



home

Nowhere better than
HOME



TO OUR VALUE CUSTOMERS

*Thank you for supporting and visit our restaurant.
We hope you will enjoy and have a wonderful
experience with our authentic Thai cuisine.*

Weekend Surcharge 10%
Public Holiday Surcharge 15%
All Card Surcharge 1.8%

**Online ordering: www.homethai.net.au >> Order Sussex
Reservation: www.homethai.net.au. >> Booking Sussex**

if you have any concerns or inquiries
please email Homethai.hr@hotmail.com

LUNCH SPECIAL

SERVED DAILY FROM 11 - 3 PM

+ \$2.50 with Soft drink or
Salad and Soup

DAILY SPECIAL \$13.90



MON
Massaman beef/rice



WED
Grilled chicken/rice



FRI
Red curry fish/rice



TUE
Chilli basil chicken /rice



THUR
Panang chicken curry/rice



1.Hainan chicken rice \$16.90



2.Grilled pork neck with rice
\$16.90



3.Green curry chicken with rice 🌶️
\$16.90



4.Green curry chicken with
rice noodles \$17.90 🌶️



5.Pork knuckle with rice
\$16.90



6.Red curry with fish
/ rice 16.90 🌶️



7.Chicken chashew nut
with rice \$16.90 🌶️



8.Crispy pork belly pickkhing
with rice \$17.90 🌶️



9.Chicken drumstick with rice
\$16.50

LUNCH SPECIAL

+ \$2.50 with Soft drink or
Salad and Soup



10. Chilli basil with egg /rice 🌶️
\$16.90



11. Pad C EW with pork
\$16.90



12. Massaman beef with rice
\$17.90



13. Thai fried rice with
chicken \$16.90



14. Chilli basil fried rice/
chicken mince 🌶️ \$16.90



15. Pineapple fried rice
with seafood \$19.90



16. Soft shell crab with
yellow curry / rice 19.90



17. Pad Thai chicken 🌶️
\$16.90



18. Beef oyster sauce
with rice \$16.90

VEGETERIAN CHOICE



19. Pad Thai veggies & 🌶️ 🌿
tofu \$16.90



20. Morning glory with 🌶️ 🌿
shrimp paste / rice
\$15.90



21. Mix vegetable 🌿
oyster sauce with rice
\$16.90

Noodle and Soups (Served all day)

22.Fish ball noodles with clear soup 传统自制鱼丸 \$14.90

Thai traditional clear soup noodles serve with fish ball , bean sprout, veggies.

23.Chicken clear noodle soup 传统鸡肉鸡肉丸汤面 \$15.90

Thai traditional clear soup noodles serve with chicken slice , bean sprout, chicken ball and veggies.

24.Beef noodle soup 传统牛肉牛肉丸汤面 \$16.90

Thai traditional Beef noodle soup serve with beef, bean sprout, beef ball and veggies.

25.Egg Noodle soup with BBQ pork (Ba Mee moo dang) 香烤猪肉鸡蛋面 \$17.90

Egg noodle soup come with BBQ pork and Choy Sum, It is topped with and prawn wontons. (Also can order without soup).

26. Tom Yum Noodle soup 泰式冬阴宫汤自制鱼丸猪肉碎米线 \$17.90 🌶️

The most well know Thai original dish- sweet and sour soup- styled noodle. Rice Noodle comes with pork mince, dried shrimps, Home made pork balls topped with ground peanut, bean sprouts and green bean slides. (Also can order without soup)

27. Green curry with Rice noodles 绿咖喱蔬菜/鸡肉/皇帝虾 米线 🌶️ 🌿 **Veggies/Chicken/Prawns \$17.90/17.90/ \$20.90**

Thai rice noodle serve with green curry and on top with veggies / chickens/ prawns 3 pcs.



22.Fish ball noodles clear soup



23.Chicken noodles clear soup

24.Beef noodles clear soup



26.Tomyum noodles soup



25.Egg Noodle with BBQ pork



27.Green curry with Rice noodles with prawns

ENTREE

1.Satay chicken (2 pcs) 沙爹鸡串

\$11.90

Skewed chicken marinated with curry powder. Served with cucumber salad and peanut sauce on top



1.Satay chicken

2.Grill chicken ball skewered (2 pcs) 烤鸡肉球 \$8.50

Grilled skewed chicken ball served with chilli sauce on top



2.Grilled chicken ball

3. Grilled Sweet Corn (1pcs,vegetarian) 泰式香烤玉米 \$4.50

Skewed corn on top with Homethai mayonaise.



