

# ตลาดเครื่องเทศ

GRILL & FRY CLASSIC STIR-FRY STREET STIR-FRY STREET PORK BELLY SPICE MARKET SPECIALS SEAFOOD

# ENTRÉE SOUP SALAD LL & FRY STIR-FRY CURRY CURRY DE RELLY NOODLE & RICE VEGAN TASTE OUR TARKET SPECIALS SIDES SECRETS!

spicemarket &



# -BNARBB-

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SATAY CHICKEN **STICK** (6) ......\$12.90

Grilled marinated chicken breast on skewer, served with peanut sauce and cucumber relish.



**MEANG CHA PLU** with PRAWN and FISH ROE (2) ...\$10.90

A traditional Thai finger food with healthy herbs, lime, ginger, cha-plu leaf, red onion, roasted peanuts, shredded coconut, top with prawn and fish roe, served with Meang dressing.



**PRAWN CAKE** (4) \$15.90

Deep fried marinated minced prawns, pork, mixed with Thai herb and bread crumb, served with plum sauce.



- SOFT-SHELL CRABS \$16.90
- CRISPY CHICKEN \$14.90
- TOFU \$13.90

Fried soft-shell crabs / Crispy Chicken / Tofu with mixed salad, shredded carrot, red onion, fried shallot, mayo and sweet chilli sauce in bao bun.









#### ENTRÉE



#### **KANOM JEEB**

(4) ..... \$11.90

A perfect combination of prawn and chicken dumplings steamed and served with chilli and sweet soy dipping.

# KAW GRIEP PAK MORE

(ฮ้าวเกรียบปากหม้อ) (5) .....\$11.90

Sweet pork mince filling, wrapped with soft steamed rice skin.





#### **SAGO SAI MOO**

with soft steamed sago.

(สาคูไส้หมู) (5) 🥒 ..... \$11.90 Sweet pork mince



#### **FRIED WONTON**

(5).....\$11.90

Chicken mince, prawn, water chestnuts, spring onion and coriander wrapped in wonton pastry.

#### FRYING WINGS

(4) ...... \$10.90

Marinated chicken wings fry to crisp served with sweet chilli sauce.

#### HOY JOR (หอยรือ)

(4) \$14.90

A famous dimsim from Yao-Wa-Ratch (Chinatown), crab meat, prawns, pork, water chestnut, wrapped with tofu skin, steamed then fried to crisp served with plum sauce.







(3)......\$14.90 Slice of roast duck, cucumber, leek and hoisin sauce wrapped in peking duck pastry.



CURRY PUFF (4) .....\$11.90

Deep fry puff pastry, filled up with mixed vegetables in curry sauce, butter, served with sweet chilli sauce.



#### SCALLOP WATER FALL

(3) .....\$13.90

Pan seared scallop with chilli and lime dressing.



#### **MIXED HERBS**

Pan seared scallop with assorted herbs, ginger, lemongrass, green apple, green mango (seasonal), mint, lime leaves dressed with chilli jam lime dressing.



#### **SPRING ROLL**

(4) \$11.90

Deep fried rice paper roll filled with cabbage, carrot, celery, vermicelli, oyster sauce and sliced black fungus, served with plum sauce.

