



Bringing the Thai spice to the City, Thai Street houses a menu full of rich Thai flavors to please your palate. We offer a variety of popular Thailand delicacies, making us the go-to everyday restaurant in the hood.

Thai Street drew its inspiration from the streets and markets of Thailand, to always cook with honest and quality ingredients sourced locally. By embracing the best of regional and rural cuisines of Thailand, our Chef always brings new innovations on every menu. Through the Chef's mastery of Thai cuisine, we modify traditional recipes without diminishing the original taste, which often consists of sweet, savory, spicy and tangy flavors.

No meal is complete without a great dessert. We also offers a wide array of Authentic Traditional Thai desserts to be enjoyed in a warm contemporary dining environment. At Thai Street, We welcome you to experience Thai Cuisine like no others.

Thai Street: A meal everyone will remember!

# LIGHT BITES

#### **Crispy Mushroom**

32

The perfect, light snack - crispy fried oyster mushrooms!

#### Crispy Betel Leaves

Crispy, salty, and sweet all in one! Deep-fried crispy betel leaves paired with dried shrimp, served with sweet sauce.

48

42

#### **Thai Spring Roll**

Fulfilling deep-fried spring rolls full of mushrooms, vegetables, chicken and glass noodles.

#### Sate Lilit Thai Style 48

Juicy and tender sate lilit infused with a traditional thai delicacy taste.

#### Popia Tod 48

Our new way of enjoying traditional popia filled with chicken and a medley of fresh vegetables in crispy cups. Eat it in one bite will give the best umami flavour

#### Crab Spring Roll 68

Juicy crab meat and glass noodles wrapped in crispy deep-fried spring rolls.

#### **Breaded Silky Tofu 38**

Soft tofu on the inside, crispy deep-fried breadcrumbs on the outside!

## SALAD

#### Som Tam Mamuang -Mango Salad

Crunchy and refreshing mango salad topped with crispy fish skin chips for extra texture!

#### Spicy Chicken Salad

48

Flavourful shredded chicken, lettuce, onion, and mint leaves with our homemade special sauce.

#### Grilled Beef Salad

72

Tender, perfectly-grilled beef served on a bed of fresh salad, paired with our homemade speciality sweet sauce.

#### Som Tam -Papaya Salad

48

The famous Thai Salad - SOM TAM Sweet, tangy, and crunchy papaya salad topped with flaky chicken floss.

#### Tom Kha Kai

68

A creamy & rich Thai soup enriched with coconut milk, cooked with chicken. Comforting and filling!

#### **Tom Yum Goong**

78

A must-try Thai dish! Our traditional clear Tom Yum soup, filled with juicy prawns and mushrooms.

- Chicken 68

- Seafood 88

#### Thai Vermicelli

68

Chewy vermicelli with flavourful minced chicken, fish cake and egg yolk in a hearty broth.

# LIGHT TO SHARE

#### **Crab Omelette**

88

Perfectly-cooked egg omelette with juicy crab meat. Served with sweet chilli sauce for that spicy kick!

#### Larb Khai

78

Thai lettuce wrap - a bowl of minced chicken made with roasted rice powder, served with rice noodles and fresh lettuce.

#### Goong Ob Woonsen

68

The classic stir-fried vermicelli noodles with juicy prawns.

#### Son In-Law Egg

Deep-fried boiled egg that's soft on the inside and crispy on the outside! Paired with our sweet & sour tamarind sauce.

38

#### Squid Salted Egg 78

A popular favourite! Tender and Crispy squid cooked with rich salted egg

#### Pandan Chicken 58

Juicy chicken cooked to perfection, wrapped in pandan leaves packed with fragrant flavour.

#### Gapraw Khai

A classic Thai dish! Stir-fried minced chicken with Thai basil leaves and eggplant.

#### **Prawn Omelette**

Perfectly-cooked egg omelette with prawns. Paired with sweet chilli sauce for extra flavour!

58

#### Pak Choy Paddy 58 Straw Mushroom

Poached Pakchoy with Paddy Straw Mushroom in oyster sauce. Sweet, savoury and umami.

#### Winged Bean Namprik Pao

Crunchy winged bean stir-fry with Thai chilli paste, paired with tender chicken and juicy prawns.

58

#### **HK Kailan Garlic**

Stir-fried Kailan with aromatic garlic.

58

#### **XO French Bean**

Stir-fried sweet beans with spicy & rich XO sauce.

58

#### Tom Yum Suki

188

A cosy broth dish packed with flavours, great for sharing among 3 people - delicious Tom Yum Suki topped with assorted seafood, vegetables, vermicelli noodles, and fish balls.

## MAIN T SHARE

Thai BBQ

88

Enjoy the BBQ your own way! Served with marinated beef and assorted vegetables.

#### Kaeng Khiao Wan - 58 Chicken Green Curry

A famous Thai dish loved by many! Creamy Thai green curry with chicken.

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#### Pla Muk Neung 92 Manao - Lime Squid

Soft & tender steamed squid with refreshing lime juice and chilli. Tangy and spicy!

