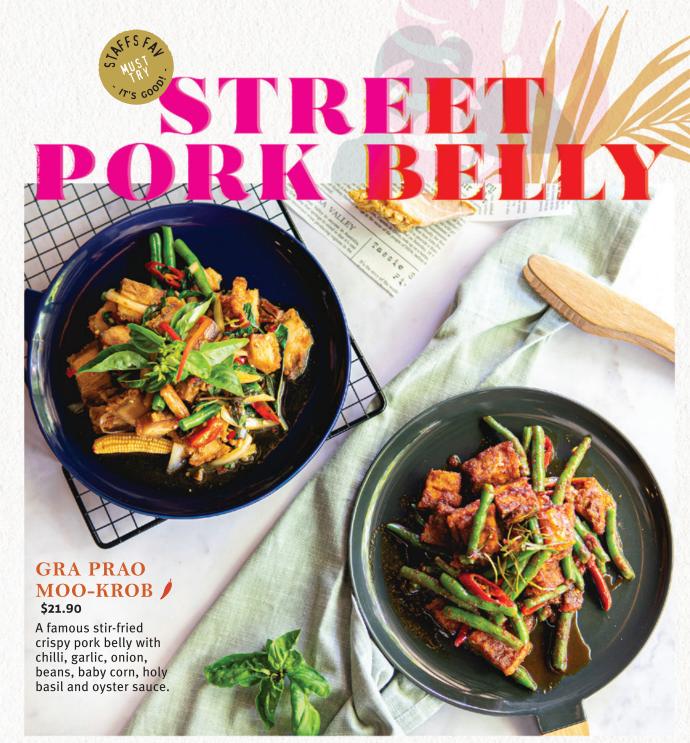
A well-known Thai curry with assorted vegetables, flavoured with green chilli paste, kaffir lime leaves, fresh red chilli and basil.

Beef only (G) (NUTS) Tendered beef 6 hours slow cooked in coconut milk and massaman curry, flavoured with Thai spice, tossed with baby potato, topped with cashew nuts and fried onion.

(NUTS) Contains other nuts

G Gluten free







PAK BOONG MOO-KROB / .. \$21.90 / \$21.90

A well-known stir-fried morning glory with crispy pork belly, crushed garlic and chilli, soy bean in oyster sauce. (seasonal)



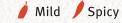
KA-NA MOO-KROB

A well-known stir fry Chinese broccoli with a little bit of chilli, crushed garlic, soy bean, oyster sauce and crispy pork belly, topped with fried onion.

PRIG-KHING MOO-KROB

\$21.90

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





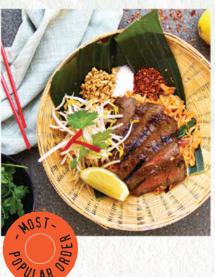
NOODLE & RICE, CHOO

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VEGETABLE \$15.90 FISH FILLETS \$19.90 FURLY CHICKEN BREAST \$17.90 WAGYU BEEF **SQUID**\$18.90

VEGETABLE & TOFU..\$16.90 ROAST DUCK......\$23.90

PRAWNS or SEAFOOD. \$24.90



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



CHILLI JAM NOODLE

(Hokkien noodles or Flat rice noodles)

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



CHILLI BASIL NOODLE (Hokkien noodles or Flat rice noodles)

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



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.





Spicy contains other nuts 🖉 Contains peanuts 🦲 Contains egg 🥛 Contains milk







LAKSA

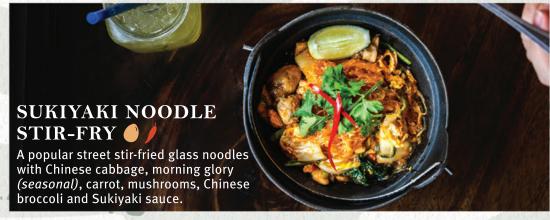
fried onion.

