

# STARTERS

- 1. FRESH ROLLS** 2 pieces 8.9  
Prawn, marinated tofu, lettuce, Thai mint and basil leaves wrapped in fresh rice paper. Served with chilli and lime dipping sauce.
- 2. KAI SATAY** 4 skewers 9.9  
Grilled marinated chicken breast on skewers, served with peanut sauce and cucumber relish.
- 3. TUNG TONG** 4 money bags 9.9  
Crispy fried pastry and the soft filling of chicken, crab meat, crushed peanuts, green peas and corn. Served with a plum sauce.
- 4. CRAB PRAWN ROLL** 4 pieces 9.9  
A crispy netting of pastry. Combination of crab and prawn meat together with a special blend aromatic herbs and spices. Served with plum sauce.
- 5. KAI HOR BAI TOEY** 4 pieces 9.9  
Succulent chicken, marinated and wrapped in fragrant pandan leaves then deep fried. Served with a tangy sweet sesame and tamarind relish.
- 6. FISH CAKE** 4 pieces 9.9  
Bite into these blissful cushions, made with mix of fish, Thai herbs and spices, lightly floured and pan fried. Served with sweet chilli sauce.
- 7. CURRY PUFF** 4 pieces 8.9  
Fresh vegetables are chopped and mixed with curry sauce, Served with sweet chilli dipping sauce.
- 8. CORN FRITTERS AND GOLDEN TOFU** 8.9  
Popular snack from the Thai vegetarian community, corn fritters and deep fried golden tofu wedges. Remember to dip these morsels in Ar- Jard to absorb additional sweet – tangy and crispy flavours.
- 9. VEGETARIAN SPRING ROLLS** 4 pieces 7.9  
One of the most popular deep fried snack - vermicelli noodles, carrot, cabbage wrapped with crispy wrapping pastry. Served with plum sauce.
- 10. MIANGKUM SALMON** 4 pieces 12.9  
Seared salmon, fresh lemongrass, lime leaves, cubes of red onions, peanuts and chilli, tossed with lemon juice, dressed and served on betel leaves. Served with chilli and lime dipping sauce
- 11. SESAME CRACKER** 3.9  
Served with choice of peanut sauce or chilli paste.

# MINI DISHES

## 12. PU NIM TOD KROB

21.9

Battered soft shell crab, sprinkled with fried garlic, fresh chilli and shallots . Served with sweet chilli dipping sauce.

## 13. SALT AND PEPPER SQUID

12.9

The juicy textures of squid works wonders with its crispy batter casing. The Asian salt and pepper seasoning along with fresh chilli and shallots enhance the natural flavours of the sea.

## 14. TOM YUM KOONG

12.9

Prawns and oyster mushrooms are served in this spicy-zesty broth. Flavoured with roasted chilli paste, lemongrass, kaffir lime leaves and lemon juice.

## 15. TOM KHA KAI

10.9

Tender chicken breast and oyster mushroom are poached gently in a mild coconut broth flavoured with cherry tomatoes, galangal and touch of roast chilli jam.

## 16. LAKSA NOODLES SOUP

Thin rice noodle with broccoli, carrot and bean sprouts in spicy coconut broth with your choice of

vegetables and tofu / chicken / beef

15.9

prawn / seafood

18.9

# SOUP & LAKSA

# GRILL

## 17. KAI YANG KA-TI-SOD

19.9

Thin chicken slices are marinated with traditional Thai herbs, lightly grilled and then tossed coconut sauce and served with a chilli dip and sticky rice.

## 18. NEUA YANG

19.9

Grilled marinated beef and sliced, served with Nam Jim Jaew (Thai chilli dip) and sticky rice.

## 19. MOO PING

19.9

A delight created on the streets of Bangkok, the grilled marinated pork is skewered and served with Nam Jim Jaew (Thai chilli dip) and sticky rice.

## 20. GRILLED SEAFOOD PLATTER

27.9

A rapturous fortune of king prawns, scallops, mussels and calamari rings, lightly marinated, grilled to perfection. Divinely topped with melting homemade chilli-lime butter and served with a zesty-spice dipping sauce.

# SALAD

## 21. PAPAYA SALAD WITH PRAWNS

24.9

The shredded green papaya is traditionally pounded with the flavours of a lemon juice dressing, then tossed with fresh grilled prawns, carrot, dried shrimps, cherry tomatoes and peanuts to create an exuberant salad of texture and taste.

## 22. YUM HUA PLEE

25.9

Banana flower salad with grilled prawns tossed with mint leaves, shredded red onion, shallots, coriander and grizzled with coconut milk and chilli jam dressing.

## 23. YUM NEAU

19.9

Grilled marinated beef tossed with sliced apple eggplant, mint, coriander leaves, shallots, red onion, together with chilli-lime dressing. Sprinkled with ground roasted rice and fried garlic.

