



CHONG CO THAI BELCONNEN

Shop 327A, Westfield Belconnen
Lathlain Street, Belconnen, ACT. 2617
PH:(02) 6251 9963, (02) 6251 8837
E: belconnen@chongcothai.com.au

CHONG CO THAI GREENWAY

Shop 283, 311 Anketell Street,
Greenway, ACT. 2900
PH:(02) 6174 4956, (02) 6179 7792
E: greenway@chongcothai.com.au

CHONG CO THAI KINGSTON

Dockside Kingston Foreshore
31 Eastlake Parade, Kingston, ACT. 2604
PH:(02) 6162 0200, (02) 6162 0300
E: kingston@chongcothai.com.au

CHONG CO THAI BELCONNEN

- Surcharge applies for credit card
- All prices included GST
- Fully licensed restaurant and BYO bottled wine only
- Corkage charge \$3 per person
- All pricing are subject to change and availability without notice
- Please inform our staff of any dietary requirements and allergies

"We apologise for any inconvenience caused"

Food prepared here may contain or have come in
contact with peanuts, tree nuts, soybeans,
dairy products, eggs, wheat, shellfish, fish, shrimp
**PLEASE INFORM OUR STAFF
BEFORE PLACING YOUR ORDER**

**Please noted
ACT PUBLIC HOLIDAYS**
both food and beverages incur a
10% surcharge
"Sorry for any inconvenience this may cause"

BEVERAGES

SPARKLING WINES



CHONG CO SPARKLING - MCLAREN VALE, SA

It exhibits rich, soft and full flavours complemented by a lovely crisp acidity and creamy complexity

TEMPUS TWO BLANC DE BLANCS - SA

39.0

Concentrated fruit flavours of peach, passionfruit and green apple balanced by a citrus finish

ROSÉ WINES

STONEFISH ROSÉ - MARGARET RIVER, WA

9.0 / 37.0

Lightly sweet red fruits balanced by a natural lively acidity and a slightly savoury spice

TERRES DE SAINT-LOUIS ROSÉ - COTES DE PROVENCE, FRANCE

39.0

A dry, sophisticated wine with a delicate aroma; well balanced and smooth and supple palate

SWEET WINES

GRANT BURGE MOSCATO - BAROSSA VALLEY, SA

9.0 / 37.0

Light in the mouth with fresh floral notes, hints of passionfruit and quava and is well balanced with a natural sweetness and crisp acidity



BEVERAGES

WHITE WINES



CHONG CO SEMILLON SAUVIGNON BLANC - MCLAREN VALE, SA

8.0 / 30.0

A clean, crisp palate exhibiting citrus and tropical fruit flavours with great length and refreshing finish

GARFISH CHARDONNAY - SA

8.5 / 35.0

Lively, fruit driven characters of white peach and lime balanced by a crisp acidity

GRANT BURGE BENCHMARK PINOT GRIGIO - BAROSSA VALLEY, SA

9.0 / 37.0

Ripe pear, floral and strawberry aromas that follow on the palate; finely balanced by a dry crisp finish

STONEFISH SAUVIGNON BLANC - MARGARET RIVER, WA

9.0 / 37.0

Appealing mix of tropical fruit with pear and citrus notes; fresh lively palate suited to all occasions

STONEFISH RIESLING - EDEN VALLEY, SA

9.0 / 37.0

Bright and vibrant palate with peach, honey dew and tropical fruit flavours

GARFISH SAUVIGNON BLANC - SA

41.0

Fresh flavours of melon, blackcurrant, tropical fruit and citrus, with a lovely long finish

STARBOROUGH PINOT GRIS - MARBOROUGH, NZ

41.0

Spiced pear and exotic floral aromas; great mouthfeel and presence with a long finish showing honeyed pear flavours

VILLA TERESA PINOT GRIGIO - VENETO, ITALY

39.0

Ripe apple nose that carries through the palate; flavours of cooked pear, lemon citrus and mineral with orange hints

