



Can't Live
Without

- Please kindly inform staff of any food allergies prior to order
- Sorry no alterations during peak periods
- Sorry no split payments
- Public holiday and New Year's eve all food and drink incur a 10% surcharge

ENTRÉE <

✓ = VEGETARIAN Ⓜ = GLUTEN FREE 🥚 = EGG 🥜 = PEANUT
 🌱 = MILD 🌶️ = MEDIUM SPICY 🌶️🔥 = SPICY 👍 = RECOMMENDED



SPRING ROLL (4) ✓🥚 \$9.9

DEEP FRIED RICE PAPER ROLL FILLED WITH CABBAGE, CARROT, CELERY, VERMICELLI AND SLICED BLACK FUNGUS, SERVED WITH PLUM SAUCE.

KANOMJEEB (4) 👍 \$9.9

A PERFECT COMBINATION OF STEAMED PRAWN AND CHICKEN DUMPLINGS SERVED WITH CHILLI AND SWEET SOY DIPPING.



CHICKEN WINGS (5) \$9.9

FRIED MARINATED CHICKEN WINGS WITH SWEET CHILLI SAUCE.

SATAY CHICKEN (6 SKEWERS) 👍 \$9.9

GRILLED MARINATED CHICKEN SKEWER, SERVED WITH PEANUT SAUCE AND CUCUMBER RELISH.



✓ CURRY PUFF (4) ✓ \$9.9

DEEP FRIED PUFF PASTRY, FILLED WITH MIXED VEGETABLE IN CURRY SAUCE SERVED WITH SWEET CHILLI SAUCE.



> ENTRÉE



< PRAWN CAKE (4) 👍 \$11.9

DEEP FRIED MARINATED MINCED PRAWN, PORK, MIXED WITH THAI HERB AND BREAD CRUMB, SERVED WITH PLUM SAUCE.

> SOY SEARED SCALLOP (3) \$12.9

PAN SEARED SCALLOP ON THE BED OF SEASONING SEAWEED AND GLASS NOODLE, DRESSED WITH A DELICIOUS HOME MADE SOY SAUCE.



^ SCALLOP WATER FALL (3) Ⓜ🌶️ \$11.9

GRILLED SCALLOPS WITH CHILLI AND LIME DRESSING.



> SCALLOP CRISPY POTATO (4) \$13.9

GRILLED SCALLOPS LAYERED WITH CRISPY POTATO ROTI AND THAI SEAFOOD SAUCE.

SOUP <

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< **TOMYUM GOONG** Ⓜ OR **TOM YUM GAI** Ⓜ
 \$12.9 \$12.9

PRAWNS OR CHICKEN BREAST SERVED IN SPICY-SOUR THAI SOUP
 FLAVOURED WITH LEMONGRASS, KAFFIR LIME LEAVES AND GALANGAL.

< **TOM KHA GAI (CHICKEN)** 👍
 \$12.9

MILD COCONUT MILK SOUP WITH CHICKEN BREAST
 FLAVOURED WITH LEMON GRASS,
 KAFFIR LIME LEAVES,
 GALANGAL, AND CHILLI JAM.

BANGKOK LOVER <

> **SALT AND
 PEPPER SOFT
 SHELL CRAB**
 \$21.9

DEEP FRIED SALT AND PEPPER
 SOFT SHELL CRAB SERVED WITH
 SWEET CHILLI SAUCE.

^ **SALT AND PEPPER SQUID**
 \$19.9

DEEP FRIED SALT AND PEPPER SQUID
 SERVED WITH SWEET CHILLI SAUCE.

> **GRAPRAO GAI** 🌶️
 \$18.9

STIR-FRIED HOLY BASIL LEAVES
 WITH MINCED CHICKEN, CHILLI
 AND GARLIC.

^ **CRISPY CHICKEN
 AND CASHEW NUT** 🌱 👍
 \$19.9

CRISPY CHICKEN STIR-FRIED IN CHILLI JAM
 SAUCE, ROASTED CASHEW NUT, ASSORTED
 VEGETABLES, TOPPED WITH ROASTED CHILLI.

^ **CHINESE BROCCOLI WITH
 MARINATED PORK** 🌱
 \$19.9

CHINESE BROCCOLI, SLICED GRILLED MARINATED PORK
 STIR-FRIED WITH OYSTER SAUCE, CHILLI AND GARLIC.

> GRILL & SALAD

> **BBQ WAGYU BEEF WITH
 STICKY RICE** 👍
 \$27.9

THAI STYLE GRILLED MARINATED
 WAGYU BEEF COOKED MEDIUM WITH
 HERB, SERVED WITH STEAMED
 STICKY RICE AND CHILLI DIP.