3.Grilled sweet corn

4.Fresh Spring Roll (2 pcs) 泰式猪肉豆腐米纸春卷 \$13.90

Fresh spring roll wrapped with cucumber, tofu, bean sprouts, egg,Chinese pork sausage. Served with sweet tamarind sauce on top



4.Fresh Spring Roll

5.Chicken Wing Deep Fried (4 pcs) 泰式炸鸡翅 \$8.50

Deep fried Chicken wing marinated with fish sauce, pepper, sugar, egg and corn powder



5.chicken wing
(4pcs)

6. Kuy chay (3 pcs, Chives) 泰式蒸韭菜饼 \$13 .50

Garlic chives cake stream with Thai style sauce

7. Pandan leaf chicken. (2 pcs)香兰鸡腿肉 \$8.50

Chicken thigh fillet wrap with pandan leaves

8. Gai Tod (1 pcs) 香炸姜黄鸡大腿 \$9.50

Deep fried Chicken thigh and drumsticks marinated thai style with tumeric powder

9. Fish Cake Homemade (4 pcs) 秘制泰式鱼饼 \$14.90

Homemade fish blended with red chilli paste and herbs. Served with cucumber, peanut, onion and chilli sauce on top.

10. Prawn Cake Homemade (4 pcs) 黄金虾饼 \$21

Homemade Prawn mix with chicken blend with salt, soya sauce, pepper, egg, bread crumbs. Serve with plum sauce on the side.

11.Thai style Salt& Pepper Tofu / Eggplant \$11.90
椒盐香炸嫩滑豆腐/ 茄子

Tofu/eggplant with Salt, Garlic and Pepper

12.Thai style Salt& Pepper Squid 泰式椒盐鱿鱼 \$15.50

Squid with Salt, Garlic and Pepper



6.Kuy chay



7.Pandan leaf chicken



8.Gai Tod



9.Fish cake



10. Prawns cake



11. Salt and Pepper Egg plant



11.Salt and pepper Tofu



12.Salt and pepper Squid

GRILLED

13. BBQ lamb skewered (2 pcs)

\$8.50

-秘制BBQ酱烤羊肉串

Grilled lamb with Thai special sauce



13. BBQ lamb skewers

14. Grilled Pork neck 烤猪颈肉

\$15.90

Grilled pork neck slice with barbeque sauce and thai special sauce

15. Grilled Pork Rib Homethai 自制烤猪肋排

\$25.90

Grilled pork neck slice with barbeque sauce and thai special sauce

16. Combination (Grilled plate) 泰式家庭烧烤大拼盘 \$38.50

(Grilled lamp 2 pcs, Stay chicken 2 pcs, Duck slice 4 pcs ,Grill pork neck slice)



16. Combination



14. Grilled pork neck



15. Grilled pork Rib

All salads can choose level of spicy

SALAD

17.Green Papaya Salad 泰式青木瓜沙拉 🌿🚫🌶️ \$19.90

Green papaya with garlic, chilli, tomato, green bean, dried shrimps, peanut, lime juice, palm sugar



18.Corn Papaya Salad With Salted egg 🌶️ \$21.90 泰式青木瓜鱼酱玉米咸鸭蛋沙拉

Corn salad as som tum taste with salted duck egg



19.Papaya salad with salty crab 泰式青木瓜盐水蟹沙拉 🌶️ \$20.90

Green papaya salad and pickled crab.

20.Som Tum with Salty pickled crab with Anchovy 🌶️ \$20.90 泰式鱼酱青木瓜盐水蟹沙拉

Green papaya salad with Thai anchovies and pickled crab with strong taste from Thai anchovies



21.Tum Mua With Anchovy 泰式青木瓜鱼酱沙拉 🌶️ \$24.90

Green papaya salad comes with vermicelli, pork cracker, pickle crab, pork roll and Thai anchovies



22.Som Tum Seafood 泰式青木瓜海鲜沙拉 🌶️🚫 \$26.90

Mixed seafood (Prawn, Squid, Mussel) with thai papaya salad



23.Soft Shell Crab Papaya Salad 泰式软壳蟹沙拉 🌶️ \$25.90

Deep fried soft shell crab with green mango, coriander, shallot, red onion, chilli, kaffier lime leaf, roast coconut, cashew nut. Served with spicy sauce



