

ADVENTURE -FOR- APPETITES



Discover the excitement... and be inspired by the time when Bangkok was a meeting place for merchants and traders from across Europe, Asia and the Middle East. Little Bangkok is influenced by the days when the streets were abuzz with the hustle and bustle of daily life that stretched late into the night... We invite you to be inspired by the spirit, the vibrancy and of course, the food that bore witness to countless deals, dates and dramas. Just as Bangkok was alive with the hub of trade and adventure, let Little Bangkok bring your tastebuds to life with the zest and zing of the best Thai food in Perth.

We delight in preparing authentic and fabulous Thai street food along with more elaborate and complex restaurant-style dishes; as well as new and exciting combinations that are a union of traditional and contemporary techniques.

Step into Little Bangkok and take your senses on a journey of today and long ago. You'll enjoy dining at Little Bangkok as much as we love sharing the rich culture and food of Thailand.

SHOP 210, WESTFIELD CAROUSEL
1382 ALBANY HWY, CANNINGTON WA 6107
PHONE 0498 647 777
LITTLEBANGKOKPERTH@GMAIL.COM

WE'RE OPEN EVERY DAY.

NOTE:

- THE IMAGES ARE FOR ADVERTISING PURPOSE ONLY.
- KITCHEN CLOSE ONE HOUR BEFORE RESTAURANT CLOSED.
- NO BYO, NO SEPARATE BILL
- 10% SURCHARGE ON SUNDAY.
- 15% SURCHARGE ON PUBLIC HOLIDAY.
- 1% CHARGE ON ALL CARDS PAYMENT.
- NO FOOD AND DRINKS ALLOWED FROM OUTSIDE.

littlebangkok.com.au

ENTRÉE



CHICKEN and PRAWN BREAD

🍳 (ขนมปังทอดไก่) (4).....\$12.9

Fried bread with mince chicken and prawn spread.

KANOM JEEB (4).....\$12.9

A perfect combination of prawn and chicken dumplings steamed and served with chilli and sweet soy dipping.



SPRING ROLL

🌿🍳 (4).....\$11.9

Deep fried rice paper roll filled with cabbage, carrot, celery, vermicelli, oyster sauce and sliced black fungus, served with plum sauce.



PRAWN CAKE

🍳 (3).....\$14.9

Deep fried marinated minced prawn, mixed with Thai herb and bread crumb, served with plum sauce.



SATAY CHICKEN

🍳 6 SKEWERS\$12.9

PLATTER

(6 skewers & bread toast) ..\$15.9

Grilled marinated chicken thigh on skewer, served with peanut sauce and cucumber relish.



VEGETARIAN



CONTAINS PEANUTS



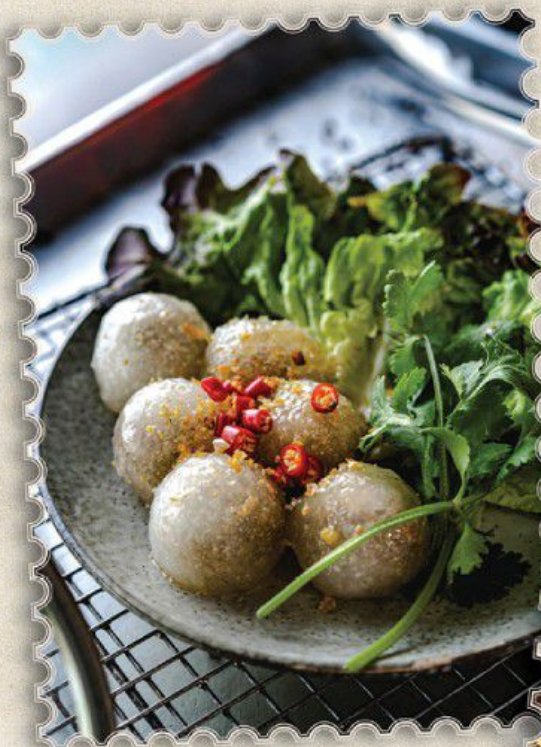
CONTAINS EGG



GARLIC CHIVE DUMPLING
(ก๊วยซาอ) (6)\$13.9
Garlic chive filling with steamed rice skin.



KAW GRIEP PAK MORE
(ข้าวเกรียบปากหม้อ) (6)\$13.9
Sweet yummy chicken mince filling with soft steamed rice skin.



SAGO SAI GAI
(สาเกุไส้ไก่) (6)\$13.9
Sweet yummy chicken mince filling with soft steamed sago.



THAI DUMPLING PLATTER ..\$14.9
Garlic chive dumpling x 2, Kaw Griep Pak More x 2 and Sago Sai Gai x 2



PEKING DUCK ROLL (3).....\$14.9

Sliced of roasted duck with cucumber, snow-pea sprouts wrapped with hoisin sauce in Peking duck pastry.



CURRY PUFF

(4).....\$11.9

Deep fried puff pastry, filled up with mixed vegetable in curry sauce, butter, served with sweet chilli sauce.



BAO BUN

SOFT SHELL CRAB (2) \$12.9

CRISPY CHICKEN (2) ...\$11.9

TOFU (2)\$11.9

Choice of proteins with mixed salad, red onions, mayo, and sweet chilli sauce in bao bun.

WONDER BAO (3).....\$15.9

A combination of bao buns filled with soft shell crab, prawn tempura, and duck, with mixed salad, red onion, mayo, and sweet chilli sauce.



FRIED WONTON

(4).....\$12.9

Chicken mince, prawn, water chestnut, spring onion and coriander wrapped in wonton pastry.

SOUP (HOT POT)

TOM YUM GOONG



TOM YUM GOONG

\$14.9 (Small) / \$26.9 (Large)

Most popular, prawns served in spicy-sour Thai soup flavoured with lemongrass, kaffir lime leaves, red onion, mushroom and galangal.

TOM YUM SEAFOOD

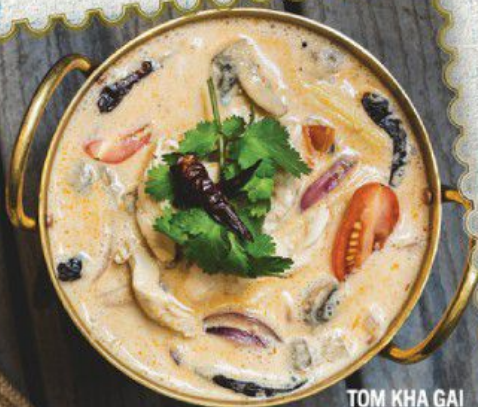
\$30.9 (LARGE ONLY)

Famous spicy soup with King prawn, mussel, fish fillet and squid, flavoured with lemongrass, kaffir lime leaves, galangal, red onion, mushroom and chilli jam.

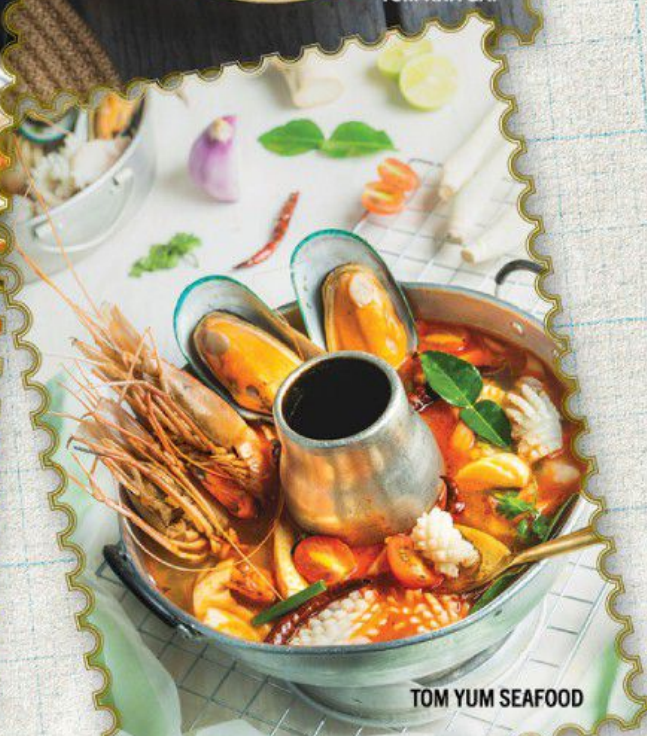
TOM KHA GAI

\$14.9 (Small) / \$22.9 (Large)

Mild coconut milk soup with chicken breast flavoured with lemongrass, kaffir lime leaves, galangal, red onion, mushroom and chilli jam.