> **BBQ PORK WITH
 STICKY RICE** \$19.9

THAI STYLE GRILLED MARINATED PORK WITH
 HERB, SERVED WITH STEAMED STICKY RICE
 AND CHILLI DIP.

> **WAGYU BEEF
 ON GRILL**
 \$27.9

MEDIUM GRILLED WAGYU
 BEEF SERVED WITH
 VEGETABLES AND CHILLI DIP.

^ **WAGYU BEEF** 🌱
THAI SALAD
 \$27.9

MEDIUM COOKED WAGYU BEEF
 TOSSED WITH MESCLUN SALAD,
 RED ONION, MINT, SHALLOT AND
 CHILLI-LIME DRESSING.

< **BBQ PORK SALAD** 🌱
 \$21.9

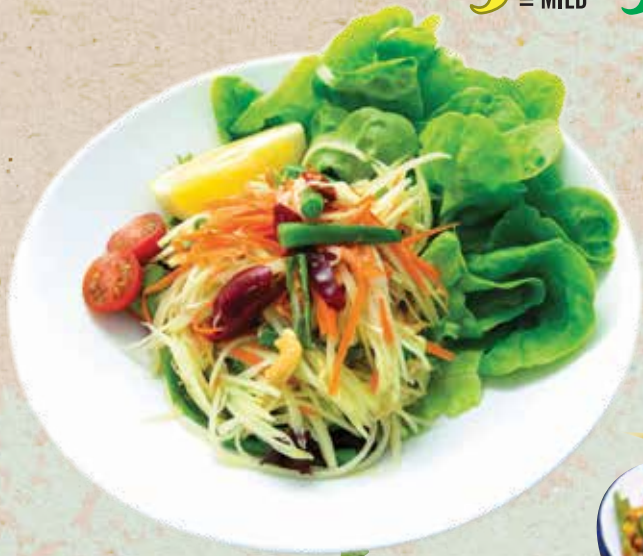
GRILLED JUICY PORK TOSSED WITH
 MESCLUN SALAD, RED ONION, MINT,
 SHALLOT AND CHILLI-LIME DRESSING.

^ **DUCK SALAD** 🌱
 \$26.9

ROASTED DUCK TOSSED WITH
 MESCLUN SALAD, RED ONION,
 MINT, SHALLOT, CASHEW NUT,
 DRIZZLED WITH COCONUT
 MILK, CHILLI AND CHILLI JAM
 DRESSING.

GRILL & SALAD <

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SOMTUM THAI
\$16.9

SHREDDED GREEN PAPAYA TOSSED WITH TOMATO, PEANUT DRIZZLED WITH CHILLI AND LEMON JUICE DRESSING. (PAPAYA SALAD)



SOMTUM PUNIM
\$23.9

CRISPY SOFT SHELL CRAB SERVED WITH SWEET CHILLI SAUCE AND THAI PAPAYA SALAD.



SOMTUM W/ BBQ PORK
\$23.9

THAI STYLE GRILLED MARINATED PORK WITH THAI PAPAYA SALAD.



SOMTUM W/ BBQ WAGYUBEEF
\$27.9

THAI STYLE- MEDIUM GRILLED MARINATED WAGYU BEEF SERVED WITH THAI PAPAYA SALAD

PLEASE SELECT A CHOICE OF MEAT :

VEGETABLE	\$16.9
TOFU	\$16.9
CHICKEN BREAST	\$18.9
SQUID	\$19.9
FISH FILLETS	\$20.9
ROASTED DUCK	\$24.9
PRAWNS OR SEAFOOD	\$24.9
WAGYU BEEF (180G MEDIUM COOKED)	\$27.9



CHILLI BASIL SAUCE

STIR-FRIED ASSORTED VEGETABLES, BASIL LEAVES, MINCED GARLIC AND CHILLI.



LIME LEAVES AND PEPPER CORN 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.



CHILLI JAM SAUCE

FAMOUS THAI CUISINE, ROASTED CASHEW NUT, ASSORTED VEGETABLES, STIR-FRIED IN CHILLI JAM, THEN TOPPED WITH ROASTED CHILLI.



OYSTER SAUCE

A CLASSIC STIR-FRIED ASSORTED VEGETABLES IN OYSTER SAUCE, SPRINKLED WITH FRIED ONION.

