



Can't Live Without

- All Card Surcharge 1%
- Sunday Surcharge 10%.
- Public Holiday, Christmas EVE & New Year EVE
- All food and drinks incur a 15% surcharge.
- Please kindly inform staff of any food allergies prior to order
- Sorry no alterations during peak periods
- Sorry no split payments

ENTRÉE <

 = VEGETARIAN
  = GLUTEN FREE
  = EGG
  = PEANUT
 = MILD
 = MEDIUM SPICY
 = SPICY
 = RECOMMENDED



SPRING ROLL (4)

\$12.9

DEEP FRIED RICE PAPER ROLL FILLED WITH CABBAGE, CARROT, CELERY, VERMICELLI AND SLICED BLACK FUNGUS, SERVED WITH PLUM SAUCE.

SATAY CHICKEN (6 SKEWERS)

\$14.9

GRILLED MARINATED CHICKEN SKEWER, SERVED WITH PEANUT SAUCE AND CUCUMBER RELISH.



KANOMJEEB (4)

\$13.9

A PERFECT COMBINATION OF STEAMED PRAWN AND CHICKEN DUMPLINGS SERVED WITH CHILLI AND SWEET SOY DIPPING.



CURRY PUFF (4)

\$12.9

DEEP FRIED PUFF PASTRY, FILLED WITH MIXED VEGETABLE IN CURRY SAUCE SERVED WITH SWEET CHILLI SAUCE.



WING ZAAB (4)

\$13.9 - SPICY & SOUR

FRIED MARINATED CHICKEN WINGS WITH SWEET CHILLI SAUCE.



^ BAO BUN (3)

- SOFT SHELL CRAB \$17.9
- CRISPY CHICKEN \$15.9
- TOFU \$14.9

FRIED SOFT SHELL CRAB/CRISPY CHICKEN/TOFU, MIX SALAD, SHREDDED CARROT, RED ONION, FRIED SHALLOT, MAYO AND SWEET CHILLI SAUCE IN BAO BUN



^ PRAWN CAKE (4)

DEEP FRIED MARINATED MINCED PRAWN, PORK, MIXED WITH THAI HERB AND BREAD CRUMB, SERVED WITH PLUM SAUCE.



< SOY SEARED SCALLOP (3) \$16.9

PAN SEARED SCALLOP ON THE BED OF SEASONING SEAWEED AND GLASS NOODLE, DRESSED WITH A DELICIOUS HOME MADE SOY SAUCE.



^ SCALLOP WATER FALL (3) \$16.9

GRILLED SCALLOPS WITH CHILLI AND LIME DRESSING.



^ NET SPRING ROLL \$12.9

SHRIMP, CRAB NET SPRING ROLLS, SERVED WITH PLUM SAUCE.

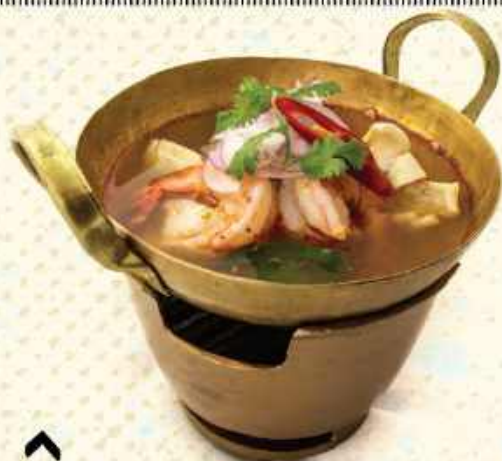


< MIXED HERBS SCALLOP (3) \$16.9

PAN SEARED SCALLOP WITH ASSORTED HERBS, GINGER, LEMONGRASS, GREEN APPLE, GREEN MANGO (SEASONAL), MINT, LIME LEAVES DRESSED WITH CHILLI JAM LIME DRESSING.

SOUP <

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TOMYUM GOONG (CLEAR SOUP) Ⓜ 🌶️
 OR
 TOMYUM GAI (CLEAR SOUP) Ⓜ 🌶️
 (S) \$14.9 (L) \$26.9

PRAWNS OR CHICKEN BREASTS SERVED WITH SPICY-SOUR CLEAR SOUPS FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL.



TOMYUM GOONG (CREAMY SOUP) Ⓜ 🌶️
 OR
 TOMYUM GAI (CREAMY SOUP) Ⓜ 🌶️
 (S) \$14.9 (L) \$26.9

PRAWNS OR CHICKEN BREASTS SERVED WITH SPICY-SOUR CREAMY SOUPS FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL.



TOM KHA GAI (CHICKEN) Ⓜ 🌶️
 OR
 TOM KHA GOONG (PRAWN) Ⓜ 🌶️
 (S) \$14.9 (L) \$26.9

MILD COCONUT MILK SOUP WITH CHICKEN BREASTS OR PRAWNS FLAVOURED WITH LEMON GRASS, KAFFIR LIME LEAVES, GALANGAL, AND CHILLI JAM.



TOM YUM SEAFOOD Ⓜ 🌶️
 (CLEAR SOUP)
 (L) \$30.9 👍

THE NEXT LEVEL OF POPULARITY, MUSSEL, FISH, SQUID AND PRAWNS SERVED IN SPICY-SOUR CLEAR SOUP. FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL.



TOM YUM SEAFOOD Ⓜ 🌶️
 (CREAMY SOUP)
 (L) \$30.9 👍

THE NEXT LEVEL OF POPULARITY, MUSSEL, FISH, SQUID AND PRAWNS SERVED IN SPICY-SOUR CREAMY SOUP. FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL.

GRILL & FRY



BBQ WAGYU BEEF WITH STICKY RICE \$32.9

THAI STYLE GRILLED MARINATED WAGYU BEEF COOKED MEDIUM WITH HERB, SERVED WITH STEAMED STICKY RICE AND CHILLI DIP.

BBQ PORK WITH STICKY RICE \$24.9

THAI STYLE GRILLED MARINATED PORK WITH HERB, SERVED WITH STEAMED STICKY RICE AND CHILLI DIP.



SALT AND PEPPER SOFT SHELL CRAB \$24.9

DEEP FRIED SALT AND PEPPER SOFT SHELL CRAB SERVED WITH SWEET CHILLI SAUCE.



WAGYU BEEF ON GRILL \$32.9

MEDIUM GRILLED WAGYU BEEF SERVED WITH VEGETABLES AND CHILLI DIP.



