14. JANG RON

LUNCH / CIRCULAR QUAY

EAT,
CHAT,
THAI

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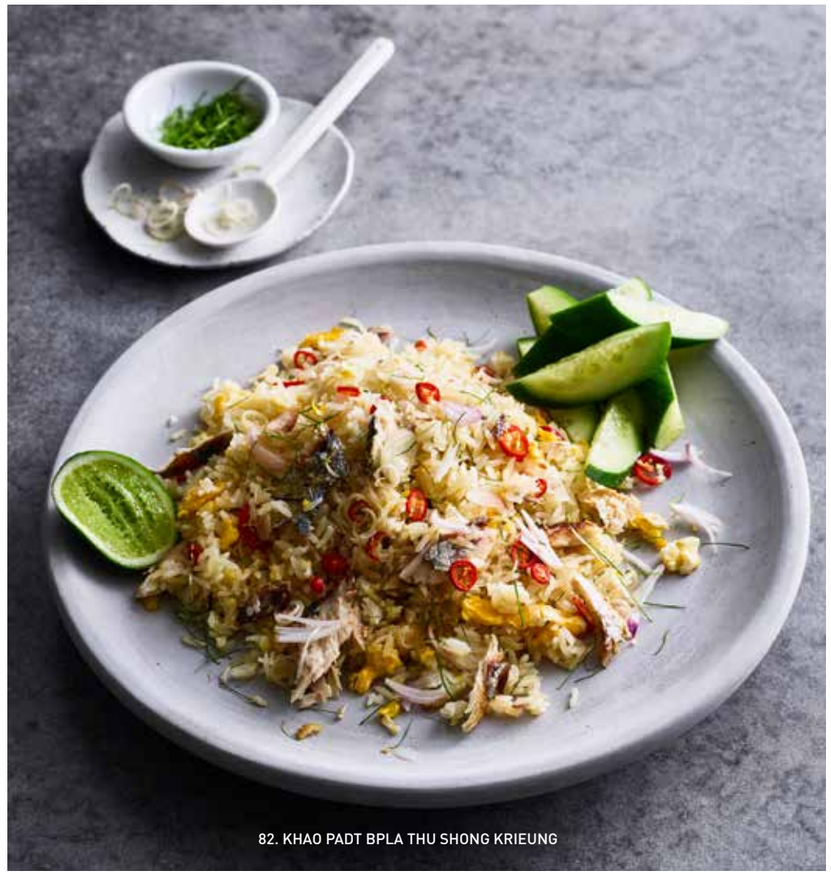
LEVEL 1, GATEWAY SYDNEY, ALFRED ST, CIRCULAR QUAY

101. GUEY TIEW DTOM YUM GOONG

16. PORK RIBS

39. GAENG DANG GAI



82. KHAO PADT BPLA THU SHONG KRIEUNG

SAVOURY AND STARTER

1. **KHANOM JEEB** *(4 pcs) ขนมจีบ* 蒸餛飩 — 9
Steamed wonton dumplings of chicken and prawns

2. **KHAO KREAB PAK MOR**[V] *(5 pcs) ข้าวเกรียบปากหม้อ* 泰式蒸飯團 — 9
Steamed rice dumplings with soy fermented chilli sauce trio fillings of [garlic chives] [cured bamboo and dried shrimps][chicken, peanuts and pickled turnips]

3. **BPUN SIP BPLA**[GF] *(5 pcs) ปั้นสิบปลา* 泰式西米餃 — 12
Steamed tapioca dumplings, snapper and black pepper

4. **TUA BAP GOONG**[GF] *(5 pcs) ถั่วแปบกุ้ง* 椰絲裹飯團 — 12
Steamed prawn and coconut rice dumplings

5. **NOR MHAI SAI GAI** *หน่อไม้ไส้ไก่ทอด* 炸竹筍雞肉丸子 — 12
Fried chicken mousseline and cured bamboo with house pickled cucumber