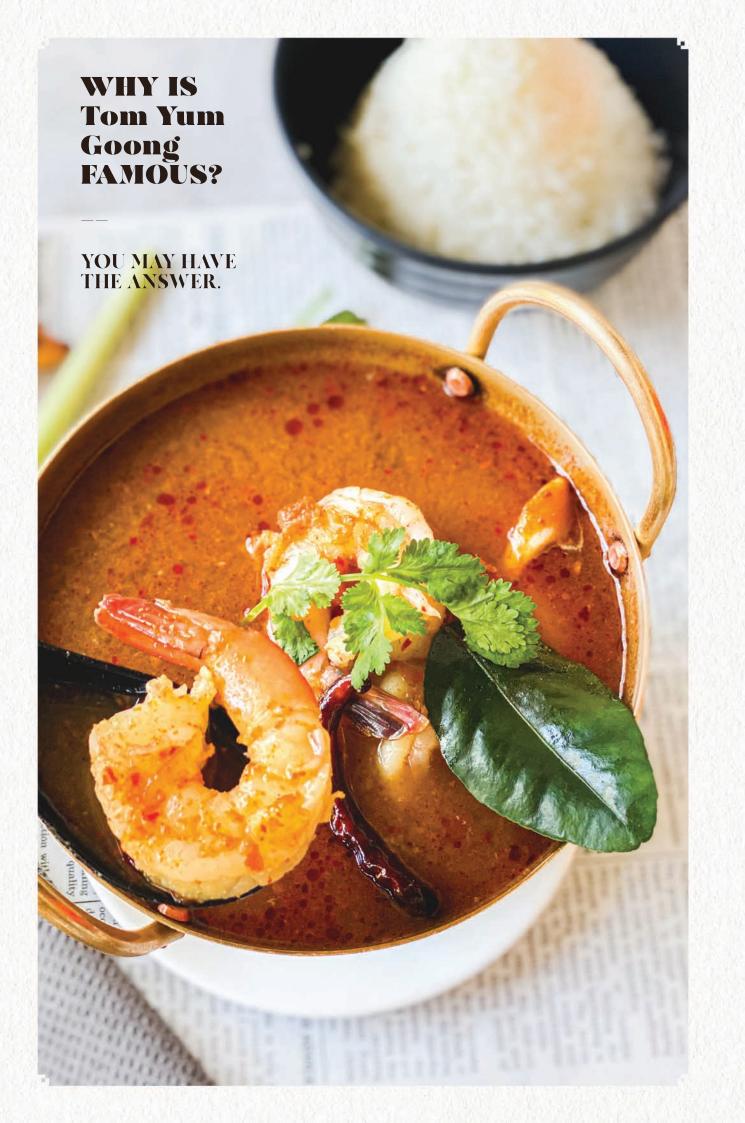


#### **GARLIC CHIVE** DUMPLING (กุยซ่าย)

(5) \$11.90

Garlic chive filling, wrapped with steamed rice skin.







# SALAID

### - SONTUM Thailand most loved dish

PLEASE **CHOOSE** SPICE LEVEL:

- Mild
- Medium
- Hot



Famous Thailand classic papaya salad, shredded green papaya tossed with tomato, peanuts drizzled with chilli-lemon dressing.

Thailand street papaya salad, shredded green papaya tossed with tomato, tiny fermented salted crab drizzled with chilli-lemon dressing. (recommended only for experienced Thai Esan diner)

SALTED CRAB THAI ANCHOVY flavoured.....\$18.90

Thai Esan (North Eastern region) style papaya salad, shredded green papaya tossed with tomato, tiny fermented salted crab and Thai anchovy drizzled with chilli-lemon dressing. (recommended only for experienced Thai Esan diner)





#### - LARB -

The perfect balance of taste & texture



LARB GAI (6) / ......\$20.90

Spicy minced chicken salad with red onion, mint, ground roasted rice and sour dressing.



#### LARB WAGYU BEEF

⑥ / ....\$29.90

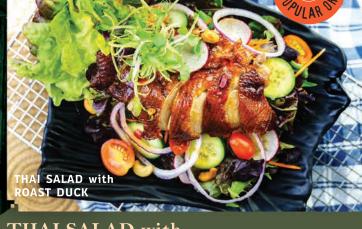
Spicy medium cooked Wagyu beef salad with red onion, mint, ground roasted rice and sour dressing.

Mild G Gluten free Contains peanuts

#### THAI SALAD -The secret is the dressing







THAI SALAD with ROAST DUCK / ......\$26.90

Roast duck tossed with red onion, mint, shallot, cashew nuts, drizzled with coconut milk and chilli jam dressing.

THAI SALAD with WAGYU BEEF / ...... \$29.90

Medium cooked Wagyu beef in Thai chilli-lime dressing

THAI SALAD with BBO PORK / ... \$22.90

Grilled pork tossed with mixed salad, red onion, mint, shallots and chilli-lime dressing.

