



## Appetizers

- Spring Roll** 14  
Four lightly fried vegetarian rolls served with house-made plum sauce
- Curry Puff** Vegetarian 14 / Chicken 15  
Five Thai style samosas served with a fresh and tangy cucumber beet relish. Your choice of vegetarian or ground chicken and yams
- Crispy Coconut Breaded Prawn** 16  
Five lightly fried prawns coated in a crispy coconut breading, served with a house-made spicy mayo and sweet chili plum sauce
- Tofu Bites** 11  
Lightly fried tofu, sprinkled with sesame seeds, served with house-made sweet chili sauce
- Thai Crab Cakes** 16  
Combination of Rock and Dungeness crab meat with bright Thai flavors and spices served with house-made sauce and a cucumber beet relish
- Chicken Wings** 18  
Lightly coated wings served with your choice of tangy lime NE style dipping sauce, sweet chili sauce or house-made spicy mayo
- Coconut Prawn Skewers** 18  
Grilled marinated prawn in coconut milk, mixed herb, served with cucumber relish and house-made sweet chili sauce
- Chicken Satay** 17  
Succulent grilled lemongrass chicken skewers served with house-made peanut sauce and a tangy cucumber relish
- Calamari** 21  
Calamari rings, lightly coated in rice flour, served on a bed of turmeric rice and accompanied with Thai style lime and garlic seafood hot sauce

## Soups

- Tom Yum** 15  
Thai spicy and sour soup with tomatoes and mushrooms, garnished with fresh herbs.
- Tom Kha** 16  
Aromatic creamy coconut milk soup with lemongrass, mushrooms, galangal, garnished with fresh herbs
- Tom Kha Kamin** 16  
A Southern twist to the Tom Kha with turmeric
- Pork Belly Stew** 18  
A delicate dish of pork belly simmered 24 hours with daikon and goji berry, garnished with fresh herbs
- Available with your choice of Tofu \$4; Chicken \$5 or Three Ocean Wise Prawns \$6*

## Salads

- Papaya Salad** 17 / Three OW Prawns 23  
Mouth-watering green papaya salad with green beans, tomatoes and a house-made lime dressing, garnished with roasted cashew nuts

## Salads

- Laab** Minced Chicken or Pork 20 / Crispy Pork Belly 22  
A refreshing Thai salad with your choice of minced chicken, pork or crispy pork belly tossed with fresh mint, cilantro, roasted crispy rice, served with fresh vegetables and a mildly spiced and tangy dressing
- Crying Tiger** 21  
Flavourful tender beef salad with thinly sliced grilled sirloin, tossed with fresh mint, cilantro, chilies, roasted crispy rice, sesame seeds and galangal, garnished with fresh vegetables and house-made lime dressing

## Noodles and Rice

- Phad Thai** 18  
Stir-fried rice noodles with house made tamarind sauce, eggs, green onions, bean sprouts, tofu and crushed roasted peanuts
- Phad See Ewe** 18  
Popular Thai street food. Stir-fried thin vermicelli brown rice noodles with egg, broccoli, carrot & sweet soya sauce
- Drunken Noodle** 18  
A mix of delightful spices, stir-fried flat brown rice noodles, garlic, chili, bamboo shoots, bell peppers and Thai basil
- Phad Thai Chai Ya** 19  
Southern Thai twist. Thin rice noodles, eggs, carrots, coconut milk, special house-made paste, bean sprouts, tofu and crushed roasted peanuts. Vegan option available
- Fried Rice** 18  
Fragrant jasmine rice with egg, onion, carrot, broccoli and green onions with house-made sauce
- Phuket Style Wok Noodle** 23  
Stir fried egg noodles with carrots and bean sprouts, accompanied by basted egg, crispy shallots, green onions and your choice of chicken, beef or pork

*Available with your choice of Tofu \$5; Chicken, Beef or Pork \$7; or Five Ocean Wise Prawns \$10*

## Curry

- Green Curry** 19  
Most famous curry (to some). Coconut milk and green curry paste, grilled aubergine, bell peppers, carrots bamboo shoots and Thai basil
- Red Curry** 19  
A coconut milk and red curry paste base, bamboo shoots, bell peppers, carrots and Thai basil
- Panang Curry** 19  
Thick and creamy red curry base with broccoli, carrots and bell peppers

*Available with your choice of Tofu \$5 Chicken, Beef or Pork \$7; or Five Ocean Wise Prawns \$10*

- Massaman Curry** 20  
Rich Thai curry with potatoes, onions, peanuts, a hint of sweet pineapple

*Available with your choice of Tofu \$5 Chicken or Pork \$7; or Five Ocean Wise Prawns \$10*

