

# SMALL BITES

## SB01 MHU GROB

( CRISPY PORK BELLY / หมูกรอบ / 脆皮烧猪 )  
Our signature crispy pork belly is served with D'elephant Trio of Sauce.

\$20.90

## SB02 PRAWN CRACKER

( ข้าวเกรียบกุ้ง / 虾饼 )  
Served with homemade satay sauce.

\$6.90

## SB03 VEGETARIAN CURRY PUFF (4PCS)

( กะหรี่ปั๊พ / 素咖喱角 )  
Deep fried puff pastries filled with potato, peas, carrot, onion & corn cooked in curry powder. Served with D'ELEPHANT THAI SWEET CHILI SAUCE topped with crushed peanuts.

\$11.90

## SB04 CHICKEN SPRING ROLL (3PCS)

( ปอเปี๊ยะไก่ / 鸡肉春卷 )  
Our spring rolls are filled with mince chicken, glass noodles, carrot, black fungus & spring onion. Deep fried & served with D'ELEPHANT THAI SWEET CHILI SAUCE!

\$9.90

## SB04A VEGETABLE SPRING ROLL (3PCS)

( ปอเปี๊ยะผัก / 素春卷 )

\$9.90



### D'ELEPHANT TRIO OF SAUCES

**SEAFOOD SAUCE (SOUR)**  
Our special green sauce is made of green chilies, spring onion, coriander, garlic, lime & fish sauce.

**HOMEMADE SWEET CHILI SAUCE (SWEET)**  
D'elephant Thai signature Sweet Chili Sauce is blended with pineapple for that extra fresh sweetness!

**NAM JIM DEAN (SALTY)**  
This authentic Thai sauce is made of lime, dry chilli, fish sauce, sugar & roasted brown rice ground into powder to give the burnt flavor!

## SB05 THAI FISH CAKE (6PCS)

( กุ้งมันปลา / 泰式鱼饼 )  
Our authentic Thai Fish Cakes are made with minced fish, lime leaves, green beans mixed with red curry paste. Served with D'ELEPHANT THAI SWEET CHILI SAUCE topped with diced cucumber & crushed peanuts.

\$11.90

## SB06 CRISPY PRAWN ROLL (4PCS)

( กุ้งห่อแป้ง / 炸虾卷 )  
This Crispy Prawn Roll is a TOTAL CRUNCHY SAGA! Deep fried & served with D'ELEPHANT THAI SWEET CHILI SAUCE!

\$11.90

## SB07 CRISPY TOFU (6PCS)

( เต้าหู้ทอด / 泰式炸豆腐 )  
Deep fried tofu served with D'ELEPHANT THAI SWEET CHILI SAUCE, topped with crushed peanuts.

\$10.90

## SB08 MIX ENTRÉE

( ออโต้พรวน / 混合小吃 )  
Chicken Spring Roll, Crispy Prawn Roll, Thai Fish Cake, Vegetarian Curry Puff, Pork Skewer, Chicken Satay & Prawn Crackers, served with three sauces.

\$15.90

## SB09 WICKED RIBS (SPICY OR NON SPICY)

( ไก่ดะร่า / 炸鸡排骨 [辣/不辣] )  
Enjoy crispy and crunchy chicken ribs served with OUR DELICIOUS SWEET CHILI MAYO!

\$16.90

# SALAD



## SL01 SOM TUM

(THAI PAPAYA SALAD / ลู่วุ้น / 泰式青木瓜沙拉)

We are very serious about our Papaya Salad - we use a Thai wood mortar & pestle to bruise the papaya, beans, peanuts, cherry tomatoes, dried shrimps, shredded carrot, chili & garlic, then mixed it with our SPECIAL SOM TUM SAUCE (fish sauce, lime juice, tamarind & palm sugar) & served on A BED OF LETTUCE. We recommend to top it with CRISPY PORK SKIN!

