

Mooping Pork \$8

Skewers (2)

หมูปิ้ง

Pork Jerky \$13

หมูแดดเดียว

Beef Jerky \$13

เนื้อแดดเดียว

Fish Cakes (3) \$12

ทอดมันปลา

Prawn Cakes (3) \$9

ทอดมันกุ้ง

SMALL

เมนูเล็ก



Fried Crispy Pork \$15

หมูสามชั้นทอด



**Chilli and Garlic
Crispy Pork**

\$15

หมูกรอบพริกเกลือ



**Fried Chicken
Wingettes (5)**

\$13

ปีกไก่ทอด



✓ **Pan Fried Chive Dumplings** \$8

ก๊วยช่ายทอด



✓ **Enoki Mushroom Tempura** \$9

เห็ดเข็มทองทอดกรอบ

Salt and Pepper Calamari \$15

ปลาหมึกทอดพริกเกลือ

Satay Chicken Tenderloin (3) \$11

with Peanut Sauce

ไก่สะเต๊ะ

Roti ✓ \$7

with Peanut Sauce

โรตีสอไส้ถั่ว

Steamed Fish Balls (5) \$8

ลูกชิ้นปลา



Ayutthaya Noodles Soup

\$17.9

ก๋วยเตี๋ยวเรืออยุธยา

Choice of Beef or Pork

Marinated your Choice of Meat, Meat Balls, Stewed Meat, Bean Shoot and Morning Glory in Traditional Thai Boat Noodles Soup

NOODLE Soup

Choice of Noodles

Rice Noodles, Vermicelli, Flat Noodles, Egg Noodles, Glass Noodles, Instant Noodles +3

Pok Pok Noodles Soup

\$17.9

ก๋วยเตี๋ยวป๊อกๆ

BBQ Pork, Fish Tofu, Pork Balls, Choy Sum and Pork Minced in Clear Soup



Stir Fried NOODLE

Choice of

Veg and Tofu	\$17
Chicken	\$18
Beef	\$18
Prawns	\$23
Seafood	\$23

Pad Thai



Stir Fried Thin Rice Noodles, Dried Shrimps, Chives, Tofu, Peanut, Bean Shoot
ผัดไท



Pad Seew

Stir Fried Flat Rice Noodles with Dark Soy and Chinese Broccoli
ผัดซีอิ้ว

Pad Kee Mao



Stir Fried Flat Rice Noodles with Chilli Garlic Paste, Carrot, Broccoli, Green Peppercorn and Basil
ผัดซี๊เมา

Hokkien Noodles Stir Fried

Stir Fried Hokkien Noodles, Dark Soy Sauce, Chinese Broccoli and Carrot
ผัดฮกเกี้ยน



Vegetarian



Gluten Free Option



Contains Nut



spicy

SALAD

ส้มตำ

Papaya Salad

\$15

Fresh Green Papaya, Lime Juice, Peanuts, Chilli, Cherry Tomato
ตำไทย

Tum Pu Plara

\$16

Fresh Green Papaya, Fermented Fish Sauce, Lime Juice, Chilli, Cherry Tomato
ตำปูปลาร้า

Tum Sua Pu Plara

\$16

Papaya Salad with Fermented Fish Sauce and Rice Noodles
ตำข้าวปลาร้า

Corn Salad Salty Duck Egg

\$19

Cooked Sweet Corn in Lime Juice, Chilli, Snake Bean and Peanut
ตำข้าวโพดไข่เค็ม

Snake Bean with Crispy Pork

\$19

Fresh Snake Beans with Fermented Fish Sauce, Chilli, Lime Juice, Cherry Tomato Topped with Crispy Pork
ตำถั้วหมูกรอบ

Jungle Salad

\$19

Fresh Green Papaya, Rice Noodles, Snail, Steamed Morning Glory, Bean Shoot, Pickled Cabbage, Pork Loaf in Fermented Fish Sauce
ตำป่า



Add on:

Salmon \$7

Pork Loaf \$5

Crispy Pork \$7

Chicken Feet Boneless \$5

Salted Egg \$3

Salted Egg Yolk \$3.5

Century Egg \$3.5

Papaya Salad Tray

\$35

with or without Fermented Fish Sauce

Served with Boiled Egg, Vermicelli Noodles, Rice Noodles, Pork Loaf, Bean Shoot, Snails, Steamed Morning Glory and Chicken Wings
ตำถาด