## 24. MOO NUM TOK

19.9

This north-eastern favorite is full of flavour. Pork is marinated with fresh herbs and spices, grilled, then combined with refreshing selection of finely sliced red onion, mint, parsley and thinly sliced shallots with a spicy seasoning of chilli-lime dressing, garnished with roasted rice.

## 25. YUM PED

23.9

Grilled roasted duck with lemongrass, coriander leaves, shallots, red onion, chilli, sliced cucumber and carrot ribbons drizzled with chilli jam and coconut sauce.

## 26. LARB PED

23.9

This popular salad dish of North Eastern Thailand uses roasted duck, chopped and tossed with finely sliced red onion, mint leaves, Thai parsley, sliced shallots and chilli lemon dressing sprinkled with ground roasted rice .

# THE SIDEWALK'S SPECIALS

## 27. PAD PAK

19.9

A healthy dish, consist of green vegetables, crushed garlic, tofu, cashew nut, shiitake mushroom and baby corn stirred together in oyster sauce and topped with fried red onion.

## 28. PAD PUMPKIN

19.9

Homemade classic to be shared with family and friends. Thinly sliced pumpkin and shredded zucchini is stir-fried with beaten egg. Flavoured with chopped coriander, soy sauce, ground white pepper, the dish is a vibrant mixture of sweet, savory and a hint of pepper heat.

## 29. KANA MOO GROB

21.9

Stir-fry of Chinese broccoli flavoured by oyster sauce, chilli, garlic along with sliced crispy pork belly.

## 30. SEASONAL GREEN VEGETABLES with KING PRAWNS

31.9

Quick fix, with high impact, fresh seasonal green vegetables are tossed into a hot wok with juicy king prawns with a light oyster sauce.

## 31. KING PRAWNS with SWEET COCONUT MILK

31.9

On a bed of tender broccolini, the sweet flesh of king prawns dresses in mild coconut sauce with pearls of scallops, melted basil leaves, mushrooms and vegetables.

## 32. KAE KATIEM

27.9

Marinated lamb cutlets with herbs and fragrant cloves and sesame oil served with a seasonal vegetables stir-fried in a garlic and pepper sauce.

## 33. MASSAMUN LAMB SHANK

20.9

Massamun – its sweet, gentle nature, matches perfectly with the lamb shanks which are braised in the curry, spiced with star anise, cinnamon, cumin seeds all cradled in the warmth of coconut milk. The dish is served with sprinkle of thinly sliced kaffir lime leaves and roti pastry.

## 34. PAD CHA TALAY

27.9

A delicious assortment of king prawns, scallops, fish, mussel and squid, stir-fried and flavoured in a tangy-spice sauce made from kha-chai, peppercorn, kaffir lime leaves and sheared lemongrass, holy basil, galangal, garlic, and fired by our special home-made chilli sauce

**35. PLA SAM ROS**

37.9

Deep fried whole barramundi dressed with sweet chilli sauce, tamarind sauce, kaffir lime leaves, chopped long chilli and basil topped with fried enoki mushroom served on a stir-fried bok choy bed.

**36. PLA NUNG MANAO**

37.9

Fresh barramundi fillets are steamed with the influential flavours of lime juice, fish sauce, coriander root and chilli. This home town favorite, packs a heady mouth watering aroma, which will delight your senses.

**37. PED NAM BOUY**

24.9

Tender roasted duck served with shiitake mushroom, bok choy and dressed in a light plum sauce, spiced with garlic, cinnamon and star anise.

**38. KAENG PHED PED YANG**

24.9

Action packed, this highly spiced red curry highlights the deep flavours of boneless roast duck in a chilli red curry combined with lychees, pineapple and cherry tomatoes which temper the heat of this classic dish.

**39. KAO PAD SUB-PRA-ROD**

25.9

Special Thai fried rice with prawns, chicken and crab meat with peas, diced carrot, sliced onion and pieces of pineapple served in a half pineapple sphere.

**40. DRUNKEN FRIED RICE**

The savoury flavours of Thai basil, warming red chilli and chopped garlic releasing their flavours with your choice of

vegetables and tofu / chicken / beef	19.9
prawn / seafood	23.9

**41. THAI FRIED RICE**

A classic Thai street dish, fried rice with egg, Chinese broccoli, cherry tomatoes, vegetables and seasoning with your choice of

vegetables and tofu / chicken / beef	19.9
prawn / seafood	23.9

**42. FRIED RICE WITH EGG**

8.9

**FRIED RICE**

# CURRY

## 43. KAENG KEAW WARN 23.9

The tender fish is simmered gently in this fragrant green curry so that it flakes and melts in your mouth. Served with baby corn, Thai apple eggplants, bamboo shoots, ka-chai and sweet basil.