#### – PAPAYA SALAD –

Always refreshing



PAPAYA SALAD with WAGYU BEEF

PAPAYA SALAD with BBQ WAGYU BEEF 🌶 🥒 ...... \$29.90

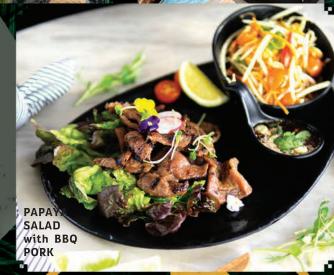
Thai style grilled Wagyu beef with herb, served with Thai papaya salad.

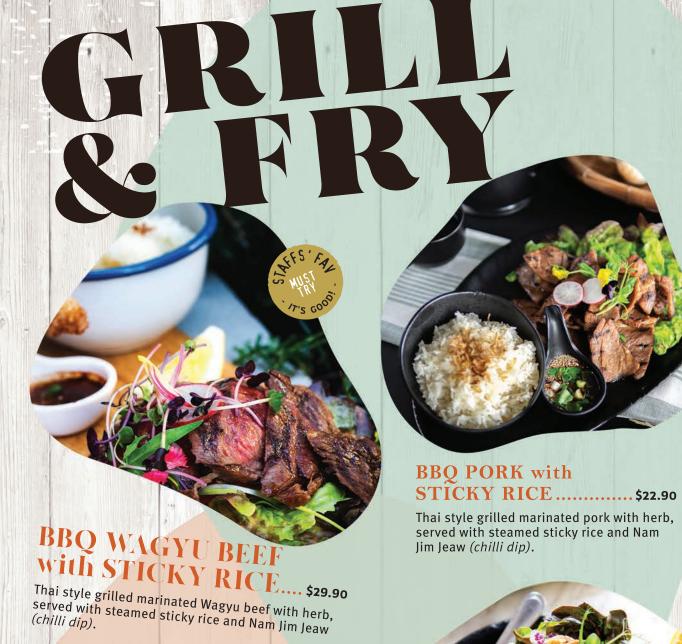
PAPAYA SALAD with BBO PORK \$24.90

Thai style grilled marinated pork, served with Thai style papaya salad.

PAPAYA SALAD with CRISPY SOFT-SHELL CRABS / / .... \$28.90

Crispy soft-shell crabs served with sweet chilli sauce and Thai style papaya salad.







Grilled medium cooked Wagyu beef served with vegetable and Nam Jim Jeaw (chilli dip).





#### **SALT and PEPPER** SOFT-SHELL CRAB .... \$22.90

Crispy soft-shell crabs served with sweet chilli sauce, mixed salad, dressed with Thai style salad dressing.



### CLASSIC

VEGETABLE\$20.90	ROAST DUCK \$26.90
VEGETABLE & TOFU \$20.90	WAGYU BEEF
CHICKEN BREAST\$20.90	(180g medium cook)
<b>SQUID</b> \$20.90	PRAWNS\$26.90
FISH FILLETS \$21.90	<b>SEAFOOD</b> \$26.90



#### **OYSTER SAUCE**

A classic stir-fried assorted vegetables in oyster sauce, sprinkled with fried onion.

#### CHILLI BASIL SAUCE

Stir-fried mixed vegetables, bok choy, basil, with minced garlic and chilli.

#### CHILLI JAM SAUCE (NUTS)

Famous Thai cuisine, roasted cashew nuts, assorted vegetables, stir-fried in chilli jam, then topped with roasted chilli.

#### LIME LEAVES and PEPPERCORN SAUCE

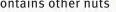
A combination of fragrant herbs, garlic, chilli, lime leaves, peppercorn and Kra-Chai, stir-fried with oyster sauce.

#### SATAY SAUCE

An aromatic herbs stir-fried with assorted vegetables in creamy peanut sauce.