STONEFISH VERDELHO - HUNTER VALLEY, NSW

37.0

Bright and crisp with intense and refreshing tropical pineapple notes, full round palate with ample sweetness

HARTZ BARN RIESLING - EDEN VALLEY, SA

39.0

An exceptional Eden Valley Riesling with aromatic citrus notes and a persistent finish

BEVERAGES

RED WINES



CHONG CO CABERNET SAUVIGNON - MCLAREN VALE, SA

8.0 / 30.0

Concentrated with sweet blackberry and ripe cherry flavours, balanced by soft tannins

SHELL BAY SHIRAZ CABERNET - SA

8.5 / 35.0

Soft and supple with rich fruit and hints of toasty oak;
soft elegantly styled palate with dark berry characters

STONEFISH MERLOT - MARGARET RIVER, WA

9.0 / 37.0

Juicy plum and earthy overtones with lengthy fruit on the palate,
excellent natural acidity with a fine grain tannin finish

GRANT BURGE BENCHMARK SHIRAZ - BAROSSA VALLEY, SA

9.0 / 37.0

Classic Shiraz aroma of spiced plum; soft and generous palate
with layers of dark fruit, spice and fine tannins

GARFISH CABERNET MERLOT - SA

8.5 / 35.0

A soft, medium bodied blend showing appealing dark berry and
chocolate characters with hints of spice and oak

STARBOROUGH PINOT NOIR - MARBOROUGH, NZ

45.0

Aromas of red berry, dark plum, savoury oak and red floral;
palate with bright red berries, spice, liquorice with a silky smooth finish

DIGIORGIO COONAWARRA CABERNET SAUVIGNON - COONAWARRA, SA

45.0

Soft palate with ample fruit flavours of blueberry and blackcurrant
with notes of violet, vanilla spice and oak

STONEFISH RESERVE SHIRAZ - BAROSSA VALLEY, SA

45.0

Concentrated aromas of plum and dark berries; elegant palate with
perfectly integrated tannins and subtle spice

BEVERAGES

SPIRITS

| | |
|---|------|
| JOHNNIE WALKER BLACK LABEL | 10.0 |
| JOHNNIE WALKER RED LABEL | 9.0 |
| JACK DANIELS / JIM BEAM / SOUTHERN COMFORT | 9.0 |
| BUNDABERG RUM | 9.0 |
| ABSOLUT VODKA / BACARDI RUM | 9.0 |
| BOMBAY SAPPHIRE GIN / TEQUILA / WILD TURKEY | 10.0 |
| TULLAMORE DEW IRISH WHISKEY | 10.0 |

SHOTS

| | |
|--|------|
| B52 (Kahlua, Irish cream, Cointreau) | 12.0 |
| FLAMING BLUE (Grenadine, Blue curacao, Triple sec) | 12.0 |
| WITH ME (Kahlua, Blue curacao, Irish cream, Cointreau) | 12.0 |

AFTER-DINNERS

| | |
|---|------|
| HENNESSY VSOP | 12.0 |
| GALWAY PIPE GRAND TAWNEY 12 YEARS OLD | 10.0 |
| COINTREAU / DRUMBUIE / GRAND MARNIER | 10.0 |
| KAHLUA / TIAMARIA / BAILEYS / FRANGELICO | 9.0 |
| MIDORI / MALIBU / GALLIANO VANILLA / GALLIANO SAMBUCA | 9.0 |