**\$16.90**

## SL02 SOM TUM BPU

(With Pickled Salted Crab)

( ลู่วุ้น / 沙拉+腌制小螃蟹 )

**\$17.90**

## SL03 SOM TUM SEAFOOD

(With Poached Prawns and Calamari)

( ลู่วุ้น / 沙拉+海鲜 )

**\$20.90**

## SL04 SOM TUM SOFT SHELL CRAB

( ลู่วุ้น / 沙拉+软蟹 )

**\$20.90**



## SL05 SOM TUM MHU GROB

( ลู่วุ้นหมูกรอบ / 沙拉+脆皮猪肉 )

Thai Papaya Salad topped with our signature Crispy Pork Belly. A perfect combination that needs to be on everyone's bucket list!

**\$19.90**



## SL06 LARB GAI

( MINCE CHICKEN SALAD / ลาบไก่ / 鸡碎沙拉 )

Minced Chicken Salad with a roasted & spicy flavor. We tossed the salad with our Special Homemade Salad Sauce mixed with cherry tomatoes, spring onion, red onion, coriander & mint. SERVED ON A BED OF LETTUCE!

**\$18.90**

**SALAD SAUCE**  
HOMEMADE WITH CRUSHED  
DRY CHILI, ROASTED BROWN  
RICE, FISH SAUCE, LIME  
JUICE & PALM SUGAR.



## SL07 YUM NUER

( THAI BEEF SALAD / ยำเนื้อ / 牛肉沙拉 )

A SPICY BEEF SALAD! Pan-Fried sliced beef, marinated with our Special Homemade Salad Sauce, then mixed with cherry tomatoes, spring onion, red onion, coriander & mint. SERVED ON A BED OF LETTUCE!

**\$19.90**

# GRILL

## GR01 MHU BING (6 SKEWERS) 🍖

(PORK SKEWERS / หมูบิ่ง / 猪肉串)

Our famous grilled pork skewers are made with pork scotch fillet where we find the perfect balance of both the fat & the meat, marinated with SPECIAL THAI SEASONING SAUCE. Served with our HOMEMADE SWEET CHILI SAUCE!

**\$17.90**

## GR02 SATAY GAI (6 SKEWERS) 🍗

(CHICKEN SKEWERS / ไก่สะเต๊ะ / 鸡肉串)

We marinated chicken breast fillets with curry powder, turmeric, coconut milk & garlic, then grilled to perfection. Served with our HOMEMADE SATAY SAUCE!

**17.90**



## GR03 MIX GRILLED SKEWERS 🍖🍗

(混合肉串)

LIFE CAN BE EASIER!

Get 3 Mhu Bing & 3 Satay Gai, served with SWEET CHILI, SATAY & NAM JIM JEAW SAUCES!

A PLATTER OF GRILLED HAPPINESS!

**\$18.90**

## GR04 GAI YANG

(GRILLED CHICKEN / ไก่ย่าง / 烤鸡肉)

Grilled chicken Maryland, marinated with SPECIAL THAI SEASONING SAUCE, lemongrass & coriander seeds. Served with D'ELEPHANT TRIO OF SAUCES!

**\$19.90**

## GR05 MHU YANG

(GRILLED PORK / หมูย่าง / 烤猪肉)

Grilled pork scotch fillet, marinated with SPECIAL THAI SEASONING SAUCE, lemongrass & coriander seeds. Served with D'ELEPHANT TRIO OF SAUCES!

**\$19.90**



# SOUP



## D'ELEPHANT TOM YUM (冬阴汤)

( ดมยำ / 招牌冬阴汤 )

Another dish we are super serious about - first we boiled smashed coriander roots, galangal, lemongrass & lime leaves until the broth turns from clear to a milky colour, mixed it with Tom Yum paste & lemon juice, added baby corn, fresh mushrooms & cherry tomatoes, lastly topped with chopped coriander.

