

Speciality Dishes



GAI SONG SI 99.-

Crispy Chicken in Thai style sauce.

KOONG SONG SI 139.-

Crispy Prawns topped with Thai dressing sauce.



DUCK BEJARONG 139.-

Crispy Duck in Thai style sauce.

The Crispy duck or Duck Benjarong is a combination of Chinese and Thai cuisine. It is deep-fried in halves, its dryness is due to being deep fried so as to bring out the crispiness in the duck. The sauce is made separately then poured onto the duck. It's served with a carrot flower on the side.

Benjarong meaning: Painted porcelain in Thailand, it means five colors what we call a variety of flavors that explode in your mouth.

THAI QUEEN CURRY 139.-

Thick mixed Thai seafood curry with prawns and calamari.



CHU CHEE DUCK/FISH/PRAWNS 139.-

Thick red curry sauce and coconut milk with sliced lime leaves and ginger toping.

The Chu Chee is a red curry originating from Thailand royalty, the Chu-Chee Sauce is made up of coconut milk, lemon grass, lime leaves, red dry chili and galangal a type of exotic ginger. It goes well with most of the meats especially the duck, fish, and prawn, it's not a spicy curry but all depends on the spiciness chosen. It is served with either noodles or rice.

YUM SAM KOB 109.-

Crispy prawns, calamari and cashew nuts served with tomatoes, cucumber, onions, coriander and finished with tamarind sauce.

KING STIR FRY 129.-

Stir fried Prawns, calamari, Fish and vegetables in a stir-fry sauce.



Duck Bejarong



Chu chee Prawns



King Stir Fry



Signature Dish