



KEN LEN

กິບເລີ່ມ

MIANG KUM (2PCS) G\$10
Prawns, roasted peanuts, roasted coconut, red onion, ginger, lime, cucumber on betel leaf and aromatic house made sauce

PEEK GAI TODD (8PCS)\$14
Crispy fried marinated chicken wings served with sweet chilli sauce and cucumber relish

SATAY GAI (4 SKEWERS)\$14
Grilled marinated chicken skewers served with peanut sauce

MOO PING (2 SKEWERS)\$9
Grilled marinated pork skewer with Nahm Jim Jeaw

GUI CHAI TOD V\$12
Deep fried garlic chive cake served with Nahm Jim

MEUK TODD (8PCS)\$22
"SALT & PEPPER SQUID"
Battered salt and pepper squid served with Sriracha sauce

SPRING ROLLS (3 PCS) V\$10
Deep fried vegetarian spring rolls served with plum sauce

CRAB & PRAWNS ROLL (4 PCS)\$13
Crab & Prawn rice net spring roll

CRISPY QUAIL EGG WONTON (2 SKEWERS)\$12
Crispy fried quail egg wrapped in wonton pastry

THE ULTIMATE STREET FOOD

KHAO MUN GAI\$20
Slow cooked chicken with steamed ginger rice and a side of soup

KHAO NAH GAI\$20
Braised chicken breast in gravy served with steamed rice and a side of soup

KRA POW GAI KAI DOW\$20
Wok-fried chicken minced with chilli basil served with fried egg and steamed rice

KHAO GAI YANG\$20
Grilled marinated chicken thigh served with steamed rice and a side of soup

GUAY TEAW NEUA TOON\$23
Thin rice noodles with beef balls and stewed beef soup

BA MEE PED\$24
Original Thai Riffic's recipe five-spice duck, served on egg noodles and a side of soup

BA MEE GAI YANG\$20
Grilled marinated chicken thigh served with egg noodles and side of soup

BA MEE NAH GAI\$20
Braised chicken breast in gravy served with egg noodles and a side of soup

KHAO MOO TOD KATIEM KAI DOW\$20
Thai crispy fried pork with garlic served with fried egg and steamed rice

KHAO GAI SUB KRATIEM KAI DOW\$20
Stir-fried chicken minced with garlic and pepper sauce served with fried egg and steamed rice

DRUNKEN MAMA\$25
Stir fried mama noodle with crispy pork belly mixed herbs, spicy sauce and egg

G Gluten Free Dishes **V** Vegan

***AMUSTTRY**

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PED PA-LO\$29
Braised duck with five spice served on steamed Chinese broccoli

PAD HOY LAI\$24
Baby clams stir-fried in chilli jam sauce

SIZZLING BEEF\$23
Stir fired beef, shallot, chilli and onion with garlic and pepper sauce

SIZZLING PAD CHA SEAFOOD\$25
Stir fried mixed seafood with Thai spicy herbs paste, green peppercorn, rhizome, kaffir lime leaves, chilli and garlic

CRISPY WONTON PAD THAI WITH CRISPY PORK\$25
Crispy wonton pastry with Pad Thai sauce, crispy pork belly topped with crushed peanuts

CHICKEN LAKSA\$22
Aromatic soup with thin rice noodles and tofu

MAMA TOM YUM\$23
Mama noodles in tom yum soup with chicken meatball, crispy pork belly and soft boiled egg

KHAO MUN GOONG OB MOR DIN\$25
Baked rice with spicy shrimp sauce served with prawns and soft boiled egg

MAMA PAD KAIKEMM TALAY (SEAFOOD)\$25
Mama noodles stir fried with salted egg and seafood topped with soft boiled egg and flying fish roe

CRAB FRIED RICE\$29
Mama noodles stir fried with salted egg and seafood topped with soft boiled egg and flying fish roe

The Taste of The Local

KAB KHAO

MOO GROB NAHM PRIK NHUM G\$25
Crispy pork belly topped with capsicum and long red chilli sauce

NEUA YANG G\$25
Char grilled wagyu beef served with Nahm Jim Jeaw

NAHM TOK NEUA\$25
E-Sarn style char grilled wagyu beef salad with Thai herbs and chili

SOM TUM PU NIM\$25
Green papaya salad, garlic, chilli, peanuts and dried shrimps served with BBQ chicken thigh fillet

FIND THE REAL CURRY

GEANG DANG NEUA G\$20
Aromatic Thai red curry with beef, red chilli paste, chery eggplant and basil

GEANG KAENG GAI G\$20
Classic Thai coconut curry flavoured with chicken, green curry paste, kaffir lime, basil

MASAMUN NEUA (Beef only) G\$23
Mild Thai curry with slow cooked beef served with potato

GRILL PORK NECK\$25
Grilled marinated pork neck served with Nahm Jim Jeaw

OX TONGUE\$25
Grilled marinated ox tongue served with Nahm Jim Jeaw

PAPOA'S SALAD WITH BBQ CHICKEN (SMOKED GAI YAI G)\$25
Green papaya salad, garlic, chilli, peanuts and dried shrimps served with BBQ chicken thigh fillet