	SINGLE (小)	LARGE (大)
SP01 SLICED CHICKEN (冬阴汤鸡)	\$13.90	\$19.90
SP02 PRAWNS (冬阴汤虾)	\$14.90	\$21.90
SP03 SEAFOOD (冬阴汤海鲜)	\$14.90	\$21.90
SP04 VEGETABLES (冬阴汤菜)	\$13.90	\$19.90



## SP05 TOM JEUD

( ดมจืด / 泰式鸡汤粉丝 )

A BEAUTIFUL RELIEF FROM THE HEAT! Enjoy this chicken stock clear soup with minced chicken, glass noodle, Chinese cabbage, carrot & tofu.

SINGLE (小)	LARGE (大)
\$12.90	\$19.90

# TOP5MENU



N03 PAD THAI PRAWNS

ST01 GAI GROB  
PAD MED MAMUANG

CR05 GREEN CURRY  
CHICKEN

SB01 MHU GROB

SF01 PLA SAM SA HAI

Best with  
T501 Thai Milk Tea

# CURRY



## CR01 RED CURRY DUCK 🍴👍

( แกงเผ็ดบิ๊ตย่าง / 红咖喱鸭 )

We think ducks are really special, so we've made our Red Curry Duck extra special! Juicy pineapple & lychee pieces added to our delicious red curry, with mixed vegetables & succulent roast duck breast fillets!

**\$22.90**



## RED CURRY 🌶️🚫

( รสแดง / 红咖喱 )

A fresh blend of red chilies, garlic, shallot, salt, lemongrass, sugar, kaffir lime leaves, galangal & some secret spices.

**CR02 SLICED CHICKEN (鸡肉) \$19.90**

**CR03 SLICED BEEF (牛肉) \$19.90**

**CR04 VEGETABLES (蔬菜) \$19.90**

## GREEN CURRY 🌶️🚫

( รสเขียว / 绿咖喱 )

A fresh blend of green chilies, garlic, finger root, shallot, lemongrass, salt, sweet basil, kaffir lime leaves, sugar, galangal & some secret spices.

**CR05 SLICED CHICKEN (鸡肉) \$19.90**

**CR06 SLICED BEEF (牛肉) \$19.90**

**CR07 VEGETABLES (蔬菜) \$19.90**

## CR08 🌶️🚫👍

### MASSAMAN CURRY WAGYU TENDER BEEF

( มัสมาบนเนื้อวากิว / 嫩牛肉咖喱 )

A curry found in Thailand with an indian influence

You will get aromas of star anise, cinnamon & tamarind.

This curry has a DRIER & THICKER TEXTURE. We use

wagyu tender beef which HAS BEEN SLOW COOKED

FOR 4 HOURS!

**\$20.90**



## GREEN CURRY WITH RICE AND ROTI 🌶️

( 绿咖喱, 饭+煎饼 ) COCONUT RICE (ADD \$1.00)

**CR09 SLICED CHICKEN (鸡肉) \$17.90**

**CR10 SLICED BEEF (牛肉) \$17.90**

**CR11 VEGETABLES (蔬菜) \$17.90**

## RED CURRY WITH RICE AND ROTI 🌶️

( 红咖喱, 饭, 煎饼 ) COCONUT RICE (ADD \$1.00)

**CR12 SLICED CHICKEN (鸡肉) \$17.90**

**CR13 SLICED BEEF (牛肉) \$17.90**

**CR14 VEGETABLES (蔬菜) \$17.90**

# SEAFOOD



## SF01 PLA SAM SA HAI 🍴👍

( ปลาสามสาไห้ / 香脆蒜头椒盐炸鱼 )

Deep fried fish fillet tossed with fried diced lemongrass & garlic, then garnished with spring onion & chili. Served with our HOMEMADE SEAFOOD SAUCE!

**\$29.90**



#### SF02 BHU PAD PONG KARI

(SOFT SHELL CRAB WITH CURRY SAUCE)

/ ฟู๊ดพองกะร๋ / 软蟹咖喱

Delicious deep fried soft shell crabs sauteed in yellow curry sauce.

