

TIRAK

Our menu is designed for sharing because great food tastes even better when enjoyed together!
Dive into a selection of vibrant, flavourful plates meant to be passed around the table.

SMALL PLATES

Okra fries 7

Crispy okra coated in a delicate gram flour batter, seasoned with house spice blend

Black Pepper Tofu 9

Crispy tofu cubes glazed in a sticky, aromatic black pepper sauce – a perfect balance of crunch & bold spice

Beef Laab 9

A vibrant Thai minced beef salad tossed with fresh herbs, lime & toasted rice powder

Khao Soi Roll 9

Crispy fried chicken served on a roti, drizzled with rich Khao Soi sauce for a twist on a classic

Oyster Mushroom Choila 9

Charred oyster mushrooms tossed in mustard oil, with shallots, herbs & tomato for a bold, smoky flavor V*

Crispy Chilli Beef 10

Tender crispy steak strips glazed in a sweet chilli & Timur pepper sauce, finished with Kashmiri chilli

Coconut Prawn Curry 10

Succulent king prawns simmered in a rich coconut broth with tamarind & aromatic curry leaves

Masala Cod Paratha 10

Grilled cod loin in a masala marinade, buttery paratha, with zesty green chutney & tangy onion pickle.

Pork Sekuwa 10

Nepalese inspired spiced pork belly served with zesty coriander chutney & homemade pickles.

Crispy Chicken/Veg Momo Chaat 9

Pan-fried chicken momos with a crispy base, finished with tamarind, green chutney & sev

Khao Soi Crispy Chicken/Veg Momo 10

Pan-fried chicken momos with a crispy base, in our signature Khoa Soi broth, pickles & sev

LARGE PLATES

Tofu Khao Soi 15

Silky egg noodles in our coconut curry broth, crispy fried tofu, pickles, crispy noodles & a hint of aromatic spices

Chicken Khao Soi 17

Silky egg noodles in our coconut curry broth, fried chicken, pickles, crispy noodles & a hint of aromatic spices.

Crying Tiger 20

Juicy marinated pork belly, with a bold tamarind dipping sauce, finished with fresh coriander salsa verde

Deep Fried Seabass 24

Whole crispy skin-deep fried seabass served with a fresh herb salad & a zesty nam jim jaew sauce

Beef Rib Rendang 25

Tender slow-cooked beef rib in our homemade fragrant, spicy Malaysian coconut curry

SIDES

Coconut & Lemongrass Steamed Rice V* 4.5 Paratha V 4.5 Dal 4.5 V*

Kachumber Salad V* 4.5 Sauteed Seasonal Greens V* 5.5

DESSERTS

Dark Chocolate & Salted Caramel Momos V* 8

Creamy Ube Panna Cotta with Alphonso Mango Puree & Sesame Seeds 8

Pistachio Gulab Jamun Cheesecake 8