6. **KHANOM PUNG NAH GOONG** *ขนมปังหน้ากุ้ง* 炸蝦多士 — 16
Fried prawn mousseline toast with house pickles

7. **FRESH SPRING ROLLS** *ปอเปี๊ยะสด* 泰式米紙春卷 — 12
Fresh spring rolls of smoked fish sausages, chicken and crab with caramelised tamarind relish

8. **CRAB FRIED SPRING ROLLS** *(3 pcs) ปอเปี๊ยะทอดไส้ปู* 炸蟹肉春捲 — 12
Blue swimmer crab, hens egg and soft green herbs

9. **BANGKOK WINGS** *(5 pcs) ปีกไก่ทอด* 曼谷炸雞翅 — 14
Lightly herb battered and fried chicken wings

10. **KHANOM BUENG YOUAN**[GF,V] *ขนมเบื้องญวน* 蝦仁豆腐椰香煎餅 — 15
Prawn, tofu, coconut and turmeric crépe with house pickled cucumber

11. **TODT MUN GOONG GAENG KEAW** *ทอดมันกุ้งแกงเขียว* 青咖喱炸蝦餅 — 16
Fried prawn mousseline green curry flavours with pickled plum sauce

GRILLED

12. **MHU BHING** *(2 pcs) หมูปิ้ง* 烤豬肉串 — 7
Grilled pork skewers

13. **GAI SATAY** *(2 pcs) สะเต๊ะไก่* 沙爹雞肉串 — 7
Chicken satay skewers **includes peanuts**

14. **JANG RON**[GF] *(each) แจงร้อน* 烤魚丸 — 5
Grilled spiced fish skewered dumplings with house pickled cucumbers

15. **MHU YAANG LEMONGRASS** *(2 pcs) หมูย่างตะไคร้* 檸檬草烤豬排 — 12
Grilled pork lemongrass skewers with nahm jim jaew*

16. **PORK RIBS** *ซี่โครงหมูย่าง* 黑椒豬肋排 — 14
Garlic, peppercorns with nahm jim jaew*

17. **GAI YAANG** *ไก่ย่าง* 燒烤泰式雞排 — 14
Char grilled turmeric and lemongrass marinated chicken with nahm jim jaew*

18. **SAI OUAH** *ไส้อั่ว* 烤泰式豬肉香腸 — 14
House sausages of pork with aromatic herbs and chilli

19. **KHOR MHU YAANG** *คอหมูย่าง* 燒烤豬梅肉 — 14
Char grilled pork neck with nahm jim jaew*

20. **CRYING TIGER** *เสือร้องไห้* 燒烤牛里脊 — 14
Char grilled beef tenderloin with nahm jim jaew*

21. **BPLA MUEK YAANG** *ปลาหมึกย่าง* 燒烤魷魚 — 18
Char grilled squid with nahm jim prik sodt*

22. **GOONG YAANG**[GF] *กุ้งย่าง* 燒烤大蝦 — 24
Char grilled Spencer Gulf king prawns with nahm jim prik sodt*

SALAD

23. **SOM DTUM THAI**[GF,V] *ส้มตำไทย* 泰式青木瓜沙拉 — 13
Green papaya salad with peanuts and dried shrimps: spicy, salty and slightly sweet **includes peanuts**

24. **SOM DTUM KAI KHEM**[GF] *ส้มตำไทยไข่เค็ม* 青木瓜沙拉配咸鴨蛋 — 14
Green papaya salad as the som dtum thai version with the addition of salted duck egg **includes peanuts**

25. **SOM DTUM BPU**[GF] *ส้มตำปู* 青木瓜沙拉配醃蟹 — 14
Green papaya salad - a spicier Northern region rendition, with pickled crab

26. **SOM DTUM BPU BPLA LA**[GF] *ส้มตำปูปลาร้า* 青木瓜沙拉配腐魚仔 — 14
Green papaya salad - a Laotian version with fermented fish: this has a strong and distinct flavour