**\$29.90**



#### SF03 PLA SAM ROD

(SWEET 'N SOUR BARRAMUNDI)

/ ปลาสามรส / 酸甜炸鱼

NEW! Deep fried whole fish tossed with capsicum, pineapple & our HOMEMADE SWEET 'N SOUR SAUCE, topped with deep fried basil leaves.

**\$32.90**



#### SF04 PAD CHA SEAFOOD

(ผัดฉาทะเล / 香辣海鲜)

Stir fried fresh calamari, prawns and fish fillet with fresh peppercorn, lime leaves & Krachai (also known as finger root).

**\$23.90**



#### SF05 PAD GRAPAO SEAFOOD

(ผัดกระป๋องทะเล / 泰式罗勒海鲜)

Stir fried fresh calamari, prawns and fish fillets with green beans, baby corn, mushroom, carrot & capsicum, with Thai basil & chili.

**\$23.90**



#### SF06 CALAMARI SAM SA HAI

(ปลาหมึกสามรส / 香脆蒜头椒盐炸鱿鱼)

Deep fried fresh calamari tossed with fried lemongrass, fried garlic, topped with fresh chili & spring onion. Served with our SEAFOOD SAUCE.

**\$23.90**

#### SF07 GOONG MA KHAM

(TAMARIND PRAWNS / 罗望子炒鲜虾)

Deep fried fresh prawns tossed with capsicum, pineapple & our HOMEMADE SWEET & SOUR TAMARIND SAUCE, topped with deep fried basil leaves.

**\$23.90**

# STIR FRY



**ST01 GAI GROB PAD MED MAMUANG** 🍴🍴👍  
(CASHEW NUT CHICKEN / ไก่กรอบผัดเม็ดมะม่วง / 腰果炒脆皮鸡肉)  
Deep fried sliced chicken thigh fillet stir fried with carrot, capsicum, onion, mixed with Nam Prik Pao, the famous Thai chili jam, tossed with cashew nuts & dried chili, garnished with spring onion.  
**\$20.90**

**ST02 KHANA MHU GROB**

( ผัดคะน้าหมูกรอบ / 香炒脆皮猪肉芥蓝 )  
Stir fried Chinese broccoli with semi  
crispy pork belly.

**\$21.90****ST03 GRAPAO MHU GROB**

( ผัดกะเพราหมูกรอบ / 罗勒炒脆皮猪肉 )  
Stir fried roasted pork belly with fresh red chili  
& Thai basil leaves, reaching a delicious smoky  
& porky taste. THE PORK BELLY SKIN WILL BE  
SEMI CRISPY!

**\$21.90****PAD GRAPAO**

( ผัดกะเพรา / 泰式炒罗勒 )  
A POPULAR THAI STREET FOOD STIR FRY!  
Thai basil stir fry with our SPECIAL STIR FRY SAUCE  
together with garlic, chili, green beans, capsicum,  
mushroom, bamboo shoots, and carrots.

**ST04 MINCED CHICKEN (鸡肉碎) \$19.90****ST05 SLICED CHICKEN (鸡肉片) \$19.90****ST06 SLICED BEEF (牛肉) \$19.90****ST07 VEGETABLES (蔬菜) \$19.90****PAD PUK**

( ผัดผักร / 泰式炒蚝酱 )  
A healthy dose of mixed vegetables stir fry  
in OYSTER SAUCE.

**ST08 SLICED CHICKEN (鸡肉片) \$19.90****ST09 SLICED BEEF (牛肉) \$19.90****ST10 VEGETABLES (蔬菜) \$19.90****PAD PED**

( ผัดเผ็ด / 泰式炒辣酱 )  
Red curry paste stir fried with peppercorn,  
lime leaves & krachai, mixed vegetables  
finished off with dash of EVAPORATED MILK!