Stir Fried SHARING

Pad Cha Seafood

\$24

Stir Fried Combination of Seafood, Thai Herbs, Chilli and Basil

ผัดฉ่าทะเล



Chilli Basil Stir Fried Crispy Pork and Century Egg

\$24

ผัดกระเพราหมูกรอบไข่เยี่ยวม้า

Chilli Basil Stir Fried with Stewed Beef Brisket

\$23

ผัดกระเพราเนื้อตุ๋น



Baby Clam Chilli Jam

\$23

Stir Fried Baby Clams, Garlic, Chilli Jam and Basil

ผัดหอยลายพริกเผา

Oyster Sauce



\$17

Stir Fried Seasonal Vegetables in Oyster Sauce

ผัดผักน้ำมันหอย

Crab Meat Omelette

\$18

ไข่เจียวปู



Sizzling Beef

\$22

with Marinated Beef Sirloin, Capsicum, Black Pepper, Broccoli and Onion

ผัดเนื้อพริกไทยดำกระเทียมร้อน

Chilli Basil Sauce

\$18

Choice of Pork Minced, Chicken or Beef

ผัดกระเพรา



Crispy Chicken and Cashew Nuts

\$21

Wok Fried Crispy Chicken with House Chilli Jam, Dried Chilli, Broccoli and Cashew Nuts

ผัดไก่กรอบเม็ดมะม่วงหิมพานต์

Tofu Cashew Nuts

\$17

with House Chilli Jam, Dried Chilli, Broccoli and Cashew Nuts

ผัดเต้าหู้ทอดเม็ดมะม่วงหิมพานต์

Sweet and Sour

\$21/\$24

Choice of Crispy Chicken or Prawns

with Pineapple, Tomato, Cucumber, Capsicum and Onion

ผัดเปรี้ยวหวาน

Chinese Broccoli with Crispy Pork

\$21

with Chilli and garlic Paste Wok Fried

ผัดคะน้าหมูกรอบ



FRIED RICE

ข้าวผัด

Traditional Thai Fried Rice

with Egg and Seasonal Vegetables
ข้าวผัด



Pineapple Fried Rice

Egg, Pineapple, Cashew Nut, Sultana,
Onion, Spring Onion
ข้าวผัดสับปะรด



BBQ Pork on Rice

Topped with House Gravy Sauce
ข้าวหมูแดง

Crispy Pork on Rice

Topped with House Gravy Sauce
ข้าวหมูกรอบ

Chilli Basil Stir Fried on Rice

Choice of Pork Minced, Chicken or Beef
ผัดกระเพราผัดข้าว

Crispy Pork with Chinese Broccoli on Rice

with Chilli and Garlic Paste Stir Fried
ผัดคะน้าหมูกรอบผัดข้าว



Crab Meat Fried Rice \$26

Egg Fried Rice, Crab Meat, Spring Onion
ข้าวผัดปู

Choice of

Veg and Tofu	\$17
Chicken	\$18
Beef	\$18
Prawns	\$23
Seafood	\$23

RICE DISHES

อาหารจานเดียว

All \$17.9



Stewed Pork Knuckle on Rice

Served with Pickled Cabbage and Steamed Chinese Broccoli
ข้าวขาหมู

Crispy Chicken and Cashew Nut on Rice

ไก่กรอบเม็ดมะม่วงหิมพานต์ผัดข้าว

Green Chicken Curry on Rice

แกงเขียวหวานผัดข้าว

Chilli Basil Stir Fried Crispy Pork and Century Egg on Rice \$20.9

ผัดกระเพราหมูกรอบไข่เยี่ยวม้าผัดข้าว

Chilli Basil Stir Fried Stewed Beef Brisket on Rice \$20.9

ผัดกระเพราเนื้อตุ๋นผัดข้าว



Vegetarian



Gluten Free Option



Contains Nut



spicy

Spicy and Sour Pork Soft Bones \$19

with Coriander, Onion, Spring Onion and Chilli in Spicy and Sour Broth
ต้มแซ่บกระดูกอ่อน

Spicy and Sour Beef Brisket Soup \$19

with Coriander, Onion, Spring Onion and Chilli in Spicy and Sour Broth
ต้มแซ่บเนื้อ

Spicy and Sour Chicken Feet \$18

Chicken Feet, Coriander, Onion, Spring Onion and Chilli in Spicy and Sour Broth
ต้มขุเปเปอร์

Gang Om Stewed Beef Brisket \$17

In Fermented Fish Sauce Broth with Dill, Choy Sum and Cabbage
แกงอ่อมเนื้อ

Khao Lao Ayutthaya Hot Pot \$18

Choice of Pork or Beef
เกาหลีหม้อไฟ

Mama Tom Yum Seafood \$38

Instant Noodles, Squid, King Prawns, Crispy Pork, Raw Egg Yolk and Coriander in Creamy Tom Yum Soup
มาม่าต้มยำทะเลหม้อไฟ

SOUP ต้ม

Creamy Tom Tum Prawns \$23

Creamy Tom Yum Soup with Enoki Mushroom, Button Mushroom, Cherry tomato, Coriander and Thai Herbs
ต้มยำกุ้ง