PLEASE SELECT A CHOICE OF MEAT :

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TOFU	\$16.9
CHICKEN BREAST	\$18.9
SQUID	\$19.9
FISH FILLETS	\$20.9
PRAWNS OR SEAFOOD	\$24.9
WAGYU BEEF (180G MEDIUM COOKED)	\$27.9



RED CURRY

FLAVOURED WITH RED CHILLI PASTE AND PAPRIKA POWDER, TOSSED WITH RED CHILLI AND BASIL LEAVES.



GREEN CURRY

FLAVOURED WITH GREEN CHILLI PASTE, KAFFIR LIME LEAVES, RED CHILLI, BASIL LEAVES.

> CURRY



MASSAMAN WAGYU BEEF (BEEF ONLY) \$23.9

6 HOURS SLOW COOKED BEEF IN COCONUT MILK AND MASSAMAN CURRY, TOSSED WITH BABY POTATO AND CASHEW NUT.

NOODLES & RICE <

(CONTAIN EGG)

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PLEASE SELECT A CHOICE OF MEAT :

VEGETABLE	\$16.9
TOFU	\$16.9
CHICKEN BREAST	\$18.9
SQUID	\$19.9
FISH FILLETS	\$20.9
ROASTED DUCK	\$24.9
PRAWNS OR SEAFOOD	\$24.9
WAGYU BEEF (180G MEDIUM COOKED)	\$27.9



✓ PAD SEE IW 🍳 👍

FLAT RICE NOODLES WITH SWEET SOY SAUCE, SOY BEAN, MINCED GARLIC AND ASSORTED VEGETABLES.

✓ CHILLI BASIL NOODLE 🍳 🌶️ 👍

STIR-FRIED HOKKIEN NOODLES WITH EGG, GARLIC, CHILLI, BASIL LEAVES IN CHILLI BASIL SAUCE.



PAD THAI

G 🍳 🥜

THIN RICE NOODLE STIRRED WITH BEAN SPROUTS, SHALLOT, DICED TOFU, CRUSHED PEANUT.



> CHILLI JAM 🌶️ 🍳 HOKKIEN NOODLE

STIR-FRIED HOKKIEN NOODLES WITH CHILLI JAM, ROASTED CASHEW NUT, VEGETABLES, TOPPED WITH ROASTED CHILLI.

✓ SATAY NOODLE 🌶️ 🍳 🥜

STIR-FRIED FLAT RICE NOODLES WITH SATAY SAUCE AND VEGETABLES.



> SINGAPORE NOODLE 🍳

STIR-FRIED RICE VERMICELLI NOODLE, BEAN SPROUT, SHALLOT, FLAVOURED WITH TURMERIC SPICE.

✓ THAI FRIED RICE 🍳

THAI STYLE FRIED RICE STIRRED WITH EGG AND OYSTER SAUCE.



CHILLI BASIL FRIED RICE 🍳 🌶️

FRIED RICE STIRRED WITH EGG, CHILLI, GARLIC, BASIL LEAVES AND OYSTER SAUCE.



> BROHTER'S SPECIAL

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PORK RIBS
\$35.9

A 600-650G RACK OF TENDER PORK RIBS SLOW COOKED AND GRILLED WITH THAI STYLE BBQ SAUCE SERVED WITH VEGETABLES.

RED CURRY ROASTED DUCK
\$35.9

ROASTED DUCK IN RED CURRY COMBINED WITH LYCHEE, PINEAPPLE AND TOMATO.



PINEAPPLE FRIED RICE
\$22.9

SPECIAL THAI FRIED RICE WITH PRAWNS, CHICKEN, PEA, CARROT AND PINEAPPLE FLAVOURED WITH TURMERIC GROUND, SERVED IN A PINEAPPLE SHELL. (CONTAINS EGG)



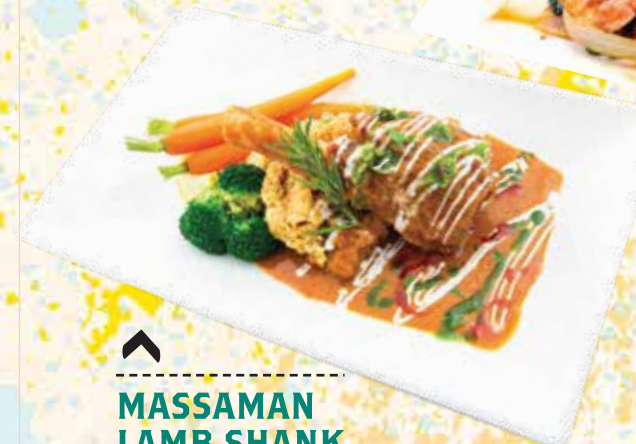
PUNIM GARI
\$25.9

SOFT SHELL CRABS STIR FRIED IN GARI SAUCE, EGG, CURRY POWDER AND TURMERIC. (CONTAINS EGG)