**ST11 SLICED CHICKEN (鸡肉) \$19.90****ST12 SLICED BEEF (牛肉) \$19.90****ST13 VEGETABLES (蔬菜) \$19.90****PAD SATAY**

( ผัดสะเต๊ะ / 炒沙爹酱 )  
FOR THE PEANUTS LOVERS!  
Stir fried with mixed vegetables in our signature  
D'ELEPHANT HOMEMADE SATAY SAUCE!

**ST14 SLICED CHICKEN (鸡肉) \$19.90****ST15 SLICED BEEF (牛肉) \$19.90****ST16 VEGETABLES (蔬菜) \$19.90**

# NOODLES



## PAD THAI 🍜👍 (ผัดไทย / 泰式炒河粉)

Our signature Pad Thai is cooked with our SPECIAL PAD THAI SAUCE (made with fish sauce, tamarind puree, lemon juice & palm sugar), stir fried with preserved turnip, Chinese chives, bean shoots, fried tofu pieces & eggs, topped with crushed peanuts, egg strips & served with lemon wedge for a ZING!

N01 SLICED CHICKEN (鸡肉)	\$17.90
N02 SLICED BEEF (牛肉)	\$17.90
N03 PRAWNS (虾)	\$19.90
N04 SOFT SHELL CRAB (软蟹)	\$19.90
N05 VEGETABLES (蔬菜)	\$17.90
(WITH / WITHOUT EGG)	



### PAD KEE MAO 🌶️

( ผัดซีอิ๊ว / 罗勒胡椒炒河粉 )

Stir fried fresh rice noodles with peppercorn, Thai basil leaves & chili

N06 SLICED CHICKEN (鸡肉)	\$17.90
N07 SLICED BEEF (牛肉)	\$17.90
N08 PRAWNS (虾)	\$19.90
N09 VEGETABLES (蔬菜)	\$17.90

### PAD SEE EWE

( ผัดซีอิ๊ว / 泰式黑酱炒河粉 )

Stir fried fresh rice noodles with our SPECIAL STIR FRY SAUCE, egg, Chinese broccoli & carrot.

N10 SLICED CHICKEN (鸡肉)	\$17.90
N11 SLICED BEEF (牛肉)	\$17.90
N12 PRAWNS (虾)	\$19.90
N13 VEGETABLES (蔬菜)	\$17.90
(WITH / WITHOUT EGG)	



### N14 RAD NA

( ราดน้ำ / 泰式炒湿河粉 )

Stir fried fresh rice noodles with a combination of meat, seafood, Chinese broccoli & carrot, cooked in a gravy made from our SPECIAL STIR FRY SAUCE, chicken stock, garlic & pepper.

**\$19.90**

### NOODLE TOM YUM 🌶️

( ก๋วยเตี๋ยวต้มยำ / 冬阴汤河粉 )

Perfect for those who wants a break from the good ol' rice!

N15 SLICED CHICKEN (鸡肉)	\$17.90
N16 SEAFOOD (海鲜)	\$19.90
N17 VEGETABLES (蔬菜)	\$17.90



# RICE



## PINEAPPLE FRIED RICE 🍍👍

( ข้าวผัดสับปะรด / 菠萝炒饭 )

Thai jasmine rice fried with curry & turmeric powder, pineapple pieces, mixed vegetables & cashew nuts  
IT'S A PINEAPPLE PARADISE!

R01 SLICED CHICKEN (鸡肉)	\$17.90
R02 SLICED BEEF (牛肉)	\$17.90
R03 SEAFOOD (海鲜)	\$19.90
R04 VEGETABLES (蔬菜)	\$17.90
(WITH / WITHOUT EGG)	

### THAI FRIED RICE

( ข้าวผัด / 泰式炒饭 )

Thai jasmine rice fried with our SPECIAL STIR FRY SAUCE with fresh onion, carrot, spring onion, cherry tomatoes, Chinese broccoli & egg.