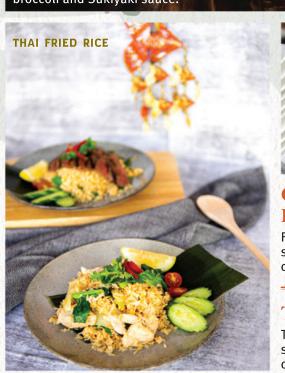
A popular coconut curry soup with vermicelli noodles, candle nuts, bok choy, bean sprouts, fried tofu and topped with

SINGAPORE NOODLE

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







CHILLI BASIL

CHILLI BASIL FRIED RICE

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

THAI FRIED RICE

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



spice market-SPECIALS



(ฮาหมู) 🥚 \$27.90

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



PORK RIBS \$33.90

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



Contains egg





RED CURRY ROAST DUCK

\$33.90

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



ROASTED DUCK with PLUM SAUCE \$33.90

Roasted duck with blended plum sauce, topped with tantalizing garlic, cinnamon stick, star anise, served with shiitake mushrooms, broccolini, and bok choy stir-fried.



PINEAPPLE FRIED RICE

\$22.90

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



MASSAMAN LAMB SHANK (G)

\$27.90

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



FRIED BARRAMUNDI with TAMARIND SAUCE \$34.90

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



FRIED BARRAMUNDI with SWEET CHILLI SAUCE .. \$34.90

Deep fried whole Barramundi dressed with sweet chilli sauce, kaffir lime leaves, chopped long chilli, kra-chai, served on baby bok choy bed, topped with fried onion.

FRIED BARRAMUNDI with MIXED HERBS (ปลาลุยสวน)

\$34.90

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.



Contains peanuts

Contains egg

G Gluten free





STEAMED BARRAMUNDI with CHILLI and LIME

G / \$34.90

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



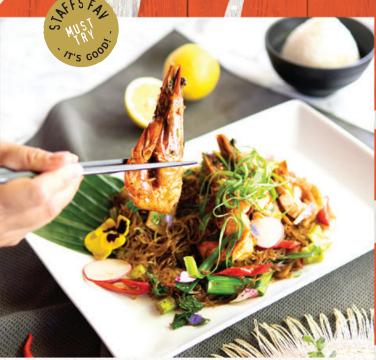
STEAMED BARRAMUNDI with SOY and GINGER....... \$34.90

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



SALMON SAFFRON RICE \$29.90

Grilled fresh salmon served with saffron rice and cider garden salad.



GOONG AOB WOONSEN NOODLE

(ทุ้งอบวุ้นเส้น).....\$26.90

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 \$24.90

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



G 528.90

Grilled fresh king prawns, green mussels, squid, fish fillets, let them simmered in curry paste, coconut milk and garnished with lime leaves.







SIDES

| - STEAMED RICE | \$3.50 |
|----------------------|--------|
| - STICKY RICE | \$4.00 |
| - ROTI | \$3.50 |
| STEAMED RICE | |
| with PEANUT SAUCE. | \$6.50 |
| Coconut SAFFRON RICE | |
| - CHIPS | |
| | \$6.50 |