GRILLED CHICKEN WITH STICKY RICE \$24.9

THAI STYLE GRILLED MARINATED CHICKEN WITH HERB, SERVED WITH STEAMED STICKY RICE AND NAM JIM JEAW (CHILLI DIP)



SALAD <

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< SOMTUM THAI

\$19.9

SHREDDED GREEN PAPAYA TOSSED WITH TOMATO, PEANUT DRIZZLED WITH CHILLI AND LEMON JUICE DRESSING. (PAPAYA SALAD)



> SOMTUM W/ GRILLED CHICKEN \$24.9

THAI STYLE GRILLED MARINATED CHICKEN, SERVED WITH THAI PAPAYA SALAD.



^ SOMTUM W/ BBQ WAGYU BEEF \$32.9

THAI STYLE- MEDIUM GRILLED MARINATED WAGYU BEEF SERVED WITH THAI PAPAYA SALAD



^ SOMTUM PUNIM \$28.9

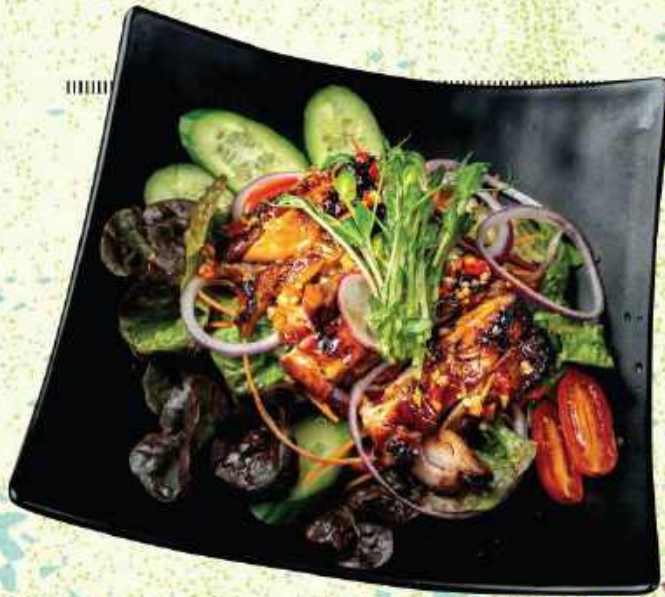
CRISPY SOFT SHELL CRAB SERVED WITH SWEET CHILLI SAUCE AND THAI PAPAYA SALAD.



< SOMTUM W/ BBQ PORK \$24.9

THAI STYLE GRILLED MARINATED PORK WITH THAI PAPAYA SALAD.

> SALAD



< GRILLED CHICKEN SALAD 🌶️ \$24.9

GRILLED MARINATED CHICKEN TOSSED WITH MIXED SALAD, RED ONION, MINT, SHALLOT AND CHILLI-LIME DRESSING



> BBQ PORK SALAD 🌶️ \$24.9

GRILLED JUICY PORK TOSSED WITH MESCLUN SALAD, RED ONION, MINT, SHALLOT AND CHILLI-LIME DRESSING.



^ WAGYU BEEF THAI SALAD 🌶️ \$32.9

MEDIUM COOKED WAGYU BEEF TOSSED WITH MESCLUN SALAD, RED ONION, MINT, SHALLOT AND CHILLI-LIME DRESSING.

MUST TRY!
Spice up your life.
THAI STYLE

STREET FOOD <

 = VEGETARIAN
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 **GRAPRAO GAI** 
\$22.9

STIR-FRIED HOLY BASIL LEAVES WITH MINCED CHICKEN, CHILLI AND GARLIC.



 **TOM YUM FRIED RICE SEAFOOD**
\$26.9

FRIED RICE IN TOMYUM AROMA HERBS AND SEASONING WITH SEAFOOD



 **PAD THAI**  
SOFT SHELL CRAB
\$29.9

A TRADITIONAL THAI DISH OF FRIED THIN RICE NOODLES STIRRED WITH BEAN SPROUTS, SHALLOTS, DICED TOFU, CRUSHED PEANUTS AND CRISPY SOFT-SHELL CRABS.

 **SEN MEE PAD GOONG**
\$26.9

STIR FRIED RICE VERMICELLI WITH PRAWNS, BOK CHOY, CHILLI AND CHOPPED GARLIC.



 **PRAWN IN PRIG-KHING SAUCE** 
\$26.9

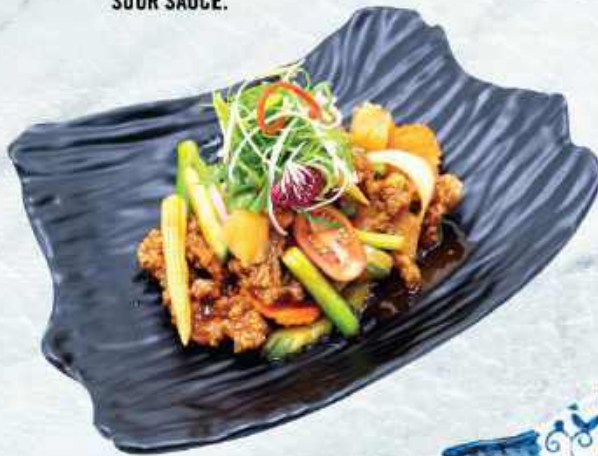
A FLAVOURFUL TRADITIONAL STIR-FRY OF GREEN BEANS, SHREDDED LIME LEAVES, CHILLI, AND FISH SAUCE, TOSSED IN AROMATIC PRIG-KHING CHILLI PASTE. GARNISHED WITH CRUNCHY PORK CRACKERS AND SUCCULENT PRAWNS FOR A SPICY KICK.



> STREET CRISPY CHICKEN

✓ CRISPY CHICKEN SWEET & SOUR SAUCE \$22.9

BATTERED CHICKEN TIGHTS, FRIED TO CRISP AND STIR-FRY WITH SWEET AND SOUR SAUCE.



< CRISPY CHICKEN AND CASHEW NUT \$22.9

BATTERED CHICKEN TIGHTS, FRIED TO CRISP AND STIR-FRIED WITH CHILLI JAM SAUCE.