TOM KHA GAI



TOM YUM SEAFOOD

BRAISED BEEF SOUP

\$26.9 (LARGE ONLY)

Our tasty slow cook beef simmered in a flavourful broth infused with fragrant Thai herbs served with chilli and lime sauce.

TOM YUM or TOM KHA options

- Chicken breast
- Vegetable
- Vegetable & tofu

\$14.9 (Small)

\$22.9 (Large)

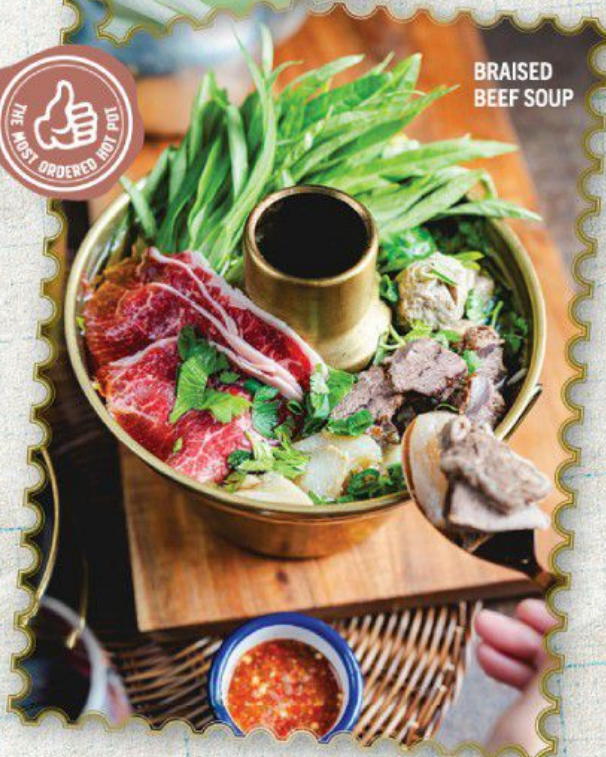
- Prawn
- Fish fillet
- Squid

\$14.9 (Small)

\$26.9 (Large)



BRAISED BEEF SOUP



SALAD

SOMTUM

(THAI STYLE PAPAYA SALAD)

SPICY LEVEL : PLEASE CHOOSE - MILD, MEDIUM OR HOT

SOMTUM THAI

(BANGKOK STYLE)  \$19.9

Famous Thai classic papaya salad, shredded green papaya and carrot tossed with tomato, peanuts, drizzled with chilli-lemon dressing.

SALTED CRAB

THAI ANCHOVY \$19.9

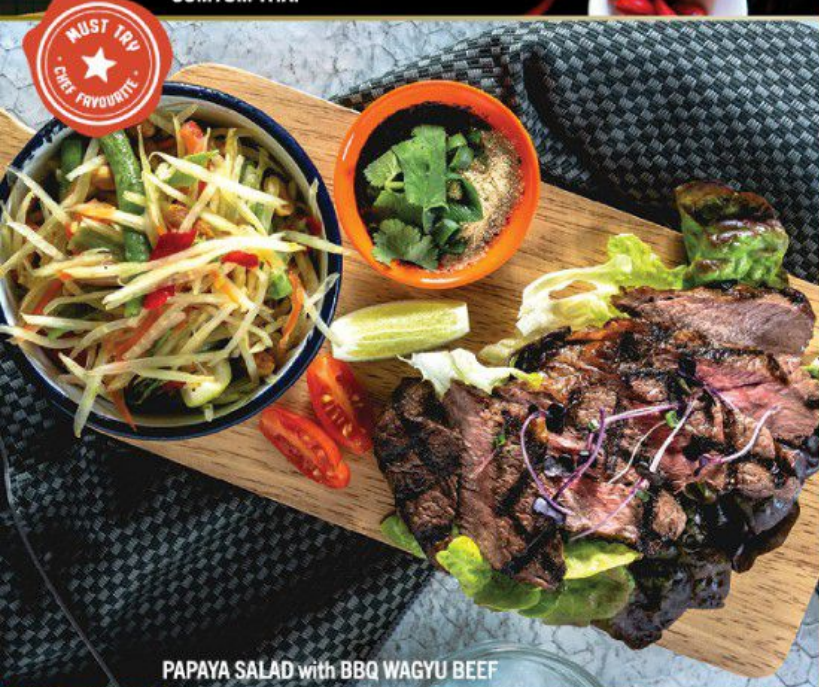
Thai Esan (North Eastern region) style papaya salad, shredded green papaya and carrot tossed with tomato, tiny fermented salted crab and Thai anchovy, drizzled with chilli-lemon dressing. *(recommended only for experienced Thai Esan diner)*



SOMTUM THAI



LARB GAI



PAPAYA SALAD with BBQ WAGYU BEEF



BBQ PORK SALAD



MILD



IT'S SPICY



GLUTEN FREE



CONTAINS PEANUTS



CONTAINS OTHER NUTS



ROAST DUCK SALAD



WAGYU BEEF SALAD



BBQ CHICKEN SALAD



PAPAYA SALAD with BBQ CHICKEN SALAD



PAPAYA SALAD with CRISPY SOFT SHELL CRAB

ROAST DUCK SALAD \$27.9

Roast duck tossed with red onion, mint, shallot, cashew nuts, drizzled with coconut milk and chilli jam dressing.

WAGYU BEEF SALAD \$33.9

Medium cooked Wagyu beef in Thai chilli lime dressing.

BBQ PORK SALAD \$24.9

Grilled juicy pork tossed with mixed salad, red onion, mint, shallot and chilli-lime dressing.

BBQ CHICKEN SALAD \$24.9

Grilled chicken with mixed salad and chilli-lime dressing

LARB GAI \$22.9

Spicy minced chicken salad with red onion, mint, spring onion, coriander, ground roasted rice and sour dressing.

PAPAYA SALAD w/BBQ CHICKEN \$24.9

Thai style grilled marinated chicken served with Thai papaya salad.

PAPAYA SALAD w/BBQ PORK \$24.9

Thai style grilled marinated pork, served with Thai papaya salad.

PAPAYA SALAD w/CRISPY SOFT SHELL CRAB \$29.9

Crispy soft shell crab served with sweet chilli sauce and Thai papaya salad.

PAPAYA SALAD w/BBQ WAGYU BEEF (medium) \$33.9

Thai style grilled Wagyu beef with herb, served with Thai papaya salad.



