

## MENU



## BIOK DNLINE

## 01 | entree

VEGETABLE SPRING ROLL v dF ..... 9.9
Crispy spring roll
SALT \& PEPPER SQUID ..... 9.9
Fried calamari in salt \& pepper mix
TOD MON DF9.9
Thai fish cake
PRAWN SALAD WITH RICE ..... 12.9 CRACKER (2 PCS)
Spicy prawn salad with rice cracker
FRESH OYSTER WITH THAI ..... 14.9
DRESSING (2 PCS) GF* $^{\text {dF }}$Oyster with seafood dressing and friedonions
V = VEGETRRIPN | GF = GLUTEN FREE

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\text { DF = DAIRY FREE }\left.\right|^{*}=\text { ON REQUEST }
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MOO PING (2 SKEWERS) ${ }^{\text {GF DF }}$
Pork Skewer serve with dipping sauce

SATAY CHICKEN (2 SKEWERS) GF DF
Chicken Skewer serve with dipping sauce

THAI MERTBALL (2 SKEWERS) ${ }^{\text {DF }}$
Pork Meatball skewer serve with dipping sauce

PORK SAUSAGE (2 SKEWERS) ${ }^{\text {DF }}$
E-san sausage serve with dipping sauce

GRILLED SQUID ${ }^{\text {GF DF }}$
Thai style grilled calamari serve with seafood sauce

GRILLED PORK NECK ${ }^{\text {GF }} \mathbf{~ D F}$
Thai style grilled pork neck serve with dipping sauce

CRYING TIGER ${ }^{\text {GF DF }}$
Thai style grilled beef steak serve with dipping sauce

COMBO GRILL WITH STICKY RICE DF
Include : Grilled squid, pork neck, crying tiger, pork sausage and papaya salad

## [3] stif fay

PRD KA PAO $\mathbf{~ G F *}^{*} \mathbf{D F}$ ..... 19.9
Stir fried hot thai basil with yourchoice of protein (chicken, beef, veg+ tofu, seafood +\$1, prawn +\$1)
PAD PIK PAO CASHEW NUT ${ }^{\text {dF }}$19.9
Thai chilli paste stir fried saucewith cashew nuts and your choice ofprotein (chicken, beef, veg + tofu,seafood +\$1, prawn +\$1)
RAILWAY FRIED RICE GF* ${ }^{\text {DF* }}$ ..... 19.9
Thai style egg fried rice with vegetables and your choice of protein (chicken, beef, veg + tofu, seafood +\$1, prawn +\$1)
PAD KAR NA ${ }^{\text {GF* }}$ F ..... 19.9Thai style stir fried Chinese broccoliwith your choice of protein (porkbelly or chicken) in oyster sauce
PAD PRIK KHING ${ }^{\text {DF }}$19.9Thai red curry stir-fried with herbswith your choice of protein (porkbelly or chicken)
PRAWN WITH TAMARIND SAUCE DF20.9
Crispy prawn with sweet and sourtamarind sauceSTIR FRY SOFT CRAB WITH CURRY24.9Crispy soft shell crab with homemadechilli jam sauce
V = VEGETRRIRN | GF = GLUTEN FREE DF = DAIRY FREE | * = ON REQUEST

# 14 | STIRFRU 

## PRD THAI DF*

19.9

Rice noodles with tamarind \& palm sugar sauce, and your choice of protein (chicken, beef, veg + tofu, seafood +\$1, prawn +\$1)

## PRD SEE EW GF* ${ }^{\text {b }}{ }^{*}$

19.9

Fresh noodles with stir-fried sauce and your choice of protein (chicken, beef, veg + tofu, seafood +\$1, prawn +\$1)

PAD KE MAO ${ }^{\text {GF* }}{ }^{\text {b }}{ }^{*}$
19.9

Spicy fresh noodles with stir-fried sauce and your choice of protein (chicken, beef, veg + tofu, seafood +\$1, prawn +\$1)

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TOM ZARB ${ }^{\text {GF }} \mathbf{~ D F}$
Spicy pork soft rib soup

BEEF GRO-LPO ${ }^{\text {DF }}$
Beef stew with clear soup and vegetables

YENTAFO NOODLE GF* ${ }^{\text {dF }}$
Thai pink soup with noodle and seafood

TOM YUM KUNG
24.9

Spicy creamy tom yum soup with prawn

TOM YUM SEAFOOD
Spicy creamy tom yum soup with mixed seafood

TOM YUM MAMA NOODLE
Mama noodle in seafood tomyum soup

STEAM FISH WITH CHILI AND SOUR SOUP ${ }^{\text {GF DF }}$
Steamed barramundi with chili and sour soup

STEAM FISH WITH SOY RND GINGER ${ }^{\text {GF* }} \mathbf{D F}$
Steamed barramundi with spring onion, ginger and soy sauce

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MASSAMAN BEEF CURRY
Mild curry with beef stew and potato

RED CURRY GF* $^{*}$ F
Red curry in coconut milk with your choice of protein (chicken, beef, veg + tofu, seafood +\$1, prawn +\$1)

GREEN CURRY GF* ${ }^{\text {DF }}$
Green curry in coconut milk your choice of protein (chicken, beef, veg + tofu, seafood +\$1, prawn +\$1)