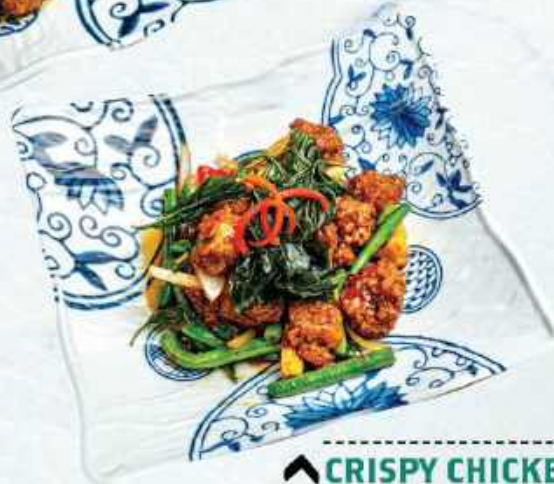
> CRISPY CHICKEN WITH CHINESE BROCCOLI IN OYSTER SAUCE \$22.9

A WELL KNOWN STIR-FRY CHINESE BROCCOLI WITH A LITTLE BIT OF CHILLI, CRUSHED GARLIC, SOY BEAN, OYSTER SAUCE AND CRISPY CHICKEN TIGHTS, TOPPED WITH FRIED ONION.



^ CRISPY CHICKEN WITH PRIG KHING SAUCE \$22.9

A TRADITIONAL STIR FRY GREEN BEANS WITH SHREDDED LIME LEAVES, CHILLI, FISH SAUCE, PRIG-KHING CHILLI PASTE, BATTERED CHICKEN TIGHTS.



< SRI RACHA GAI GROB \$22.9

BATTERED CHICKEN TIGHTS FRIED TO CRISP, THEN FRIED IN GARLIC, CHILLI AND SHALLOT. SERVED WITH SRI-RACHA HOT SAUCE.

^ CRISPY CHICKEN GRA PRAO SAUCE \$22.9

BATTERED CHICKEN TIGHTS, FRIED TO CRISP AND STIR-FRY WITH CHILLI, GARLIC AND BASIL SAUCE.

PLEASE SELECT A CHOICE OF MEAT :

VEGETABLE	\$20.9
VEGETABLE & TOFU	\$20.9
CHICKEN BREAST	\$22.9
SQUID	\$22.9
FISH FILLETS	\$22.9
ROASTED DUCK (N/A FOR CURRY)	\$27.9
PRAWNS OR SEAFOOD	\$26.9
WAGYU BEEF (180G MEDIUM COOKED)	\$32.9

WOK STIR-FRIED <



LIME LEAVES AND PEPPER CORN SAUCE



A COMBINATION OF FRAGRANT HERBS: GARLIC, CHILLI, LIME LEAVES, PEPPERCORN AND KRA-CHAI, STIR-FRIED WITH OYSTER SAUCE.



CHILLI BASIL SAUCE

STIR-FRIED ASSORTED VEGETABLES, BASIL LEAVES, MINCED GARLIC AND CHILLI.



GARLIC AND PEPPER SAUCE

STIR-FRIED GARLIC AND PEPPER SAUCE WITH MIXED VEGETABLES.



SATAY SAUCE

AN AROMATIC HERBS STIR-FRIED WITH ASSORTED VEGETABLES IN CREAMY PEANUT SAUCE.



CHILLI JAM SAUCE

FAMOUS THAI CUISINE, ROASTED CASHEW NUT, ASSORTED VEGETABLES, STIR-FRIED IN CHILLI JAM, THEN TOPPED WITH ROASTED CHILLI.



OYSTER SAUCE

A CLASSIC STIR-FRIED ASSORTED VEGETABLES IN OYSTER SAUCE, SPRINKLED WITH FRIED ONION.



> CURRY

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 = SPICY
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PLEASE SELECT A CHOICE OF MEAT:

VEGETABLE	\$20.9
VEGETABLE & TOFU	\$20.9
CHICKEN BREAST	\$22.9
SQUID	\$22.9
FISH FILLETS	\$22.9
ROASTED DUCK (N/A FOR CURRY)	\$27.9
PRAWNS OR SEAFOOD	\$26.9
WAGYU BEEF (180G MEDIUM COOKED)	\$32.9



MASSAMAN WAGYU BEEF (BEEF ONLY)

6 HOURS SLOW COOKED BEEF IN COCONUT MILK AND MASSAMAN CURRY, TOSSED WITH BABY POTATO AND CASHEW NUT.

MASSAMAN CHICKEN

MARYLAND CHICKEN COOKED IN COCONUT MILK AND MASSAMAN CURRY, FLAVOURED WITH THAI SPICE, TOSSED WITH POTATO, BABY CARROT, TOPPED WITH CASHEW NUTS AND FRIED ONION.



RED CURRY

FLAVOURED WITH RED CHILLI PASTE AND PAPRIKA POWDER, TOSSED WITH RED CHILLI AND BASIL LEAVES.



GREEN CURRY

FLAVOURED WITH GREEN CHILLI PASTE, KAFFIR LIME LEAVES, RED CHILLI, BASIL LEAVES.

> VEGAN



> **KA-NAA
FIRE DANG** 
\$19.9  

STIR-FRIED CHINESE
BROCCOLI WITH CHILLI,
GARLIC, MUSHROOM
OYSTER SAUCE.



^ **GREEN GARDEN**
\$21.9 

ALL GREEN VEGETABLES STIR FRY WITH
VEGETARAIN AND SOY SAUCE



< **VEGAN SEEIW** 
\$21.9

STIR-FRIED FLAT RICE
NOODLES WITH SWEET SOY
SAUCE, SOY BEAN, MINCED
GARLIC AND ASSORTED
VEGETABLES.



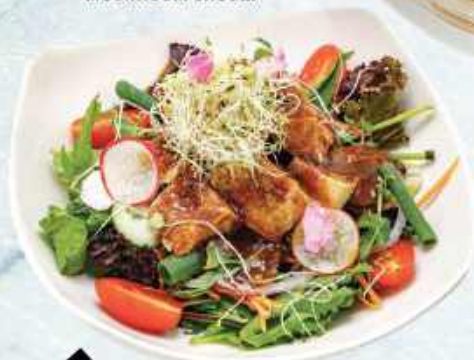
> **GRA PRAO
TOFU**  
\$21.9

STIR-FRIED TOFU
WITH MIXED
VEGETABLES, BOK
CHOY, BASIL,
MINCED GARLIC,
CHILLI, SHIITAKE
MUSHROOM SAUCE.



^ **FRIED TOFU** 
\$13.9

FRIED SOFT TOFU W/ SWEET
CHILLI SAUCE AND PEANUTS.



