

SAMBAL

THAI & MALAYSIAN

SOUPS

With chicken add \$2 | With shrimp add \$4

- TOM YUM** 🌿 🍄 10
lemongrass broth, lime, chili, galangal, mushrooms
- TOM KHA** 🌿 10
coconut cream, cabbage, mushrooms, plum tomatoes
- KAO TUM** 🌿 10
clear stock, scallions, cilantro, ginger fried garlic, rice

SALADS

- THAI SALAD** 🌿 🥥 12
romaine hearts, beets and tofu-peanut dressing
- GREEN PAPAYA SALAD** 🌿 🥥 🍅 14
green papaya, lime juice, chili, garlic, tomato, peanut
- LARB KAI** 🌿 🍗 15
Thai herbs, ground chicken, chili, mint, lime dressing, pounded toasted rice, lettuce
- SPICY GLASS NOODLE SALAD** 🍅 🍅 18
mince chicken, shrimps, lime juice, shallots, mint, cilantro, scallions, Thai bird chilies

STARTERS

- CRISPY SPRING ROLLS** 12
shredded cabbage, carrots, glass noodles, sweet chili
- ROTI PARATA** 14
flipped crispy and fluffy thin bread with curry dip
- CRUSTED TRIANGLE TOFU** 🌿 🥥 14
sweet chili sauce, crushed peanuts
- CHIVE CAKE** 🍅 14
vegan chive cake -ginger soy and chili dip
- CAULIFLOWER MANCHURIAN** 🍅 14
crispy cauliflower, tangy sweet and sour sauce
- MUSHROOM PEPPER SALT** 🍅 14
stir fried crispy mushrooms, scallions
- ISAAN SAUSAGE** 🌿 🍅 16
pickled ginger, lettuce, green chilies
- PORK DUMPLINGS** 🍅 16
steamed pork dumplings, chili sambal soy
- CURRY PUFFS** 16
pan fried savory pastries with spiced chicken and sweet potato with sweet chili dip
- CHICKEN SATAY** 🌿 🥥 16
skewered chicken strips, peanut sauce and ajat
- THAI CHICKEN WINGS** 16
Thai style chicken wings, crispy garlic
- MEATBALLS** 16
beef meatballs sweet n sour sauce, garlic
- CALAMARI** 🥥 18
tempura dusting, peanut sweet chili dip, crispy capers
- CRISPY PORK BELLY** 🌿 18
crispy pork belly, seasoned garlic, tamarind chili sauce

DRINKS

- THAI ICED TEA** 7
- THAI ICED COFFEE** 7
- LYCHEE THAI TEA** 8
- TROPICAL JUICE SELECTION** 7
- COCONUT WATER** 6
- MOCKTAIL** 10

WHITE WINES

- PROSECCO** Sparkling 13 48
- FIRESTEED RIESLING** 11 40
- VICOLO, PINOT GRIGIO** 11 40
- TORRESELLA, PINOT GRIGIO** 13 48
- ROSE** rotating selection 11 40
- PROPHECY SAUVIGNON BLANC** 11 40
- WHITEHAVEN SAUVIGNON** 16 60
- PROVERB, CHARDONNAY** 11 40
- STORYPOINT CHARDONNAY** 13 48

RED WINES

- MARK WEST PINOT NOIR** 12 44
- MCMURRY RANCH PINOT NOIR** 16 60
- LINDEMANS SHIRAZ** 11 40
- NATURA ORGANIC MALBEC** 13 48
- EDNA VALLEY CABERNET** 12 44
- HESS, CABERNET SAUVIGNON** 16 60

COCKTAILS

- SPICY GUAVA MARGARITA** 16
blanco, kashmiri chilies, guava extract, triple sec
- BANGKOK MULE** 16
absolut vodka, muddled thai bird chili, ginger beer, lime juice
- PANDAN NEGRONI** 16
A thai take on a classic negroni
- MANGO MOJITO** 16
bacardi, muddled limes, mango and mint
- LYCHEE MARTINI** 16
titos vodka lychee soho and lychee juice
- THAI LIME MARGARITA** 16
lemongrass and lime reduction agave nectar
- BASIL GIN SMASH** 16
muddled fresh basil with lime juice

DRAFT BEERS

- BLUE MOON** Belgian white 9
- LAGUNITAS IPA**
- FAT TIRE** amber ale
- CAPTAIN LAWRENCE** rotating selection

BOTTLED BEERS

- SINGHA** 8
- CHANG**
- STELLA ARTOIS**
- HIENEKEN LIGHT**
- CORONA LAGER**

Please inform your server of any allergies. Any dietary preferences and allergy restrictions will be accommodated to the best of our ability.