Tom Kha Chicken Soup \$17

Creamy Coconut Milk Soup with Enoki Mushroom, Button Mushroom, Cherry tomato, Coriander and Thai Herbs
ต้มข่าไก่

Stewed Pork Knuckle \$24

In 5 Spices Served With Steamed Chinese Broccoli, Pickled Cabbage and Boiled Egg
ขาหมูตุ๋น

แกง CURRY

Green Curry

Apple Eggplant, Bamboo Shoot, Broccoli, Carrot and Basil
แกงเขียวหวาน

Red Curry

Lychee, Pineapple, Cherry Tomato, Bamboo Shoot, Broccoli and Basil
แกงแดง

Penang Curry

with Kaffir Lime Leaves
แกงพะแนง



Choice of

Veg and Tofu	\$17
Chicken	\$18
Beef	\$18
Prawns	\$23
Seafood	\$23

Massaman Curry Stewed Beef Chuck \$23

Slow Cooked Beef Chuck with Mild Massaman Curry Pasty, Potato, Sweet Potato, Fried Shallot and Cashew Nuts
แกงมัสมั่นเนื้อ

GRILLED

ย่าง

Grilled Pork Cheek

\$19

แก้มหมูย่าง

Grilled Chicken Maryland

\$19

สะโพกไก่ย่าง

Grilled Beef Sirloin

\$22

เนื้อย่าง

SIDE DISHES

Jasmine Rice \$4

ข้าวสวย

Coconut Rice \$5

ข้าวน้ำกะทิ

Sticky Rice \$4

ข้าวเหนียว

Peanut Sauce \$4

ซอสถั่ว

Rice Noodles \$4

เส้นเล็ก

Rice Vermicelli with Fried Garlic \$5

เส้นหมี่

Steamed Vegetables \$8

ผักลวก

DESSERT

**Banana flitters served with
caramel sauce, coconut ice
cream and crumble \$14**

**Deep fried cheesecake ice
cream topped with house
berry sauce \$14**

Please advise our service staff for any allergies or dietary requirements



Vegetarian



Gluten Free Option



Contains Nut



spicy

DRINKS



COCKTAILS

Manaaw's Som Tum Pla Ra	16
Vodka Infused, Chilli, Tomato, Lime, Fermented Fish	
Yuzu U Me	16
Umersho, Yuzu, Sencha, Soda, Maraschino Cherry	
Twilight	16
Gin Infused Butterfly Pea Flower, Cointreau, Lemon	
Princess	17
Gin, Guava Liqueur, Davo Plum Aperitivo, Jasmine Tea, Vanilla, Lemon	
Mango Sticky Rice	17
White rum, coconut rum, mango, coconut, citrus	
Manaaw Melon	16
Midori, vodka, orange, lemon, lime, maraschino cherry	
Mojito	15
Rum, Mint, Lime Soda	
Lychee Martini	16
Vodka, Lychee, Lime	
Aperol Spritz	13
Aperol, Prosecco, Soda	
Limoncello Spritz	13
Limoncello, Prosecco, Soda	

SPARKLING WINE (g/b)

Mcwilliam's markview prosecco	8/40
Riverina, NSW840	

WHITE WINE

Le sand Sauvignon blanc	9/43
Marlborough, NZ943	
Whistling Duck Chardonnay	8/39
SA839	
Mc Pherson Pinot Grigio	8/39
NSW839	
Richland Moscato	8/39
NSW839	

ROSE

La Vue Rose	9/43
VIC943	

RED WINE

Mcwilliam's markview Shiraz	8/39
Riverina, NSW	
Humble Cabernet Sauvignon	9/43
VIC943	
La Vue Pinot noir	9/43
VIC943	

BEER on Tap (300mL/500mL)

Singha	9/13
Chalawan	10/14

BEER and CIDER from The Fridge

Corona	8
Chang	8
Asahi	8.5
Lychee cider (low ALC)	11

Refreshing Soda and Popping Pearls

Yuzu Blueberry	9
Yuzu puree, Blueberry popping pearls, Orange wedge	
Tropical Mango Passion Fruit	9
Mango puree, Passion fruit syrup, Mango popping pearls, passion fruit	
Lychee Watermelon	9
Lychee puree, Watermelon syrup, Watermelon popping pearls, Lychee Fruit	

THAI DRINKS

Milk Tea	5.9
Green Milk Tea	5.9
Iced Milk Coffee	5.9
Black Coffee	5.9
Lemon Tea	5.9
Coconut Juice	5.9
Pandan Butterflypea Flower Tea	5.9

SOFT DRINKS

Coca-cola can	4.5
Zero coke can	4.5
Sprite can	4.5
Solo can	4.5
Lemon lime bitter	5.5
Ginger beer	5.5
Sparkling mineral water	5.5

JUICES

Apple	5
Orange	5
Pineapple	5