^ **TOFU SALAD** 
\$21.9  

CRISPY FRIED TOFU WITH MASCULINE
MIX SALAD, RED ONION, CUCUMBER,
PEANUT DRIZZLED WITH SWEET CHILLI
PEANUT DRESSING



^ **HEALTHY SHIITAKE** 
MUSHROOMSTIR-FRY
\$24.9

SHIITAKE, SHIMEJI AND OYSTER MUSHROOM, TOFU, BOK
CHOY, AND CAPSICUM STIR-FRIED WITH CASHEW NUTS
AND A LIGHT SOY SAUCE.

PORK BELLY LOVER

✓ = VEGETARIAN G = GLUTEN FREE E = EGG P = PEANUT
M = MILD MS = MEDIUM SPICY S = SPICY R = RECOMMENDED



< PRIG KHING MOO-KROB

\$24.9

A TRADITIONAL STIR FRY GREEN BEANS WITH SHREDDED LIME LEAVES, CHILLI, FISH SAUCE, PRIG-KHING CHILLI PASTE, PORK CRACKER AND CRISPY PORK BELLY.

> KA-NA MOO-KROB

\$24.9

A WELL-KNOWN STIR-FRY CHINESE BROCCOLI WITH A LITTLE BIT OF CHILLI, CRUSHED GARLIC, SOY BEAN, OYSTER SAUCE AND CRISPY PORK BELLY, TOPPED WITH FRIED ONION.



< GRA PRAO MOO-KROB

\$24.9

A FAMOUS STIR FRY CRISPY PORK BELLY WITH CHILLI, GARLIC, ONION, BEANS, BABY CORN, HOLY BASIL AND OYSTER SAUCE.



NOODLES & RICE

(CONTAIN EGG)



= LENTIL NUT



= PEANUT



= VEGETARIAN



= GLUTEN FREE



= EGG



= MILK



= MILD



= MEDIUM SPICY



= SPICY



= RECOMMENDED

PLEASE SELECT A CHOICE OF MEAT :

VEGETABLE	\$20.9
VEGETABLE & TOFU	\$20.9
CHICKEN BREAST	\$22.9
SQUID	\$22.9
FISH FILLETS	\$22.9
ROASTED DUCK (N/A FOR CURRY)	\$27.9
PRAWNS OR SEAFOOD	\$26.9
WAGYU BEEF (180G MEDIUM COOKED)	\$32.9



PAD SEE IW



FLAT RICE NOODLES WITH SWEET SOY SAUCE, SOY BEAN, MINCED GARLIC AND ASSORTED VEGETABLES.



PAD THAI



THIN RICE NOODLE STIRRED WITH BEAN SPROUTS, SHALLOT, DICED TOFU, CRUSHED PEANUT.



CHILLI JAM HOKKIEN NOODLE



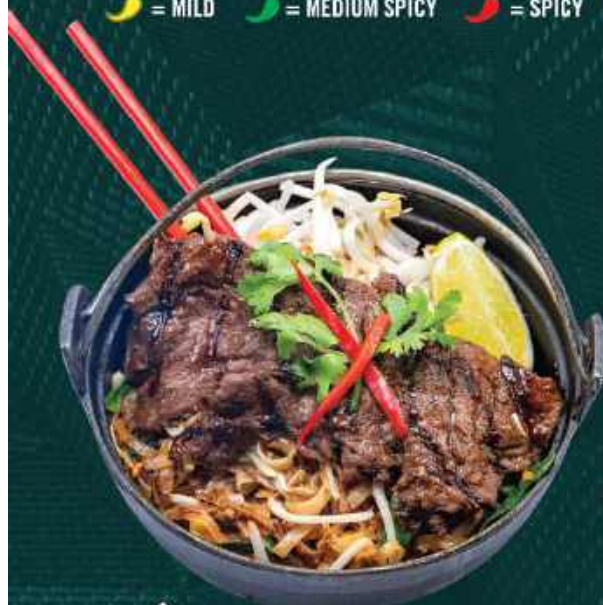
STIR-FRIED HOKKIEN NOODLES WITH CHILLI JAM, ROASTED CASHEW NUT, VEGETABLES, TOPPED WITH ROASTED CHILLI.



CHILLI BASIL NOODLE



STIR-FRIED HOKKIEN NOODLES WITH EGG, GARLIC, CHILLI, BASIL LEAVES IN CHILLI BASIL SAUCE.





< SATAY NOODLE

STIR-FRIED FLAT RICE NOODLES WITH SATAY SAUCE AND VEGETABLES.

> SINGAPORE NOODLE

STIR-FRIED RICE VERMICELLI NOODLE, BEAN SPROUT, SHALLOT, FLAVOURED WITH TURMERIC SPICE.



< THAI FRIED RICE

THAI STYLE FRIED RICE STIRRED WITH EGG AND OYSTER SAUCE.



> CHILLI BASIL FRIED RICE

FRIED RICE STIRRED WITH EGG, CHILLI, GARLIC, BASIL LEAVES AND OYSTER SAUCE.

> LAKSA

A POPULAR COCONUT CURRY SOUP WITH VERMICELLI NOODLES, CANDLE NUTS, BOK CHOY, BEAN SPROUTS AND TOPPED WITH FRIED ONION.



SIGNATURE BARRAMUNDI <



✓ **STEAMED (WHOLE) BARRAMUNDI WITH SOY AND GINGER** 
\$43.9

STEAMED WHOLE BARRAMUNDI WITH GINGER, SAUTE DINA TASTY SOY AND SESAME SAUCE.

^ **STEAMED (WHOLE) BARRAMUNDI WITH CHILLI AND LIME** 
\$43.9

STEAMED WHOLE BARRAMUNDI DRESSED WITH CHILLI AND LIME SAUCE, SERVED ON BABY BOK CHOY BED.



✓ **FRIED (WHOLE) BARRAMUNDI WITH TAMARIND SAUCE** 
\$43.9

DEEP FRIED WHOLE BARRAMUNDI WITH HOMEMADE TAMARIND SAUCE AND MIXED VEGETABLES.

^ **FRIED (WHOLE) BARRAMUNDI WITH MIXED HERBS** 
\$43.9

DEED FRIED WHOLE BARRAMUNDI WITH ASSORTED HERBS, GINGER, LEMONGRASS, GREEN APPLE, GREEN MANGO (SEASONAL), MINT, LIME LEAVES, CHILLI AND PEANUTS, DRESSED WITH CHILLI JAM LIME DRESSING.



< **FRIED (WHOLE) BARRAMUNDI WITH SWEET CHILLI SAUCE** 
\$43.9

DEEP FRIED WHOLE BARRAMUNDI DRESSED WITH SWEET CHILLI SAUCE, KAFFIR LIME LEAVES, CHOPPED LONG CHILLI, KA-CHAI, THEN SERVED ON BABY BOK CHOY BED.





