

THAI VINTAGE SIGNATURE DISHES



1. Steamed Sea Bass Lime & Chilli 🌶️ **16.25**

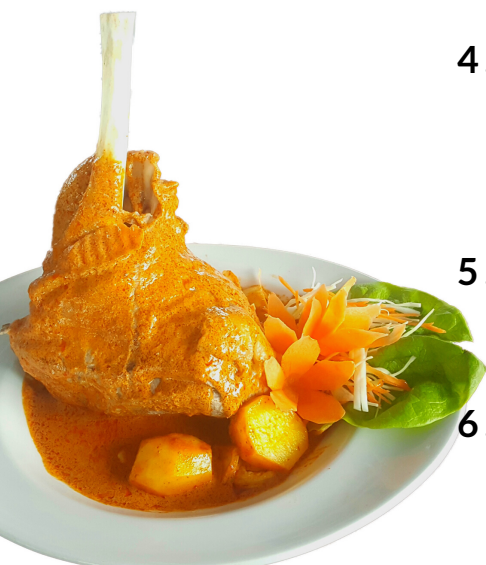
Steamed Sea Bass fillet with lime & chilli sauce.

2. Steamed Sea Bass with soy sauce **16.25**

Soft texture Sea Bass fillets with mellow flavoured. Shitake mushroom, spring onion, ginger and light soy sauce.

3. Crispy Sea Bass with Mango salad 🌶️ **16.95**

Crispy fried Sea Bass fillet with Thai herbs and mango salad.



4. Lamb Shank Massaman Curry **16.95**

Slow cooked Lamb Shank with Thai herbs served with massaman curry, potato and cashew nut.

5. Lamb Cutlets Black pepper sauce **16.95**

Long beans, garlic, chilli and black pepper sauce.

6. Lamb cutlets Pad Cha **16.95**

with aromatic spice from various Thai herbs (Kra chai, fresh peppercorn, lime leaves)

7. Marinated Grilled Chicken **14.95**

with fresh mango salad sauce.

8. Red Duck Curry **14.95**

with Cherry tomatoes, Grapes, Lychees and Kaffir lime.





9. Sea Bass Pad Cha 🌶️ **15.95**

A healthy fish dish with Thai herbs, Kra Chai, green peppercorn, Thai Basil and long red chilli.



10. Mixed Seafood Pad Cha 🌶️ **16.95**

Delicious and spicy taste from peppercorn and many Thai herbs. All swiftly stir-fried in a flaming hot wok.

11. Koong Chu Chee 🌶️ **16.95**

The flavor is sweet and not too spicy. Prawns are cooked in a thick, spicy, rich red curry sauce that gains flavour addition of basil.



12. Koong Prik Thai 🌶️ **16.95**

Spring onion, garlic, and black pepper sauce.

13. Stir Fried Prawns chilli paste (Pad Prik Khing) **14.95**

Stir-fried tiger prawns with long beans and spicy Thai chilli paste.



14. Duck Tamarind sauce **14.95**

Trendy, delicious dish. Thick duck go together with Tamarind sauce.

15. Duck Honey sauce **14.95**

16. Tiger Prawns and Scallops (Prik Khing paste) **15.95**

Semi dry with chilli, basil and red curry paste.



Medium



Fairly



Spicy

