

# BOX THAI

## MODERN EATING

### BITES

■ VEGETABLE SPRING ROLLS (v)	45
■ BETEL LEAVES WITH SAVOURY PORK	45
■ GRILLED PORK NECK	50
■ CHICKEN SATAY	50
■ GRILLED PORK SAUSAGES	50
■ CHICKEN WRAPPED IN PANDANUS	55
■ FRIED CALAMARI + GREEN PEPPERCORNS	55

### SOUP

■ TOM KHA CHICKEN	50
■ TOM YUM SEAFOOD	60

### SALADS

■ CHICKEN + GREEN PAPAYA SALAD	55
■ GRILLED CALAMARI + POMELO SALAD	60
■ SMOKED FISH SALAD	60
■ SPICY GROUND DUCK	65
■ GRILLED BEEF SALAD WITH THAI DRESSING	85

### SPARKLING

■ NV AYALA Brut Majeur Champagne, France GL \$125 BT \$900
■ NV CHT STE. MICHELLE Columbia Valley, America GL \$65 BT \$390

### ROSÉ

■ 07 MARQUES DE RISCAL ROSADO Rioja, Spain GL \$65 BT \$325
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### WHITE WINE

■ 08 TWO OCEANS Sauvignon Blanc Western Cape, South Africa GL \$50 BT \$250
■ 06 SANTA RITA RESERVA Chardonnay Casablanca, Chile GL \$60 BT \$300
■ 07 CHATEAU STE. MICHELLE Riesling Columbia Valley, America GL \$65 BT \$325
■ 07 KIM CRAWFORD Pinot Gris Hawkes Bay, New Zealand BT \$425
■ 08 LEEUWIN ESTATE Sauvignon / Semillon Margaret River, Australia BT \$450

### RED WINE

■ 07 TWO OCEANS Cabernet/Merlot Western Cape, South Africa GL \$50 BT \$250
■ 05 BODEGA NORTON Malbec Mendoza, Argentina GL \$55 BT \$275
■ 06 PETER LEHMANN Shiraz Barossa Valley, Australia GL \$65 BT \$325
■ 06 HAWK CREST Cabernet Sauvignon California, America BT \$425
■ 06 ERATH Pinot Noir Oregon, America BT \$475

### WOK NOODLE

■ FRIED NOODLES WITH THAI VEGETABLES (v)	55
■ PAD THAI FRIED NOODLES WITH CHICKEN	60
■ PAD THAI FRIED NOODLES WITH PRAWNS	65
■ STIR-FRIED FLAT RICE NOODLES WITH PORK	65
■ BEEF, CHILLI AND TAMARIND NOODLES	75

### CURRY

■ GREEN PUMPKIN CURRY (v)	65
■ GREEN CURRY WITH CHICKEN	70
■ RED CURRY WITH ROASTED DUCK + LYCHEES	75
■ GRILLED PORK NECK + PINEAPPLE CURRY	75
■ BARRAMUNDI IN YELLOW CURRY WITH BANANA + MANGO	85
■ MASSAMAN CURRY WITH BEEF	85
■ JUNGLE CURRY WITH PRAWNS	90

### CHEF'S CHOICE

■ BRAISED BEEF SHIN WITH THAI HERBS	125
■ BARBECUED DUCK BREAST WITH GINGER, TANGERINE + THAI SPICE	130
■ GRILLED HALF CHICKEN WITH THAI STYLE SAUCE	140
■ STEAMED WHOLE FISH OF THE DAY WITH THAI HERBS	150
■ DEEP FRIED SNAPPER WITH RICH RED CURRY	175

### STIR FRY

■ PORK WITH LEMONGRASS, KAFFIR LIME, GREEN PEPPERCORNS AND CHILLI	65
■ STIR-FRIED SOLE WITH ASPARAGUS, SNOW PEAS + MUSHROOMS	70
■ CHICKEN WITH CHILLI JAM	70
■ BEEF WITH THAI SWEET BASIL LEAVES	75

### RICE

■ STIR-FRIED RICE WITH THAI VEGETABLES (v)	55
■ STIR-FRIED RICE WITH PORK NECK AND SHRIMP PASTE	65
■ PRAWNS AND PORK SAUSAGE WITH JASMINE RICE	75

### SIDES

■ MORNING GLORY (v)	45
■ MIXED STIR-FRIED VEGETABLES (v)	50
■ JASMINE RICE (v)	15
■ STICKY RICE (v)	15

### DESSERTS

■ STICKY RICE WITH MANGO	40
■ BANANAS FRITTERS WITH VANILLA ICE CREAM	40
■ TAPIOCA PUDDING WITH YOUNG COCONUT	45
■ PALM SUGAR BRULEE	50

### COCKTAILS

ALL \$70

■ THAI THAI MULE VODKA, PINEAPPLE, LIME, GINGER BEER
■ LEMONGRASS AND RASPBERRY MARTINI VODKA, RASPBERRY, LEMONGRASS
■ THAI KING MARTINI LEMONGRASS, CORIANDER, VODKA, LEMON, HOEGAARDEN
■ MO MEN THAI LIGHT & DARK RUM, ORANGE LIQUEUR, LIME
■ CHILLI MOJITO BACARDI, MINT, LIME, CHILLI

### MOCKTAILS

■ THAI STYLE LIME SODA 35 FRESH THAI LIME SODA WITH MINT
■ BOX THAI ICED TEA 35 PANDANUS LEAF, GINGER, HONEY
■ ORIENTAL CRUSH 45 LYCHEE, GINGER, APPLE JUICE, SODA
■ BANGKOK GARDEN 45 PINEAPPLE, CORIANDER, LIME, GINGER BEER
■ LEMONGRASS MIXER 45 FRESH LEMONGRASS, CRANBERRY JUICE, SODA

### BEER

■ SINGHA bottles 50 330ML
■ SAN MIGUEL draft 55 330ML
■ HOEGAARDEN draft 55 250ML