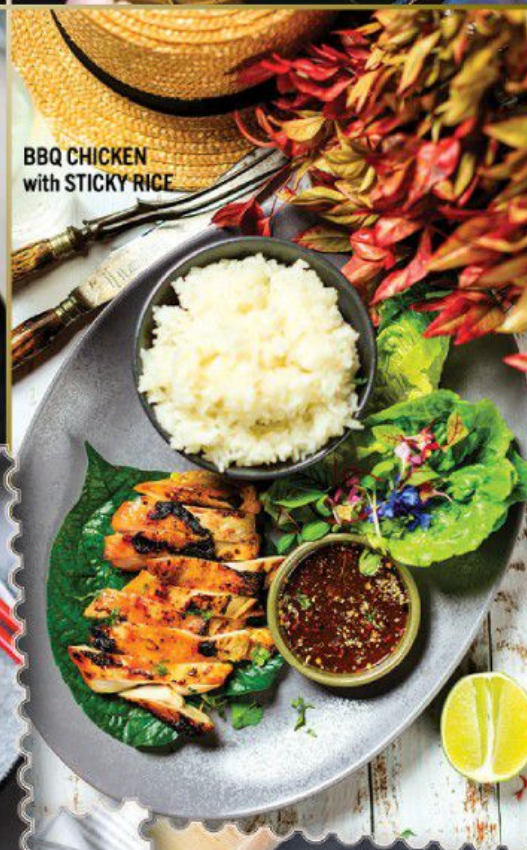
BBQ WAGYU BEEF with STICKY RICE



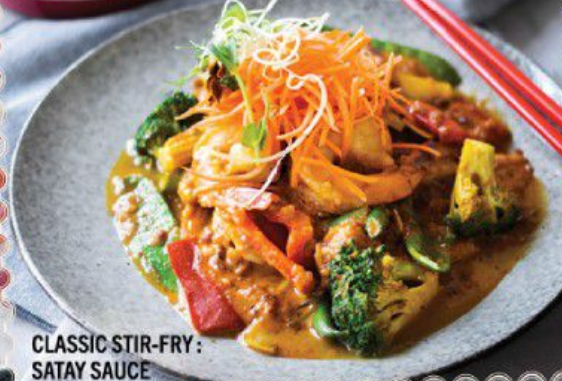
WAGYU BEEF on GRILL



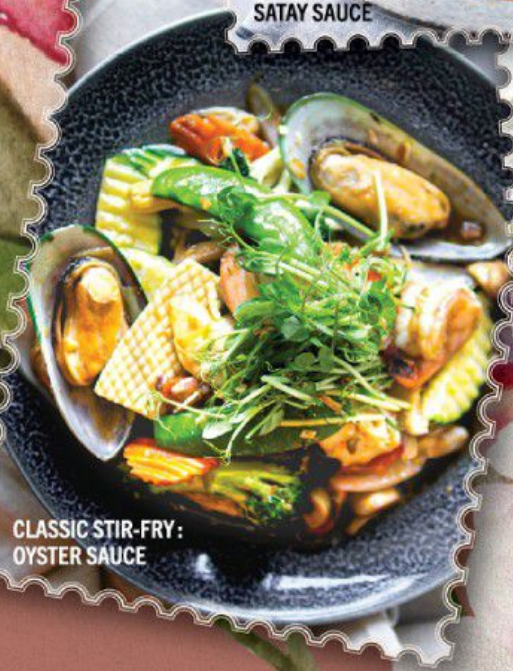
SALT & PEPPER
SOFT SHELL CRAB



BBQ CHICKEN
with STICKY RICE



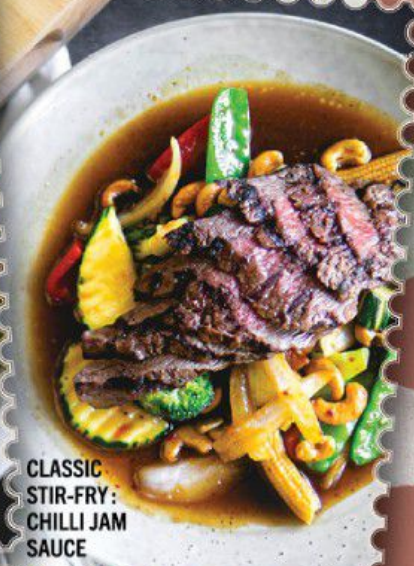
CLASSIC STIR-FRY:
SATAY SAUCE



CLASSIC STIR-FRY:
OYSTER SAUCE



CLASSIC
STIR-FRY:
CHILLI
BASIL
SAUCE



CLASSIC
STIR-FRY:
CHILLI JAM
SAUCE

GRILL & FRY

BBQ CHICKEN w/STICKY RICE

\$24.9

Thai style grilled chicken with sticky rice and chilli dip.

BBQ PORK w/STICKY RICE

\$24.9

Thai style grilled marinated pork with herb, served with steamed sticky rice and Nam Jim Jeaw (*chilli dip*).

BBQ WAGYU BEEF w/STICKY RICE

\$33.9

Thai style grilled marinated Wagyu beef with herb, served with steamed sticky rice and Nam Jim Jeaw (*chilli dip*).

WAGYU BEEF on GRILL \$33.9

Grilled Medium Wagyu beef served with vegetable and Nam Jim Jeaw (*chilli dip*).

SALT & PEPPER SOFT SHELL CRAB

\$24.9

Crispy soft shell crab served with sweet chilli sauce, mixed salad, dressed with Thai style salad dressing.

CLASSIC STIR FRY

VEGETABLE.....\$21.9

VEGETABLE & TOFU.....\$21.9

CHICKEN BREAST.....\$21.9

GRILLED CHICKEN.....\$24.9

SQUID.....\$21.9

FISH FILLETS.....\$22.9

ROAST DUCK.....\$27.9

WAGYU BEEF.....\$33.9

PRAWNS or SEAFOOD.....\$27.9

OYSTER SAUCE

A classic stir-fried broccoli, baby corn, carrot, zucchini in oyster sauce, sprinkled with fried onion.

CHILLI BASIL SAUCE

Stir-fried mixed vegetables, bok choy, basil with minced garlic and chilli.

CHILLI JAM SAUCE

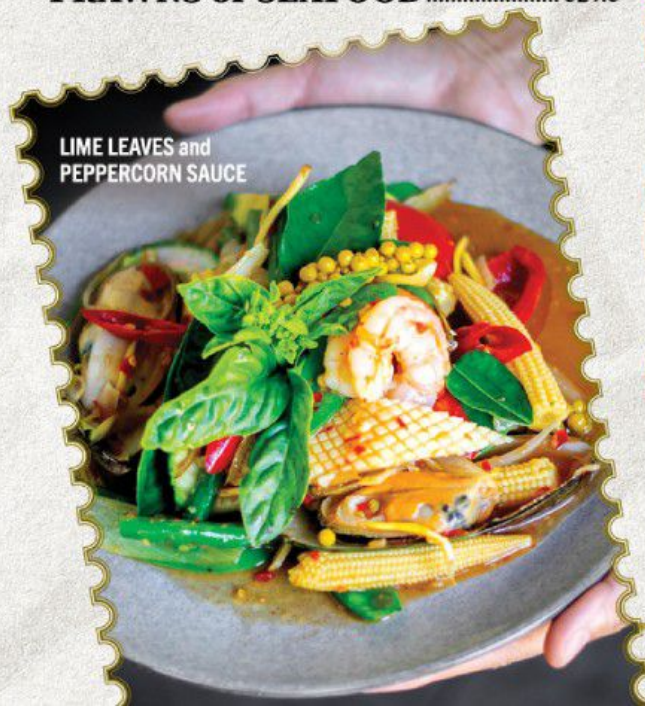
Famous Thai cuisine, roasted cashew nuts, assorted vegetables, stir-fried in chilli jam, then topped with roasted chilli.

LIME LEAVES and PEPPERCORN SAUCE

A combination of fragrant herbs, garlic, chilli, lime leaves, peppercorn and Kra-Chai, stir-fried with oyster sauce.

SATAY SAUCE

An aromatic herbs stir-fried with assorted vegetables in creamy peanut sauce.



CONTAINS PEANUTS



IT'S SPICY



CONTAINS OTHER NUTS

STREET PORK BELLY

MUST TRY!

KA-NA MOO-KROB \$25.9

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.

PAK BOONG MOO-KROB \$25.9

Stir-fried morning glory with crispy pork belly, soy bean, garlic and chilli (seasonal).

PRIG-KHING MOO-KROB \$25.9

A traditional stir fry green beans with shredded lime leaves, chilli, fish sauce, Prig-Khing chilli paste and crispy pork belly.

GRA PRAO MOO-KROB \$25.9

A famous stir fry crispy pork belly with chilli, garlic, onion, beans, baby corn, holy basil and oyster sauce.



