SEAFOOD

1. SALMON ZAB (COLD DISH)		
Thai style spicy salmon sashimi salad. (Scott's favourite, 3. MUK GROB PRIK GALEU *R 4.96 Battered squid deep fried, seasoned with salt, ground pepper, and sliced chilli. 4. YUM MAMUANG N	1.	Thin sliced fresh salmon topped with Thai style spicy
Battered squid deep fried, seasoned with salt, ground pepper, and sliced chilli. 4. YUM MAMUANG N	2.	Thai style spicy salmon sashimi salad.
Spicy raw mango salad with king prawns and cashew nuts. (Paul's favourite) 5. SOM TAM KUNG N (COLD DISH) . 6.56 Spicy papaya salad with king prawns. 6. HOY OB	3.	Battered squid deep fried, seasoned with salt, ground
Spicy papaya salad with king prawns. 6. HOY OB	4.	Spicy raw mango salad with king prawns and cashew nuts.
Steamed mussels with Thai basils, served with our spicy seafood sauce. 7. KANOM JEEB *R	5.	Spicy papaya salad
Steamed dumplings with minced pork, prawn and water chestnut. 8. SATAY GUNG N	6.	Steamed mussels with Thai basils, served with our
Grilled marinated prawn on skewers, served with peanut sauce. (Nuye's recommendation) 9. PLA GOONG	7.	Steamed dumplings with minced
Thai style grilled prawn salad mixed with red onions, coriander and topped with thai style spicy dressing. 10. PLA LUI SUAN *N	8.	Grilled marinated prawn on skewers, served with peanut sauce.
Lightly Floured, fried sea bass mixed with Thai herbs and Thai style spicy dressing, topped with roast nuts. (Paul's favourite) 11. PLA RAD PLIK *	9.	Thai style grilled prawn salad mixed with red onions, coriander and topped with
Lightly floured, fried sea bass, coated with homemade hot chilli garlic sauce. 12. KUNG CHUB BANG TOD * 5.50 Deep fried prawns in Thai style tempura batter. 13. TOD MUN KHOW POD NUAPOO * R 5.90 Deep fried corn cake with crab meat.	10.	Lightly Floured, fried sea bass mixed with Thai herbs and Thai style spicy dressing, topped with roast nuts.
Deep fried prawns in Thai style tempura batter. 13. TOD MUN KHOW POD NUAPOO * R 5.96 Deep fried corn cake with crab meat.	11.	Lightly floured, fried sea bass, coated with homemade
Deep fried corn cake with crab meat.	12.	Deep fried prawns in Thai
	13.	Deep fried corn cake



MEAT

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14.	Sliced pork loin with spicy lemon dressing garnished with fresh garlic and mint leaves.
15.	ESARN SAUSAGES
16.	KRUA KLING
17.	KAPRAO MOO GROB *5.90 Crispy pork belly stir fried with chilli & basil. (Nuye's Recommendation)
18.	POH PLIA LARB MOO * 5.00 Deep fried spring rolls stuffed with spicy minced pork.
19.	LARB MOO TOD R
20.	SATAY GAI N
21.	GAI TOD NUM PLA *

Sri Racha chilli sauce.

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•	GAI MAE KHONG *R
	KOR MOO YANG *R
	MOO DAD DEOW *
	CHU CHI PED
•	NUM TOK MOO
•	YUM NUA (COLD DISH)
	SUA RONG HAI

sauce. (main dish portion)

29. SEE KRONG MOO OB * 5.90 Slow baked marinated spare ribs

made with homemade sauce.

		VEGE	TARIAN	
30.	Deep f in Thai	ried mixe style tem	d mushroc pura batt o spicy sa	er
31.	Deep f in Thai	ried mixe style tem	NG TOD d vegetak pura batt et chilli sa	er
32.	Deep f	ried corn	OW POD cake with sweet chi	
33.			MUN H li in oyste	OY *5.50 r sauce.
34.	Stir frie	AK KAN d Chinese iili and ga	broccoli rlic.	6.00
35.	Stir frie lime le	d tofu wit	h fresh ch krachai, s	
36.	TOFU	MAKAM		6.00

37.	SOM TAM THAI N	(COLD DISH) 5.00
	Thai style spicy pap	aya salad.

SIDE DISH

38.	PAD THAI 7.90 / 8.9
	The most famous Thai style stir fried
	rice noodles, spring onions and
	ground peanuts.
	(choice of chicken or prawns)

39.	PAD KEE MAO 7.90 / 8.90
	Spicy stir fried egg noodles with
	eggs, chilli, garlic, basil and
	vegetables
	(choice of chicken or prawns)
40.	JASMINE RICE

1.	STICKY RICE	. 2.	50
2.	EGG FRIED RICE	. 2.	50
2	CHILL EGG EDIED DICE	9	70

4.	CHIPS	 0

45. TOM YAM SKINNY FRIES $\dots 2.60$

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CAFETHAITapas

In Thailand, there is no such thing as a starter. Each dish comes out when it's ready; all dishes are shared and enjoyed together especially in the evening with a few drinks. Since tapas means light snacks in Spanish which are usually eaten with drinks, where everyone gets to try a bit of everything on the table. We thought that the concept is similar to our way of dining too because sharing is the main etiquette of eating in Thailand. We love sharing, eating small bites and of course drinking. And that gave us enough reason to call our cuisine upstairs 'Thai Tapas'!