\*Available with chicken or beef on request. \_19.9

## 44. RED CURRY with chicken or beef 19.9

Always a favourite, this warming curry with its full body is perfectly served with seasonal vegetables, chopped kaffir lime leaves, long red chillies and baby corn.

\*Available with prawns or seafood on request. \_23.9

## 45. MASSAMUN NEUA 20.9

Traditional braising of beef with coconut milk, onion and served with baby potatoes in a spiced massamun curry, sprinkled with cashew nuts and fried red onion.

## 46. JUNGLE CURRY

Drumming with heat, this is a vigorous northern Thai curry, cooked traditionally without coconut milk. A toss of textures, including apple eggplant, baby corn, shallots, red chilli and bamboo shoots is simmered with your choice of

CHICKEN or BEEF \_19.9

PRAWNS or SEAFOOD\_23.9

## 47. PAD THAI HOR KA-EI 23.9

The classical Thai stir-fry of rice thin noodle stirred with prawns, chicken, bean spouts, crushed peanuts and scented sliced red onion wrapped in a Thai style crispy pancake.

## 48. PAD SE EW 19.9

Tossing flat rice noodles with your choice of chicken or beef and seasonal vegetables in a dark soy and oyster sauce with the aromatic kick of freshly ground white pepper.

\*Available with hokkien noodles on request.

## 49. PAD KEE MAO NEUA 19.9

Stir-fried flat rice noodles with heated chilli, beef, garlic and fragrant basil leaves.

\*Available with hokkien noodles on request.

## 50. PAD KU-AE TEAW HIMMAPARN 19.9

Stir-fried flat rice noodle with chicken or beef, roasted chilli and dressed up with cashew nuts and egg.

\*Available with hokkien noodles on request.

## 51. PAD SWEET COCONUT MILK CHILLI BASIL 19.9

Flat rice noodles and chicken stirred with homemade creamy sweet chilli sauce topped with a heap of lightly fried basil leaves.

\*Available with hokkien noodles on request.

# NOODLES

# STIR-FRY

TAKE CONTROL OF MAKING YOUR OWN FEAST, WITH YOUR MEAT OF CHOICE, FRESH SEASONAL VEGETABLES & A SELECTION OF A FABULOUS THAI SAUCES.

VEGETABLE	19.9	TOFU	19.9
CHICKEN	19.9	BEEF	19.9
DUCK	22.9	FISH FILLET	22.9
CALAMARI	22.9	PRAWNS	23.9
SEAFOOD	23.9	PORK BELLY	21.9

## 52. CASHEW NUT SAUCE

The flavour of Thailand's classic stir-fry with roasted cashew nuts and an authentic chilli jam which is unique to Thai cuisine.

## 53. CHILLI BASIL SAUCE

Stir-fried fresh long red and sharp chillies with crushed garlic combined with holy basil.

## 54. SATAY SAUCE

Originally from the south of Thailand, satay's are universally popular with a stir-fried peanut sauce and Thai aromatic spices.

## 55. GARLIC AND PEPPER SAUCE

A healthy dose of goodness, this stir-fry has a soy and oyster sauce base and highlights of fragrant garlic and cracked peppercorns.

## 56. GINGER AND SHALLOT SAUCE

Ginger has always been considered a powerful aphrodisiac in Thailand, this delicate combination of stir-fry with shredded ginger is no exception.

## 57. SWEET COCONUT MILK CHILLI BASIL SAUCE

Homemade of soy bean, crushed garlic, coriander root simmered in creamy coconut milk.

## 58. LIME LEAVE AND PEPPERCORN

Stir-fried combination of fragrant garlic, chilli, lime leaves and peppercorns in oyster sauce.

## VEGETARIAN CORNER

Almost all dishes are available for vegetarians on request, please feel free to ask our staff for further information.

## SIDE DISHES

JASMINE RICE	3.5
STICKY RICE	3.5
GARLIC RICE	4.5
SAFFRON RICE	4.5
PLAIN NOODLES	3.5
ROTI	3.5
STEAMED MIXED VEGETABLES	8.9

## SOFT DRINKS AND HOT DRINKS

Coke/ Diet Coke	3.5
Lemon Squash/ Lemonade	3.5
Orange Fanta	3.5
Lemon Lime Bitters	4.5
Pink Lemonade	4.5
Sparkling mineral water	4.5
Apple juice	3.5
Orange juice	3.5
Coconut juice	5.5
Thai ice milk tea	6.5
Thai lemon ice tea	6.5
Pink milk	6.5
Thai ice coffee	6.5
Red Soda	4.5
Green Soda	4.5
Lychee doda	4.5
Green tea	3.5
Jasmine tea	3.5