












## จานเล็ก - SMALL

ข้าวเกรียบทอด - RICE CRACKERS	\$6.9	V	VE	GF		
Deep fried rice crackers served w/ nam phrik ta-krai sauce						
เมี่ยงหอยเชลล์ – BETEL LEAF	\$4.9ea			GF		
Betel leaf w/ scallops, ginger, shallots, lime zest and toasted coconut						
เมี่ยงพริกขิงกรอบ - THAI HERB VEGAN BETEL LEAF	\$3.9ea	CO	V	VE	GF	
Betel leaf w/ crispy Thai herbs, miang kham sauce						
หอยเชลล์ทอดผัดฉ่า – SCALLOPS WITH PAD CHA SAUCE	\$17.9			GF		
Deep fried scallops (3) w/ ginger, krachai and green peppercorns						
ปลาหมึกทอด – FLASH FRIED SQUID	\$11.9			GF		
Crispy squid served w/ nam phrik dipping sauces						
ไก่ทอดขมิ้นกับน้ำจิ้มทะเล – CHICKEN RIBS	\$7.9/13.9			GF		
Deep fried chicken ribs brushed w/ green chili & coriander served w/ pickled shallot herb salad						
หมูปิ้ง – BBQ PORK SKEWER	\$5.9	CO		GF		
BBQ grilled marinated pork served w/ a chili, garlic & lime sauce						
ทอดมันปลา – FISH CAKES	\$14.9			GF		
Barramundi & red curry fish cakes w/ nam jim pla grop sauce						
ไข่ลูกเขย – SILKEN EGG TOFU	\$8.9/17.9	GF	V			
Deep fried egg tofu w/ tamarind sauce & black rice vinegar onion jam						
ไก่ทอด – THAI STYLE FRIED CHICKEN	\$17.5			GF		
Thai spiced fried chicken on the bone with nam jim jaew sauce						
ทอดมันข้าวโพด – THAI CORN FRITTERS	\$11.9	V	VE	GF		
Corn fritters w/ lettuce & sweet chili sauce						

## ข้าว - RICE AND ROTI



ข้าวเหนียว - ISSAN STICKY RICE A great accompaniment to spicy salads	SMALL	\$4.5	LARGE (SERVES 2)	\$6.9
ข้าวสวย - JASMINE RICE Traditional Thai rice	SMALL	\$4.5	LARGE (SERVES 2)	\$6.9
โรตีสาน - ROTI BREAD		\$4.5		


## เส้น - NOODLES & SOUPS

ผัดไทย - PAD THAI Thai stir fried rice noodles w/ tofu, egg, garlic, chives, kuung, beans sprouts, crisp shallots, fresh chili & peanuts ADD CHICKEN \$6 ADD PRAWN \$8	\$16.9	CO	VO	GF	
ผัดซีอิ้ว - PAD SEE EW Stir fried rice noodles w/ chicken, egg, Chinese broccoli, bean shoots & oyster sauce	\$18.9				
ราดหน้าหมู - FLAT NOODLES WITH PORK Flat rice noodles w/ pork & Chinese broccoli in a rich gravy	\$18.9				
ข้าวซอย - CHIANG MAI NOODLE SOUP Chiang Mai style egg noodle in rich curry soup w/ chicken	\$18.9				
ผัดหมี่เห็ด - STIR FRIED VERMICELLI Stir fry vermicelli noodle w/ king oyster mushroom, shiitake mushroom, enoki mushroom, snake beans & Chinese broccoli ADD CHICKEN \$6 ADD PRAWN \$8	\$18.9	V	VE		
ต้มยำกุ้ง - TOM YUM SOUP Creamy style spicy & sour soup w/ prawn cutlets, lemongrass, lime leaf, king brown mushroom & galangal	\$18.9			GF	

## กินใหญ่ - LARGE

กั๊งผัดกระเทียม – STIR FRIED MORETON BAY BUG	\$29.9				GF	
Stir fried Moreton bay bug w/ fried garlic, lemongrass, chili, onion & lettuce						
ปลากะพงผัดน้ำพริกเผา - WHOLE BARRAMUNDI	\$29.9				GF	
Deep fried whole baby barramundi w/ chili caramel sauce, lychee & cherry tomatoes						
ผัดผักเต้าหู้ – STIR FRIED TOFU	\$21.9	V	VE			
Stir fried tofu w/ seasonal Thai vegetables						
ผัดกะเพราเนื้อ – STIR FRY BEEF BRISKET & BASIL	\$23.9				GF	
10 hours slow cooked beef brisket, Thai basil, garlic, chili, w/ twice cooked egg, snake bean & oyster mushroom						
ผัดคะน้าหมูกรอบ – GAI LAN & PORK BELLY	\$24.9				GF	
Stir fried Chinese broccoli w/ slow roasted pork belly, oyster sauce, garlic & chili						
ผัดซีเมากุ้ง – DRUNKEN PRAWNS	\$29.9	CO			GF	
Stir fried whole king prawns w/ krachai, green peppercorns, water chestnut, chili & green onion						
ผัดกุ้งถั่วลิสงเต้า – STIR FRIED PRAWNS & SNOW PEAS	\$28.9	CO			GF	
Stir fried prawns w/ snow peas, king mushroom, coconut cream, garlic & oyster sauce						
ทะเลผัดพริกเผา – STIR FRY SEAFOOD	\$27.9				GF	
Double fried fish, squid, prawns, w/ tomato, soy, chilli bean paste, corn & capsicum, onion						
แกงเหลืองขมิ้นนางสาววิรัตน์ – YELLOW VEGETABLE CURRY	\$21.9	CO	V	VE	GF	
Yellow curry w/ bull horn peppers, confit shallots, potatoes, apple, eggplant and cashew nuts						
ADD CHICKEN \$6						