◀ **WHOLE BARRAMUNDI
WITH GREEN APPLE**



DEEP FRIED BONELESS BARRAMUNDI,
DRESSED WITH MANGO (SEASONAL) OR
GREEN APPLE SALAD, DRIZZLED WITH
CHILLI LEMON SAUCE.

▶ **FRIED BARRAMUNDI
WITH GRA PRAO SAUCE**



BATTERED WHOLE BARRAMUNDI, FRIED
TO CRISP AND STIR-FRY WITH CHILLI,
GARLIC AND BASIL SAUCE.



◀ **FRIED BARRAMUNDI
WITH GARLIC**

DEEP FRIED WHOLE BARRAMUNDI
MARINATED WITH GARLIC, PEPPER,
GARNISHED WITH SPRINKLE FRIED
GARLIC.



▶ **FRIED BARRAMUNDI
WITH SRIRACHA SAUCE**



CRISPY DEEP-FRIED WHOLE BARRAMUNDI
COATED IN A TANGY HOMEMADE SRIRACHA
SAUCE, SERVED WITH A MEDLEY OF VEGGIES
GARNISHED WITH ROASTED CHILI, FRIED
LEMONGRASS, AND CRUNCHY CASHEW
NUTS FOR A SPICY AND AROMATIC DELIGHT.



◀ **FRIED BARRAMUNDI
WITH FISH SAUCE**



CRISPY DEEP-FRIED WHOLE BARRAMUNDI,
PERFECTLY DRESSED SERVED WITH A SAVOURY
THAI TRADITIONAL FISH SAUCE GRAVY.



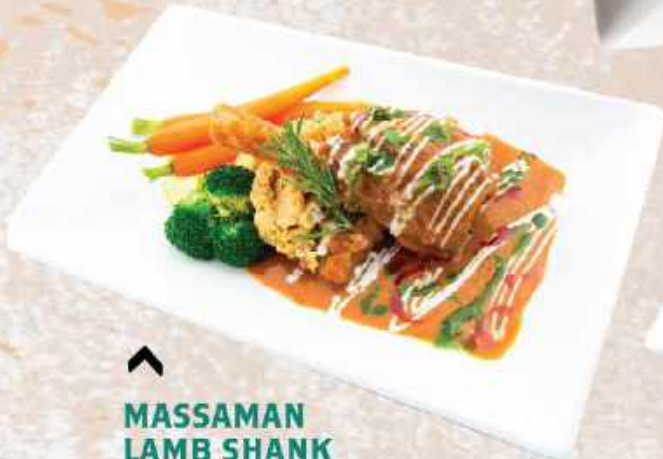
BROTHERS' SPECIALS <

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PORK RIBS WITH CHIPS \$36.9

A 600-650G RACK OF TENDER PORK RIBS SLOW COOKED AND GRILLED WITH THAI STYLE BBQ SAUCE SERVED WITH VEGETABLES.



MASSAMAN LAMB SHANK \$30.9

A DELICIOUS AND TENDER 14 HOURS SLOW COOKED LAMB SHANK WITH MASSAMAN CURRY SERVED WITH LENTIL PUREE AND VEGETABLES.



SPECIAL CURRY ROAST DUCK

- RED CURRY \$36.9 
 - GREEN CURRY \$36.9

ROASTED DUCK IN RED OR GREEN CURRY COMBINED WITH LYCHEE, PINEAPPLE AND TOMATO.



PARADISE PORK \$34.9

A 6 HOURS SLOW COOKED WHOLE PORK HOCK IN SWEET SOY SAUCE, CINNAMON, STAR ANISE, CORIANDER SEED SERVE WITH STEAMED CHINESE BROCCOLI, PICKLED GREEN MUSTARD, CHILLI AND GARLIC TANGY SAUCE. 



^ **PLA SEAFOOD**
\$30.9

PRAWN, MUSSELS AND BATTER
SQUID IN LEMONGRASS LINE
CHILLI DRESSING AND SHREDDED
LIME LEAVES.

✓ **CHILLI JAM PIPIS**
\$29.9

STIR-FRIED PIPIS WITH CHILLI
JAM SAUCE AND BASIL.



^ **TAMARIND SAUCE
WITH PUNIM**
\$29.9

LIGHT BATTERED SOFT-SHELL
CRABS ON THE BED OF BOK CHOY
WITH HOMEMADE TAMARIND
SAUCE AND MIXED VEGETABLES.



> **PRAWNS
TAMARIND SAUCE**
\$26.9

LIGHT BATTERED PRAWNS ON THE BED
OF BOK CHOY WITH CHEF-SPECIAL
TAMARIND SAUCE.

SPECIAL FRIED RICE <

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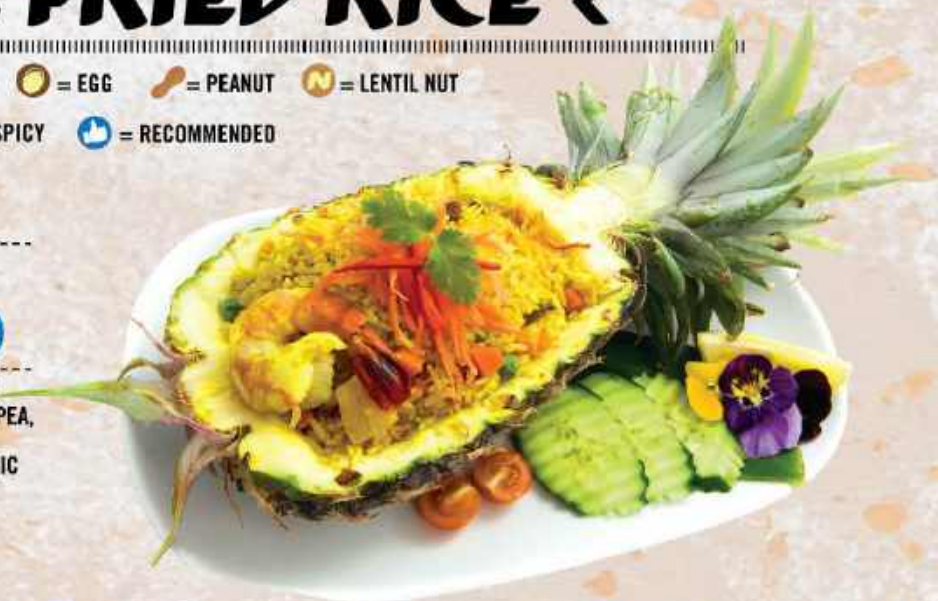


PINEAPPLE FRIED RICE

\$25.9



SPECIAL THAI FRIED RICE WITH PRAWNS, CHICKEN, PEA, CARROT AND PINEAPPLE FLAVOURED WITH TURMERIC GROUND, SERVED IN A PINEAPPLE SHELL. (CONTAINS EGG)



PRIG-KHING CHICKEN FRIED RICE

\$22.9



A BOLD AND SPICY FRIED RICE DISH FEATURING TENDER CHICKEN BREAST PIECES, GREEN BEANS, AND FRAGRANT THAI HERBS, STIR-FRIED WITH AROMATIC PRIG-KHING CHILLI PASTE. GARNISHED WITH FRESH VEGETABLES AND RED CHILIES FOR A FLAVOURFUL KICK.