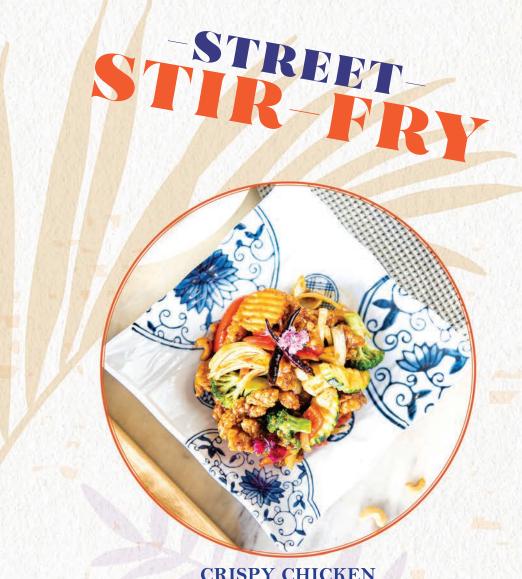






Spicy Contains other nuts Ochrains peanuts





**CRISPY CHICKEN** CASHEW NUT \$20.90

Battered chicken thighs, fried to crisp and stir-fried with chilli jam sauce.



**CRISPY CHICKEN SWEET** and SOUR SAUCE \$20.90

Battered chicken thighs, fried to crisp and stir-fry with sweet and sour sauce.



PAK BOONG FIRE DANG **\$18.90** 

Vegetarian stir-fried morning glory with soy bean sauce, garlic and chilli (seasonal).



#### THAI SOFT-SHELL CRAB

A traditional Thai dish of fried thin rice noodle stirred with bean sprouts, shallots, diced tofu, crushed peanuts and crispy soft -shell crabs.

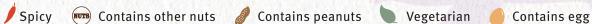


A traditional Thai dish of fried thin rice noodles stirred with chicken breast, prawns, bean sprouts, shallot, diced tofu, crushed peanuts wrapped in egg net.



























VEGETABLE\$20.90
VEGETABLE & TOFU. \$20.90
CHICKEN BREAST \$20.90
SQUID \$20.90
FISH FILLETS \$21.90
WAGYU BEEF
(180g medium cook)\$29.90
PRAWNS or SEAFOOD\$26.90
VERY GOOD
with ROTI (1) \$3.90

Creamy red curry with assorted vegetables, flavoured with red chilli paste and additional grounded paprika, tossed with fresh red chilli, and basil.