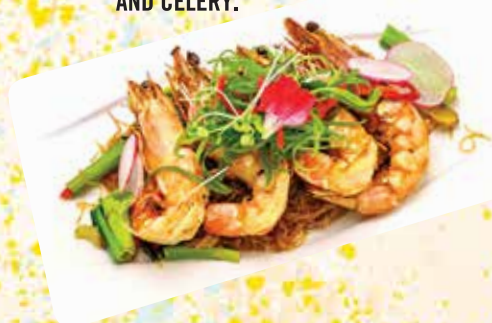
GOONG AOB WOONSEN NOODLE
(กุ้งอบวุ้นเส้น) \$27.9

GRILLED KING PRAWNS AND GLASS NOODLES COOKED IN CLAY POT WITH SOY SAUCE, SESAME OIL, GARLIC, GINGER, SHALLOT AND CELERY.



GRILLED KING PRAWN WITH LIME LEAVE AND PEPPERCORN
\$27.9

GRILLED FRESH KING PRAWNS IN A COMBINATION OF FRAGRANT GARLIC, CHILLI, LIME LEAVES, AND PEPPERCORNS STIR-FRIED WITH OYSTER SAUCE.



MASSAMAN LAMB SHANK
\$27.9

A DELICIOUS AND TENDER 14 HOURS SLOW COOKED LAMB SHANK WITH MASSAMAN CURRY SERVED WITH LENTIL PUREE AND VEGETABLES.

BROTHERS' SPECIALS <

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> SALMON SAFFRON RICE \$29.9

GRILLED SALMON SERVED WITH SAFFRON RICE AND CIDER GARDEN SALAD.



> SEAFOOD CURRY POT \$29.9 🌱 Ⓜ 🥚

GRILLED FRESH KING PRAWNS, BLACK MUSSELS, SQUID, FISH FILLETS COOKED IN CURRY PASTE, COCONUT MILK. (CONTAINS EGG)



^ STEAMED (WHOLE) BARRAMUNDI WITH SOY AND GINGER \$37.9 👍

STEAMED WHOLE BARRAMUNDI WITH GINGER, SAUTE DINA TASTY SOY AND SESAME SAUCE.



^ FRIED (WHOLE) BARRAMUNDI WITH TAMARIND SAUCE \$37.9

DEEP FRIED WHOLE BARRAMUNDI WITH HOMEMADE TAMARIND SAUCE AND MIXED VEGETABLES.

< FRIED (WHOLE) BARRAMUNDI WITH SWEET CHILLI SAUCE \$37.9 👍

DEEP FRIED WHOLE BARRAMUNDI DRESSED WITH SWEET CHILLI SAUCE, KAFFIR LIME LEAVES, CHOPPED LONG CHILLI, KA-CHAI, THEN SERVED ON BABY BOK CHOY BED.



^ STEAMED (WHOLE) BARRAMUNDI WITH CHILLI AND LIME \$37.9 🌶️ Ⓜ

STEAMED WHOLE BARRAMUNDI DRESSED WITH CHILLI AND LIME SAUCE, SERVED ON BABY BOK CHOY BED.



> VEGAN

< PAK BOONG FIRE DANG \$16.9 🌱 🌶️

STIR-FRIED MORNING GLORY WITH SOY BEAN, GARLIC AND CHILLI (SEASONAL).



> GREEN GARDEN \$16.9 ✓

ALL GREEN VEGETABLES STIR FRY WITH VEGETARAIN AND SOY SAUCE



^ KA-NAA FIRE DANG \$16.9 🌱 🌶️ 👍

STIR-FRIED CHINESE BROCCOLI WITH CHILLI, GARLIC, MUSHROOM OYSTER SAUCE.

< VEGAN SEEIW \$17.9 ✓

STIR-FRIED FLAT RICE NOODLES WITH SWEET SOY SAUCE, SOY BEAN, MINCED GARLIC AND ASSORTED VEGETABLES.



> VEGAN CHILLI BASIL NOODLE \$17.9 🌱 🌶️

STIR-FRIED THIN RICE NOODLES WITH GARLIC, CHILLI, BASIL LEAVES WITH SOY SAUCE.



^ VEGAN TOFU FRIED RICE \$17.9 ✓

FRIED RICE WITH TOFU, VEGETABLES, MUSHROOM OYSTER SAUCE.



