

FANTA SUMMER MENU



SHARES

CHOR MUANG FLOWER DUMPLINGS | 17

Traditional Thai Flower Dumplings, stuffed with Chicken (2), Pork (2) and Veggie (1) seasoned filling with Peanut, Sweet Radish, Onion & Cilantro.

FANTA WINGS | 15

Marinated half Chicken winglets, with your choice of Tom Yum flavor or Tamarind sauce.

MANGO TUNA | 20

Appy-sized Ginger Marinated seared Ahi Tuna, served with Green Mango Salsa & Avocado.

SEARED EGGPLANT GREEN CURRY | 19

Seared Eggplant baked with Herb Butter, topped with Poached Carrot and a silky Green Curry sauce. Served with Toasted, Buttered Ciabatta for dipping.

SOM TUM POL-LA-MAI | 17

Seasonal mixed Fruit Salad (such as Pear, Strawberry, Pineapple, Apple, Grape, Corn, Cherry Tomatoes), with Tamarind, Lime, and Umami Fish Sauce.

TRI O BITES | 19 *(can customize the selections)*

Combination of 2 bites of Yum Som O, 2 bites of Tuna Tatare Kratong Tong and 2 bites of Miang Kum.

TOM KHA SCALLOPS | 19

Pan-seared Scallops in Herb Butter and Tom Kha herbs. Tangy Citrus, and smooth Coconut Milk creates a rich, refreshing flavour balance in one bite.

FANTA CREATIONS

FANTA SALAD | 17

Mixed Greens, Apple, grilled Pineapple, Red Onion, Cherry Tomatoes, candied Walnuts, sliced Almonds, Cucumber, Havarti Cheese, Avocado with a Raspberry Vinaigrette.

Grilled Lemongrass Chicken (+7) Grilled Prawns (3) (+8)
Breaded Spicy Fried Chicken (+7) Extra Avocado (1/2) (+5)

FISH & CHIPS | 25

2 fillets of Thai Singha beer-battered cod with herbal paste, grated coconut, and lime leaves. Served with seasoned fries & 3 dips: Massaman Thai Curry, Nam-Jim Aioli and Plum Sauce with Ground Peanut & Coconut Flakes.

LEMONGRASS CHICKEN BURGER | 25

Crispy Lemongrass Fried Chicken with Dill Pickles, Fresh Greens, Tomato, Pear Cream Cheese, Aged Cheddar, Sriracha Mayo, and Yellow Curry sauce. Served on a Carrot bun with Tom Yum fries and Nam-Jim seafood mayo.

MISO SABLEFISH | 39

Sablefish marinated in Miso and sparkling wine. Delicately sweet and savoury, served over a nest of Zucchini noodles.

PAD CHA MA MA SCALLOP | 32

Stir-fried noodles in Pad Cha style Paste with Scallops, basil, parmesan, peppercorn, ginger and sweet peppers.

SIAM SLIDERS | 19

3 distinct sliders with homemade buns:

- Lemongrass chicken, mango & red curry in a beetroot bun
- Grilled prawn, mango & yellow curry in pumpkin bun
- Grilled pork, mango & green curry in a spinach bun

STEAK & CHERRY SAUCE | 39

Tender sous-vide Steak, seared medium-rare and served with Mashed Potatoes and Broccoli with Chili Garlic Oil. Finished with a rich Red Wine and Cherry Sauce.

TARO NACHOS | 19

Marinated Tamarind Prawns with Avocado Bechamel Sauce served over fresh crispy Taro Chips, topped with Swiss & Mozzarella Cheese.

THAI STUFFED OMELET | 19

2 Eggs, seasoned Pork, Onion, Cilantro, Bell Peppers, Garlic, Cheese served over butter Almond Jasmine rice.

ZAB ZAB BURGER | 27

Wagyu ground beef with Thai Chili, Roasted Rice, fresh herbs & veggies, Bacon, Tom Yum powder & Pear Cream Cheese in a house-made Cilantro Spinach bun. Served with Eggplant fries & Plum Sauce, Sriracha Mayo & Honey Mustard dip.

CLASSIC THAI

CHIANG MAI KHAO SOI CHICKEN | 32

Upgrade to Steak | 39

Chicken Leg confit served with Egg Noodles, Seasonal Vegetables and Khao Soi gravy.

CHICKEN CASHEW NUT FRIED RICE | 25

Thai style Fried Rice with Chili Oil with battered Fried Chicken and Cashew Nuts.

KHAO KLUK KRAPI | 25

Thai Fried Rice infused with fermented sauce, with Cucumber, Green Mango, Green Beans, shredded Fried Egg, Pork Belly, Cilantro, Shallots, and house fried Garlic.

LAAB GRILLED STEAK SALAD | 29

Tender slices of grilled marinated Steak on a bed of vegetables and topped with Laab dressing. Fresh, savory & a hint of spicy with aromas of fresh herbs.

MASSAMAN LAMB SHANK | 48

Braised, premium-grade Lamb Shank, served with hand-mashed Pomme purée, Tamarind, Carrot, & Broccoli.

PAD KRA PAO WAGYU | 29

One of the most popular Thai street foods, aromatic stir-fried ground Wagyu Beef with Holy Basil, Garlic, Chilies.

PAD THAI | 25

Classic Thai stir-fried Rice Noodles with house-made Tamarind Sauce with an Egg blanket and two Tiger Prawns.

PANANG CURRY TIGER PRAWNS | 32

Rich, fragrant and luxurious combination of Thai Panang curry sauce with five Tiger Prawns and served with Jasmine Rice.

SOM TUM THAI LUANG PRA BAANG | 17

Green Papaya salad with roasted Peanuts, Laksa Mint, Tamarind, Lime, Sun-Dried Tomatoes and Umami Fish Sauce.

YELLOW CURRY CHICKEN | 32

Pan-seared garlic Chicken Breast, served with Jasmine Rice, Seasonal Vegetables & Yellow Curry Sauce.

DESSERTS

BANANA SPRING ROLLS | 15

Crispy Banana rolls with caramelized Palm Sugar and Condensed Milk, served with Coconut Ice Cream.

COCONUT CRÈME BRÛLÉE | 18

Fresh cut Young Coconut filled with Coconut Milk, Palm Sugar, Egg, Pandan Leaf.

KAHNOM PUNG SUNG KA YA | 18 *(designed for sharing)*

Street style Thai dessert. Ice Cream and Pandan Crème Custard on caramelized sweet Milk Bread.

MANGO BLACK STICKY RICE | 15

Sweet Black Glutinous Rice, Coconut Milk Served with fresh, sweet Tropical Mango.

RUAM MITT | 12

A popular, colorful Thai street-food dessert featuring a mixed medley of Tropical Fruits and Tapioca Noodles, served over crushed ice in a bath of Sweet Coconut Milk.

Scoop of Coconut Rum Ice Cream +5

SIDES

CHICKEN STRIPS WITH FRIES | 15

Breaded chicken strips (2) with side of Potato Fries.

EGGPLANT FRIES | 10

Thai Singha beer-battered eggplant with herbal paste, grated coconut, lime leaves, Tom Yum powder. Served with Sriracha mayo.

POMMES FRITES | 10

Fries seasoned with Tom Yum powder. Served with Sriracha mayo.

TOM YUM ONION RINGS | 10

Thai Singha beer-battered onion rings with herbal paste, grated coconut, lime leaves, Tom Yum powder. Served with Sriracha mayo.

JASMINE RICE | 6

EGG FRIED RICE | 12