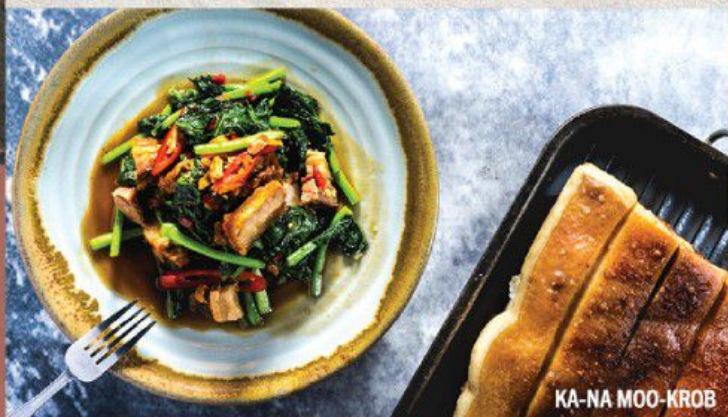
MILD



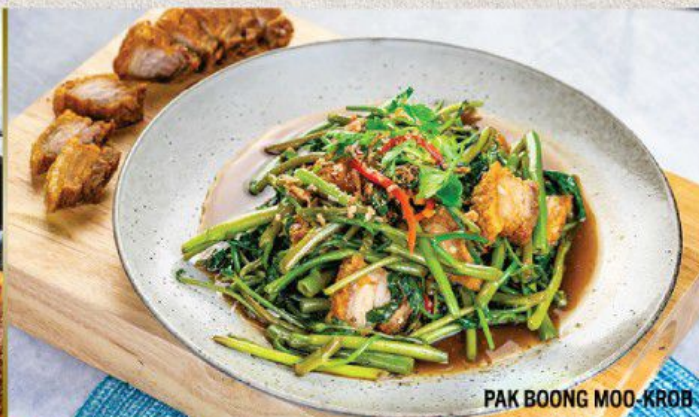
IT'S SPICY



CONTAIN EGG



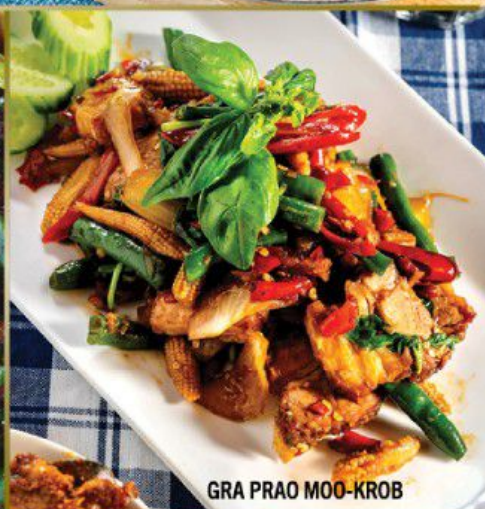
KA-NA MOO-KROB



PAK BOONG MOO-KROB



PRIG-KING MOO-KROB



GRA PRAO MOO-KROB

FROM THE STREETS OF BANGKOK



GRA PRAO GAI\$22.9

Stir-fried holy basil leaves with minced chicken, minced chilli and garlic.



FRIED RICE W/ GRILLED CHICKEN\$24.9

Thai style fried rice stirred with oyster sauce, topped with grilled chicken, served with sliced cucumber and cherry tomato.



PAK BOONG FIRE DANG\$19.9

Vegetarian stir-fried morning glory with soy bean, garlic and chilli (seasonal).



EGG NET PAD THAI\$26.9

A traditional Thai dish of fried thin rice noodle stirred with chicken breast, prawn, bean sprouts, shallot, diced tofu, crushed peanuts wrapped in egg net.



CONTAINS PEANUTS

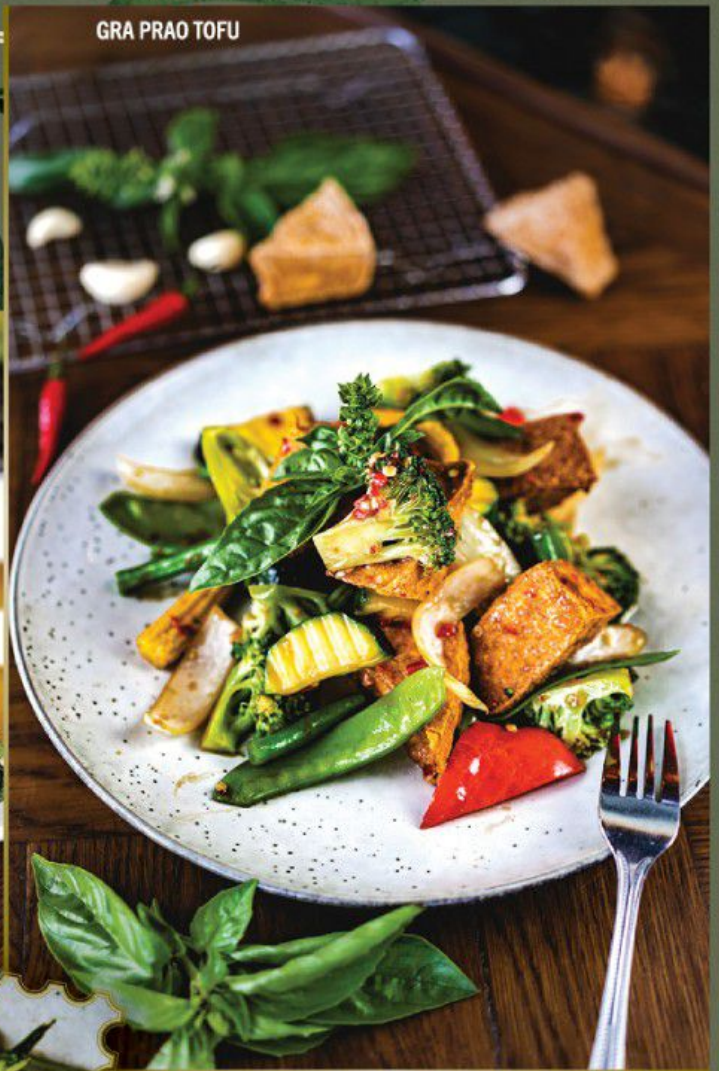


VEGETARIAN

KANA FIRE
DANG



GRA PRAO TOFU



VEGAN PAK BOONG



VEGAN CHILLI
BASIL NOODLE



VEGAN



HEALTHY SHIITAKE MUSHROOM STIR FRY

TOFU SALAD \$21.9

Crispy fried tofu with masculine mixed salad, red onion, cucumber, peanuts drizzled with sweet chilli peanut dressing.

GREEN GARDEN \$21.9

All green vegetables stir fry with tofu in soy sauce.

HEALTHY SHIITAKE MUSHROOM STIR FRY

NUTS \$24.9

Shiitake, King oyster mushroom, tofu, bok choy and capsicum, stir-fried with cashew nuts and shiitake mushroom sauce.

VEGAN SEEIW

VEGETABLES \$21.9

VEGETABLES & TOFU \$21.9

Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.

VEGAN PAK BOONG

..... \$19.9

Stir-fried morning glory with chilli, garlic and shiitake mushroom sauce.

KANA FIRE DANG \$19.9

Stir-fried Chinese broccoli with chilli, garlic, shiitake mushroom sauce.

GRA PRAO TOFU \$21.9

Stir-fried tofu with mixed vegetables, bok choy, basil, minced garlic, chilli, shiitake mushroom sauce.

VEGAN CHILLI BASIL NOODLE

VEGETABLES \$21.9

VEGETABLES & TOFU \$21.9

Stir-fried thin rice noodles with garlic, chilli, basil leaves with soy sauce.



IT'S SPICY



VEGETARIAN



CONTAINS OTHER NUTS



CONTAINS PEANUTS



NOODLE & RICE



VEGETABLE	\$21.9
VEGETABLE & TOFU	\$21.9
CHICKEN BREAST	\$21.9
GRILLED CHICKEN	\$24.9
WAGYU BEEF	\$33.9

SQUID	\$21.9
FISH FILLETS	\$22.9
ROAST DUCK	\$27.9
PRAWNS	\$27.9
SEAFOOD	\$27.9



PAD THAI

A traditional Thai dish of fried thin rice noodles, stirred with bean sprouts, shallot, diced tofu, crushed peanut and egg.



PAD SEEIW

Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic, mixed vegetables and egg.



CHILLI BASIL NOODLE

(Hokkien noodles or Flat rice noodles)

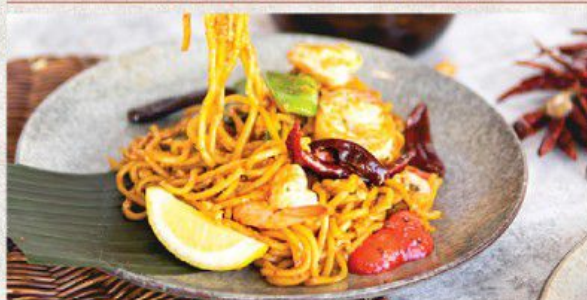
Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil leaves, vegetables and egg.



SATAY NOODLE

(Hokkien noodles or Flat rice noodles)

Stir-fried noodles with satay sauce, vegetables and egg.