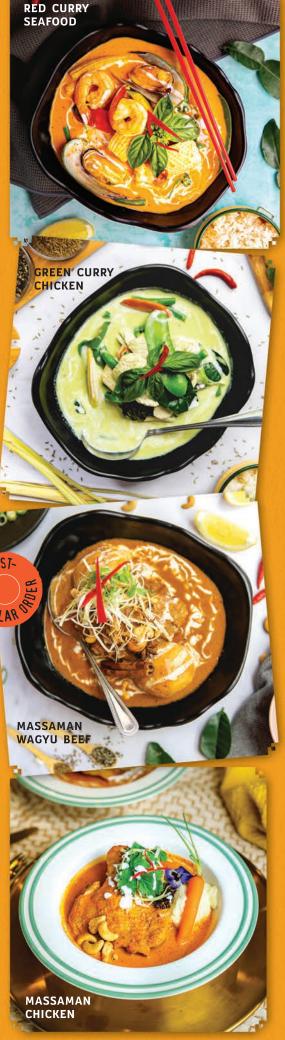
# CURRY ©

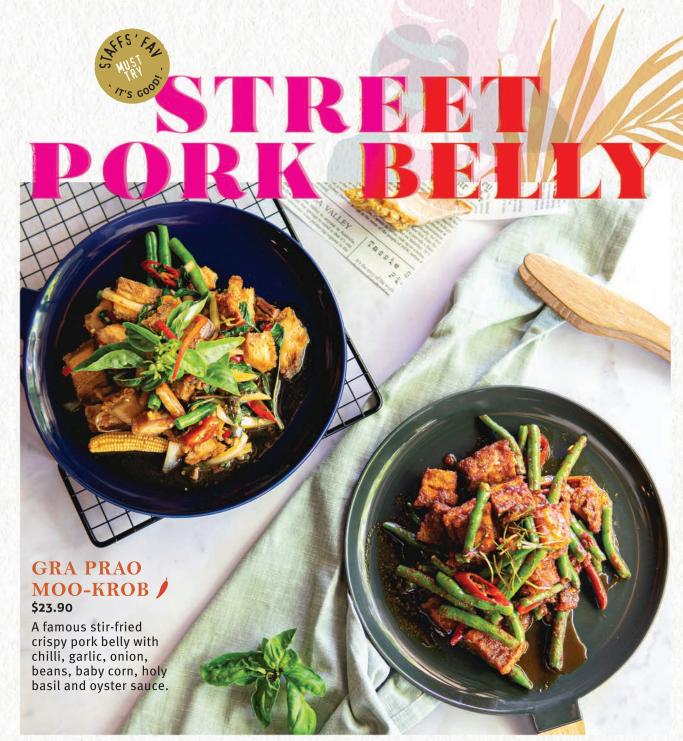
A well-known Thai curry with assorted vegetables, flavoured with green chilli paste, kaffir lime leaves, fresh red chilli and basil.

Tendered beef 6 hours slow cooked in coconut milk and massaman curry, flavoured with Thai spice, tossed with baby potato, topped with cashew nuts and fried onion.

Maryland chicken cooked in coconut milk and massaman curry, flavoured with Thai spice, tossed with baby potato, baby carrot, topped with cashew nuts and fried onion.

Contains other nuts G Gluten free







#### PAK BOONG MOO-KROB / ...\$23.90 / .....\$23.90

A well-known stir-fried morning glory with crispy pork belly, crushed garlic and chilli, soy bean in oyster sauce. (seasonal)



#### **KA-NA MOO-KROB**

A well-known stir fry Chinese broccoli with a little bit of chilli, crushed garlic, soy bean, oyster sauce and crispy pork belly, topped with fried onion.

#### **PRIG-KHING** MOO-KROB

\$23.90

A traditional stir-fried green beans with shredded lime leaves, chilli, fish sauce, Prig-King chilli paste, pork cracker and crispy pork belly.



## NOODLE & RICE CHOO

VEGETABLE \$20.90 FISH FILLETS \$21.90 CHICKEN BREAST ......\$20.90 WAGYU BEEF

VEGETABLE & TOFU. \$20.90 ROAST DUCK...... \$26.90

**SQUID** .......\$20.90 (180g medium cook)...........\$29.90

PRAWNS or SEAFOOD. \$26.90



PAD THAI A traditional Thai dish of fried thin rice noodles, stirred with bean sprouts, shallot, diced tofu, crushed peanuts.



#### **CHILLI JAM NOODLE**

(Hokkien noodles or Flat rice noodles)

Stir-fried noodles with chilli jam, roasted cashew nuts and assorted vegetables, then topped with roasted chilli.



#### CHILLI BASIL NOODLE (Hokkien noodles or Flat rice noodles)

Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil and vegetables.



#### **SATAY NOODLE** (Hokkien noodles or Flat rice noodles)

Stir-fried noodles with satay sauce and vegetables.



#### PAD SEEIW

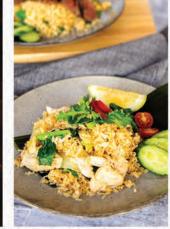
Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.





STIR-FRY

A popular street stir-fried glass noodles with Chinese cabbage, morning glory (seasonal), carrot, mushrooms, Chinese broccoli and cucumber, cherry tomato. Sukiyaki sauce.



#### THAI FRIED RICE

Thai style fried rice stirred with oyster sauce, then served with sliced



#### CHILLI BASIL FRIED RICE

Fried rice with chilli and basil with oyster sauce served with sliced cucumber and cherry

### Flavour of the South



LAKSA 🎒 🐯 🜀

A popular coconut curry soup with vermicelli noodles, candle nuts, bok choy, bean sprouts, fried tofu and topped with fried onion.



#### SINGAPORE NOODLE

Stir-fried rice vermicelli noodles, bean sprouts and shallots, flavoured with turmeric spice.



MEE GORENG •

Stir fried noodle with sambal chilli.



#### NASI GORENG

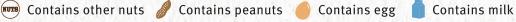
Fried rice with sambal chilli, topped with fried egg.