R05	SLICED CHICKEN (鸡肉)	\$17.90
R06	SLICED BEEF (牛肉)	\$17.90
R07	PRAWNS (虾)	\$19.90
R08	VEGETABLES (蔬菜)	\$17.90

(WITH / WITHOUT EGG)

### R09 TOM YUM FRIED RICE SEAFOOD

( ข้าวผัดต้มยำทะเล / 冬阴海鲜炒饭 )

Tom yum fried rice with seafood.  
All the beloved flavors of lime leaf, coriander and tom yum paste.

\$19.90



### R10 GRAPAO GAI SUB WITH EGG ON RICE

( ข้าวกระป๋องไก่สับไข่ดาว / 炒鸡肉碎、白饭和煎蛋 )

THIS IS AN AUTHENTIC THAI STREET FOOD! Stir fried minced chicken with Thai basil leaves & chili, topped with a whole fried egg.

\$18.90



### R11 KAO MHU GROB

( PORK BELLY ON RICE / ข้าวหมูกรอบ / 脆皮猪肉和白饭 )

Our signature crispy pork belly served with special gravy sauce, boiled egg on rice.

\$19.90



### R12 GRAPAO MHU GROB WITH EGG ON RICE

( ข้าวกระป๋องหมูกรอบไข่ดาว / 罗勒炒脆皮猪肉、白饭和煎蛋 )

Stir fried roasted pork belly with fresh red chili & Thai basil leaves, reaching a delicious smoky & porky taste topped with a whole fried egg.

\$19.90



### R13 KHANA MHU GROB WITH EGG ON RICE 🌶️

( ข้าวคะน้าหมูกรอบไข่ดาว / 香炒脆皮猪肉芥蓝菜, 白饭和煎蛋 )  
ANOTHER FAMOUS THAI STREET FOOD!

Stir fried roasted pork belly with Chinese broccoli, topped with a whole fried egg.

**\$19.90**

### GRILLED CHICKEN OR GRILLED PORK WITH PAPAYA SALAD ON RICE 🌶️🌶️

( 烤肉, 泰式沙拉, 饭 )

**R14 GRILLED CHICKEN (烤鸡肉) \$21.90**

**R15 GRILLED PORK (烤猪肉) \$21.90**

(STICKY RICE, COCONUT RICE ADD \$1)

### GREEN CURRY VEGETABLES WITH GRILLED CHICKEN OR GRILLED PORK ON RICE 🌶️

( 绿咖喱菜, 烤肉, 饭 )

**R16 GRILLED CHICKEN (烤鸡肉) \$21.90**

**R17 GRILLED PORK (烤猪肉) \$21.90**

(STICKY RICE, COCONUT RICE ADD \$1)