CHILLI JAM NOODLE

(Hokkien noodles or Flat rice noodles)

Stir-fried noodles with chilli jam, roasted cashew nuts and assorted vegetables, egg, then topped with roasted chilli.

 GLUTEN FREE

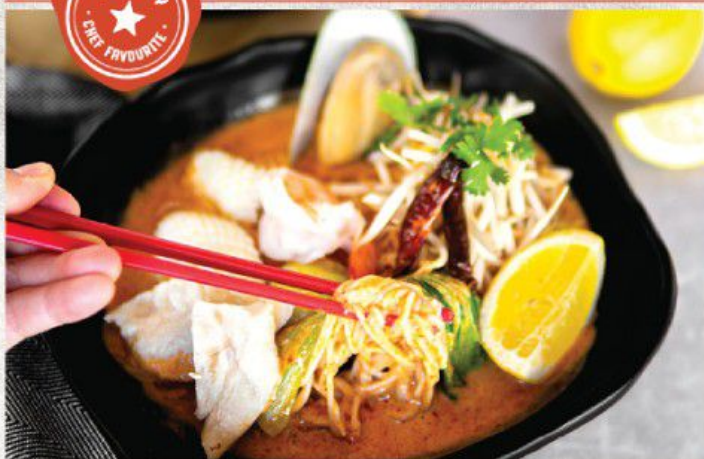
 CONTAINS MILK

 CONTAINS OTHER NUTS

 CONTAINS EGG

 IT'S SPICY

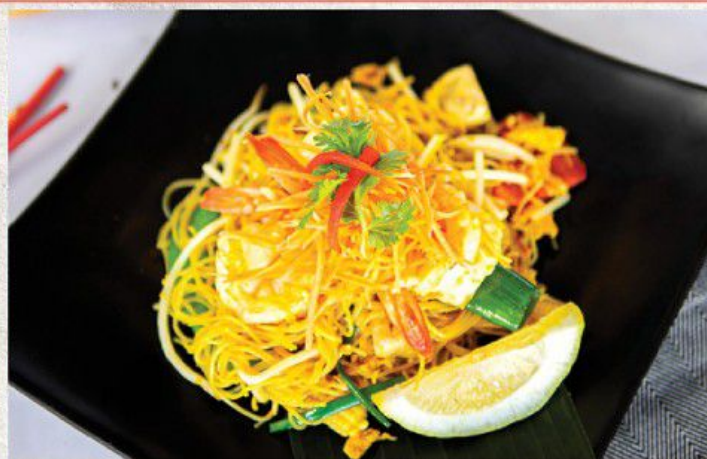
 CONTAINS PEANUTS



LAKSA



A popular coconut curry soup with vermicelli noodles, candle nuts, bok choy, bean sprouts, fried tofu and topped with fried onion.



SINGAPORE NOODLE



Stir-fried rice vermicelli noodles, bean sprouts, shallot and egg, flavoured with turmeric spice.



THAI FRIED RICE



Thai style fried rice stirred with oyster sauce and egg, served with sliced cucumber and cherry tomato.



CHILLI BASIL FRIED RICE



Fried rice with chilli and basil with oyster sauce and egg, served with sliced cucumber and cherry tomato.



SUKIYAKI NOODLE STIR FRY



A popular street stir fry glass noodles with Chinese cabbage, morning glory (seasonal), carrot, mushrooms, Chinese broccoli, Sukiyaki sauce and egg.

CURRY



VEGETABLE.....	\$21.9
VEGETABLE & TOFU.....	\$21.9
CHICKEN BREAST.....	\$21.9
GRILLED CHICKEN.....	\$24.9
SQUID.....	\$21.9
FISH FILLETS.....	\$22.9
WAGYU BEEF.....	\$33.9
PRAWNS or SEAFOOD.....	\$27.9
Very good with ROTI (1).....	\$3.9

RED CURRY G

Creamy red curry with assorted vegetables, flavoured with red chilli paste and additional ground paprika, tossed with fresh red chilli and basil.

GREEN CURRY G

A well known Thai curry with assorted vegetables, flavoured with green chilli paste, kaffir lime leaves, fresh red chilli and basil.

MASSAMAN BEEF

(Beef only) G NUTS.....\$26.9

Tendered beef 6 hours slow cook in coconut milk and massaman curry, flavoured with an traditional of Thai spice, tossed with baby potato, topped with cashew nut and fried onion.

GREEN CURRY

RED CURRY



MASSAMAN BEEF

STREET CRISPY CHICKEN



CASHEW NUT GAI GROB\$23.9

Golden crispy chicken in chilli jam sauce.

PRIG KHING GAI GROB\$23.9

Stir-fried green beans, shredded lime leaves, and chili in a savory Prig-Khing chili paste with battered chicken.

GRA PRAO GAI GROB\$23.9

A famous stir fry battered chicken with chilli, garlic, onion, beans, baby corn, holy basil and oyster sauce.

KA-NA GAI GROB\$23.9

A well known stir-fry Chinese broccoli with a little bit of chilli, crushed garlic, soy bean, oyster sauce and fry battered chicken, topped with fried onion.

PAK BOONG GAI GROB\$23.9

Stir-fried morning glory with battered chicken, soy bean, garlic and chilli. (seasonal)

SRI RACHA GAI GROB\$23.9

Golden crispy chicken fried in garlic, chilli and shallot. Served with Sri-racha hot sauce.

SWEET & SOUR GAI GROB\$23.9

Crispy chicken stir-fry with vegetables, tomatoes, pineapple, garlic in sweet and sour sauce sprinkle of sesame seeds.

-  GLUTEN FREE
-  IT'S SPICY
-  CONTAINS OTHER NUTS
-  MILD
-  CONTAINS SESAME



GRA PRAO
GAI GROB



PAK
BOONG
GAI GROB



CASHEW NUT
GAI GROB



SRI-RACHA
GAI GROB



KA-NA
GAI GROB



PRIG KHING
GAI GROB



SWEET & SOUR
GAI GROB

IT'S A
LITTLE
SPECIAL!
(from our chef)



**RED CURRY
ROAST DUCK**\$37.9

Roasted duck in chilli red curry combined with lychee, pineapple, tomato and bamboo shoots.



DUCK PANCAKE\$23.9

Thai styled Gözleme filled with roast duck, chilli jam and tasty cheese, served with Ajard sauce.



MATABAK CHICKEN (มะตะบะไก่)\$23.9

Little Bangkok Style Gözleme - stuffed with grilled chicken breast, banana, onion, coriander, potato, cucumber, fresh chilli, garlic and served with Ajard sauce.



**PINEAPPLE
FRIED RICE**\$25.9

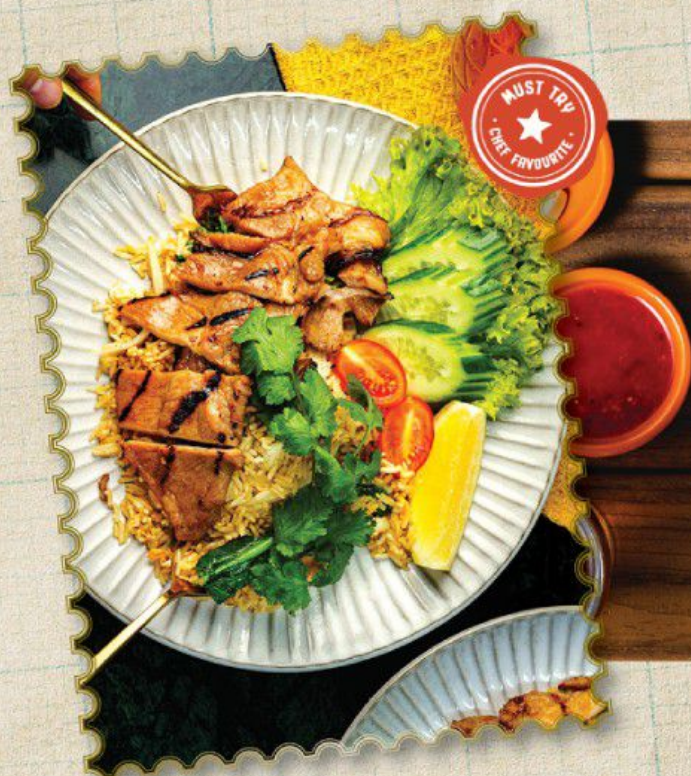
A special Thai fried rice with prawns, chicken, peas, sultanas, carrot and pineapple flavoured with grounded turmeric, served in a pineapple shell.