27. **SOM DTUM MA MUANG**[GF] *ส้มตำมะม่วง* 泰式青芒果沙拉配醃蟹蝦仁腐魚 — 15
Spicy green mango salad with pickled field crabs, dried shrimp, fermented fish **includes peanuts**

28. **LARPB GAI**[GF] *ลาบไก่* 香辣雞肉沙拉 — 15
Spicy minced chicken salad, soft herbs and roasted chilli

29. **LARPB BPLA**[GF] *ลาบปลา* 香辣熟鯛魚沙拉 — 24
Spicy poached snapper salad, soft herbs and roasted chilli

30. **NAHM DTOK MHU OR NUEA** *น้ำตกหมูหรือเนื้อ* 香辣燒烤牛肉/豬肉沙拉 — 15
Spicy char grilled pork or beef salad, soft herbs and roasted chilli

31. **YUM NUEA** *ยำเนื้อ* 燒烤牛肉沙拉 — 15
Char grilled beef salad with tomatoes and fresh chilli, soft herbs and roasted chilli

32. **YUM GAI YAANG KAMIN PAK SODT** *ยำไก่ย่างขมิ้นผักสด* 燒烤雞肉沙拉 — 15
Grilled turmeric chicken with soft herbs and roasted chilli

33. **NAHM PRIK GAPI**[GF] *ชุดน้ำพริกกะปิ* 泰式煎鯖魚沙拉盤配酸辣蝦醬 — 26
Shrimp paste chilli relish with vegetables, herbs and egg-battered fried eggplants, boiled hens egg and fried mackerel

CURRIES AND SOUPS

34. **DTOM SAAP** *ต้มแซ่บ* 文火慢燉酸菜排骨湯 — 17
Hot and sour soup of braised pork ribs

35. **BUKKOUTTAE** *บักคุ้ดเต๋* 泰式肉骨茶 — 18
TCM herbal pork short rib soup

36. **DTOM YUM GOONG** *ต้มยำกุ้ง* 冬陰功(泰式酸辣蝦湯) — 24
A mildly spicy and sour soup of Spencer Gulf king prawns

37. **MASSAMAN NUEA** *แกงมัสมั่นเนื้อ* 馬沙文咖喱牛腱 — 16
Mussamun curry of slowly braised beef shin and potato **includes peanuts**

38. **GAENG KEAW GAI**[V] *แกงเขียวไก่* 青咖喱鸡 — 16
Green curry of chicken with apple eggplants, kaffir lime leaves and thai basil

39. **GAENG DAENG GAI**[V] *แกงแดงไก่ใส่ฟัก* 紅咖喱鸡 — 16
Chicken red curry, winter melon and thai basil

40. **GAENG NUEA YAANG** *แกงเนื้อย่างใบชะพลู* 椰汁咖喱牛肉 — 18
Grilled beef coconut curry with betel leaves

CURRIES AND SOUPS

41. **GAENG DAENG BPLA** *แกงแดงปลา* 紅咖喱鯛魚 — 24
Snapper red curry, wild ginger and thai basil

42. **GAENG DAENG BPED** *แกงแดงเป็ด* 紅咖喱烤鴨 — 20
Red curry of five spice roast duck with pineapple and thai basil

43. **GAENG SOHM CHA-OM GOONG**[GF] *แกงส้มชะอมกุ้ง* 泰式酸橙罗望子咖喱大蝦 — 20
Sour orange tamarind curry of Spencer Gulf king prawns with omelette of acacia fronds

44. **GAENG BPU** *แกงปู* 黃咖喱肉蟹 — 30
Yellow curry with mud crab and betel leaves

WOK FRIED

45. **GAI PADT MET MAMUANG** *ไก่ผัดเม็ดมะม่วง* 泰式腰果炒雞肉 — 15
Stir fried chicken with cashew nuts and smoked chilli jam

46. **NUEA PADT NAHM MUN HOI** *เนื้อผัดน้ำมันหอย* 蚝油牛肉炒時蔬 — 15
Stir fried beef and seasonal vegetables in oyster sauce