## 17 5PICY THAI 5月LAD5

LPAB ${ }^{\text {GF DF }}$ ..... 18.9Spicy mince beef or chicken salad
NAM TOK BEEF ${ }^{\text {GF }}$ DF18.9
Spicy grilled beef salad with herb
NAM TOK KOR MOO YANG $\mathbf{~ G F ~ D F ~}$18.9
Spicy grilled pork salad with herb
YUM MAMA ${ }^{\text {DF }}$19.9Spicy Mama noodle salad with seafood
YUM WOON SEN DF19.9Spicy glass noodle salad with seafood
YUM PRAWN ${ }^{\text {GF DF }}$Spicy prawn and vegetable salad
BAMBOO SHOOT SPICY SALAD DF19.9Bamboo shoot striped mixed with thaiherb and chili

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## —日 5PICY THAI 5月LAD5

SOM TUM THAI ${ }^{\text {GF DF }}$15.9Spicy papaya salad with peanut andpork crackling
SOM TUM PLARA ${ }^{\text {GF DF }}$15.9
Spicy papaya salad with fermentedfish sauce and pork cracking
SOM TUM MOUR PLARA $\mathbf{~ G F ~} \mathrm{DF}$16.9
Papaya salad mixed with rice
vermicelli and fermented fish sauce
SOM TUM SWEET CORN WITH ..... 18.9 PRAWN GF DFSweet corn and prawn salad
SOM TUM PLARA PRAWN ${ }^{\text {GF DF }}$19.9Papaya salad with prawns in fermentedfish sauce
SOM TUM THAI PRAWN GF DF ..... 19.9
Spicy papaya salad with prawn
SOM TUM THAI WITH SOFT SHELL ..... 23.9 CRAB ${ }^{\text {DF }}$Spicy papaya salad with crispy softshell crab

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## 19 | vegetrifinn

## VEGRN ON REQUEST

CRISPY TOFU ${ }^{\text {GF DF }}$ ..... 9.9Deep fried tofu with tamarind sauce
VEGETABLE SPRING ROLL DF ..... 9.9
Crispy Spring roll
LARB TOFU AND MUSHROOM ${ }^{\text {GF DF }}$ ..... 18.9
Spicy tofu and mushroom salad
TOOM JERD SOUP ${ }^{\text {DF }}$ ..... 18.9
Tofu and seaweed clear SoupSTIR FRY SERSONAL VEGETRBLE GF* ${ }^{\text {dF }}$18.9Stir fry mix vegetable and mushroom
VEGETABLE GREEN CURRY GF* ${ }^{\text {bF }}$18.9
Green curry in coconut milk
VEGETABLE RED CURRY ${ }^{\text {6F* }}$ of18.9Red curry in coconut milk
TOM YUM MUSHROOM DF18.9Spicy mushroom soup
STIR FRY TOFU WITH CRSHEW NUT ${ }^{\text {DF }}$18.9
Thai chili paste stir fried sauce with cashewnut
PRD KA PRO TOFU GF* ${ }^{\text {dF }}$18.9
Stir fried tofu with basil and chili
VEGETARIAN FRIED RICE GF* ${ }^{\text {dF }}$18.9Thai fried rice with tofu and vegetable

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## $10 \mid 51055$

JASMINE RICE GF DF v ..... 4
STICKY RICE GF DF v ..... 4
VERMICELLI RICE NOODLE DF v ..... 4
THIN NOODLE DF v ..... 4
FRESH RICE NOODLE DF v ..... 4
ROTI v ..... 4
PORK CRACKLING ${ }^{\text {GF DF }}$ ..... 4
FRIED EGG ${ }^{\text {GF }} \mathbf{v}$ ..... 2
CHOPPED RED CHILI ${ }^{\text {GF DF v }}$ ..... 1
CHOPPED RED CHILI WITH SOY ..... 2 SPUCE GF DF v

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## 11 | aes5ert

TAB TIM GROB ${ }^{\text {GF DF }}$12.9
Thai Red Rubies in coconut milk
MANGO STICKY RICE GF DF v ..... 14.9
Sweet sticky rice with mango
COCONUT ICE CRERM ${ }^{\text {v }}$ ..... 12.9Coconut ice cream serve with jackfruit and glass jelly
PANDAN STICKY RICE WITH ..... 12.9
SWEET CORN GF DF v
Pandan sticky rice with sweet corn incoconut milk
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# 12 THAI DRINK5 

## THAI MILK TEA ${ }^{v}$

This iconic drink is a sweet \& creamy concoction made from strong brewed Thai tea and sweetened condensed milk

THAI ICED TEA vEGan dF
Strong brewed black tea served over ice

## THAI LEMON ICED TER VEGan dF

Strong brewed black tea served over ice and infused with the refreshing flavour of lemon

PINKY MILKY
Pink flavoured syrup with milk

## FRESH COCONUT VEGan dF

The clear, slightly sweet water from young coconuts is a natural and hydrating drink

## FRESH ORANGE JUICE COLD PRESSED VEGAN dF

Fresh orange juice with no added sugar

BUTTERFLY PEA TEA LEMONADE VEGAN DF<br>Butterfly Pea Tea Lemonade offers a delightful blend of sweet, sour, and herbal notes

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