***All salads can choose level of spicy ***

24. Chicken Mince Salad 香辣鸡肉碎沙拉 🌶️🌶️ \$19.90

Minced chicken with shallot, coriander, mint, long leaf coriander, chilli powder, grinded rice and chef’s dressing



24.Chicken mince salad

25.Thai Pork Neck Salad 烤香辣猪颈肉沙拉 🌶️ \$23.90

Marinated pork neck grilled and served with green lettuce, tomato, peanut and cucumber. Dressed with chilli sauce

26. Grilled Beef Salad 烤牛肉沙拉 🌶️ \$25.90

Grilled marinated beef, medium cooked with shallot, coriander, mint, tomato, lemon grass, cucumber and chef’s spicy dressing

27. THAI SOYA DUCK SALAD 泰式烤鸭沙拉 🌶️ \$25.90

Sliced Homemade duck with thai herbs, mint, long leaf coriander, chilli powder and chef’s dressing



25. Thai pork neck salad

28. Thai Glass Noodle Seafood Salad 海鲜粉丝沙拉 \$25.90

🌶️🌶️
Glass noodle with minced chicken, prawn, squid, dried shrimps, onion, shallot, mint, coriander, celery, tomato, cashew nut and chef’s dressing

29. Prawns salad 泰式香辣帝王虾沙拉 🌶️ \$25.90

Prawn, Chilli jam dried shrimps, onion, shallot, mint, coriander, celery, lemongrass, lime leaves and chef’s dressing



26. Grilled beef salad



27. Thai soya duck salad



28. Glass noodle seafood salad



29. Prawns salad

FISH AND SEAFOOD

Deep fried Barramundi Fish with your Choice (800 grams)

\$35.90

盲曹鱼



30.Chilli basil sauce 香辣罗勒 🌶️



31.Sweet chilli sauce 甜辣酱 🌶️



32.Sweet and Sour sauce 甜酸酱 🌶️



33.Curry sauce 红咖喱酱 🌶️



34.Fish with papaya salad 泰式青木瓜沙拉酱 🌶️



35.Steamed Fish With Mushroom & Ginger (Pla Nueng See Ew) 姜香蘑菇蒸鱼 \$36.90

Steamed whole barramundi with mashroom,ginger, herb and soy sauce



36.Lemon Steamed Fish (Pla Nueng Ma Nao) 鲜辣青柠檬蒸鱼 🌶️ \$36.90

Steamed whole barramundi with fresh chili and lime juice and thai herbs

Fish fillet with your choice. \$28



37.PLA CHOO CHEE 稠红咖喱 鳕鱼
ling fish fillet with /ling fish
Choo Chee curry sauce.



38.Pla Rad Prik..... 
泰式酸角汁 鳕鱼
ling fish fillet with spicy
tamarin sauce on top.



39.BPLA PADT KUHN CHAI 香辣 鳕鱼 
Stir fried of ling fillet chinese celery and chilli.



40.BPLA PADT CHAR 生薑小茄子辣炒鳕鱼 
Stir fried of ling fillet, chilli, wild ginger, green peppercorn and
apple eggplants



41.Steamed Mussel in Thai Basil sauce 泰式罗勒椰子酱蒸蛏蚶. \$24



42.Steamed Squid with lime sauce 青柠檬蒸鱿鱼. \$26 
With chicken mince with glass noodle, garlic, coriander and lime

SOUP AND CURRY

One of your choice with your curry (except Massaman Curry)

- a. Chicken / Pork / Beef / Veggie & Tofu\$19.90
- b. Crispy Pork Belly\$24.90
- c. Duck/Prawn/Seafood..... \$26.90

43.Tom Saab （spicy soft pork bone soup） 慢炖酸辣猪软骨汤 🌶️ **\$20.90**
Spicy soft bone pork soup with tamarind sauce, long leaf coriander and Thai herbs.

44. Tom Yum Prawn （Clear Soup or Coconut Soup） 🌶️ **\$26.90**
泰式冬阴功虾汤 （清汤或椰汤）
Prawns in spicy Clear or Coconut milky soup with mushroom, lemon grass, galangal, chilli, lime leaves, fish sauce, lime juice, coriander, dried chilli and Thai herbs.