SOUR PORK FRIED RICE

\$22.9



SAVOURY FRIED RICE INFUSED WITH THE TANGY FLAVOUR OF SOUR PORK (FERMENTED PORK), STIR-FRIED IN OYSTER SAUCE WITH SPRING ONIONS FOR A DELIGHTFUL BALANCE. GARNISHED WITH FRESH VEGETABLES.



GREEN CURRY CHICKEN FRIED RICE

\$22.9



FRAGRANT FRIED RICE COOKED WITH TENDER CHICKEN BREAST PIECES, CREAMY GREEN CURRY, AND AROMATIC THAI HERBS. TOPPED WITH FRESH VEGETABLES AND A DRIZZLE OF COCONUT CREAM FOR A RICH AND FLAVOURFUL FINISH.



> LITTLE SIS & BRO'S MEAL

🥚 = EGG



^
**LITTLE FRIED RICE
& KA-NOM-JEEB** 🥚
\$14.9



^
**LITTLE HOKKIEN
NOODLE W/
SPRING ROLL** 🥚
\$14.9

Available for Children
12 years and under

> SIDE DISH <

**STEAMED
JASMINE RICE**
\$3.9

**STEAMED RICE
WITH
PEANUT SAUCE**
\$7.9

STICKY RICE
\$5.5

**COCONUT
SAFFRON RICE**
\$5.5

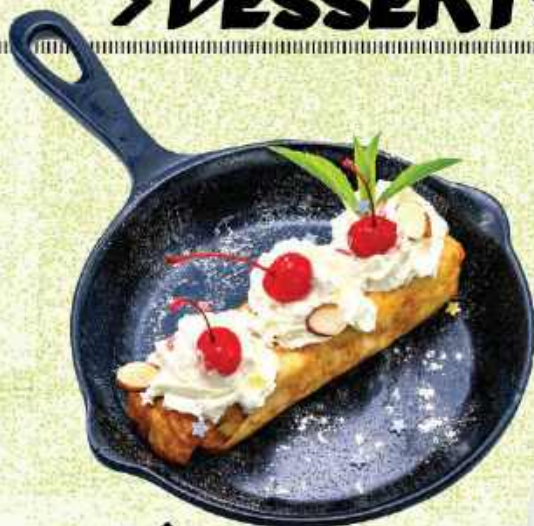
ROTI
\$3.9

CHIPS
\$6.9

PEANUT SAUCE
\$5

EGG FRIED RICE
\$11.9

> DESSERTS



^
FRIED ICE CREAM
\$15.9



**COCONUT
PANNA
COTTA**
\$14.9



**BLACK
STICKY RICE
THAI CUSTARD**
\$15.9



**MANGO WITH
COCONUT STICKY RICE**
\$15.9 (SEASONAL)



BANANA ROTI
\$15.9



THAI STYLE PAN FRIED ROTI STUFFED WITH BANANA,
DRIZZLED WITH SWEETEN CONDENSED MILK AND
CINNAMON DUST, SERVED WITH ICE CREAM.

> ICE CREAM (SCOOPS)