#### Thai Basil Chicken 68

Crispy chicken served with special Thai chilli sauce.

#### Baramundi Prik Sod

Deep-fried Barramundi with garlle chilli shoyu.

M 133

L 133

#### Mango Salad Baramundi

Deep-fried Barramundi topped with refreshing mango salad

M 168

#### Namprik Pao Baramundi

Deep-fried Barramundi with Thai chill paste.

M 168

L 188

## Steamed Prawn 118 with Vermicelli

Steamed Prawn served on a bed of soft and fragrant vermicelli noodle with an aromatic garlic flavour

#### Chili Lime Baramundi

Red Snapper fish fillet, steamed till light and flaky and served with refreshing lime sauce.

138

#### Red Curry Baramundi

Hearty, fulfilling, and spicy - mouthwatering pan-seared Red Snapper fish fillet paired with creamy coconut-based red curry.

138

## Special Thai 168 Whole Grilled Chicken

A whole grilled chicken tossed in a classic thai sweet and sour sauce, paired with an aromatic garlic taste

#### Crying Tiger Beef 138 Steak

Perfectly grilled steak that the smokiness of the piquant dipping sauce contribute to the appeal of this super thai dish

## Thai Street Speciality Steamed Prawn

Selected Prawn steamed with Thai secret recipe and served with refreshing sauce

88

#### Thai Grilled Squid 98

Tender and smoky grilled Squid marinated in Thai spices and perfectly served with a tangy green chilli dipping sauce.

# INDIVIDUAL

#### Mamak Tom Yum 78

Famous and traditional Thai noodles in a rich Tom Yup soup, paired with juicy prawns and mushrooms. Very satisfying!

#### Pad Thai Goong

A famous favourite! Stir-fried Thai rice noodles that are perfectly seasoned, topped with juicy prawns, soft tofu, and egg.

**78** 

#### Thai Boat Noodle 78

SMOOthness in a bowl! Thai-style chewy rice noodles paired with a flavourful beef broth, served with beef slices and meatballs.

#### **Thai Ramen Noodle 68**

Smooth and bouncy ramen noodles in a rich 'ala thai' soup. Garnished with juicy grilled chicken and egg

### Pineapple Fried 78 Rice

A classic favourite! Savoury fried rice with a hint of zestiness, made with diced pineapple, juicy prawns, fish cakes, and papaya salad. Served in a pineapple bowl.

### Beef Basil Fried 88 Rice

Flavourful basil fried rice paired with perfectly-cooked, juicy beef steak and a sunny-side up egg.

### **Green Curry Chiffon Rice**

Rich in flavour, light in texture. Creamy chicken green curry paired with white rice wrapped in a fluffy chiffon egg.

#### Thai Grilled 68 Chicken on Rice

Sweet and tangy marinated chicken that's grilled to perfection! Served on a bed of warm white rice.

#### Tom Yum Fried 68 Rice

A spicy & sour delight! Fried rice coated in rich and spicy Tom Yum & paired with juicy prawns

### Squid ink Fried 78 Rice

For the squid dish lovers! Dark squid ink-coloured fried rice served with crispy fresh squid calamari.

## Chicken Ga Praw 68 on Rice

A classic favourite! Stir-fried Thai basil chicken served on a bed of warm rice, paired with fish cakes, sunny-side up egg, and papaya salad.

#### **Prawn Fried Rice**

Great dish for kids! A light fried rice cooked with eggs and crispy prawns.

64

#### Thai Chicken 78 Curry Rice

Perfectly-cooked chicken katsu served with Thai curry sauce on a bed of warm white rice.

**Watermelon Lime** Granita

**Red Rubby** 

38

Water chestnut in light coconut milk

Pineapple Granita

28

**Taro Balls** 

28

**Green Tea Granita** 28

Yam and sweet potatoes ball in warm coconut milk

## Cassava with 28 Coconut Milk

Cassava topped with sweet coconut milk

## Monthong Durian 58 Sticky Rice

Durian lovers come and taste our speciality of sticky rice combined with Monthong Durian that rich and creamy with a very sweet, mild flavor that is low in pungency

## **Drinks**

#### Ginger Lemongrass

28

Rosella Lemongrass

28

**Ginger with lemongrass** 

Rosella tea with Lemongrass

**Iced Thai Coffee** 

All Prints

28

**Iced Citrus** 

38

Lime, Lemon and Orange flavored iced tea.

28

**Hot Thai Coffee** 

Limeade

35

**Honey, Lime and Mint** 

Iced/Hot Tea **Mineral Water** Mango Juice 18 13 38 (Seasonal) **Lemon Tea** 28 **Alkaline Water** 24 **Iced Thai Tea** 28 **Iced Matcha Latte** 28 Your favorite Thai Milk Tea!! **Passion Earl Grey** Earl Grey with Passion **Sweet Lemongrass 28** 

Hot Thai tea

28

**Iced sweetened Lemongrass** 