45.Tom Yum seafood （Clear soup or Coconut soup ） 🌶️ **泰式冬阴功海鲜汤 （清汤或椰汤） \$26.90**
Seafood in spicy Clear or Coconut milky soup with mushroom, lemon grass, galangal, chilli, lime leaves, fish sauce, lime juice, coriander, dried chilli and Thai herbs.

46.Tom Kha coconut milk soup with chicken 南薑椰汁鸡汤 🌶️ **\$19.90**
Thai style Coconut milk soup with chicken , flavorful and sour taste, mushroom,onions.



SOUP AND CURRY

47. Green curry (Chef's Recommend Chicken or Veggies and Tofu)



\$19.90

绿咖喱 厨师推荐鸡或蔬菜。

Green curry paste with coconut milk, cherry eggplant, apple eggplant, basil, lime leaf and long red chilli

48. Red Curry (Chef's Recommend Duck or Fish fillet) 红咖喱 厨师推荐鸭或鱼片



\$26.90

Red curry paste with coconut milk, apple eggplant, Thai basil, lime leaf, pineapple, lychee and chilli

49. Panang (Chef's recommend Chicken) 厨师推荐泰式帕能咖喱鸡



\$19.90

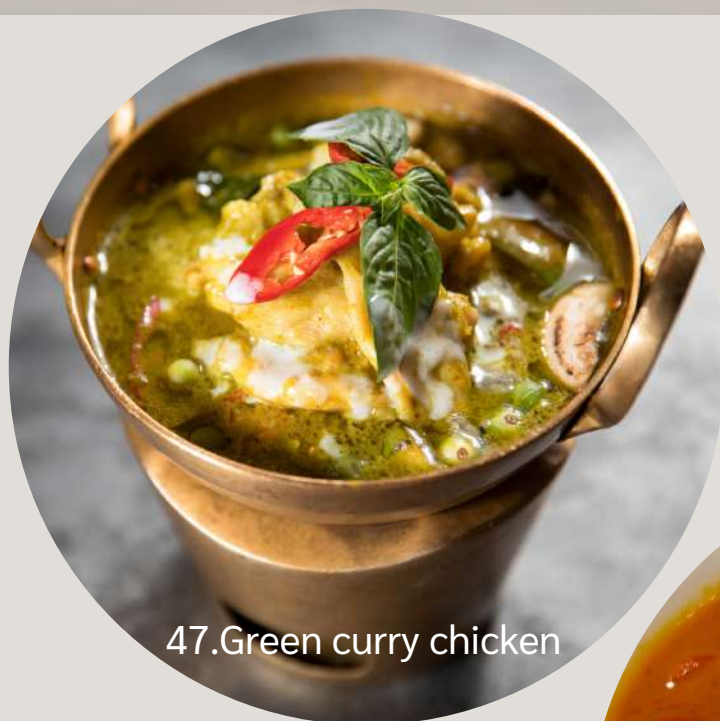
Spicy milky soup, chilli, lime leaves, fish sauce, lime juice, coriander, dried chilli.

50. Massamum (Chef's Recommend Beef/Lamb shank) 玛莎曼咖喱牛腱/小羊腿



(Beef \$23 / Lamb shank \$25)

Slow cooked beef / lamb shank with homethai special curry paste, coconut milk, tomato, onion, peanut, potato and topped with fried onion.



47.Green curry chicken



49.Panang curry Chicken



48.Red curry Fish



50a.Massaman beef



50b.Massaman lamb

MAIN (STIR FRIED)