BEVERAGES

COCKTAILS

\$17

CHONG CO PARADISE

Melon liqueur, Coconut liqueur, Pineapple juice

CHONG CO SUNRISE

Rum, Coconut liqueur, Coconut milk, Pineapple juice, a dash of Grenadine

THAI TOBLERONE

Hazelnut liqueur, Coffee liqueur, Irish cream, Coconut milk, Milk

PHUKET FANTASY

Vodka, Tequila, Blue curacao, Lemonade

COSMOPOLITAN

Vodka, Triple sec, Cranberry juice, Lime juice

MARGARITA

Tequila, Triple sec, Lime juice

MOCKTAILS

\$10

CHONG CO FRUIT PUNCH

Mixed fruit juice and passionfruit

CHONG CO COLADA

Pineapple juice, Coconut milk, a dash of Grenadine

COCO MANGO

Blended mango, Coconut juice, Milk

SWEET TANG

Blended raspberry, cranberry juice

LYCHEE RASPBERRY FIZZ

Lychee and raspberry, soda



CHONG CO SUNRISE



PHUKET FANTASY



CHONG CO FRUIT PUNCH



LYCHEE RASPBERRY FIZZ

BEVERAGES

BEERS & CIDER

| | |
|--|-----|
| SINGHA BEER (Thailand) / KINGFISHER BEER (India) / CROWN LAGER | 8.0 |
| CHANG BEER (Thailand) / CORONA BEER (Mexico) / ASAHI (Japan) | 7.5 |
| TIGER BEER (Singapore) / CARLTON DRY (Low Carb) | 7.0 |
| CASCADE PREMIUM LIGHT BEER | 6.5 |
| BATLOW APPLE CIDER (Premium or Cloudy) | 8.0 |

SOFT DRINKS AND JUICES

| | |
|--|-----|
| PEPSI / PEPSI MAX / LEMONADE / SOLO / SUNKIST / SODA WATER | 4.0 |
| LEMON LIME & BITTERS / PINK LEMONADE | 4.5 |
| GINGER BEER (375ml) | 5.5 |
| TONIC WATER (300ml) | 4.5 |
| SPARKLING MINERAL WATER (300ml) | 4.5 |
| APPLE JUICE / ORANGE JUICE / PINEAPPLE JUICE / CRANBERRY JUICE | 4.5 |
| THAI COCONUT JUICE | 6.0 |

COFFEE AND TEA

| | |
|---|----------------|
| LEMON ICE TEA | 4.5 |
| THAI ICED COFFEE / THAI MILK TEA | 6.0 |
| SHORT BLACK / LONG BLACK / MACCHIATO | 4.0 |
| FLAT WHITE / CAPPUCCINO / LATTE / MOCHA | 4.0 |
| HOT CHOCOLATE / CHAI LATTE | 4.0 |
| HOT TEA | per person 3.5 |
| (Green Tea / Jasmine Tea / Black Tea / Earl Grey Tea / Pepper Mint Tea / English Breakfast Tea) | |

CHEF'S SPECAILS



LAMB SHANK MASSAMAN CURRY



LAMB CUTLETS CHILLI & BASIL



WAGYU PANANG SAUCE



CRISPY BARRAMUNDI HERBAL

- | | |
|--|-------------|
| S1 Lamb Shank MASSAMAN CURRY (GF) | \$28 |
| Slow cooked lamb shank in Massaman curry with coconut milk, onion, potato, cashew nuts | |
| S2 Lamb Cutlets CHILLI & BASIL 🌶️ | \$33 |
| Grilled lamb cutlets topped with chilli and basil sauce | |
| S3 Wagyu Panang sauce 🌶️ | \$29 |
| Grilled Wagyu beef side of mixed vegetables with thick panang curry sauce | |
| S4 Crispy Soft Shell Crab BLACK PEPPER | \$27 |
| Crispy soft shell crab cooked with black pepper sauce, served on a bed of mixed vegetables | |
| S5 Crispy Soft Shell Crab MAKARM | \$27 |
| Crispy soft shell crab and mixed vegetables topped with tamarind sauce, crispy onion | |
| S6 Crispy Barramundi HERBAL | \$29 |
| Deep fried barramundi fillets with herbal sauce, topped with shredded lemongrass, kaffir lime leaves and finger root | |
| S7 Whole Snapper CHILLI & BASIL 🌶️ | \$40 |
| Deep fried whole snapper topped with chilli and basil sauce | |



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GF OPTION = Gluten free on request