## EXTRAS

**EX01 JASMINE RICE \$4**  
( 米饭 )

**EX02 COCONUT RICE \$5**  
Rice infused with lime leaves, lemongrass & coconut milk.  
( 椰浆饭 )

**EX03 STICKY RICE \$5**  
Glutinous rice steamed to perfection.  
( 糯米饭 )

**EX04 PLAIN ROTI (4 PIECES) 🌶️ \$6**  
Roti served with satay sauce  
( 煎饼/沙爹酱 )

**EX05 SATAY SAUCE 🌶️**  
( 沙爹酱 )

	<b>SINGLE 70ml (小)</b>	<b>LARGE 220ml (大)</b>
	<b>\$3.00</b>	<b>\$5.50</b>

**EX06 SEAFOOD SAUCE**  
( 海鲜酱 )

	<b>SINGLE 70ml (小)</b>	<b>LARGE 220ml (大)</b>
	<b>\$3.00</b>	<b>\$5.50</b>

## ADD-ON

**AD01 PRAWNS (4 PIECES) ( 虾 ) \$6.50**

**AD02 BEEF ( 牛 ) \$4.50**

**AD03 CHICKEN ( 鸡 ) \$4.50**

**AD04 FRIED EGG ( 煎蛋 ) \$3.00**

**AD05 CASHEW NUT ( 腰果 ) \$3.00**

**AD06 VEGETABLE ( 蔬菜 ) \$3.50**

**AD07 TOFU ( 豆腐 ) \$3.50**

**AD08 CRISPY PORK BELLY (4 PIECES) ( 脆皮猪肉 ) \$6.50**

# KIDS MENU

- |     |   |        |
|-----|---|--------|
| K01 | <b>FISH &amp; CHIPS</b><br>(炸鱼&薯条)      | \$9.90 |
| K02 | <b>CHIPS &amp; NUGGETS</b><br>(炸鸡肉块&薯条) | \$9.90 |
| K03 | <b>CHIPS</b><br>(薯条)                    | \$7.90 |



# DESSERT



## DS01 MANGO STICKY RICE 🍌

(芒果 糯米饭)

THAI INDULGENCE! Delicious sticky rice mixed with coconut milk, infused with pandan and served with fresh mango & coconut ice cream!

**\$14.90**

**(SEASONAL)**



#### DS02 BANANA FRITTER

(炸香蕉)

You won't be able to resist this fresh bananas coated with coconut flakes & bread crumbs, deep friend & served with vanilla ice cream!

**\$13.90**

#### DS03 THAI MILK TEA CREPE CAKE

(泰式奶茶千层蛋糕)

LIFE IS TOO SHORT TO EAT A BORING CAKE

Thai milk tea crepe cake served with vanilla ice cream

**\$13.90**

#### DS04 DURIAN CREPE CAKE

(榴莲千层蛋糕)

Durian crepe cake served with vanilla icecream

**\$13.90**

#### DS05 COCONUT ICECREAM STICKY RICE

(椰子冰淇淋 糯米饭)

Our popular sticky rice topped with creamy Coconut Ice Cream, sprinkled with crushed peanuts & garnished with fresh mint leaves!

**\$9.90**

#### DS06 SOFTSERVE SUNDAE

(泰奶冰淇淋圣代)

Thai milk tea softserve with sticky rice and topping of glass jelly, coconut meat and strawberry

**\$9.90**

#### ICE-CREAM SCOOP

(冰淇淋)

LOOKING FOR A SIMPLE DESSERT?

CHOOSE FROM 2 FLAVORS:

VANILLA OR YOUNG COCONUT

**DS07 SINGLE SCOOP ICE-CREAM \$5.90**

**DS08 DOUBLE SCOOP ICE-CREAM \$8.90**



# SMOOTHIES

\*ONLY AT CHADSTONE STORE



**SM01  
MANGO  
SMOOTHIES**  
(芒果冰沙)

**\$8.90**



**SM02  
OREO  
SMOOTHIES**  
(奥利奥冰沙)

**\$8.90**



**SM03  
COCONUT  
SMOOTHIES**  
(椰子冰沙)

**\$8.90**

# MOCKTAILS



**MT01**   
**SAMUI SUNSET**  
(荔枝, 橙汁, 红糖浆)

A refreshing lychee  
soda with red cordial  
and orange juice.

**\$8.50**



**MT02**  
**PHUKET PARADISE**  
(蓝莓, 椰子, 苏打)

Finally...the days of  
refreshing dips in  
paradise are here.

**\$8.50**



**MT03**  
**ONE NIGHT  
IN BANGKOK**  
(蝶豆花, 苏打)

A delicious drink made  
from "Butterfly-pea flower"  
mix with jasmine flavored  
syrup and soda water.

**\$8.50**



**MT04**   
**MANGO SUNSHINE**  
(芒果苏打)

Mango and coconut  
syrup with soda water  
topped with coconut  
meat and mint.

**\$8.50**



**MT05**  
**STRAWBERRY  
BIKINI**  
(草莓苏打)

Strawberry syrup  
with soda water.