51.Morning Glory With Shrimp Paste (Pad Pak Boong) 虾酱空心菜



\$19.90

Stir fried seasonal morning glory with shrimp paste

52.Bok Choy & baby broccoli with Oyster Sauce. 蚝油小油菜和西兰花苗



\$19.90

Stir fried seasonal Ongchoy& baby broccoli (Seasonal) in oyster sauce

53.Stir Fried Mix Vegetable with Glass Noodle 蚝油蔬菜炒绿豆粉丝



\$20.90

Stir fried seasonal vegetables in oyster sauce with glass noodle

54.Stir Fried Salty Egg with Squid 咸蛋黄炒鱿鱼

\$24.90

Stir fried squid with salted duck egg, onion, shallot, celery and long chili

55.Stir Fried Crispy Pork Belly with Pik Khing Sauce 秘制脆皮猪腩



\$24.90

Stir fried crispy pork green bean, chilli, lime leaf and Pik Khing sauce

56.Stir Fried Prawns with Pik Khing Sauce 秘制脆皮虾



\$24.90

Stir fried prawns green bean, chilli, lime leaf and Pik Khing sauce

57.Stir Fried Crispy Pork Belly with Chinese Broccoli 芥兰炒猪腩

\$25.90

Stir fried crispy pork , chilli, Chinese broccoli with HomeThai's recipe sauce

51.Stir fried Morning glory



53.Stir fried mixed veggie/glass noodle



52. Bok choy & Baby broccoli





54.Salty egg squid



55.Crispy pork with pik khing



56.prawns pik khing



57.Crispy pork with chinese broccoli

MAIN (STIR FRIED)

1st Step to choose one of your sauce

2nd step choose your meat.

Mains (Stir fried)

Notes: Choose one of your favorite

- 1. Chicken/Beef/Pork\$20.90
- 2. Mixed Vegetable & Tofu\$20.90
- 3. Crispy Pork Belly\$24.90
- 4. Duck/Prawn/Seafood\$25.90
- 5. Soft Shell Crab\$25.90

58.Oyster Sauce With Broccoli 泰式蚝油 (Chef’s recommended Beef)

Stir fried marinated beef top side with shallot, mushroom, oyster sauce, served with steamed broccoli

59. Chilli basil 香辣罗勒 (Chef’s recommended Chicken mince or crispy pork)

Stir fried fresh chilli, garlic and holy basil with additional of meat that you can choose.

60.Sweet and Sour 甜酸酱 (Chef’s recommended Chicken or park belly)

Stir fried sweet and sour sauce with your choices, cucumber, pineapple, shallot, tomato, onion, long chili and baby corn

61.Ginger and mushroom 姜香蘑菇酱 (Chef’s recommended Chicken or veggie & Tofu)

Stir fried cashew nuts and smoked chilli jam with additional of meat that you can choose.

62.Cashew nut with Chilli jam 香辣腰果

Stir fried cashew nuts and smoked chilli jam with additional of meat that you can choose.



58.Beef oyster sauce

59.Chicken with
chilli basil sauce



59.Beef with chilli basil sauce



60.Chicken with sweet and sour sauce



61. Chicken with ginger and mushroom



62.Chicken with cashew nuts

63.Stir Fried Chilli Paste With Chicken (Pad Ped) 红咖喱酱炒鸡肉 🌶️ \$21.90

Stir fried chicken in chill paste with coconut milk, lime leaf, eggplant, tomato, long chili and basil

64.Stir Fried Yellow Curry With (Soft Shell Crab/ Seafood/ Crispy Prawn) 黄咖喱炒软壳蟹/海鲜/脆皮虾 \$25.90

Stir fried with yellow curry, eggs, onion, celery and long chilli

63.Pad ped chicken



64a.soft shell crab yellow curry



64b.Seafood yellow curry



64c Crispy prawns yellow curry



Stir Fried Noodle and Rice

Notes: Choose one of your favorite

1. Chicken/Beef/Pork \$19.90
2. Mixed Vegetable & Tofu \$19.90
3. Crispy Pork Belly. \$24.90
4. Duck/Prawn/Seafood. \$25.90
5. Soft Shell Crab \$25.90

65. Padthai 泰式炒河粉 🌶️ 🌿 🚫🍷

Wok tossed thin rice noodle with tofu, egg, pickled radish, garlic chives, bean sprouts, chilli powder, tamarind, palm sugar, fish sauce. Recommend with chicken, beef, pork, prawn or seafood.

66. Padthai Glass Noodle 泰式炒粉丝 🌶️ 🌿 🚫🍷

Wok tossed glass noodle with tofu, egg, pickled radish, garlic chives, bean sprouts, chilli powder, tamarind, palm sugar, fish sauce.

67. Gravy Sauce Rice Noodle 湿炒面 🌿

Stir fired flat rice noodle with Chinese broccoli in gravy bean sauce. Recommend with chicken, pork or seafood.

