

bites

por pia tod traditional thai vegetable spring roll served with a sweet chilli kaffir lime dip	6.95
wasabi guacamole and crisps spiced fruity guacamole served with thai style crisps	5.95
sriracha prawns breaded king prawns with a hint of sriracha	9.95
vegetable tempuras long bean, carrot, baby corn and asparagus crispy tempuras	8.95
crab and chicken roll crispy roll filled with crab meat and chicken wrapped in a beancurd skin.	9.95
crab dum yum dum (black) wrapper dumpling with crab meat, waterchestnuts, spring onions and oyster sauce	9.95
hoisin duck gyoza succulent duck meat laced with tangy sweet flavor of hoisin served with a plum sauce	8.95
prawn har gau wrapped in a translucent pocket of wheat and tapioca flour with prawn, bamboo shoot, spring onions and sesame oil	9.95
chicken yum mai hand made wrapper of wheat flour & pumpkin with chicken, glass noodles, wood ear mushrooms & shallot served with a light soy sesame dip	8.95
prawn sapphire steamed and seared in a wheat flour and butterfly pea juice wrapper filled with prawns, crabsticks, chives and fried garlic oil	9.95
crystal jade steamed and seared in a chive wrapper with a delicate filling of mushrooms, water chestnuts flavored with sesame oil.	8.95
satay gai with creamy peanut sesame sauce	7.95

soups and salads

tom kha gai soup traditional creamy coconut thai chicken soup with galangal and kaffir lime with chili oil	7.95
vegetable wonton soup with noodles wontons filled with chinese spinach & wood ear mushrooms in a broth with noodles	6.95
som tum fresh raw papaya pounded with a mix of long beans, tomatoes, garlic, sour lime, thai fresh chillies, palm sugar, fish sauce, peanuts and king prawns	9.95
thai'd salmon gyoza nicoise salad	7.25
duck caesar salad fresh romaine with crispy duck gyoza, smoked duck breast, pickled mango with a creamy caesar dressing topped with black sesame seeds	7.95
grilled beef nam pla prik salad layers of grilled flank slices crispy egg roll wrappers, coloured peppers, fresh mint, coriander and lemongrass with a light dressing of fresh lime juice, garlic, thai chillies and fish sauce	8.95

one pot signed by yum sa

lamb masaman served with jasmine rice a mild and rich curry with lamb and potatoes	14.95
king prawns padcha with pineapple rice jasmine rice flavoured with sweet green and red peppers and king prawns, baked in a carved pineapple, rum and chili pineapple	16.95
seafood tom yum paella with spiced sausage seafood paella with langoustine, prawns, and squid, thai'd up	19.95
egg dressed pad thai a traditional thai noodle dish with a sweet and sour tamarind sauce with tofu, peanuts wrapped in an omelette + please select your choice of king prawns, grilled chicken or tofu	14.95

curry

choose one from the following

oriental vegetables	11.95
tofu & oyster mushrooms	12.95
chicken, pork or beef	14.95
king prawns	14.95

choose a curry

green curry aromatic green curry with vegetables & sweet basil	
yellow curry turmeric, coriander, lemongrass, ginger blended with rich coconut milk	
penang a rich sauce made with curry paste, galangal, kaffir lime, and other herbs along with a dash of peanuts	
sweet and sour traditional sweet and sour sauce	

choose a side

jasmine rice / rice berry rice / khanom jin (vermicelli noodle)

extra sides/ sauces

glutinous wild rice parcel with shiitake	6.95
aromatic pineapple rice	6.95
jasmine rice	3.95
thai'd potato wedges	5.95
padcha sauce	4.95
penang sauce	4.95
spicy tamarind	4.95
tangy chilli lime	4.95

all our dishes are served medium spicy our dishes are prepared in areas where allergenic ingredients are present where our dishes may not be completely free of these ingredients