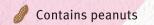
KIDS

FRIED RICE with KA-NOM



HOKKIEN **NOODLE** with SPRING ROLL \$10.90

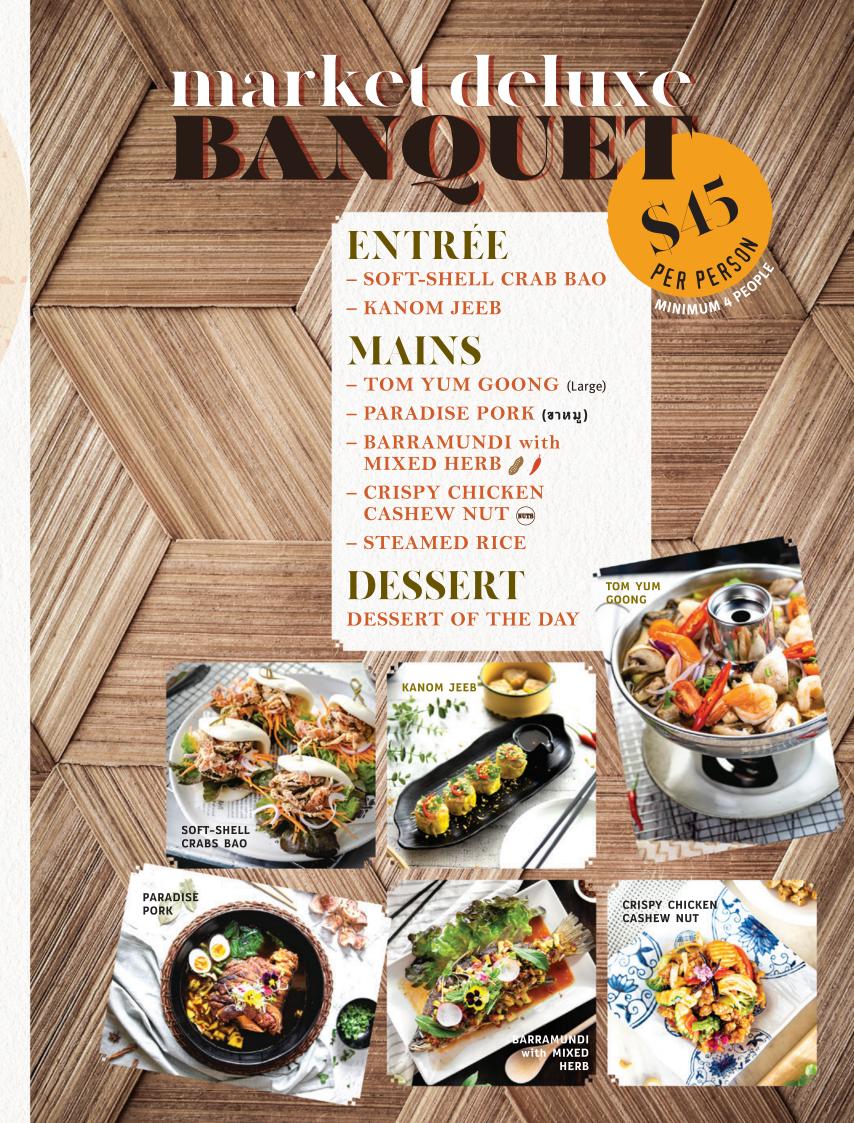




Contains egg

Contains other nuts / Spicy







DESSERTS

SAGO (สาคู) <u>(</u>G \$8.90

Tapioca pearl served with corn, lotus seed, young coconut meat, topped with coconut ice-cream.

- Pandan (ใบเตย)
- Butterfly Pea Sago (สาคูอัญชัญ)

BUA LOY (υັງ a ວ ຍ) ... \$9.90

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

THAI COCONUT STICKY RICE with MANGO

(seasonal) \$11.90

COCONUT BLACK STICKY RICE with COCONUT ICE CREAM

(ข้าวเหนียวเปียก) 🜀 \$8.90

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

BLACK STICKY RICE THAI CUSTARD \$9.90

ROUM MIT with COCONUT ICE CREAM (571111015) \$9.90

Water chestnut, jackfruit, toddy palm, young coconut meat, Lord Chong cendal in coconut syrup.

THAI RED RUBY with COCONUT ICE CREAM

Water chestnut, jackfruit, toddy palm, young coconut meat in coconut syrup.

LORD CHONG with COCONUT ICE CREAM

(ลอดซ่อง)......\$8.90

Lord Chong cendol, jackfruit, toddy palm, young coconut meat in coconut syrup.

FRIED ICE CREAM \$11.90

ICE CREAM SUNDAE \$9.90

- Durian
- CoconutVanilla
- Strawberry
- Chocolate
- Mango sorbet
- Strawberry sorbet