



APPETIZERS *Served All Day*

- VO Chor Muang Flower Dumplings | 15**
Traditional Thai flower dumplings, stuffed with chicken (2), pork (2) and veggie (1) seasoned filling with peanut, sweet radish, onion & cilantro
- Ballerina Wings | 15**
2 Fried chicken wings with tamarind-palm sugar sauce & tropical fruit salsa
- V Nam Jim Cauliflower | 14**
Cauliflower with herbal batter, served with spiced coconut leek sauce & nam jim aioli
- GF Seared Mango Tuna | 18**
Appy-sized ginger marinated seared ahi tuna, served with green mango salsa & avocado
- VO Bechamel Taro Nachos | 17**
Marinated tamarind prawns with avocado bechamel sauce served over fresh taro chips, topped with swiss & mozzarella cheese
- Siam Sliders | 17**
3 uniquely different sliders with homemade buns:
 - Lemongrass chicken, green mango & red curry in a beetroot bun
 - Grilled prawn, green mango & yellow curry in pumpkin bun
 - Grilled marinated pork, green mango & green curry in a spinach bun & asparagus with a red curry, and basil.
- GF VO Garlic Pepper Chicken Rolls | 15**
4 Chicken, lettuce, carrot, cucumber, onion, bell pepper & aioli, wrapped in rice paper, served with spicy herb sauce

BRUNCH & LUNCH *Served from 11:30 a.m. to 2:30 p.m.*

- Midnight Burger | 24**
Homemade beef burger & bun with bacon, tomato, cheddar cheese & special sauce in a charcoal bun, served with either taro / yam fries or salad
- Fish & Chips | 23**
Cream Beer battered cod, served with homemade taro & yam fries & our special dipping sauces
- VO Belgian Waffle | 17**
With fruit & ice cream or bacon and maple syrup
- V Soufflé Pancake | 18**
Fluffy pancake & fresh fruit, topped with crème brûlée sauce (takes approximately 35 minutes to prepare)
- GF Stuffed Omelette | 17**
2 Eggs, seasoned pork, onion, cilantro, bell peppers, garlic, served with garlic hash
- Menagerie French Toast Brulée | 16**
Pandan leaf custard & bacon bread, peach cream stuffed french toast with banana brulée, topped with coconut caramel sauce & syrup
- Grilled Cheese Chicken Waffle | 19**
Waffle, fried BBQ chicken, cheddar, mixed greens, avocado herbal mayo & microgreens
- Hidden Gold Benny | 18**
Our take on eggs benedict, with a poached egg in a seasoned pork ball wrap served on bacon, lettuce & ham over herbal fries & asparagus with a red curry, basil, white wine hollandaise sauce
- VO Avocado Prawn Toast | 16**
Avocado, prawns, bacon seasoning, micro greens on homemade toast
- Pork Tenderloin Schnitzel | 25**
Marinated breaded pork tenderloin, pineapple BBQ sauce, mixed greens, candied walnuts, raspberry vinaigrette

DINNER *Served from 4 p.m. to Close*

- GF V King Oyster Mushroom Risotto | 24**
Tom kha broth risotto, grilled mushrooms with Swiss cheese
- VO Fettuccine Scallop Pad Cha | 32**
Scallops, basil, parmesan, peppercorn, green peas, ginger pad cha sauce
- GF Seared Mango Tuna | 32**
Entrée-sized ginger marinated seared ahi tuna, served with green mango salsa & avocado
- GF Massaman Lamb Shank | 46**
Braised, Massaman seasoned, premium grade lamb shank, served with hand mashed pomme purée, tamarind, carrot & broccoli
- GF Sablefish / Risotto | 42**
Lightly seared poached sablefish, served with portabella mushroom risotto and swiss cheese
- Midnight Burger | 24**
Homemade beef burger & bun with bacon, tomato, cheddar cheese & special sauce in a charcoal bun, served with either taro / yam fries or salad
- Fish & Chips | 23**
Beer battered cod, served with homemade taro & yam fries & our special dipping sauce
- Pork Tenderloin Schnitzel | 25**
Marinated breaded pork tenderloin, pineapple BBQ sauce, mixed greens, candied walnuts, raspberry vinaigrette
- VO Sous Vide Thai Khao Soi Steak | 38**
AAA Steak, egg noodles, bok choy, spicy khao soi gravy
- GF Almond Crusted Arctic Char | 36**
Almond mustard glaze arctic char, cauliflower puree, asparagus & beets
- GF Yellow Curry Garlic Chicken | 32**
Marinated garlic chicken breast, roasted potato pavé, seasonal vegetables & yellow curry sauce

SOUPS & SALADS *Served All Day*

- Gang Liang Soup | 15**
Butternut squash, lemon basil, lesser ginger, shrimp paste, cream cheese ice cream
- V House Salad | 15**
Mixed greens, apple, grilled pineapple, red onion, cherry tomatoes, candied walnuts, sliced almonds, cucumber, havarti cheese, avocado with a raspberry vinaigrette
 - Grilled lemongrass chicken (+5)
 - Breaded spicy fried chicken (+5)
 - Grilled prawns (3) (+6)
 - Extra avocado (1/2) (+4)

DESSERTS *Served All Day*

- Banoffee Crumble | 10**
Layers of banana, strawberry, cream & cookie crumble with a coconut caramel sauce
- GF Coconut Crème Brûlée | 16**
Coconut milk, palm sugar, egg, pandan leaf
- Thairamisu | 15**
Blend of thai iced tea & coffee, cream, spiced biscuits & white chocolate

VO Vegetarian Options **GF** Gluten Free **V** Vegetarian

HAPPY HOUR

THIS IS YOUR HAPPY PLACE
4 - 6 p.m.

Siam Sliders - \$15
Mango Tuna Appetizer - \$16
Taro Nachos - \$15
Ballerina Wings - \$13

Tasting Platter - \$18
• 3 flower dumplings, 2 chicken garlic rolls, cauliflower florets
\$2 Off: All Beer / Wine
\$10 Off: Bottles of Wine