**\$8.50**



**MT06**  
**LYCHEE FIZZ**  
(荔枝苏打)

Lychee syrup  
with soda water.

**\$8.50**



**MT07**  
**PINEAPPLE BREEZE**  
(黄梨苏打)

Blue heaven syrup  
with pineapple juice  
and lemonade.

**\$8.50**

# THAI SPECIALTIES



**TS01**   
**THAI MILK TEA**  
(泰式奶茶)

Our signature drink, the irresistible Thai Milk Tea using authentic Thai tea and condensed milk.

**\$7.00**



**TS04**  
**THAI MILK TEA FLOAT**  
(泰式奶茶 + 香草冰淇淋)

IRRESISTABLE!!  
**\$8.50**



**TS07**   
**THAI ICED COFFEE**  
(泰式咖啡)

This popular drink is made to order using premium black coffee, evaporated milk & brown sugar syrup

**\$7.00**



**TS02**  
**THAI MILK TEA WITH SOFT SERVE**  
(泰式奶茶+奶茶冰淇淋)

Incredibly delicious!  
**\$8.50**



**TS05**  
**THAI ICED RED TEA**  
(泰式红茶)

The AUTHENTIC THAI ICED RED TEA with sugar syrup.  
**\$7.00**



**TS08**  
**THAI ICED COFFEE FRAPPE**  
(泰式咖啡+鲜奶油)

Thai Iced Coffee with a frappe' twist!  
**\$8.50**



**TS10**  
**COCONUT JUICE**  
(椰子水)

Chill with a refreshing glass of coconut juice and enjoy the flavours from its white flesh. SENSATIONAL!

**\$7.00**



**TS03**  
**THAI MILK TEA FRAPPE'**  
(泰式奶茶+鲜奶油)

Spice up your life with our homemade Thai Milk Tea Frappe'

**\$8.50**



**TS06**  
**THAI ICED LEMON TEA**  
(泰式柠檬茶)

Our HOMEMADE THAI LEMON TEA!  
**\$7.00**



**TS09**   
**NOM YEN**  
(泰式粉红鲜奶)

Authentic Thai Red Sala flower syrup drink, mixed with evaporative milk & blended with ice

**\$7.00**

## SOFT SERVE



MANGO



THAI MILK TEA

CONE/CUP  
**\$4.00**

## D'EXTRA BIT

ADD ON TOPPING TO YOUR DRINK OR SOFTSERVE



- Pearl
- Lychee jelly
- Rainbow jelly
- Grass jelly
- Coconut jelly
- Coconut meat



ADD ON  
**\$0.90**  
EACH

# DRINKS

## JUICE

J01	Orange Juice (橙汁)	\$6.50
J02	Apple Juice (苹果汁)	\$6.50

## SOFT DRINKS & OTHERS

SD01	Coke (可乐)	\$5.50
SD02	Coke Zero (无糖可乐)	\$5.50
SD03	Lift (柠檬汽)	\$5.50
SD04	Sprite (雪碧)	\$5.50
SD05	Orange Fanta (芬达)	\$5.50
Q01	Still Water (矿泉水)	\$4.50
Q02	Sparkling Water (有汽矿泉水)	\$4.50
Q03	Lemon Lime Bitter (柠檬青柠苦酒)	\$6.50

## HOT TEA

T01	Jasmine Tea/Pot (茉莉花茶)	\$4.50
T02	Green Tea/Pot (绿茶)	\$4.50
T03	Earl Grey Tea (格雷伯爵茶)	\$4.50
T04	Chamomile Tea (菊花茶)	\$4.50
T05	Peppermint Tea (薄荷茶)	\$4.50
T06	Honey Lemon/Hot (蜜糖柠檬)	\$4.50
T07	Thai Red Tea/Hot (泰式红茶)	\$4.50
T08	Thai Milk Tea/Hot (泰式奶茶)	\$4.50