CONTAINS EGG



GLUTEN FREE



LITTLE BANGKOK FRIED RICE w/ BBQ PORK

.....\$24.9

Thai Style fried rice stirred with oyster sauce, topped with BBQ Pork, then served with sliced cucumber, cherry tomato.



PARADISE PORK (ขูดหมู)

.....\$31.9

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.

MASSAMAN LAMB SHANK

G\$31.9

A delicious and tender 14 hours slow cooked lamb shank with massaman curry, served with mashed potato, vegetables and drizzled with mint sauce.



PORK RIBS

.....\$36.9

A 600-650g rack of tender pork ribs slow cooked and grilled with Thai style barbeque sauce served with chips and steamed vegetables.



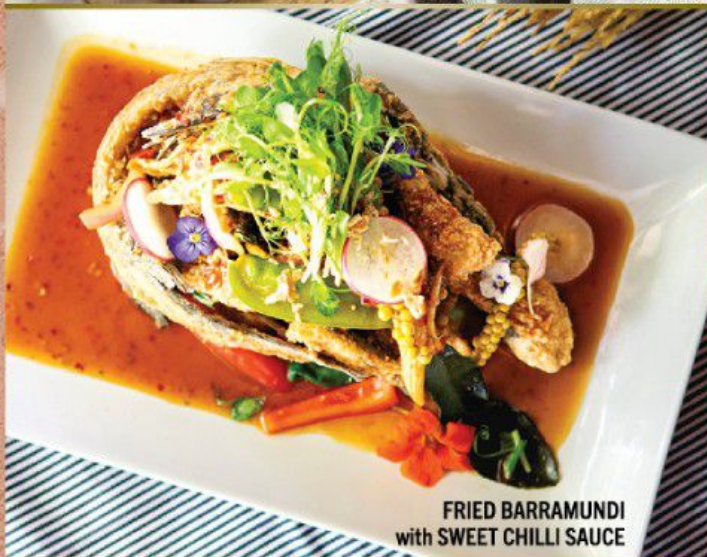
STEAMED BARRAMUNDI
with SOY and GINGER



FRIED BARRAMUNDI
with TAMARIND SAUCE



FRIED BARRAMUNDI
with SWEET CHILLI SAUCE



STEAMED BARRAMUNDI
with CHILLI and LIME



FRIED BARRAMUNDI
with PRIG-KHING
CHILLI PASTE

NEW





FRIED BARRAMUNDI
with MIXED HERBS

SEAFOOD

STEAMED BARRAMUNDI w/soy and ginger\$43.9

Steamed whole barramundi with ginger, sautéed in a tasty soy and sesame sauce.

FRIED BARRAMUNDI w/Tamarind sauce\$43.9

Deep fried whole barramundi with home made tamarind sauce and mixed vegetables. Topped with roasted chilli and fried onion.

STEAMED BARRAMUNDI w/chilli and lime\$43.9

Steamed whole barramundi dressed with chilli and lime sauce, served on baby bok choy bed.

FRIED BARRAMUNDI w/sweet chilli sauce\$43.9

Deep fried whole barramundi dressed with sweet chilli sauce, kaffir lime leaves, chopped long chilli, Ka-chai, served on baby bok choy bed, topped with fried onion.

FRIED BARRAMUNDI w/mixed herbs (ปลาสุกผสม)\$43.9

Deep fried whole barramundi with assorted herbs, ginger, lemongrass, green apple, mint, lime leaves, chilli and peanuts, dressed with chilli jam lime dressing.

FRIED BARRAMUNDI w/Prig-Khing chilli paste\$43.9

A traditional stir-fry green beans with shredded lime leaves, chilli, fish sauce, Prig-Khing chilli paste, deep fried whole Barramundi fillets.

KING PRAWN / SOFT SHELL CRAB / PIPIS

GRILLED KING PRAWN

w/lime leave and peppercorn 🌶️ \$29.9

Grilled fresh king prawns in a combination of fragrant garlic, chilli, lime leaves, and peppercorns stir-fried with oyster sauce.

GOONG AOB WOONSEN noodle

(กุ้งอบวุ้นเส้น) 🍷 \$29.9

Grilled King prawns and glass noodles cooked in clay pot with oyster and soy bean sauce, sesame oil, garlic, ginger, shallot, celery.

EGG NET PAD THAI w/

grilled KING PRAWN 🍳 🌶️ \$29.9

A traditional fried thin rice noodle stirred with grilled king prawn, bean sprouts, shallot, diced tofu, crushed peanuts wrapped in egg net.

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 crab.

PIPIS w/ROASTED chilli jam PASTE

Small \$19.9

Large \$29.9

Stir fry Pipis with roasted chilli jam paste and basil.



PAD THAI SOFT SHELL CRAB



CONTAINS EGG



IT'S SPICY



CONTAINS PEANUTS



CONTAINS SESAME OIL



GRILLED KING PRAWN with
LIME LEAF and PEPPERCORN



PIPIS with ROASTED
CHILLI JAM PASTE



EGG NET PAD THAI with
GRILLED KING PRAWN



GOONG AOB
WOONSEN
NOODLE

SIDES

STEAMED RICE \$3.9

ROTI \$3.9

STEAMED RICE
w/PEANUT SAUCE  \$9.9

STICKY RICE \$4.9

STEAMED NOODLE \$3.9

CHIPS \$7.9

TOASTED
WHITE BREAD (2 sliced) \$3.9

PEANUT SAUCE 
Small / Medium / Large \$3.5 / \$5.5 / \$7.5

KIDS MENU

FOR CHILDREN UNDER 12 ONLY



HOKKIEN NOODLE
with SPRING ROLL

HOKKIEN NOODLE
w/ SPRING ROLL  \$14.9

FRIED RICE
w/ KA-NOM-JEEB  \$14.9

PRAWN TEMPURA
w/ CHIP and APPLE JUICE \$15.9

CRISPY CHICKEN
w/ CHIP and APPLE JUICE \$15.9



FIRE RICE
with KA-NOM-JEEB



PRAWN TEMPURA
with CHIPS and APPLE JUICE



CRISPY CHICKEN
with CHIPS and APPLE JUICE



CONTAINS EGG



CONTAINS PEANUTS



GLUTEN FREE



CONTAINS SESAME

PANDAN SAGO



BUTTERFLY PEA SAGO



PANDAN SAGO (สาหร่ายใบเตย)

G \$12.9

Tapioca pearl served with corn, lotus seed, young coconut meat, served with ice-cream.

BUTTERFLY PEA SAGO

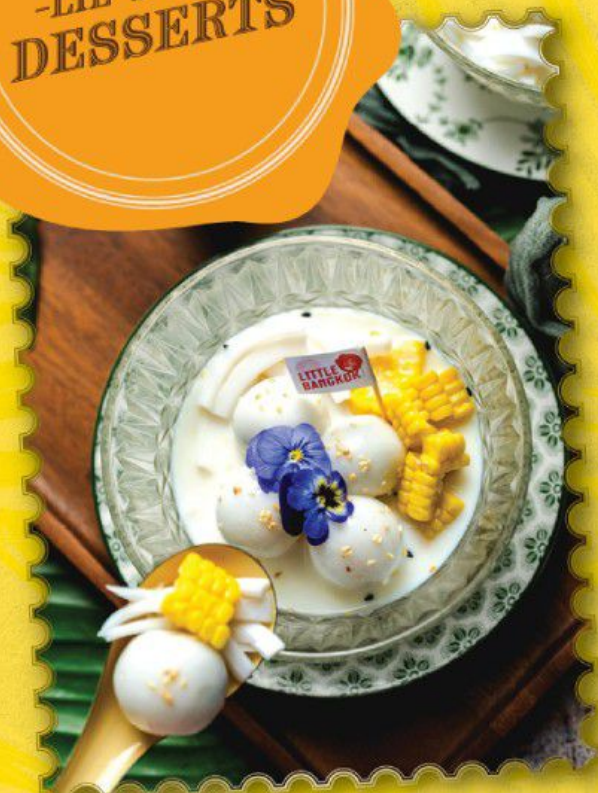
(สาหร่ายผีเสื้อ) **G** \$12.9

Tapioca pearl served with corn, taro, young coconut meat, served with ice-cream.