DURIAN
\$5



COCONUT
\$5



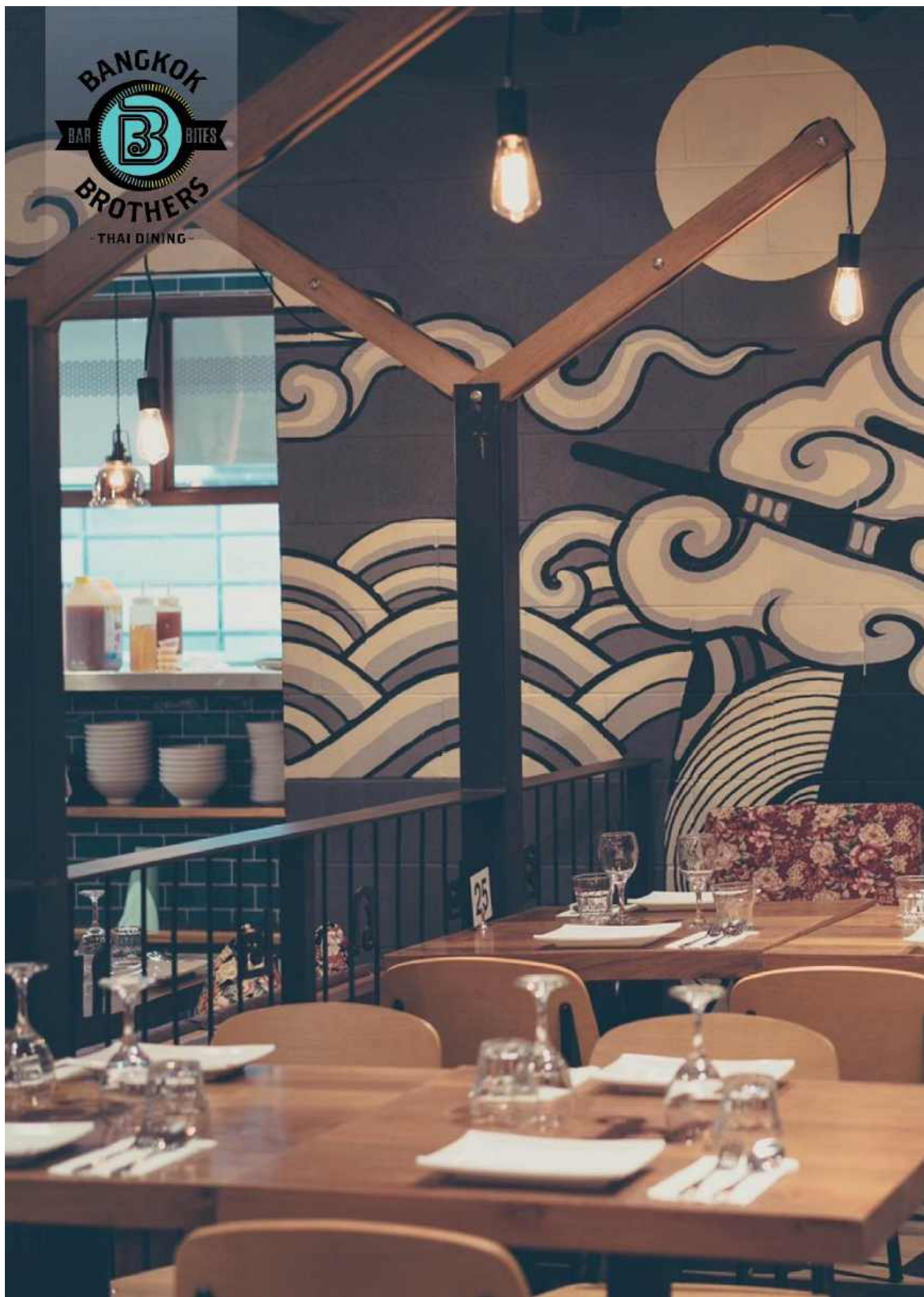
VANILLA
\$5



STRAWBERRY
\$5



CHOCOLATE
\$5





Time to Drinks...

Shop 313, Westfield
Whitfords City

Phone
04 1334 8481
wf@bangkokbrothers.com.au
www.bangkokbrothers.com.au

- The images are for advertising purpose only.
- Kitchen close one hour before restaurant closed.
- No BYO, No Separate bill, No AMEX.
- Sunday Surcharge 10%.
- Public Holiday, Christmas EVE & New Year EVE
All food and drinks incur a 15% surcharge.
- Surcharge on card payments may occurs.
- No food & drinks allowed frome out side.

WINE / SPIRIT / BEER

 = VEGETARIAN

WHITE WINES

GLASS / BOTTLE

HOUSE WHITE

Sauvignon Blanc

8 / -

ALKOOMI

White Label, Riesling, Great Southern, WA

9 / 35

YALUMBA

Pinot Grigio, SA

9 / 35

VILLA MARIA

Sauvignon Blanc, Marlborough, NZ

9.5 / 39

OYSTER BAY

Sauvignon Blanc, Marlborough, NZ

10 / 42

VASSE FELIX

Semillon Sauvignon Blanc, Margaret River, WA

9.5 / 39

TAYLORS

Chardonnay, Clare Valley

9 / 35

SEPPELT

The Great Entertainer Chardonnay

- / 38

RED WINES

GLASS / BOTTLE

HOUSE RED

Shiraz

8 / -

MADFISH "GOLD TURTLE"

Cabernet Merlot, Margaret River, WA

10 / 39

HAPP INDIGENOUS

Pinot Noir, Margaret River, WA

- / 38

PEPPERJACK

Shiraz, Barossa, SA

9.5 / 38

GRANT BURGE 5TH GEN

Shiraz, Barossa, SA

- / 38

FERNGROVE BLACK LABEL

Cabernet Sauvignon

10 / 41

CAMPO VIEJO

Tempanillo, Spain

9.5 / 38

19 CRIMES RED BLEND, SA

8 / 34

SWEET WINE

AMBERLEY KISS N TELL MOSCATO

Margaret Rive, WA

8 / 32.5

BROWN BROTHERS, Moscato,

King Valley, VIC

- / 38

ROSE

KYLIE MINGUE Cabernet Sauvignon/ Languedoc Southern France

9 / 39

SPARKLING

HENKELL TROCKEN

Dry-Sec Sparkling, Germany

9 / 35

MASCHIO

Treviso Prosecco, Italy

10 / 39

OYSTER BAY

Sparkling Cuvée Brut, Hawke's Bay, NZ

- / 45

BEER & CIDER

SINGHA / Thailand

8

TIGER / Singapore

8

ASAHI / Japan

8

CORONA / Mexico

9

BULMERS ORIGINAL CIDER / England

9

MATSO'S GINGER BEER / Australia

12

WINE / SPIRIT / BEER

AMERICAN WHISKY

30ML

JACK DANIELS OLD NO. 7

9

CANADIAN WHISKY

30ML

CANADIAN CLUB

9

IRISH WHISKY

30ML

JAMESON

9

SCOTCH WHISKY

30ML

JOHNNIE WALKER RED LABEL

9

JOHNNIE WALKER BLACK LABEL 12Y.O.

11

JOHNNIE WALKER DOUBLE BLACK

14

JOHNNIE WALKER GOLD LABEL

18

CHIVAS REGAL 12 Y.O.

12

SINGLE MALTS

30ML

GLEN MORAY CLASSIC

10

GLENFIDDICH 12 Y.O.

12

JAPANESE WHISKY

30ML

TOKI JAPANESE WHISKY

10

MATSUI TOTTORI WHISKEY

12

COGNAC

30ML

HENNESSY V.S.