SAMBAL



THAI & MALAYSIAN

CLASSICS



With organic tofu: add \$2
with shredded pork or sliced chicken: add \$3
with roast duck or beef or shrimp: add \$5
all coconut curries and entrees served with
jasmine rice

COCONUT CURRIES

GREEN CURRY   20
diced bell peppers, bamboo shoots, green beans,
eggplant, basil, lime leaves, green coconut broth



RED CURRY   20
mixed bell peppers, bamboo shoots, green beans,
basil leaves, lime leaves, coconut red curry

PENANG CURRY  20
coconut cream, mix bell peppers, string beans

MASSAMAN    20
coconut cream, onions, potatoes, peanuts

ENTREES

VEGETABLE MEDLEY 19
chinese broccoli, mushrooms, snow peas, broccoli,
string beans, carrots, plum tomato- ginger soy

SPICY BASIL   19
Thai basil, long hot chilies, string beans

GINGER SCALLION 19
onion, bell peppers, mushrooms, scallions



CHINESE BROCCOLI 19
roasted garlic sauce

NOODLES

PAD SEE EW 18
flat noodles, Chinese broccoli, egg, soy sauce

PAD KEE MAOW   18
fresh noodles, chili garlic, veggies, basil and egg

KUA GAI 18
fresh noodles, scallions, pickled turnip, sprouts, egg


PAD THAI   18
rice noodles, tofu, eggs, bean sprouts, scallions,
tamarind sauce

HAKKA NOODLES 18
egg noodles, cabbage, scallions, peppers, egg, soy




FRIED RICE

BASIL FRIED RICE   18
onion, string beans, bell pepper, broccoli, basil, egg

THAI FRIED RICE 18
onion, plum tomatoes, scallion, chinese broccoli

PINEAPPLE FRIED RICE  18
fragrant fried rice-onion, tomato, scallions, diced
pineapple, curry powder, peanuts, egg

SPICY JUNGLE FRIED RICE    18
beans, baby corn, basil, broccoli, chili paste and egg

-  GLUTEN FREE
-  CONTAINS PEANUTS
-  SPICY



CHEF'S SPECIAL ENTRÉES

LOCAL KABOCHA RED CURRY  22
roasted kabocha, pineapple, plum tomato and basil

SESAME CHICKEN 24
sweet'n'sour battered chicken, toasted sesame


CHICKEN RENDANG   24
chicken thighs, galangal, lemon grass, shallots,
garlic and lime leaves




KHAO SOI  24
egg noodles, red cury, chicken, shallots, garlic

NASI LEMAK   26
coconut rice, fried anchovies, sambal, chicken
rendang, cucumbers, salted peanuts, garlic

SAUTÉED PORK BELLY 26
chinese broccoli, garlic sauce

SLOW COOKED SPARERIBS 29
aromatic Thai herbs marinade

PENANG DUCK  34
duck breast, coconut galangal broth, plum
tomatoes, string beans, basil and pineapple

SEAFOOD PAD CHA    34
spicy shrimps, squid, mussels, green peppers,
black pepper sauce

BRANZINO 36
crispy whole fish, three flavor sauce

CRAB FRIED RICE 32
jumbo lump crab, egg

GRILLED SALMON FILLET 34
soy caramel glaze

RED SNAPPER FILLET 34
steamed fillet, ginger and scallion sauce

THAI BEEF & BROCCOLI 26
marinated tender flank steak, stir fried, oyster sauce,
garlic

SIDES

STICKY RICE 5

BERRY BROWN RICE 5

COCONUT RICE 5

THAI PEANUTS  5

FRIED EGG 4

CHINESE BROCCOLI 12

LUNCH SPECIALS MONDAY TO FRIDAY

Soup or Salad with any Classic Dish for 15.95+

HAPPY HOUR

MONDAY TO FRIDAY FROM 2:30 TO 5:30 PM

half priced beers

spring rolls and chicken wings for \$2 each

DESSERTS

PUMPKIN CUSTARD 12
warm sticky rice, coconut milk

MANGO MOUSSE 10
seasonal berries

COCONUT PANNA COTTA 10
raspberry sauce

FRIED BANANA 12
vanilla ice cream

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