






Appetizers

Thai Spring Rolls Vegetarian Thai style spring rolls served with a delectable Thai homemade carrot sauce	6
Crispy Prawn Wonton Crispy wonton filled with prawn served with spicy plum sauce	6
Tod Mun Gai Flavourful homemade chicken patty cakes with red curry, lime leaves served with cucumber, red onion chutney	8
Beef Short Ribs BBQ Thai spiced marinated beef short ribs	8
Thai Tempura Pak Assorted vegetable tempura served with a spicy Thai lime soy dipping sauce	9
Duck Sticks Fried duck confit spring rolls served with wok roasted chilli sauce	9
 Chicken Satay Lemongrass marinated chicken breast satay sticks served with cucumber, red onion chutney and Thai peanut sauce	10
Rock Pepper with Garlic Chicken Wings or Prawns Spice rubbed rock pepper with garlic chicken wings or prawns	10
 Lemongrass Mussels Mussels steamed in lemongrass, chilli, galangal, basil, white wine and lime broth served with crostini	11
 Charm Neau Carpaccio Thai style beef carpaccio with red chilli and Thai vinaigrette	12
 Thai Style Ahi Tuna Sashimi Ahi Tuna sashimi served with spicy lemongrass and mint salsa	14
Soft Shell Crab Tempura Soft shell crab tempura served with fruit salsa and Thai lime soy dipping sauce with sesame oil	14
Appy Sharing Platter (Suggested for 2 to 3) Thai Tempura Pak, Beef Short Ribs, Spring Rolls, Thai Style Ahi Tuna Sashimi	18
Appy Sharing Platter (Suggested for 4 to 6) Beef Short Ribs, Chicken Satay, Rock Pepper with Garlic Prawns, Spring Rolls	36

Soup

 Tom Kha Lobster Bisque Our delightful signature lobster bisque with lobster, lemongrass, coconut cream and a gentle kick of spices	9
 Tom Kar Gai	5
 Tom Kar Goong Thai style hot and sour soup simmered with coconut milk, lemongrass, galangal and spices	5 1/2
 Tom Yum Gai	5
 Tom Yum Goong Thai Style hot and sour soup simmered with lemongrass, galangal and spices	5 1/2

Salad

 Larb Organic Gai Minced organic chicken mixed with fresh Thai herbs, spices, chillies and fish sauce	12
 Northeast Thai Style Beef Salad Sliced grilled medium rare beef flank, mixed with Thai chilli, lime and fish sauce	12
 Papaya Salad Seasonal fresh green papaya strips seasoned with chilli, garlic, peanuts and fish sauce	12
Black Pepper Ahi Tuna Pepper crusted, seared ahi tuna served on a bed of sauteed greens	14
 Tuna Tartar Tuna sashimi flavoured with lime, fish sauce, chillies and fresh herbs served with seasonal greens	14
 Vermicelli Salad with Seafood Glass noodle vermicelli tossed with assorted seafood in fresh lime juice, fish sauce, fresh chillies, celery and red onions	14

Carbs

🌿	Spicy Thai Style Fried Rice with your choice of chicken with your choice of prawn	14 15
🌿	Pad Thai Pad Thai prepared the traditional Thai way with fresh tamarind juice with chicken or prawns	14
🌿	Pineapple Fried Rice Fried rice with fresh pineapple chunks, chicken and cashew nuts	14
🌿	Spicy Linguine Thai style linguine stir fried with bamboo shoots, peppers, basil leaves and tiger prawns	15
🌿	Thai Pappardelle Pappardelle beef short ribs with red curry sauce and Thai basil	15

Entrées

🌿	Pineapple Braised Short Ribs Pineapple braised red curry short ribs with fresh pineapple chunks	17
🌿	Charm Seafood Lover A medley of seafood sauteed with Thai herbs and green peppercorn	17
🌿	Steamed Lemon Fish Steamed basa fish lightly simmered in chilli, lemon flavoured broth	17
🌿	Tamarind Seared Salmon Pan seared salmon with a spicy, sweet and sour tamarind reduction	17
🌿	Thai Style 3 Flavoured Fish 3 flavoured spicy, sweet and sour crispy white fish	17
🌿	Panang Beef Traditional Panang curry with beef	17
🌿	Chiang Mai Bouillabaisse Clams, mussels, prawns and fish fillet simmered in a court bouillon flavored broth with assorted vegetables, cilantro, lime leaves and fresh lemon juice	18
🌿	Choo-Chee Sablefish Pan seared sable fish fillet with a rich kaffir lime leaf red curry reduction	19
	Green Tea Chicken Pan seared green tea and lemongrass marinated organic chicken breast with orange and ginger glaze served with sautéed vegetables	19
🌿	Tamarind Duck Pan seared duck breast glazed with a sweet chilli tamarind reduction	20
🌿	Rack of Lamb Grilled rack of lamb seductively glazed with a green peppercorn and Thai basil sauce	22
	Coconut Cream Scallops Grilled Japanese jumbo scallops drizzled with coconut cream sauce served with seasonal vegetables	22
🌿	Green Curry Jumbo Tiger Prawns Grilled jumbo tiger prawns in intense green curry sauce	22

Sides / Rice

Mixed Vegetables Sautéed in Oyster and Garlic Sauce	8
Thai Style Garlic Toast	3
Steamed Jasmine Rice with Coconut Milk	2 1/2
Brown Rice	3

Desserts

Chocolate Chilli Tort	4 1/2
Vanilla Bean Tapioca	4 1/2
Homemade Thai Tea Ice Cream	4 1/2
Mango Pana Cotta	6

🌿 Dishes contain nuts

🌿 Dishes can be prepared vegetarian with tofu

Dishes can be served according to your level of spice, please kindly notify your server.

Mild 🌿 Touch of Spice 🌿 Medium 🌿🌿 Hot