14

REMY MARTIN V.S.O.P

15

VODKA

30ML

BANGKOK BROTHERS VODKA

9

ABSOLUT

12

GREY GOOSE

14

CRYSTAL HEAD

16

- EXTRA LEMON LIME BITTER +5
- EXTRA RED BULL +6

TEQUILA

30ML

BANGKOK BROTHERS TEQUILA

9

SIERA SILVER

10

SIERRA GOLD

12

JOSE CUERVO ESPECIAL

14

LIQUEUR

30ML

MIDORI

8

BAILEYS

8

KAHLUA

8

COINTERAU

10

DOM BENEDICTINE

10

GIN

30ML

BANGKOK BROTHERS GIN

9

GORDONS LONDON DRY GIN

10

BOMBAY SAPPHIRE

12

TANQUERAY

14

HENDRICK'S GIN

14

RUM

30ML

BUNDABERG / AUSTRALIA

9

CAPTAIN MORGAN / JAMAICA

10

BACARDI / CUBA

10

BACARDI GOLD / CUBA

12

HAVANA CLUB / CUBA

11

MALIBU COCONUT RUM / BARBADOS

11

BOURBON

30ML

JIM BEAM

9

SOUTHERN COMFORT

11

CLASSIC COCKTAILS

GLASS

CLASSIC MARTINI

GIN, MARTINI DRY, OLIVE

15

TEQUILA SUNRISE

TEQUILA, ORANGE JUICE, GRENADINE

19

MARGARITA

TEQUILA, TRIPLE SEC, LEMON JUICE

19

COSMOPOLITAN

CITRON VODKA, COINTREAU, CRANBERRY JUICE

19

SEX ON THE BEACH

VODKA, PEACH SCHNAPPS, RASPBERRY LIQUEUR,
PINEAPPLE JUICE, ORANGE JUICE, CRANBERRY
JUICE

19

ANDAMAN BREEZE

MALIBU, MIDORI, BLUE CURACAO, ORANGE JUICE,
APPLE JUICE, PINEAPPLE JUICE

20

SUMMER ROMANCE

VODKA, RUM, MIDORI, LEMONADE, GRENADINE

19

MAI TAI

RUM - CAPTAIN MORGAN, ORANGE CURACAO,
ORANGE JUICE, PINEAPPLE JUICE, GRENADINE

19

MOJITO

BACARDI, LIME, MINT, SODA

20

TOBLERONE

KAHLUA, BAILEY, HONEY, CREAM,
CHOCOLATE SYRUP

22

LONG ISLAND

VODKA, TEQUILA, GIN, RUM, TRIPLE SEC, COLA

22

SINGAPORE SLING

GIN, CHERRY HERRING, BENEDICTINE
DOM, GRENADINE, SODA, CHERRY

20

STRAWBERRY DAIQUIRI

BACARDI, TRIPLE SEC, LIME JUICE, STRAWBERRY

24

PINA COLADA

BACARDI, MALIBU, COCONUT MILK,
PINEAPPLE JUICE, LIME JUICE

14

ESPRESSO MATINI

KALUA, VODKA, ESPRESSO, SYRUP

22

OLD FASHION

WHISKEY, SUGAR, BITTERS

20

NEGRONI

GIN, CAMPARI, VERMOUTH

20

APEROL SPRITZ

18

CAMPARI SPRITZ

18





SIGNATURE COCKTAILS

= RECOMMENDED

BANGKOK BROTHERS' SIGNATURE COCKTAILS

007 20
CUCUMBER, HENDRICK GIN, BROWN SUGAR, COINTREAU, SOUR MIX

STRAWBERRY MOJITO 22
RUM, Strawberry, LIME JUICE, SODA

THAI BASIL MOJITO 20
RUM, THAI BASIL, LIME JUICE, SODA

LYCHEE CAPRIOSKA 19
VODKA, LYCHEE LIQUOR, LIME JUICE, LYCHEE JUICE, MINT

TOM YUM COCKTAIL 19
INFUSED VODKA, LIME LEAVES, LEMONGRASS, GALANGAL

TOM KA MARTINI 19
INFUSED VODKA, MALIBU, COCONUT MILK

AMBER HONEY 20
INFUSED VODKA, HONEY, CHRYSANTHEMUM

KOH PHA NGAN 20
GIN, RUM, VODKA, TEQUILA, COINTERAU, LEMON JUICE, THAI TEA

PASSION POP 20
VODKA, LYCHEE, PASSIONFRUIT

IN THE CLOUD 22
Vodka, Blue curacao, Cointreau, Orange Juice, Pineapple Juice, Sour mixed, Fairy Floss

BLUE AFFAIR 22
INFUSED VODKA, BLUE CURACAO, APPLE, LYCHEE, PINEAPPLE

THE BUCKET OF HALF MOON 23.9
MOSCATO, BROWN SUGAR, MINTS, WHITE AND DARK RUM

WINE COCKTAIL GLASS / JUG
SANGRIA 10 / 27
RED WINE, TRIPLE SEC, BRANDY, PINEAPPLE JUICE, ORANGE JUICE, APPLE JUICE, LEMONADE

CHAMPAGNE COCKTAILS

KIR ROYALE 12
CRÈME DE CASSIS, CHAMPAGNE

MIMOSA 12
ORANGE JUICE, CHAMPAGNE

PEACH BELLINI 12
PEACH SCHNAPPS, CHAMPAGNE

SIGNATURE MOCKTAILS

 = RECOMMENDED

MOCKTAILS

GLASS / JUG

CRANBERRY PUNCH 8 / 18
CRANBERRY JUICE, GINGER ALE

EMERALD PUNCH 8 / 18
GREEN CREAM SODA SYRUP, PINEAPPLE JUICE,
ORANGE JUICE, APPLE JUICE

KAMIKAZE TWIST 9 / 20
ORANGE JUICE, SODA, AROMATIC BITTER

VIRGIN BLUE 13 / 26
PINEAPPLE JUICE, LYCHEE JUICE, APPLE JUICE,
MONIN BLUE CURACAO, LIME JUICE

VIRGIN LYCHEE CAPRIOSKA 13 / 26
LYCHEE, MINT, LIME JUICE

VIRGIN MOJITO 13 / 26
LIME, MINT, BROWN SUGAR, SODA
- Classic
- Strawberry

VIRGIN PINA COLADA 13 / 26
PINEAPPLE JUICE, COCONUT MILK, LIME JUICE

MANGO TANGO  10 / 22
MANGO, PINEAPPLE JUICE, COCONUT MILK,
LIME JUICE

PINK LEMONADE 6 / 15
RED SALA SYRUP, LEMONADE, SODA

LEMON LIME BITTER 6 / 15
LIME CORDIAL, LEMONADE, SODA, AROMATIC BITTER

ITALIAN SODA 6 / 15
- Strawberry
- Watermelon
- Passion Fruit
- Cream Soda



COLD & HOT DRINKS

 = RECOMMENDED

SOFT DRINK

GLASS / JUG

PEPSI

PEPSI MAX

LEMONADE

SOLO

TONIC

SODA

GINGER ALE

4 / 12

WATER

BOTTLE

S.PELLEGRINO SPARKLING
MINERAL WATER 750ML ITALY

7

S.PELLEGRINO SPARKLING
MINERAL WATER 250ML ITALY

4.5

VOSS STILL MINERAL WATER
800ML NORWAY

9

JUICE

GLASS

ORANGE JUICE

5

APPLE JUICE

5

PINEAPPLE JUICE

5

CRANBERRY JUICE

5

COCONUT JUICE

7

ICED TEA

GLASS / JUG

LEMON ICED TEA

THAI MILK TEA 

ICED HONEY CHRYSANTHEMUM

THAI PINK MILK

5 / 15

HOT DRINK / TEA

POT

JASMINE TEA

GREEN TEA

HONEY CHRYSANTHEMUM

PEPPERMINT TEA

ENGLISH BREAKFAST TEA

EARL GRAY TEA

CAMOMILE TEA

7