NOTE :

Thai dessert contains no dairy. Only ice cream (served separately) contains milk.

-LIL' SWEET- DESSERTS



CREAMY COCONUT BUA LOY

(บัวลอย - Hot or Chilled delight) \$12.9

With black sesame filling, topped with sweet corn, roasted sesame, and fresh young coconut.



BLACK STICKY RICE THAI CUSTARD

..... \$13.9

MORE >>
next page

LORD CHONG w/ ICE-CREAM

(ลตชอง)\$12.9

Lord Chong (cendol), jackfruit, toddy palm and young coconut meat in sweet homemade coconut milk.

ROUM MIT w/ ICE-CREAM

(รวมมิตร)\$12.9

Water chestnuts, jackfruit, toddy palm, young coconut meat and Lord Chong (cendol) in sweet homemade coconut milk.

THAI RED RUBY w/ ICE-CREAM

(ทับทิมทรบ)\$12.9

Water chestnut, jackfruit, toddy palm, young coconut meat in sweet homemade coconut milk.

NOTE :

Thai dessert contains no dairy. Only ice cream (served separately) contains milk.



THAI RED RUBY
with ICE-CREAM

ROUM MIT with
ICE-CREAM

LORD CHONG
with ICE-CREAM

SEASONAL
ONLY

**MANGO w/COCONUT
STICKY RICE (Seasonal)**\$15.9

FRIED ICE-CREAM\$15.9



CONTAINS EGG



GLUTEN FREE



CONTAINS SESAME



CONTAINS MILK



**THAI TOAST
w/COCONUT PANDAN
CUSTARD** \$14.9

White bread toast with butter,
served with coconut pandan custard.



**COCONUT BLACK STICKY
RICE w/ICE-CREAM**
(ข้าวเหนียวดำ) **G** \$12.9

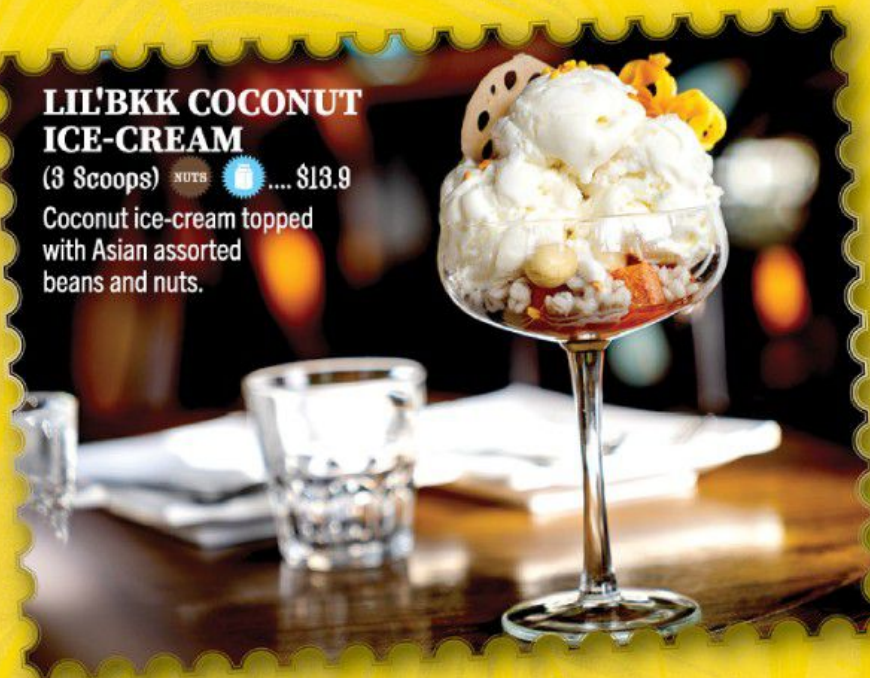
Black sticky rice serve with taro, young
coconut meat topped with coconut cream.

NOTE :
Thai dessert contains no dairy. Only ice cream
(served separately) contains milk.

**LIL'BKK COCONUT
ICE-CREAM**

(3 Scoops) **NUTS** \$13.9

Coconut ice-cream topped
with Asian assorted
beans and nuts.



MORE ICE-CREAM

COCONUT ICE-CREAM (2 Scoops) \$9.9

VANILLA / STRAWBERRY or CHOCOLATE ICE-CREAM
(2 Scoops) \$8.9

- C'DAY & SAWASDEE - BEVERAGES WINE & SPARKLING

WHITE WINES

	GLS/BTL
HOUSE WHITE Sauvignon Blanc	8 / -
ALKOOMI WHITE LABEL Riesling, Great Southern, WA	9 / 35
YALUMBA Pinot Grigio, SA	9 / 40
VILLA MARIA Sauvignon Blanc, Marlborough, NZ	10.5 / 47
OYSTER BAY Sauvignon Blanc, NZ	10.5 / 47
VASSE FELIX Semillon Sauvignon Blanc, Margaret River WA	- / 47
TAYLORS Chardonnay, Clare Valley SA	10.5 / 47

SWEET WINE

AMBERLEY KISS N TELL Moscato, WA	9 / 38
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SPARKLING & CHAMPAGNE

HENKELL TROCKEN Dry-Sec Sparkling, Germany	9.5 / 42
MASCHIO Treviso Prosecco, Italy	10 / 44

RED WINES

	GLS/BTL
HOUSE RED Shiraz	8 / -
MADFISH Cabernet Merlot, Margaret River, WA	10 / 41
HAPPS INDIGENOUS Pinot Noir, Margaret River, WA	- / 41
GRANT BURGE 5TH GEN Shiraz, Barossa, SA	- / 41
PEPPERJACK Shiraz, Barossa, SA	12 / 48
LITTLE GIANT Barossa Valley SA 	11 / 45
DE BORTOLI "WOODFIRED" Tempranillo, Heathcote VIC	10 / 41

ROSÉ

DEEP WOODS HARMONY ROSÉ Margaret River, WA	9 / 38
FERGROVE WHITE LABEL Rosé, Great Southern WA 	9 / 38

- C'DAY & SAWASDEE - BEVERAGES SPIRITS, BEER & CIDER

COGNAC

30ML

HENNESSY V.S.	14
REMY MARTIN V.S.O.P	15

BOURBON

30ML

JIM BEAM	9
SOUTHERN COMFORT	11

AMERICAN WHISKY

30ML

JACK DANIELS OLD NO. 7	9
GENTLEMAN JACK "RARE TENNESSEE WHISKY"	14

CANADIAN WHISKY

30ML

CANADIAN CLUB	9
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IRISH WHISKY

30ML

JAMESON	9
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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

GIN

30ML

GORDONS LONDON DRY GIN	10
TANQUERAY	14
BOMBAY SAPPHIRE	12

RUM

30ML

BUNDABERG Australia	9
CAPTAIN MORGAN Jamaica	10
BACARDI Cuba	10
HAVANA CLUB Cuba	11

VODKA

30ML

SMIRNOFF Russia	12
ABSOLUT Sweden	12
GREY GOOSE France	14
- Extra lemon lime bitters	5

TEQUILA

30ML

SIERRA SILVER	10
JOSE CUERVO ESPECIAL	14

BEER & CIDER

SINGHA 5% Thailand	11
TIGER 5% Singapore	10
ASAHI 5% Japan	10
CORONA 4.5% Mexico	10
HEINEKEN 5% Netherland	10
LITTLE CREATURES PALE ALE 5.2% Western Australia	10
ROGER, AMBER ALE 3.8% Western Australia	10
BULMERS ORIGINAL CIDER 4.7% England	10
MATSO'S GINGER BEER 3.5% Australia	12
0% PERONI Italy	6

LIQUEUR

30ML

MIDORI	8
BAILEYS	8
KAHLUA	8
COINTREAU	9
DOM BÉNÉDICTINE	9



LYCHEE CAPRIOSKA

STRAWBERRY
MOJITO

LIL'BKK
PASSION



BLUE AFFAIR



PHI PHI ISLAND

LIL'BKK SIGNATURE COCKTAILS

STRAWBERRY MOJITO

Rum, strawberry, lime juice, soda

22

LYCHEE & LEMONGRASS MOJITO

A Thai-inspired mojito with rum, lychee juice, lemongrass syrup, lime juice, soda water, and fresh mint.

