SNACK	SALAD	STIR FRY	
Homemade Spring Rolls (VG) \$12	Papaya Salad (GF) \$ 16.90	Seasonal Vegetable Stir fry (GF)	\$19
(contain oyster sauce)	dried shrimp, garlic, chilli, roasted peanut, snake	(Vegan option available)	
vegetable, shiitake, vermicelli, homemade sweet chilli	bean, cherry tomatoes	local vegetables, garlic, local mushroom	
sauce (4 pc)	Larb Moo (GF) \$ 20	, 8	
(1)	minced pork, toasted chilli powder, ground toasted	Cashew Nut Chicken	\$23
Fried Chicken wing (GF) \$12	rice, herbs	cashew nut, garlic, dried chilli, capsicums, ch	
fish sauce caramel, fried garlic (3 pc)	Angus Beef Salad (GF). \$ 22.50	tubile it man, garine, arrea emini, enpereame, er	
non ounce curmines, men game (o pe)	150 days angus rump cap, roasted chilli dressing,	Pad Ka Pao Pork (GF).	\$23
Pork and Prawn Donut \$14	ground toasted rice, herbs	minced pork, basil, galic, thai bird's eye chili	
herbs marinated, chinese wine, plum sauce (3pc)	ground tousted free, heres	inneed pork, oasii, gane, that one is eye einii	, snake ocans
neros marmatea, emmese wine, pram sauce (spe)	NOODLE	Fried Rice (GF) Egg	\$18.50
Chicken Satay (GF) \$14		your meat selection, Chicken	\$21
coconut cream, curry sauce, roasted peanut, homemade	Pad See Ew \$20	egg, cucumber. Pork	\$21
pickles (3pc)	(Vegan option available)	Crab	\$25
pickles (Spc)	charred noodle, chinese broccoli,	Ciao	\$23
Fishcake (GF) \$16.50	soy bean, tofu, egg		
local fish, curry paste, fried basil, arjard relish	B 1.1 1 (27)	<u>CURRY & SOUP</u>	
local fish, curry paste, fried bash, arjard felish	Pad thai (GF) Tofu \$19	Green Curry Chicken (GF)	\$24
	dried shrimp, tofu, garlic chive, Chicken \$21	coconut, thai eggplant, chilli, basil	
	bean sprounts, roasted peanut, Prawn \$ 25		
ร้านริมทาง	egg	Massaman Beef (GF)	\$25
	CHERICRECLA	braised beef, sweet potatoes, onion, peanut	
	CHEF'SPECIAL	•	
	Choo Chee prawn (GF). \$26.90	Tom Kha (GF) Mushroom	\$19.50
	charred prawns, coconut, chilli,herbs	coconut based soup, Chicken	\$20.50
RYM•TARNG		local mushroom, chilli Prawn	\$24
THAI STREET FOOD	Singnature Pork Jowl (GF) \$26.90		
V	grilled local mushroom, ground toasted rice,	Tom Yum (GF) Mushroom	\$19.50
Our menu is designed to be shared	Jaew sauce	hot and sour soup, Prawn	\$24
" Sharing is Caring"		local mushroom ,chilli	
	Whole Fish of the day (GF) \$MKT		
A Charles	tamarind sauce, herbs, fried garlic, dried chilli	Steamed Jasmine rice	\$4.50
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	*Please advise our team of all alle	rgies and dietary requirements	