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Some dishes could be made mild, medium or hot on request. For any special requirements please inform

CHEF'S SPECAILS

- S8 Chong Co PORK RIBS** **\$27**
Grilled marinated pork spare ribs in homemade sauce, served with mixed salad
- S9 Barramundi CHOO CHEE** **\$27**
Pan fried barramundi fillet topped with thick red curry, chilli and Thai herbs
- S10 Barramundi MAKARM** **\$27**
Pan fried barramundi fillet topped with tamarind sauce, crispy onion and mixed vegetables
- S11 Prawns MAKARM** **\$27**
Stir fried prawns with tamarind sauce, mixed vegetables topped with crispy onion
- S12 Prawns CHILLI JAM AND BASIL** **\$27**
Stir fried prawns with mild chilli jam, mixed vegetables and basil
- S13 Roasted Duck RED CURRY** **\$26**
(GAENG PHED PED YANG)
Roasted duck in red curry with coconut milk, lychee, cherry tomatoes, pineapple and capsicum



CHONG CO PORK RIBS



BARRAMUNDI CHOO CHEE



PRAWNS CHILLI JAM AND BASIL



GAENG PHED PED YANG



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APPETISERS



GOLDEN PRAWN ROLLS



CRISPY CRAB NET ROLLS



CHONG CO TANGY LEMON SQUID



CHONG CO WINGS

1. **GOLDEN PRAWN ROLLS (4 PCS)** **\$15**
Stuffed prawns wrapped in crispy pastry, served with sweet plum sauce
2. **SATAY CHICKEN SKEWERS (5 PCS) (GF)** **\$14**
Grilled marinated chicken skewers, served with homemade peanut sauce
3. **THAI FISH CAKES (4 PCS) 🌶️** **\$13**
Famous spicy Thai fish cakes, served with sweet chilli sauce
4. **CRISPY CRAB NET ROLLS (5 PCS)** **\$12**
Crab meat, shrimp with water chestnut, taro, wrapped in crispy net roll, served with sweet plum sauce
5. **SPRING ROLLS (4 PCS) (V), (VE)** **\$12**
Mixed vegetables wrapped in crispy pastry, served with sweet chilli sauce
6. **CURRY PUFFS (4 PCS) (V)** **\$12**
Mixed vegetables in pastry puff, served with sweet chilli sauce
7. **TOFU (V), (VE)** **\$11**
Deep fried bean curd, served with tamarind sauce, crushed peanut and crispy fried onion
8. **Chong co TANGY LEMON SQUID** **\$15**
Deep fried lightly battered squid, sprinkle of salt & lemon pepper, served with homemade chilli mayo
9. **Chong co WINGS (5 PCS)** **\$14**
Classic crispy chicken wings topped with crispy onion, served with sweet chilli sauce



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SOUP

10. TOM YUM GOONG NAM-KHON \$15

Famous Thai flavourful prawn soup, with mushrooms, Thai fresh herbs and a dash of milk

11. TOM KHAR GAI \$14

Light & fragrant coconut milk soup with chicken breast, mushrooms, Thai fresh herbs and touch of lemon



TOM YUM NAM-KHON

SALAD

12. GREEN PAPAYA SALAD WITH SOFT SHELL CRAB \$25

Thai style green papaya salad with lemon juice, roasted peanuts, green beans, cherry tomatoes and dried shrimps. served with crispy soft shell crab

13. WAGYU BEEF SALAD \$27

Sliced grilled Wagyu beef with mixed salad, ground roasted rice, mint, shallot, onion, coriander and chilli & lemon dressing

14. CRISPY PORK BELLY SALAD \$27

Crispy pork belly mixed with Thai style dressing, onion, coriander, cherry tomatoes

15. LARB GAI (Thai Chicken Salad) \$23

Minced chicken with mixed salad, ground roasted rice, mint, shallot, onion and chilli lemon dressing



