



Catering and Function Services Available Upon Request

*Prices include GST

*Most dishes can be made as mild, medium or spicy upon request

*Vegan, gluten free dishes available upon request

*All dishes may contain traces of nuts

*Please inform us if you are allergic to any ingredients

*Fully Licensed


*1.5% surcharge for credit/debit card transactions

MENU

ENTRÉE

- 1  **Choor Muang (3 pcs)** ● 11.9
Our signature steamed violet dumplings filled with caramelised peanut & smoked duck
- 2  **Grilled Chicken Tenderloin Satay (2 pcs)** ● 6.9
Grilled marinated chicken skewers with house-made peanut sauce
- 3  **Miang Pla Grob (3 pcs)** ● 9.9
Thai white fish salad wrapped in betel leaf topped with cashew nut and lemon
- 4  **San Choi Bao Prawns** ● 14.9
Finely diced king prawns and vegetables served with lettuce wrap
- 5 **Crystal Prawn Dumplings (3 pcs)** ● 6.9
Steamed dumplings filled with fresh prawns served with black vinegar dipping sauce
- 6 **Fish Cake (3 pcs)** 6.9
Thai-style deep fried fish cakes served with sweet chili sauce
- 7 **Salt and Pepper Squid** 10.9
Crispy fried squid rings served with sweet chili sauce
- 8 **Roast Duck Roll (3 pcs)** 10.9
Fresh spring roll of roast duck, tofu and veg topped with house-made five spice dipping sauce



- 9 **Panang Curry Puff (3 pcs)** ◆★ 6.9
Puff pastry filled with curry paste, potato, sweet potato and peas
- 10  **Miang Tofu (3 pcs)** ●◆★ 8.9
Crispy tofu, cashew nut and roasted coconut on betel leaf
- 11 **Vegan Vegetable Dumplings (3 pcs)** ◆★ 5.9

Steamed dumplings served with black vinegar sauce

12 Shitake Satay (2 pcs) ●◆★ **5.9**

Deep fried shitake mushroom skewers topped with house-made peanut sauce

13 Vegan Spring Rolls (3 pcs) ●◆★ **5.9**



Deep fried crispy spring rolls filled with vegetables, wood-ear mushroom and vermicelli served with plum and date dipping sauce

SOUP

- 21 Tom Yum Goong** **S 9.9 L 17.9**
Hot and sour soup with prawns, lemongrass and mushrooms
- 22 Tom Kha Gai** **S 7.9 L 15.9**
Spicy chicken and galangal soup with coconut milk



SALAD & GRILL

- 31**  **Banana Blossom Salad** ● ◆ ★ **16.9**
*Exotic banana flower, roasted coconut, crunchy onion and peanut salad with house-made dressing
(Add grilled prawns + \$5)*
- 32**  **Roast Duck Salad** ● **19.9**
Smoked duck, cashew nut, lemongrass and crispy onion salad with chili dressing
- 33** **Yum Nua Yang** ● **18.9**
Grilled wagu scotch fillet with lemongrass, roasted rice, tomato, Spanish onion and chili dressing
- 34** **Som Tom Soft Shell Crab** **22.9**
Thai papaya salad with crispy fried soft-shell crab

CURRY

- 51** 🌿 **Baitong's Prawns** ● **21.9**
Juicy prawns stir fried with special curry sauce and broccoli served in fresh whole young coconut
- 52** 🌿 **Baitong's Red Duck Curry** ● **17.9**
Succulent duck maryland in traditional Thai royal style red curry sauce
- 53** 🌿 **Malaysian Beef Rendang with Roti** **21.9**
A medium dry curry of slow braised beef and coconut served with crispy roti
- 54** 🌿 **Massaman Curry Lamb** ● **19.9**
Mild thick curry with lamb, potato and peanuts
- 55** **Green Curry** ●◆★ **13.9**
*Seasonal vegetables, bamboo shoots, Thai eggplant, coconut cream and house-made curry paste
(Add Chicken/Pork/Beef + \$2 or Prawns + \$5)*
- 56** **Red Curry** ●◆★ **13.9**
*Seasonal vegetables, bamboo shoots, coconut cream and house-made curry paste
(Add Chicken/Pork/Beef + \$2 or Prawns + \$5)*