Contains other nuts G Gluten free Spicy









# YEGAT

#### **TOFU SALAD** • \*\*\* \*\* .. \$20.90

Crispy fried tofu with masculine mixed salad, red onion, cucumber, peanut, drizzled with sweet chilli peanut dressing.

#### GREEN GARDEN ..... \$20.90

All green vegetables stir-fried with vegetarian and soy sauce.

#### Healthy SHIITAKE **MUSHROOM** Stir-fry

\$23.90

Shiitake, King oyster mushroom, tofu, bok choy, and capsicum, stir-fried with cashew nuts in shiitake mushroom sauce.

# VEGAN

VEGETABLES .....\$20.90 VEGETABLES & TOFU .....\$20.90
Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.

### **CHINESE CABBAGE** fire dang ..\$18.90 Stir-fried Chinese cabbage with garlic,

soy sauce and vegetarian sauce.

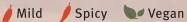
#### KANA FIRE DANG ......\$18.90

Stir-fried Chinese broccoli with chilli, garlic, mushroom sauce.

#### **GRA PRAO** TOFU ...... \$20.90

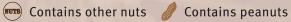
Stir-fried tofu with mixed vegetables, bok choy, basil, minced garlic, chilli, in mushroom sauce.











### spice market

# SPECIALS



**PORK** 

(ฮาหมู) .....\$30.90

A 6 hours slow cooked whole pork hock in sweet soy sauce, cinnamon, star anise, coriander seeds served with steamed Chinese broccoli, pickled green mustard, chilli and garlic tangy sauce.



#### PORK RIBS ......\$35.90

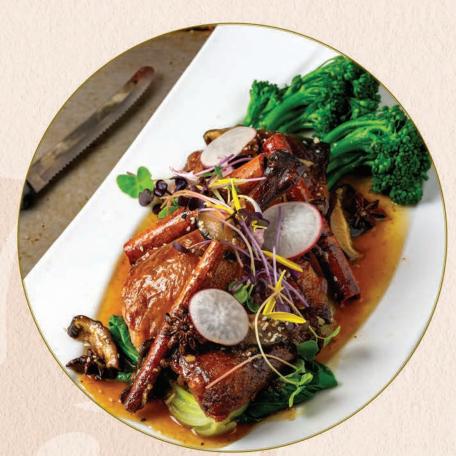
A 600-650g rack of tender pork ribs slow cooked and grilled, served with chips and steamed vegetables.



#### RED CURRY ROAST DUCK

\$35.90

Roasted duck in chilli red curry combined with lychee, pineapple, tomato, and bamboo shoots.



#### **ROASTED DUCK** with PLUM SAUCE \$35.90

Roasted duck with blended plum sauce, topped with tantalizing garlic, cinnamon stick, star anise, served with shiitake mushrooms, broccolini, and bok choy stir-fried.



#### PINEAPPLE FRIED RICE

.....\$24.90

A special Thai fried rice with prawns, chicken, peas, sultanas, carrot and pineapple flavoured with grounded turmeric, served in a pineapple shell.



#### **MASSAMAN** LAMB SHANK (G) (STUTE) ..... \$29.90

A delicious and tender 14 hours slow cooked lamb shank with the massaman curry, served with lentil puree and vegetables.





Contains egg G Gluten free Contains other nuts



### **FRIED BARRAMUNDI** with GREEN

*4*2.90

Deep fried Barramundi, dressed with green apple salad, drizzled with chilli lemon sauce.



#### FRIED BARRAMUNDI with TAMARIND SAUCE . \$42.90

Deep fried whole Barramundi with homemade tamarind sauce and mixed vegetables. Topped with roasted chilli and fried onion.



#### FRIED BARRAMUNDI with SWEET CHILLI SAUCE.. \$42.90

Deep fried whole Barramundi dressed with sweet chilli sauce, kaffir lime leaves, chopped long chilli, kra-chai, served on baby bok choy bed, topped with fried onion.