20

SIAM SUNSET

A mesmerizing blend of gin, butterfly pea, lime juice, lemongrass syrup, and tonic water, crowned with a playful little lion ice. A magical tropical escape.

22

SIAM SPICE MARGARITA

A fiery Thai twist on the classic margarita! Tequila, Cointreau, and lime juice, balanced with a hint of sweetness and a chili-salt rim.

20

LYCHEE CAPRIOSKA

Vodka, lychee liquor, lime juice, lychee juice, mint

19

BLUEBERRY THYME GIN FIZZ

Gin, blueberry, thyme, soda water, raspberry syrup

19

CHIANG MAI WHISPER

Thai Tea, Baileys, Vodka, whipped cream

20

PHI PHI ISLAND

Vodka, Tequila, Gin, Rum, Triple Sec, Thai tea

20

THAI BASIL MOJITO

Rum, Thai basil, lime juice, soda water, Angostura bitters

20

FULL MOON

Vodka, Midori, Watermelon syrup, lime juice, lemonade, soda water

20

TOM YUM COCKTAIL

Infused Vodka, lime leaf, lemongrass, galangal

19

LIL' BKK PASSION

Vodka, lychee, passionfruit syrup

20

BLUE AFFAIR

Vodka, apple liquor, blue carabao, lychee, pineapple

22

CORONARITA

29.9

STRAWBERRY:

Tequila, Triple Sec, strawberry, lime juice, syrup, Corona (bottle)

BLUE KAMIKAZE:

Tequila, Triple Sec, Blue Curacao, lime juice, syrup, Corona (bottle)

CORONARITA



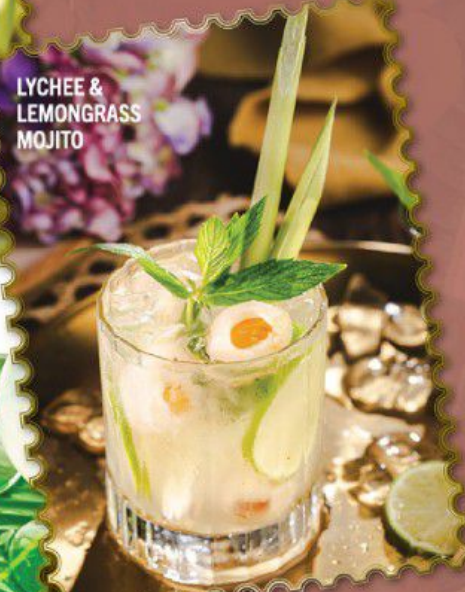
BLUEBERRY THYME
GIN FIZZ



SIAM SPICE
MARGARITA



LYCHEE &
LEMONGRASS
MOJITO



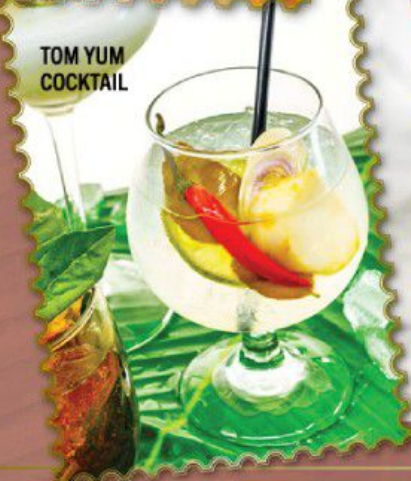
SIAM
SUNSET



THAI BASIL
MOJITO



TOM YUM
COCKTAIL



FULL MOON



CHIANG MAI
WHISPER



WINE COCKTAIL

SANGRIA

Red wine, Triple Sec, Brandy,
pineapple juice, orange juice,
apple juice, lemonade

GLS / JUG

10 / 27

CHAMPAGNE COCKTAILS

KIR ROYALE

Crème de cassis, Champagne

13

MIMOSA

Orange juice, Champagne

13

PEACH BELLINI

Peach Schnapps, Champagne

13

- CLASSIC - COCKTAILS

CLASSIC MARTINI

Gin, Martini dry, olive

TEQUILA SUNRISE

Tequila, orange juice, Grenadine

MARGARITA

Tequila, Triple Sec, lemon juice

COSMOPOLITAN

Citron Vodka, Cointreau, cranberry juice

SEX ON THE BEACH

Vodka, Peach Schnapps, raspberry liqueur, pineapple juice, orange juice, cranberry juice

ANDAMAN BREEZE

Coconut liquor, Midori, Blue Curacao, orange juice, apple juice, pineapple juice

SUMMER ROMANCE

Vodka, Malibu, Midori, lemonade, Grenadine

MAI TAI

Rum (Captain Morgan), Orange Curacao, orange juice, pineapple juice, Grenadine

MOJITO

Bacardi, lime, mint, soda,

TOBLERONE

Kahlua, Bailey, Frangelico, honey, chocolate syrup, whipped cream

LONG ISLAND

ICED TEA

Vodka, Tequila, Gin, Rum, Triple Sec, Pepsi

SINGAPORE SLING

Gin, Cherry Herring, Dom Bénédictine, Grenadine, soda, cherry

STRAWBERRY

DAIQUIRI

Strawberry, Bacardi, Triple Sec, lime juice

PINA COLADA

Bacardi, coconut liquor, coconut milk, pineapple juice, lime juice

15

19

19

19

19

20

19

19

20

22

22

20

24

20



EMERALD PUNCH



CRANBERRY PUNCH

LYCHEE MAGIC

LIL'BKK - MOCKTAILS

(NON-ALCOHOLIC DRINKS)

CRANBERRY PUNCH

Cranberry juice, ginger ale

GLASS / JUG

8 / 18

EMERALD PUNCH

Apple juice, orange juice, pineapple juice, cream soda syrup

8 / 18

LYCHEE MAGIC

Lychee syrup, mint, soda water

10 / 20

BERRY MINT FRAPPE

Mixed berry, cranberry juice, mint

10 / 20

MANGO TANGO

Mango, pineapple juice, coconut milk

10 / 20

PINK LEMONADE

Lemonade, Sala Syrup

6 / 15

LEMON LIME BITTER

Lime cordial, lemonade, Angostura Bitter

6 / 15

ITALIAN SODA



PASSION FRUIT

STRAWBERRY

CREAM SODA

WATERMELON

LEMON
LIME
BITTER

BERRY
MINT
FRAPPE

MANGO TANGO

PINK LEMONADE

ITALIAN SODA

with syrup and lime juice

GLASS / JUG

6 / 15 EACH

CHOICE OF

- Watermelon
- Passion Fruit
- Strawberry
- Cream Soda
- Sala

DRINKS

SOFT DRINK GLASS/JUG

PEPSI	5 / 12
PEPSI MAX	5 / 12
LEMONADE	5 / 12
SOLO	5 / 12
TONIC	5 / 12
SODA	5 / 12
GINGER ALE	5 / 12

JUICE GLASS

ORANGE JUICE	6
APPLE JUICE	6
PINEAPPLE JUICE	6
CRANBERRY JUICE	6
COCONUT JUICE	8
KID APPLE JUICE (POP TOPS)	3.5

LB MILKSHAKES (milk + ice cream)

CARAMEL SHAKE	11.9
CHOCOLATE SHAKE	11.9
STRAWBERRY SHAKE	11.9
BLUE HEAVEN SHAKE	11.9

ICED TEA / COFFEE GLASS/JUG

THAI MILK TEA	6.5 / 16
ICED HONEY CHRYSANTHEMUM	6.5 / 16
THAI LEMON ICED TEA	6.5 / 16
PINKY MILK	6.5 / 16
THAI BLACK COFFEE (โตลิ่ง)	7 / -
THAI ICED COFFEE (กาแฟเย็น)	7 / -
ICED MATCHA GREEN TEA LATTE	10 / -
ICED CHOCOLATE	10 / -

HOT DRINK POT

JASMINE TEA	7
GREEN TEA	7
PEPPERMINT TEA	7
ENGLISH BREAKFAST TEA	7
EARL GRAY TEA	7
CHAMOMILE TEA	7

WATER

S.PELLEGRINO SPARKLING MINERAL WATER 750ML Italy	7
WATER 600ML	3.5

LB MILKSHAKES