47. **GRAPAO GAI SUP** *ผัดกระเพราไก่สับ* 泰式羅勒炒雞肉碎 — 15
Stir fried minced chicken, fresh chilli and holy basil

48. **GRAPAO BPED** *ผัดกระเพราเป็ด* 泰式羅勒炒鴨肉 — 18
Stir fried five spice roast duck, chilli, garlic and holy basil

49. **KANA MHU GROB**[V] *ผัดคะน้าหมูกรอบ* 芥藍炒脆皮猪腩 — 15
Stir fried chinese kale and crisp pork belly

50. **MHU GROB PADT PRIK KHING** *หมูกรอบผัดพริกขิง* 紅咖喱生姜炒脆皮豬腩 — 17
Stir fried crisp pork belly and wild ginger in red curry paste

51. **EMERALD DUCK** *เป็ดย่างผัดผักเขียว* 烤鴨炒時蔬 — 18
Stir fried five spice roast duck with seasonal greens

52. **PADT CHAR BPED** *ผัดฉ่าเป็ด* 生薑小茄子炒烤鴨 — 19
Stir fried five spice roast duck, chilli, wild ginger, green peppercorns and apple eggplants

54. **PADT PAAK**[V] *ผัดผัก* 蠔油炒時蔬 — 16
Stir fried seasonal vegetables in oyster sauce

SEAFOOD

55. **BPLA PADT PRIK KHING** *ปลาผัดพริกขิง* 紅咖喱生薑炒鯛魚柳 — 24
Stir fried snapper and wild ginger in red curry paste

56. **KAI JIEW BPU**[GF] *ไข่เจียวปู* 蟹肉煎蛋餅 — 24
Mud crab omelette

57. **BPLA PADT KUHN CHAI** *ปลาคื่นฉ่าย* 香辣鯛魚柳 — 24
Stir fried snapper, Chinese celery and chilli

58. **BPU PADT PRIK SODT** *เนื้อปูผัดพริกสด* 泰式羅勒辣椒炒肉蟹 — 28
Stir fried mud crab, hens egg, green beans, chilli and thai basil

59. **GOONG OPB WOON SEN** *กุ้งอบวุ้นเส้น* 粉絲炒大蝦 — 24
Stir fried Spencer Gulf king prawns and glass noodles with ginger and Chinese celery

60. **GOONG GRATIEM** *กุ้งกระเทียม* 椒鹽大虾 — 24
Stir fried Spencer Gulf king prawns, garlic & peppercorns

61. **GOONG MAR KHAM** *กุ้งมะขาม* 泰式天麸羅大蝦 — 24
Tempura Spencer Gulf king prawns, tamarind, garlic & smoked chilli

62. **BPLA RAADT PRIK** *ปลาราดพริก* 香辣脆皮鯛魚 — 35
Crisp fried whole snapper in roasted chili and garlic

63. **BPLA JIAN** *ปลาเจี๋ยน* 紅燒脆皮鯛魚 — 35
Crisp fried whole snapper in ginger and yellow bean

64. **GOONG CHOO CHEE** *กุ้งฉู่ฉี่* 椰汁咖喱大蝦 — 24
Poached Spencer Gulf king prawns in coconut cream choo chee curry

65. **BPLA CHOO CHEE** *ปลาฉู่ฉี่* 椰汁咖喱脆皮鯛魚 — 35
Crisp fried whole snapper in coconut cream choo chee curry

66. **BPLA TODT NAHM BPLA** *ปลาทอดน้ำปลา* 酥脆黃金盲鱲 — 35
Crisp fried whole barramundi with nahm jim prik sodt*

67. **PADT THAI GOONG WOON SEN** *ผัดไทยวุ้นเส้นกุ้งใหญ่* 泰式大明蝦炒粉絲 — 25
Stir fried glass noodles with Spencer Gulf king prawns, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar **includes peanuts**

ONE PLATE WONDER

68. **KHAO MUN GAI** *ข้าวมันไก่* 泰式海南雞飯 — 14
Poached chicken and rice with dark soy and ginger sauce