#### FRIED BARRAMUNDI

with MIXED HERBS (ปลาลุยสวน) \$42.90

Deep fried whole Barramundi with assorted herbs, ginger, lemongrass, green apple, green mango (seasonal), mint, lime leaves, chilli and peanuts, dressed with chilli jam-lime dressing.

# SEARO fish prawn soft shell crab pipi



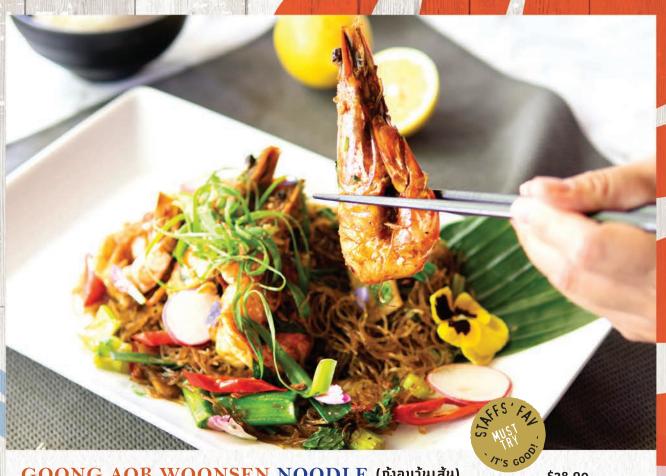
### **STEAMED** BARRAMUNDI with CHILLI and LIME

Steamed whole Barramundi dressed with chilli and lime sauce, served on baby bok choy bed.



### **STEAMED BARRAMUNDI** with SOY and GINGER.

Steamed whole Barramundi with ginger, sautéed in a tasty soy and sesame sauce.



GOONG AOB WOONSEN NOODLE (กุ้งอบวุ้นเส้น) ..........\$28.90

Grilled King prawns and glass noodles cooked in clay pot with soy sauce, sesame oil, garlic, ginger, shallot and celery.

#### CHILLI JAM PIPIS

SMALL ..... LARGE ......\$29.90

Stir-fried pipis with chilli jam sauce and basil.



#### PUNIM CURRY | \$27.90

Soft shell crabs stir-fried with turmeric and curry powder.





# SIDBS

STEAMED RICE	\$3.90
STICKY RICE	\$4.90
ROTI	
STEAMED RICE	
with PEANUT SAUCE	\$9.90
Coconut SAFFRON RICE	
CHIPS.	



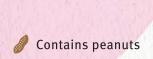
FRIED RICE with KA-NOM-JEEB •

\$13.90

HOKKIEN NOODLE with SPRING ROLL \$13.90







Contains egg

Contains other nuts / Spicy







SAGO (สาคู) 🖫 ......\$12.90

Tapioca pearl served with corn, lotus seed, young coconut meat, served with ice-cream.

- Pandan (ใบเตย)
- Butterfly Pea Sago (สาคูอัญชัญ)

#### BUA LOΥ (υັງ a ອ ຍ).. \$12.90

Taro balls served with taro, young coconut meat, rooted coconut meat in coconut syrup, served with ice-cream.

### THAI COCONUT **STICKY RICE**

(seasonal) ......\$14.90

#### **COCONUT BLACK STICKY** RICE

Black sticky rice served with taro, young coconut meat, served with ice-cream.

#### **BLACK STICKY** RICE THAI CUSTARD .....\$13.90

Water chestnut, jackfruit, toddy palm, young coconut meat, Lord Chong cendal in coconut syrup, served with ice-cream.

#### THAI RED RUBY

Water chestnut, jackfruit, toddy palm, young coconut meat in coconut syrup, served with ice-cream.

#### **LORD CHONG**

Lord Chong cendol, jackfruit, toddy palm, young coconut meat in coconut syrup, served with ice-cream.

#### FRIED ICE CREAM ...... \$14.90

#### (ช้าวเหนียวเปียก) <sup>(1)</sup> .......\$12.90 ICE CREAN (2 scoops)

- Thai milk tea	
- Coconut	\$9.90
- Mango sorbet	\$8.90
- Strawberry sorbet	\$8.90
- Vanilla	
- Strawberry	\$8.90
- Chocolate	\$8.90