FISH

- 41** 🌿 **Lemongrass Fish** **29.9**
Fried whole barramundi and lemongrass floss served with house-made chili coriander dressing
- 42** 🌿 **Four Season Fish** **29.9**
Fried whole barramundi with a tangy, spicy, sweet and sour sauce



STIR-FRY

- 61**  **Cashew Nut Gai Grob** **16.9**
Crispy chicken breast fillet stir-fried with cashew nuts, kidney beans, seasonal veg & chili jam
- 62**  **Crispy Chili Pork Belly**  **19.9**
Twice cooked pork belly stir-fried with green beans and house-made chili paste
- 63**  **Smoky Eggplant Stir-fry**    **15.9**
Eggplant stir-fried with tofu, kidney beans, vegetables, and Thai sweet basil
- 64** **Pad Pumpkin**    **15.9**
Butternut pumpkin stir-fried with kidney beans, egg, barley, tofu and Thai sweet basil
- 65** **Chili Basil Stir-fry**    **13.9**
*Seasonal mixed vegetable stir-fried with fresh crashed chili, garlic and Thai sweet basil
(Add Chicken/Pork/Beef + \$2 or Prawns + \$5)*
- 66** **Cashew Nut Sauce Stir-fry**    **13.9**
*Seasonal mixed vegetable stir-fried with chili jam and cashew nuts
(Add Chicken/Pork/Beef + \$2 or Prawns + \$5)*
- 67** **Ginger Mushroom Stir fry**    **13.9**
*Seasonal mixed vegetable stir-fried with fresh ginger, fresh mushroom and soy sauce
(Add Chicken/Pork/Beef + \$2 or Prawns + \$5)*
- 68** **Oyster Sauce Stir fry**    **13.9**
*Seasonal mixed vegetable stir-fried with oyster sauce (Substitute oyster for soy for Vegan)
(Add Chicken/Pork/Beef + \$2 or Prawns + \$5)*

RICE & NOODLES

- 71** 🌿 **Pineapple Fried Rice with Prawns** ● **18.9**
Thai-style fried rice with pineapple, raisin, curry powder and cashew nut
- 72** **Bai Tong Fried Rice** ●◆★ **13.9**
Thai-style fried rice with egg and vegetables
(Add Chicken/Pork/Beef + \$2 or Prawns + \$5)
- 73** **Chili Basil Fried Rice** ●◆★ **13.9**
Fried rice with egg, chili, Thai sweet basil and vegetables
(Add Chicken/Pork/Beef + \$2 or Prawns + \$5)
- 74** **Pad Thai** ●◆★ **13.9**
Thai thin rice noodle stir-fry with sweet and sour sauce, bean sprout, tofu and garlic chive
(Add Chicken/Pork/Beef + \$2 or Prawns + \$5)
- 75** **Pad See Ew** ●◆★ **13.9**
Fresh flat rice noodle stir-fry with soy sauce and Chinese broccoli
(Add Chicken/Pork/Beef + \$2 or Prawns + \$5)
- 76** **Pad Kee Mao** ●◆★ **13.9**
Fresh flat rice noodle stir-fry with fresh chili, Garlic, Thai sweet basil and vegetables
(Add Chicken/Pork/Beef + \$2 or Prawns + \$5)



Sides

Bottomless Serves of Below (Price is per person except Sticky Rice)

- 81** **Coconut & Pandan Rice** **4.0 pp**
- 82** **Brown Rice** **3.5 pp**
- 83** **Jasmine Rice** **2.5 pp**
- 84** **Sticky Rice (per Serve)** **3.0**