69. **KHAO KA MHU** *ข้าวขาหมู* 醬燒煙薰豬肘肉配飯 — 14
Caramelised smoked pork hock in Five Spice reduction with chinese kale, mustard cabbage pickles and rice

70. **KHAO MOK GAI** *ข้าวหมกไก่* 泰式雞肉咖喱飯 — 14
Chicken and rice braised in turmeric and five spice with green chilli and garlic sauce with rice

71. **KHAO NA GAI YAANG** *ข้าวหน้าไก่ย่าง* 泰式烤雞配飯 — 14
Grilled turmeric and lemongrass marinated chicken with nahm jim jaew*

72. **KHAO MHU GRATIEM** *ข้าวหมูกระเทียม* 椒鹽豬肉配飯 — 14
Stir fried pork in garlic, onions and coriander with rice

73. **KHAO PADT GAI**[V] *ข้าวผัดไก่* 雞肉芥藍炒飯 — 14
Fried rice with chicken, hens egg and Chinese kale

74. **KHAO NA BPED** *ข้าวหน้าเป็ด* 烤鴨飯 — 18
Five spice roast duck with ginger and duck gravy with rice

75. **KHAO KANA MHU GROB**[V] *ข้าวคะน้าหมูกรอบ* 芥藍炒脆皮豬腩配飯 — 16
Stir fried chinese kale and crisp pork belly with rice

76. **KHAO GRAPAO GAI SUP**[V] *ข้าวกะเพราไก่สับ* 泰式羅勒炒雞米配飯 — 15
Stir fried minced chicken, fresh chilli and holy basil with fried hens egg and rice

77. **CHILLI FRIED RICE**[V] *ข้าวกะเพราคลุก* 泰式羅勒雞米炒飯 — 15
Fried rice with minced chicken, chilli, holy basil and fried hens egg

78. **KHAO GRAPAO MHU GROB** *ข้าวกะเพราหมูกรอบ* 泰式羅勒炒脆皮豬腩配飯 — 18
Stir fried crispy pork belly, fresh chilli and holy basil with fried hens egg and rice

79. **KHAO GRAPAO BPED** *ข้าวราดกะเพราเป็ด* 泰式羅勒炒烤鴨配飯 — 18
Stir fried roasted duck, fresh chilli and holy basil with fried hens egg and rice

80. **KHAO PADT BPLA KEHM** *ข้าวผัดปลาเค็ม* 咸魚炒饭 — 15
Fried rice with salted mackerel, hens egg, chilli and red onions

81. **KHAO PADT NAHM PRIK KAPI** *ข้าวผัดน้ำพริกกะปิ* 蝦醬鯖魚炒飯 — 19
Fried rice with shrimp paste relish, fried mackerel, pea eggplant, cha-om omelette, soft boiled hens egg with green beans

ONE PLATE WONDER

82. **KHAO PADT BPLA THU SOHNG KRIEUNG** *ข้าวผัดปลาทูทรงเครื่อง* 鯖魚炒飯 — 16
Fried rice with mackerel, hens egg, chilli and herbals

83. **KHAO PADT BPU** *ข้าวผัดปู* 蟹肉炒飯 — 17
Fried rice with crab meat, hens egg and shallots

84. **KHAO PADT DTOM YUM**[V] *ข้าวผัดต้มยำกุ้ง* 東陰(酸辣)炒飯 — 19
Fried rice with prawns, soft boiled hens egg and herbals

85. **PINEAPPLE FRIED RICE**[V] *ข้าวผัดสับปะรด* 菠蘿炒飯 — 19
Fried rice with pineapple, prawns, cashews

NOODLES

86. **PADT THAI**[V] *ผัดไทย* 泰式炒河粉 — 14
Stir fried thin rice noodles with chicken, hens egg, dried shrimps, bean sprouts, garlic chives, tamarind and palm sugar **includes peanuts**

87. **PADT SI-EW**[V] *ผัดซีอิ๊ว* 泰式炒寬河粉 — 14
Stir fried wide rice noodles with chicken, hens egg and chinese kale in dark soy sauce