พะเนียงขาแกะ - LAMB SHANK PANANG CURRY Slow cooked lamb shank, snake beans, eggplant in a coconut curry sauce	\$29.9	CO		GF	
แกงเขียวหวานไก่ - GREEN CHICKEN CURRY Free-range chicken, young bamboo, snake beans, baby corn & Thai basil	\$25.9	CO		GF	

แกงแดงเป็ด - RED DUCK CURRY Slow cooked duck leg, lychee, cherry tomato, Thai basil, fresh chili & roasted coconut	\$29.9	CO		GF	
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แกงมัสมั่นเนื้อ - BEEF CHEEK MASSAMAN CURRY Slow cooked beef cheek, coconut cream, peanuts, roasted chats & confit shallot	\$29.9	CO		GF	
แกงป่าปลา - JUNGLE CURRY W/ BARRAMUNDI Barramundi fillet, green peppercorns, krachai, Thai eggplant & young bamboo	\$29.9	CO		GF	

## DIETARIES



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## สลัด - SALADS

เชียงใหม่ลาคเต้าหู้ - NORTHERN THAI VEGAN LARB Northern Thai herbs & spices w/ minced firm tofu, mushroom & Thai crudites	\$21.9	CO	V	VE	GF	
ยำหมูพะโล้ - THAI CARAMELISED PORK Pork belly w/ pickled mustard, snow pea sprouts, pineapple & chili vinegar dressing	\$19.9					
ส้มตำไทย - GREEN PAPAYA SALAD Issan style green papaya w/ chili, lime, dried shrimp, garlic & peanuts	\$17.9	CO	VO		GF	
เสีร้งให้ - 'CRYING TIGER' GRILLED BEEF Grilled beef w/ cucumber, shallots, cherry tomatoes, lemongrass, chili & herbs	\$19.9	CO			GF	
ย่างหมูกรอบ - PRAWN & PORK BELLY Slow roasted pork belly slices & prawns w/ green papaya, toddy palm, cucumber & herbs	\$19.9				GF	
ไก่ย่างหาดใหญ่ SOUTHERN THAI CHAR-GRILLED CHICKEN SALAD Char -Grilled chicken thigh fillets with shallots, bean shoots, green chilli, Thai herbs and 62 degree egg	\$21.9				GF	
ซี่โครงเนื้อ - SHORT BEEF RIBS Twice cooked short beef ribs w/ chili caramel, bean shoots, cucumber & cashew nut salad	\$22.9					
สลัดปลาแซลมอน - SALMON SALAD Salmon flakes w/ prawns, crispy kale, shallots, mint, coriander, chili & chili jam dressing	\$23.9				GF	
ยำห้วปลี - BANANA BLOSSOM CHICKEN Grilled chicken w/ banana blossom, shallots, coconut cream, chili & Thai herbs	\$25.9	CO			GF	
สลัดกุ้งและหอยเชลล์ - SCALLOP AND PRAWN SALAD Fried prawns and scallops with shredded green mango, papaya, ruby grapefruit, chili & green nam jim	\$28.9				GF	
แซลมอน กอและ - SOUTHERN THAI SALMON Salmon grilled in banana leaf w/ coconut milk, Thai BBQ sauce, pickled cucumber, snow pea sprouts, chili & fried shallots	\$23.9	CO			GF	

## ขนมหวาน - DESSERTS

ไอติมกรุงเทพ - SORBET Bangkok street sorbet, ask for available flavours	\$8.9			V	
ข้าวเหนียวมะม่วง - MANGO STICKY RICE Fresh mango w/ coconut sticky rice, coconut sorbet, toasted sesame seed & mango puree	\$13.9	CO	VO		
บราวนี่ชาไทยพร้อมมูสไวท์ช็อกโกแลตและไอศกรีมทุเรียน THAI TEA BROWNIE Thai tea brownie with white chocolate mousse and durian ice cream	\$13.9			V	
โรตีสานกล้วยหอม - THAI BANANA ROTI Thai sweet roti with banana, sweetened condensed milk, hazelnut spread and demerara	\$13.9			V	

## THE SPICE BOYS



15% Surcharge on public holidays