^ TOFU SALAD \$18.9 🌱 🥜 👍

CRISPY FRIED TOFU WITH MASCULINE MIX SALAD, RED ONION, CUCUMBER, PEANUT DRIZZLED WITH SWEET CHILLI PEANUT DRESSING

^ HEALTHY SHIITAKE MUSHROOM STIR-FRY \$21.9 ✓

SHIITAKE, SHIMEJI AND OYSTER MUSHROOM, TOFU, BOK CHOY, AND CAPSICUM STIR-FRIED WITH CASHEW NUTS AND A LIGHT SOY SAUCE.



BANGKOK STREET

\$39 MINIMUM 4 PEOPLE
PER PERSON

ENTRÉE

ENTRÉE

- KANOM JEEB
- SATAY CHICKEN STICKS
- SPRING ROLLS ✓

MAINS

- GRAPRAO GAI
- MASSAMAN BEEF CURRY
- CHINESE BROCCOLI WITH MARINATED PORK
- SWEET CHILLI SAUCE BARRAMUNDI
- STEAMED RICE

SATAY CHICKEN STICKS

SPRING ROLL ✓

KANOM JEEB

MASSAMAN BEEF CURRY

MAINS

GRAPRAO GAI

SWEET CHILLI SAUCE BARRAMUNDI

CHINESE BROCCOLI WITH MARINATED PORK

BANGKOK RIVER

\$49 MINIMUM 4 PEOPLE
PER PERSON

ENTRÉE

- ### ENTRÉE
- PRAWN CAKES
 - SOY SEARED SCALLOP
 - SALT PEPPER SQUID

MAINS

- CHILLI JAM SAUCE WITH CHICKEN
- SATAY SAUCE WITH WAGYU BEEF
- RED CURRY ROAST DUCK
- FRIED (WHOLE) BARRAMUNDI WITH TAMARIND SAUCE
- STEAMED RICE

PRAWN CAKES

SOY SEARED SCALLOP

SALT PEPPER SQUID

MAINS

CHILLI JAM SAUCE WITH CHICKEN

SATAY SAUCE WITH WAGYU BEEF

RED CURRY ROASTED DUCK
\$35.9

DEEP FRIED (WHOLE) BARRAMUNDI IN TAMARIND SAUCE

DESSERT : ICE-CREAM 1 SCOOP / PERSON
(DURIAN, COCONUT, VANILLA, STRAWBERRY, CHOCOLATE)

> LITTLE SIS & BRO'S MEAL

🍳 = EGG



^
FRIED RICE & KA-NOM-JEEB 🍳
\$11.9



^
HOKKIEN NOODLE & SPRING ROLL 🍳
\$11.9

> SIDE DISH <

STEAMED JASMINE RICE
\$3.5

STEAMED RICE WITH PEANUT SAUCE
\$6.5

STICKY RICE
\$4

COCONUT SAFFRON RICE
\$5.5

ROTI
\$3.5

CHIPS
\$5.5

PEANUT SAUCE
\$4.5

> DESSERTS

> **PANDANT SAGO**
\$9.9



> **COCONUT PANNA COTTA**
\$11.9

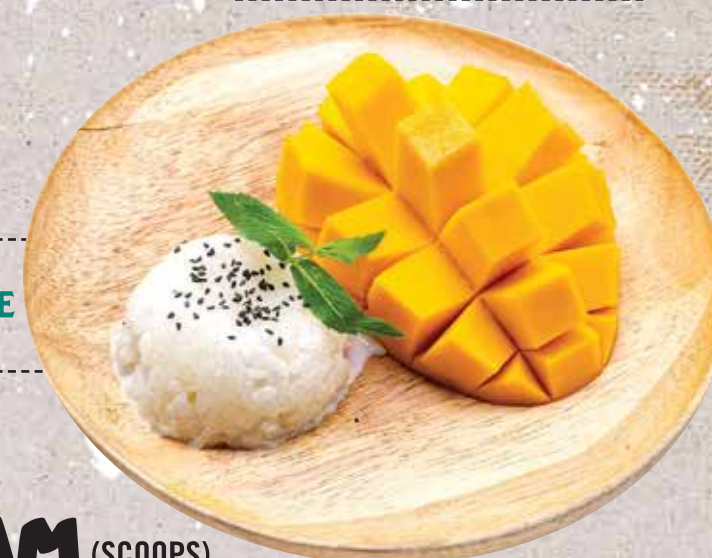


^
FRIED ICE CREAM
\$11.9



^
BLACK STICKY RICE THAI CUSTARD
\$9.9

> **MANGO WITH COCONUT STICKY RICE**
\$11.9 (SEASONAL)



> ICE CREAM (SCOOPS)



DURIAN
\$5



COCONUT
\$5



VANILLA
\$4.2



STRAWBERRY
\$4.2



CHOCOLATE
\$4.2