## Stir-fry

<b>Chili-Basil Stir Fry</b>	18
A Thai staple, spicy and aromatic with basil, onions and long green beans	
<b>Chicken Cashew</b>	23
Stir-fried chicken breast, mushrooms, onions and bell peppers in a house-made sauce served with roasted cashews	
<b>Vegetable Cashew</b>	18
Mixed vegetable vegetarian version of cashew chicken stir-fry in a house-made sauce	
<b>Stir Fried Mixed Vegetable</b>	17
Delicious stir-fry with mushrooms, carrots, cabbage and broccoli in a house-made sauce	
<b>Phad Phak Khing</b>	18
Delicious stir-fry with mixed vegetable and fresh ginger in a house-made sauce	
<i>Available with your choice of Tofu \$5; Chicken, Beef or Pork \$7; or Five Ocean Wise Prawns \$10</i>	

## Chef Specials

<b>Massaman Lamb (shank) Curry</b>	39
Smooth yellow curry with aromatic Thai spices, potatoes, onions, a hint of sweet pineapple and cashew nuts. Served with a side of Roti	
<b>Massaman Beef Short Rib</b>	34
Braised Short Rib in Phen's famous Southern Massaman curry with Thai spices, includes Jasmine Rice	
<b>Spicy and Sour Curry (Gaeng Som)</b>	28
Southern favorite, turmeric, garlic, green papaya and shrimp paste, served with your choice of Pork Belly or Five OW Prawns and your choice of rice or roti	
<b>Turmeric Chicken (Kua-Kling)</b>	31
Zingy Southern-Thai style spicy minced chicken breast. Delightful and refreshing flavours, served with fresh vegetables and sticky rice, garnished with lime leaves	
<b>Jungle Curry</b>	28
Non coconut-lover curry. Mixed seasonal vegetables in house-made special curry paste, served with fresh vegetables. Includes your choice of tofu, chicken, beef or pork and a side of rice or roti	
<b>Crispy Pork Belly with Basil (Moo Krob)</b>	29
Stir-fried with broccoli, bell peppers, carrots and basil in a house-made sauce. Served with your choice of rice or roti	
<b>Giant Prawn (Goong Makham)</b>	39
Four giant ocean wise prawns lightly fried with house-made tamarind sauce, bell peppers, and onions, garnished with crispy shallots	
<b>Khao Mun Gaeng Neua or Plaa</b>	36
Choice of Braised Beef Tenderloin, Salmon or Cod and jicama in a Phatthalung Panang style curry. Served with rice and a daikon, carrot and cucumber relish	
<b>Crispy Lemon Chicken</b>	29
Crispy chicken breast lightly fried with bell peppers and onions in a delicate lemon sauce. Served with your choice of rice or roti	

**Khao Soi** Tofu 25 / Chicken 27 / Five OW Prawns 30  
A heavenly and aromatic well-known traditional Northern Thai-Lanna dish! Savory coconut milk curry based broth served with fettuccine noodles, pickled mustard leaf and sliced shallots and your choice of Chicken, Tofu or Ocean Wise Prawn

**Thai Basil Chicken or Pork (Phad Kraprow)** 29  
Minced chicken or pork stir-fry with long green beans, carrot, Thai Basil, accompanied by jasmine rice, a side of Phen's special hot sauce and topped with a fried egg.

## Best Shared (dishes for two)

<b>Yellow Curry</b>	Cod 35 / Crab Meat 36
A beautiful authentic Southern dish. Creamy yellow curry served with rice noodle & seasonal greens. Garnished with fresh herbs	
<b>Fried Chicken (Hat Yai)</b>	47
Southern Thai style fried chicken (local organic) marinated in turmeric and mixed Thai herbs. Served with crispy shallots, yellow potato curry and roti	
<b>BBQ Chicken (Kai Yang Som Tum)</b>	47
A unique Nohra flavoured BBQ chicken (local organic) marinated in coconut milk and mixed Thai herbs. Served with papaya salad, sticky rice and NE style dipping sauce	

## SIDES

Jasmine or Sticky Rice	3.5
Coconut & Pandan Rice	4.5
Brown Rice	4.5
Plain Rice Noodle	3
Roti	3
Cucumber Relish	2
Large Peanut Sauce	3
Phen's Special Hot Sauce	2

## EXTRAS

Vegetables	5
Tofu	5
Chicken, Beef or Pork	7
Pork Belly	8
Three Ocean Wise Prawns	6
Five Ocean Wise Prawns	10

## Desserts

<b>Mango Sticky Rice</b>	14
A popular Thai dessert, sweet sticky rice with coconut milk, fresh mangoes, and toasted mung bean	
<b>Banana Fritter (Glauy Tod)</b>	14
Deep fried banana with locally made vanilla gelato with honey and roasted coconut flakes	
<b>Chocolate Torte</b>	13
A rich dark chocolate lovers' treat served with Mango and Mint coulis	
<b>Mango Cheesecake</b>	13
New York style cheesecake topped with fresh mango and mint garnish	
<b>Mango / Coconut / Green Tea Gelato</b>	5 / Trio 12
Locally made	

We take all allergies seriously. Any dish can be modified to suit your dietary needs. Please inform your server.

Gluten-free, Vegetarian, and Vegan options available upon request.

*"Food is everything. It is the foundation of family, of culture, of friendship...of life itself. It has the power to forge alliances, create enemies and incubate love."*

*Phen Bryan Creator, Nohra Thai Kitchen*