88. **KI MAO**[V] *ก๋วยเตี๋ยวผัดขี้เมา* 泰式香辣炒寬河粉 — 14
Stir fried wide rice noodles with chicken, chilli and holy basil in dark soy sauce

89. **KHAU GAI**[V] *ก๋วยเตี๋ยวคั่วไก่* 雞肉甜辣醬炒寬河粉 — 14
Stir fried flat rice noodles with chicken, hens egg and shallots served with sweet chilli sauce

90. **RAADT NAAH MHU**[V] *ก๋วยเตี๋ยวราดหน้าหมู* 雞肉豉油炒寬河粉/脆麵 — 15
Stir fried wide rice noodles or crisp fried egg noodles with chicken and chinese kale in soy sauce and yellow bean gravy

91. **BAMEE PADT GOONG**[V] *บะหมี่ผัดกุ้ง* 大蝦炒麵 — 24
Stir fried egg noodles Spencer Gulf king prawns, choi sum, wombok and chilli

92. **SUKHO THAI** *(dry or soup) ก๋วยเตี๋ยวสุโขทัย* 酸辣魚丸雞肉河粉 — 14
Thin rice noodles with fish dumplings and minced chicken in hot and sour broth **includes peanuts & dried shrimps**

93. **BOAT NOODLE SOUP** *ก๋วยเตี๋ยวเรือหมูหรือเนื้อ* 香辣濃湯豬肉/牛肉河粉 — 14
Thin rice noodles with pork/beef and chinese kale in thick spicy broth

94. **GUAY TIEW PAK MOR** *ก๋วยเตี๋ยวปากหม้อ* 香辣泰式米餃湯配蘿蔔冬瓜排骨 — 15
Pork short ribs, daikon, winter melon, trio stuffed rice dumplings in pork bone broth with smoked chilli oil

95. **BA MEE MHU DAENG** *(dry or soup) บะหมี่เกี๊ยวน้ำหมูแดง* 泰式三拼(叉烧虾仁鸡肉)餛飩面 — 15
Egg noodles with barbequed pork, prawn and chicken wonton dumplings

96. **GUAY TIEW NAHM SAI** *เส้นหมี่ก๋วยเตี๋ยวน้ำใสไก่ฉีก* 骨汤鸡肉河粉 — 14
Thin rice noodles in pork bone broth, poached chicken and soft herbs

97. **BA MEE BPED** *(dry or soup) บะหมี่เป็ดน้ำหรือแห้ง* 烤鴨雞蛋面 — 18
Five spice roast duck with egg noodles

98. **KHAO DTOM SEN** *ข้าวต้มเส้น* 上湯排骨米線 — 15
Fresh rice drop noodles with pork ribs in a clear pork broth

99. **KHAO SOI** *ข้าวซอย* 泰北椰香咖喱燉雞配蛋面 — 15
Egg noodles and braised chicken in a Northern region coconut curry with smoked chilli oil

100. **SUKI** *(dry)* สุกี้แห้งหรือน้ำ 白煮雞肉配寬河粉 — 14
Stir fried wide rice noodles or crisp fried egg noodles with chicken and chinese kale in soy sauce and yellow bean gravy

101. **GUAY TIEW DTOM YUM GOONG** *ก๋วยเตี๋ยวต้มยำกุ้ง* 冬陰功(泰式酸辣蝦湯)面 — 19
Spencer Gulf king prawns, calamari, soft boiled hens egg, chicken broth and herbals

DESSERT AND DRINKS

102. **RAE RAI** *ขนมเรไร* 椰絲米糕 — 8
Coconut milk pudding, fresh coconut and toasted sesame with pandan infused rice noodles

103. **COCONUT ICE CREAM** *ไอศกรีมมะทิสด* 椰子雪糕 — 9
Young coconut ice-cream with sweet sticky rice topped with candied palm seeds and roasted peanuts