PAPAYA SALAD SOFT SHELL CRAB



WAGYU BEEF SALAD



CRISPY PORK BELLY SALAD



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CRISPY PORK BELLY CHILLI & BASIL

CRISPY PORK BELLY \$27

SELECT YOUR FLAVOUR

16. CHILLI & BASIL 🌶️

Stir fried in chilli & basil sauce with green beans, bamboo shoot, and onion

17. PRIK KHING 🌶️

Stir fried with Prik Khing curry paste, green bean and kaffir lime leave

18. KANA MOO GROB

Stir fried in oyster sauce with Chinese broccoli

19. PRIK PAO MOO GROB 🌶️

Stir fried in mild chilli jam sauce with capsicum, onion, shallot, mushroom, baby corn and basil

GRILLS

20. BBQ LAMB

Marinated Char-Grilled lamb loin chops, served with mixed salad and homemade mint sauce

\$28

21. BBQ CHICKEN

Marinated Char-Grilled skin on Chicken Maryland on mixed salad, served with sweet chilli sauce

\$25

22. WAGYU BEEF (GF)

Marinated Char-Grilled wagyu beef served with mixed salad and Thai relish "Nam Jim Jaew"

\$29



BBQ LAMB



BBQ CHICKEN



GRILLED WAGYU BEEF



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VEGGIE LOVER

- | | |
|--|-------------|
| 23. ASIAN GREEN AND TOFU (V), (VE) | \$19 |
| Stir fried fresh Asian green vegetable with garlic, tofu and oyster mushroom sauce | |
| 24. EGGPLANT WITH CHILLI BASIL & PEPPERCORN (V), (VE)  | \$19 |
| Stir fried eggplant with green peppercorn, mixed vegetables and chilli basil sauce | |
| 25. VEGETARIAN THAI MASSAMAN CURRY (GF), (VE) | \$20 |
| Thai Massaman curry with potato, mixed vegetables, topped with onion and roasted peanuts | |
| 26. CRISPY TOFU SALAD (V)  | \$19 |
| Crispy Tofu mixed with Thai style dressing, onion, coriander, cherry tomatoes | |



VEGETARIAN MASSAMAN CURRY



CRISPY TOFU SALAD



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CASHEW NUT STIR FRY



CHILLI & BASIL STIR FRY



PEANUT SATAY STIR FRY



GARLIC & PEPPER STIR FRY

STIR FRY

(All Stir Fried dishes cooked with mixed vegetables)

SELECT YOUR CHOICE

| | |
|-------------------------|------|
| Vegetable | \$20 |
| Chicken or Beef or Pork | \$23 |
| Roasted Duck | \$26 |
| Prawns | \$26 |
| Mixed seafood | \$26 |

27. CASHEW NUT SAUCE 🌶️

Stir fried in mild chilli jam, onion, shallot and cashew nut

28. CHILLI & BASIL SAUCE (GF OPTION) 🌶️🌶️

Stir fried with homemade chilli & basil sauce

29. PEANUT SATAY SAUCE (GF OPTION)

Stir fried with peanut satay sauce

30. OYSTER SAUCE (GF OPTION)

Stir fried in oyster sauce

31. GARLIC & PEPPER SAUCE (GF OPTION)

Stir fried in oyster sauce with garlic and pepper

32. GINGER SAUCE (GF OPTION)

Stir fried with ginger, soy bean paste, shallot and onion



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CURRY

SELECT YOUR CHOICE

| | |
|-------------------------|------|
| Vegetable | \$20 |
| Chicken or Beef or Pork | \$23 |
| Roasted Duck | \$26 |
| Prawns | \$26 |
| Mixed seafood | \$26 |

33. BEEF MASSAMAN CURRY (GF) \$25

Slow cooked chunky beef in Massaman curry with potato, topped with onion and roasted peanuts

34. RED CURRY //

Thai style red curry with coconut milk, bamboo shoots, mixed vegetables and basil leaves