68. Stir Fried Flat Noodle (Pad C Ew) 炒细河粉或宽河粉 (Option: Thin noodle or Flat noodle) 🌿

Flat noodle wok tossed with Chinese broccoli, egg and soy sauce. Recommended with chicken, pork or seafood

69. Stir Fried Spicy Noodle (Pad Kee Mao). 辣炒河粉 🌶️ 🌿

*(Option: Thin noodle or Flat noodle)

Flat noodle wok tossed with fresh chilli, garlic, Chinese broccoli and basil. Served with chicken, beef or seafood

70. Stir Fried Rice 炒饭 🌶️ 🌿

Fried rice with chicken, pork or beef, topped with tomato, onion, Chinese broccoli, egg, Black soy sauce, Served with cucumber and lemon



65. Pad Thai prawns

67. Gravy sauce rice noodle with pork



68. Pad c ew with seafood



69. Pad kee mao with prawns



70. Thai fried rice with prawns



Stir Fried Noodle and Rice

71.Chili Basil Fried Rice with chicken mince. 辣椒罗勒炒饭配鸡肉末   \$20.90

72.Tomyum Fried Rice with chicken slide. 冬阴功炒饭配鸡肉片 \$19.90

73.Egg Fried Rice 蛋炒饭  \$14.90

74.Pineapple Fried Rice菠萝炒饭(Vegetables  \$20.90 / Seafood \$25.90)

75.Steamed Rice 泰国香米 \$4.00

76.Sticky Rice 糯米饭 \$5.00



ADDITIONAL(S)

EXTRA VEGIE / STEAM VEGIE | \$6

EXTRA MEAT | \$6.00

*Prawn only get 3pcs | Shoft Shell Crab only 1pc.

EXTRA NOODLE | \$5

*Thin Noodle / Flat Noodle / Glass Noodle

EXTRA SATAY CHICKEN | \$5 (1 PCS)

EXTRA FRIED EGG | \$3.90

EXTRA PANDAN SAUCE | \$2.90

EXTRA CASHEW NUT | \$3.90

EXTRA CURRY | \$5.00

*Please ask for availability.

Note!!!



Can be No chilli



Chilli



Gluten-Free



Vegan/Vegesterian

Please let us know if you have any special dietary requirements. Once the product have been served, return will not be accepted



DRINK

HOMEMADE

Note: All our drink no artificial colour

1.Home made Thai Milk tea	\$6.50
2.Thai Milk tea with pearl	\$8.00
3.Home made Green Tea latte	\$6.50
4.Matcha latte strawberry	\$8.00
5.Matcha Latte	\$8.00
6.Lemon Iced Tea	\$6.50
7.Coconut butterfly pea latte	\$7.00
8.Thai Iced Coffee coconut milk	\$7.00



REFRESHING

9.Lemon Juice	\$4.50
10.Coconut Juice	\$6.50
11.Pineapple Juice	\$6.50
12.Pink Lemonade	\$6.50
13.Lemon Lime Bitter	\$6.50
14.Yuzu sparking with mango popping	\$7.50
15.Ross kiss sparkling/Strawberry popping	\$7.50
16.Mango Passionfruit sparkling/mango popping	\$7.50



Additional Toppings

Extra topping : Pearl/Popping +1.50. Whipping +1.00

Soft Drink

San Pel Sparkling Water 500ml	\$7.50
Mt Franklin Still Water 500ml	\$4.50
Coke Coke Zero Sprite Fanta	\$3.50
Bundaberg ginger beer Guava Passionfruit	\$5.50
Hot Tea	\$5.00



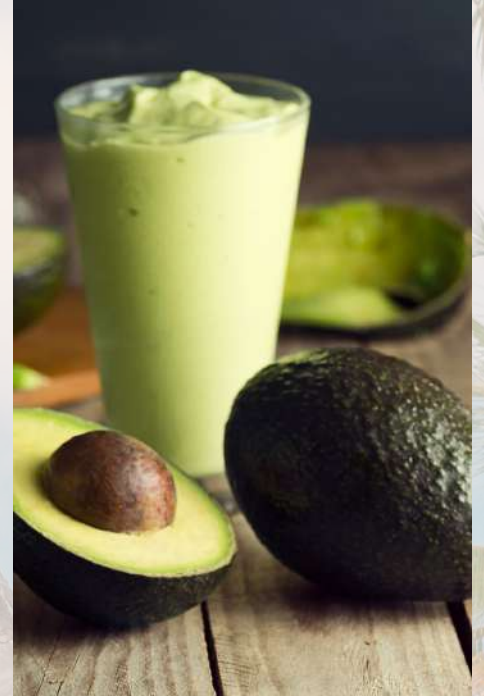
SMOOTHIES



Coconut milk smoothie
7.50



Mango smoothie
7.50



Acovado smoothie
7.50



Lychee frappe
7.50



Creamy coconut pandan
8.00



Strawberry smoothie
7.50



Coconut cloud / whipping
8.00



Thai Tea frappe / Pearl/whipping
8.00

WINE

RED

Geoff Merrill Pimpala Rd Shiraz

Mclaren Vale, SA (2020)

