



## the heart of the meal

laksa – a heady blend of coconut cream and curry spice served with baby spinach, tofu and fresh tomato \$12.5 🌶️ add chicken \$3 add prawns \$4

beef in black bean with eschallots, onion, ginger and garlic served with crispy wok tossed bean shoots \$23.50

honey pork spare ribs – barbecue pork spare ribs cooked in master stock, wok tossed in honey and pepper \$21.50

pad thai – classic thai stir-fry of rice stick noodles with bean shoots, tofu, peanuts cucumber, chilli and fresh lime \$17.5 add chicken \$3 add prawns \$4

stir-fried garlic and ginger prawns with baby corn, broccoli, snow peas and thai basil \$23

twice cooked chicken stir-fried with asian vegetables, cashew nuts and a sichuan spiced sauce \$22 🌶️🌶️

pepper crusted fillet steak with oyster mushrooms, red onion and gai lan served with a honey sauce on a sizzling platter \$24.5

mongolian lamb – slow braised lamb with stir-fried red onion, spring onion and fresh cucumber, served on a sizzling platter \$23.5

sichuan style seafood – a classic seafood dish inspired by the chilli provence of china, stir-fried with garlic, ginger, red onion, shallot and broccoli in a spicy sauce \$26.5 🌶️🌶️

## fire and spice

som tum salad – shredded papaya with chilli, peanuts, dried shrimp, snake beans and spicy tamarind dressing \$12.5 🌶️🌶️🌶️ add grilled calamari \$4

fiery thai style green curry of chicken or prawn with bok choy, silk melon, baby corn and thai basil \$23.5 🌶️🌶️🌶️

yellow curry of pumpkin, roast potatoes, thai eggplant, fresh tomato and asian herbs \$19.5 add chicken \$3 🌶️

penang curry of coconut marinated chicken or salmon with sweet potato, boiled eggs and baby spinach \$24.5 🌶️🌶️

crying tiger – marinated rib fillet with spicy stir-fry noodles and an eye watering thai chilli sauce served on a bed of cabbage salad \$25 🌶️🌶️🌶️

🌶️ = mild  
🌶️🌶️ = medium  
🌶️🌶️🌶️ = hot