

# Lunch Menu

## Lunch Menu served with Steamed Jasmine Rice

<b>Kang Kiew Gai</b>	10.9
Traditional green curry with chicken breast fillet and fresh eggplant	
<b>Paenang Beef</b>	10.9
Beef chunks in a Thai red curry with coconut milk	
<b>Masaman Lamb</b>	11.9
Traditional Thai curry with potatoes and roasted peanuts	

## Wok-Tossed

Your choice of:

~ <b>Vegetables</b>	9.5
~ <b>Chicken or Beef</b>	10.9
~ <b>Seafood</b>	12.9

Combined With Your Choice Of Sauce:

- Peanut Long Song** Thai style crushed roasted peanut satay sauce stir fried and served on steamed green vegetables
- Thai Lemongrass** Northern style stir-fry with lemongrass and Thai herbs
- Num Mun Hoi** Wok-tossed with oyster sauce and seasonal vegetables
- Pud Ped** Thick red curry with pineapple, baby corn and fresh basil leaves
- Thai Basil** (medium) Thai style chicken breast fillet stir fried with chilli and fresh basil leaves
- Black Bean** Stir fried in black beans sauce and onion

## Noodles

<b>Char Kway Teow</b>	9.5
Flat rice noodles with Chinese vegetables, bean spouts and beef	
<b>Prawn Pad Thai</b>	12.9
Thai street rice noodles with prawns, tofu, chive, bean spouts and crushed nuts	
<b>Chicken Pad Thai</b>	9.5
Thai street rice noodles with chicken, tofu, chives, bean spouts and crushed nuts	
<b>Bang Bang Noodles</b>	9.5
Hokkien noodles with satay sauce, chicken skewers, and seasonal vegetables	
<b>Singapore Hokkien Mee</b>	9.5
Stir-fried hokkien mee with chicken, Chinese green vegetables and bean sprouts	
<b>Basil Noodles</b> (hot)	9.5
Spicy Hokkien mee with Chicken, Basil leaves in Thai basil style	
<b>Laksa Noodles Soup</b>	12.9
Seafood laksa soup with hokkien mee and vegetable in Malaysian style	