104. **SALIM** *ซ่าหริ่ม* 椰漿三彩綠豆粉 — 8
Coconut milk pudding, fresh coconut, pandan infused mung bean noodles

105. **TUB TIM GROB** *ทับทิมกรอบ* 椰香石榴冰 — 8
Coconut milk dumpling, fresh coconut, water chestnuts rolled in tapioca

106. **BLACK STICKY RICE** *ข้าวเหนียวดำเปียก* 黑糯米饭 — 8
A sweet and slightly salty black sticky rice and coconut cream pudding with taro and young coconut flesh

107. **SOM CHUN** *ส้มฉุน* 糖漿雜果沙拉 — 9
Makrut lime syrup infused seasonal fruits with ginger and fried shallots

110. **STICKY RICE AND MANGO** *ข้าวเหนียวมะม่วง* 芒果糯米飯 — 8
Fresh cut local mango with sweet sticky rice

111. **STICKY RICE WITH COCONUT CUSTARD** *ข้าวเหนียวสังขยา* 椰漿糯米飯 — 8
Sweet sticky rice with steamed coconut and palm sugar custard

112. **STICKY RICE WITH SWEET AND SALTY SHRIMP FLOSS** *ข้าวเหนียวหน้ากุ้ง* 蝦仁糯米飯 — 8
Sweet sticky rice with coconut and candied shrimp floss

113. **STICKY RICE WITH CANDIED FISH** *ข้าวเหนียวหน้าปลา* 小魚乾糯米飯 — 8
Sweet sticky rice with dried fish floss

114. **BLACK STICKY RICE WITH CARMELISED FISH AND COCONUT** *ข้าวเหนียวหน้ากระฉีก* 椰糖黑糯米飯 — 8
Sweet black sticky rice with palm sugar caramelised coconut

115. **SWEET AND SALTY STICKY RICE PLATTER** *ข้าวเหนียวรวมทุกหน้า* 什錦甜品糯米飯 — 20
Candied fish and coconut, palm sugar caramelised coconut, prawn and coconut, coconut palm sugar custard

116. **TRADITIONAL COFFEES** *กาแฟไทย* 古法泰式咖啡 — 5
Arabica beans originating from northern thai regions
1.1 oryoah - sweet black hot coffee 1.2 orlieng - sweet iced black coffee
1.3 kaffe nohm - hot coffee with caramelised milk 1.4 kaffe yen - iced coffee with caramelised milk

117. **TRADITIONAL RED TEAS** *ชาไทย* 古法泰式紅茶 — 5
2.1 cha dum yen - sweet iced tea 2.2 cha nohm yen - sweet iced tea with caramelised milk

118. **LODT SHONG SINGAPORE** *ลอดช่องสิงคโปร์* 南洋椰汁斑蘭特飲 — 6
Coconut milk with silky pandan dumplings

119. **BLENDED JUICES** *น้ำปั่น* 冰鎮鮮榨果汁 — 6
Strawberry / Orange / Yakult / Watermelon / Lychee / Lime / Pineapple

120. **ROSELLE + JUJUBE ICE TISANE** *น้ำกระเจี๊ยบผสมพุทรา* 泰國洛神花紅棗冰茶 — 4.5

121. **CHRYSANTHEMUM ICE TISANE** *น้ำเก๊กฮวย* 雛菊花茶 — 4.5

122. **BUTTERFLY PEA WITH HONEY + LIME ICE TISANE** *น้ำอัญชันผสมน้ำผึ้งมะนาว* 泰式蝶豆花蜂蜜檸檬茶 — 4.5

123. **FRESH COCONUT WATER** *น้ำมะพร้าว* 新鮮椰子汁 — 5.5

124. **SOFT DRINKS** *น้ำอัดลม* 汽水 Coke / Coke Zero / Diet Coke / Sprite — 4

125. **MINERAL WATER** *น้ำดื่ม* 澳大利亞天然礦泉水 — 7

126. **SPARKLING MINERAL WATER** *น้ำดื่มอัดแก๊ส* 澳大利亞天然蘇打礦泉水 — 4