Yarrawood YR Pinot Noir

Yarra Valley, VIC (2020)

Madfish Cab merlot

Margaret River,Great southern WA (2018)

WHITE

Yealands estate Sauvignon Blance

Marlborough, New Zealand (2021)

Baby Doll Pinot Gris

Marlborough, New Zealand (2021)

Villa Sandi Pinot Grigio

Veneto, Italy (2019)

Shepherd's Clock Chardonnay

Veneto, Italy (2019)

ROSE

Mon Tout "Strange love" Rose

Great Southern, WA (2019)

SPARKLING WINE

Villa Sandi Fresco Prosecco 200 ml. \$11.90

Veneto, Italy. (Bottle)

BEER | \$10

• Singha Lager

Chang Lager

• Sapporo

Peroni

• Pure Blonde

BYO

WINE

\$20 / Bottle



Bottle: \$38.5 | Glass: \$10.5

COCKTAILS

Menu



Yusu summer cocktail
Malibu, Vodka, Yusu, lime juice

\$13.50



Mojito
White rum, Fresh lime juice, Mint, Tonic soda

\$13.50



Lychee caprioska
Vodka, Lychee Syrup, Lime

\$13.50



At Home
Blue Curacao, Vodka, Triple Sec, Pineapple Juice, Lime Juice

\$13.50



White rum, lime, Strawberry, Tonic soda

\$13.50



Samui
Malibu, Rum, Pineapple Juice, Coconut

\$13.50





THAI RESTAURANT

Delicious



DESSERT MENU



1.MANGO STICKY RICE
\$11.90



2.THAI PUDDING(TARO,CORN)
\$8.50



3.SAGO COCONUT MILK /
MANGO \$10.90



4.HOMEMADE FRESH TARO&TARO
BALLS COCONUT
(BUA LOY) \$9.00



5.HOMEMADE THAI LAYER CAKE
7.90



6.DURIAN STICKY RICE
\$11.90



7.THAI DONUT/PANDAN (4PCS)
\$9.90



8.SAGO COCONUT MILK /
BLACK BEAN \$9.90



9.THAI PANDAN PUDDING /
COCONUT CREAM
7.90



10.TODDY PAIM CAKE
(2PCS)
\$7.50



11.STICKY RICE /TARO
\$7.90



12.ICE PANDAN CENDOL
COCONUT CREAM \$8.90

TAKE AWAY DRINK

FROM \$4.50

Additional Toppings

Extra topping : Pearl/Popping ball +1.50.
Whipping +1.00

HOMEMADE Milk tea

1.Home made Thai Milk tea	\$6.50
2.Thai Milk tea with pearl	\$8.00
3.Home made Green Tea latte	\$6.50
4.Matcha Latte	\$8.00
5.Matcha latte/Strawberry.	\$8.00
6.Lemon Iced Tea	\$6.50
7.Coconut butterfly pea latte	\$7.50
8.Thai Iced Coffee coconut milk	\$7.50



REFRESHING Drink

9.Lemon Juice	\$4.50
10.Coconut Juice	\$6.50
11.Pineapple Juice	\$6.50
12.Pink Lemonade	\$6.50
13.Lemon Lime Bitter	\$6.50
14.Yuzu sparking with mango popping	\$7.50
15.Ross kiss sparkling/Strawberry popping	\$7.50
16 Passionfruit mango sparkling/mango popping	\$7.50



Smoothies

17. Mango smoothie	\$7.50
18. Coconut milk smoothie	\$7.50
19. Lychee Frappe	\$7.50
20. Avocado smoothies	\$7.50
21. Coconut pandan smoothie	\$8.00
22. Coconut cloud /whipping cream	\$8.00
23. Thai milk tea Freppe/pearl/ whip	\$8.00