35. GREEN CURRY //

Thai style green curry with coconut milk, mixed vegetables and basil leaves

36. PANANG CURRY //

Mild curry cooked with coconut milk, green bean, topped with kaffir lime leaves and crushed peanut



BEEF MASSAMAN CURRY



RED CURRY



GREEN CURRY



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NOODLE & FRIED RICE



PAD THAI



PAD KEE MAO



LAKSA NOODLE SOUP



FRIED RICE

SELECT YOUR CHOICE

| | |
|-------------------------|------|
| Vegetable | \$19 |
| Chicken or Beef or Pork | \$21 |
| Roasted Duck | \$26 |
| Prawns | \$25 |
| Mixed seafood | \$25 |

37. PAD THAI (GF OPTION), (VE OPTION)

Stir fried thin rice noodle with egg, tofu, bean sprouts, shallot, served with lemon and crushed peanut and fried onion

38. PAD SEE EW

Stir fried thick rice noodle with egg, sweet soy sauce and mixed vegetables

39. PAD KEE MAO 🌶️

Stir fried thick rice noodle with Thai herbs, chilli and basil leaves

40. LAKSA NOODLE SOUP

Rice vermicelli noodle with tofu, bean sprouts and Asian vegetable in Laksa curry base soup

41. FRIED RICE

Thai style fried rice with egg, shrimp paste, cherry tomatoes and mixed vegetables

42. CASHEW NUT FRIED RICE 🌶️

The best ever cashew nut sauce stir fry, combined with fried rice



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SIDE DISES

| | | | |
|---------------------------|-------|--------------------|------|
| JASMINE RICE (per person) | \$4 | PEANUT SATAY SAUCE | \$6 |
| COCONUT RICE (per person) | \$5 | ROTI (each) | \$3 |
| STEAMED MIXED VEGETABLE | \$9 | NUGGETS & CHIPS | \$12 |
| STEAMED THIN RICE NOODLE | \$4.5 | FISH & CHIPS | \$15 |
| STEAMED THICK RICE NOODLE | \$4.5 | BOWL OF CHIPS | \$10 |

DESSERT

MANGO SAMOSA **\$11.5**

Mango ice cream served with banana samosa and sticky rice

COCO BANANA **\$11.5**

Coconut ice cream served with banana fritter and sticky rice

CHA THAI **\$9.5**

Thai milk tea ice cream served with grass herbal jelly topped with evaporated milk

DEEP FRIED ICE CREAM **\$9**

Breaded wrapped vanilla ice cream topped with choice of caramel, chocolate or strawberry syrup

ICE CREAM **\$8**

Choice of Vanilla / Mango / Coconut



MANGO SAMOSA



COCO BANANA



DEEP FRIED ICE CREAM



CHA THAI



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SET MENU

SET FOR 2 PP \$36 per person

APPETISERS

SPRING ROLLS
CRAB ROLLS

MAINS

BEFF MASSAMAN CURRY
CRISPY TOFU SALAD
PAD THAI with CHICKEN
JASMINE RICE



BEFF MASSAMAN CURRY



CRISPY TOFU SALAD



HERBAL CRISPY BARRAMUNDI



BBQ CHICKEN

SET FOR 4 PP \$40 per person

APPETISERS

SPRING ROLLS THAI FISH CAKES
CURRY PUFFS SATAY CHICKEN SKEWERS

MAINS

CHILLI JAM & BASIL with MIXED SEAFOOD
CASHEW NUT with CRISPY PORK BELLY
GREEN CURRY with CHICKEN
BBQ CHICKEN
JASMINE RICE

SET FOR 4 PP \$45 per person

APPETISERS

PRAWN ROLLS TANGY LEMON SQUID
CURRY PUFFS SATAY CHICKEN SKEWERS

MAINS

HERBAL CRISPY BARRAMUNDI
LARB GAI (Thai chicken salad)
CHILLI & BASIL with CRISPY PORK BELLY
BEEF MASSAMAN CURRY
STIR FRIED ASIAN GREEN VEGETABLES & TOFU
JASMINE RICE



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