

## NIBBLES

**Thai Prawn Crackers** 3.50  
Classic nibbles to enjoy whilst you are waiting

**Thai Mixed Nuts** 3.50  
Enjoy thai flavours on our mix of nuts.

## STARTERS

**Palm Panasia Platter** 18.95  
The signature appetizer perfect for sharing. A delicious array of duck spring rolls, chicken satay, fish lemongrass skewers and dumplings.

**Seafood Saam** 10.95  
Crispy panko wrapped crabmeat paired with succulent lime & chilli dressed scallops and a satay tiger prawn.

**Fish Lemongrass Skewers** 7.25  
Our reinvented fish cakes made with grilled white fish galangal, garlic, chilli, shallots and lemongrass

**Satay Trio**  
(Mixed/Chicken/Prawn/Beef)  
Spoilt for choice with an assorted selection of prawn, chicken and beef satay skewers served with our mouth watering peanut sauce.

**Mixed/8.95 Chicken/ 7.95**

**Crispy Money Bag** 6.95  
Delectable morsels of ginger, garlic chilli & basil chicken & wrapped in paper thin pastry

**Thai Ribs** 8.95  
Ribs marinated in garlic, chilli, lemongrass, galangal and grachal & grilled to perfection.

**Rock Shrimp** 7.95  
Our twist on tempura prawns & served with a hot mayo sauce

**Calamari Ko Phi Phi** 7.25  
Lightly floured squid deep fried until fluffy. Hints of black pepper, spring onion and sliced chilli bring a subtle yet moreish flavour.

**Papaya Salad Rolls** 6.95  
Fresh, vibrant and spicy salad of shredded papaya, carrots, cherry tomatoes and fine beans tossed in a lime, chilli and palm sugar dressing now wrapped in rice spring rolls

**Lime & Ginger Beef Betel** 7.95  
Slices of grilled beef sirloin mixed with our home made dressing of lime, ginger, mint, cilantro and chilli tossed with grapes tomato red chilli and mixed green leaf.

**Duck Spring Rolls** 7.95  
Shredded rich duck, shredded carrot and leek wrapped with thai pastry. Filo pastry wrapped with a choice of filling.

**Dumplings**  
Prawn and chicken mixed with water chestnuts, spring onion and coriander root and steamed in a wonton wrapper served with fried garlic & soy sauce.

**Tom Yum or Tom Kha** 7.95  
Traditional and Fiery soup with thai herbs, lemongrass, galangel, lime leaves and chili.  
Chicken/6.95 Prawn/ 7.50 Mixed Seafood/7.50

## SIGNATURE COLLECTION

**Indonesian Seafood Stir fry** 16.95  
Mixed seafood in a coconut milk and Indonesian spiced stir fry.

**Crispy Seabass with spiced mango salad** 16.95  
Crispy fried Seabass fillet topped with aromatic thai herbs garnished with a spicy mango salad.

**Lamb Shank Massaman Curry** 16.95  
Slow-cooked lamb shank with thai herbs, served in a medium spicy massaman curry with new potato and cashew nut.

**Koong Chu Chi** 16.95  
Seared butterfly Jumbo prawns cooked in a thick, spicy, rich red curry sauce.

**Grachai Lamb Rack** 16.95  
A Thai inspired lamb dish. Three slow marinated lamb cutlets, seared to a golden brown with a wonderful smokey flavour. Served in an aromatic sauce made with fresh Thai herbs, green corns, grachai and chilli.

**Cashew Coconut Crusted Chicken with Spiced mango salad** 14.95  
When we tried this dish, we knew it hit all the spots. The panko coconut and crushed nut coating adds a wonderful crunch to the chicken and with the fresh flavoursome and zesty mango salad on top just marries it all together.

**Beef Rendang** 15.95  
A rich and fragrant curry of Indonesian origin. Braised in coconut milk and a host of spices and aromatics. Explosively filled with flavour.

**Honey and Sesame Duck with orange salad**  
Roast duck breast with honey glaze sauce, on a bed of sweetheart cabbage, garnished with cashew nut and crispy fried shallot Served with an orange salad side dish.

**Tamarind Duck Confit** 14.95  
duck confit leg dressed with a sweet and sour tamarind sauce

**Koong Prik Thai** 16.95  
Thai Succulent Jumbo prawns sauteed with mixture of ground black pepper, coriander root, crispy garlic and seasoned with soy.

**Lime and Chilli Sea Bass** 16.95  
Steamed to perfection, a sea bass fillet accompanied by lemongrass, galangal, lime leaves, served with fresh chilli and lime sauce.

**Panang**  
Slow cooked beef or salmon simmered in a creamy panang sauce with green beans, chillies. Finished with kaffir lime leaves.

**Beef/14.95 Salmon/14.95**

**Giant King Prawn Pad Thai** 14.95  
Our classic pad thai with flat rice noodles and our giant freshwater king prawns. Irresistable.

**Chicken Laksa** 13.95  
The mouth watering singaporean inspired fragrant Chicken laksa with Red Peppers and egg noodles made with peanuts

LIKE YOUR DISH SPICY?

Please let us know and we will do our best to accommodate you.

) Slightly spicy )) More spicy ))) Spiciest

## GRILL SECTION

**Grilled Chicken Satay** 12.95  
The classic dish of marinated tender chicken skewers grilled to perfection given the Palm Pan Asia twist.

**Weeping Tiger Rib-eye Steak** 18.95  
Tender grilled Rib-eye steak on a sizzling plate and accompanied with a spicy black pepper sauce.

**Balinese Char Grilled Chicken** 14.95  
Marinated with coconut milk, lime leaf and Balinese curry paste. Grilled to perfection

**Palm Mixed Grill** 20.95  
Beef Rib, chickenbreast, King prawns and lamb chop served with chilli and garlic sauce accompanied with grilled onion and peppers.

**Grilled Salmon** 16.95  
Banana leaf wrapped salmon grilled with chilli and lime dressing with crushed peanuts, rice, vermicelli noodles and a salad of raw vegetables with homemade chilli dressing.

## MAIN CURRIES & STIRFRY

**Thai Green Curry** ))  
Authentic green curry cooked with 2 chilli coconut milk, lime leaves, aubergines, bamboo shoots and basil.

**Thai Red Curry** )  
Red curry with galangal, kaffir lime and cherry tomato & lychee

**Massaman Curry** )  
Inspired by South Thailand, a traditional fragrant dish with intricate flavours & herbs of cumin, cinnamon, cardamom and star anise

**Yellow Curry** )  
A sweeter take on the curries with turmeric, coriander seeds, lemongrass & galangal

**Chilli and Basil GraPao** )))  
Light and healthy stir fry prepared Palm Pan Asia, style with garlic and basil

**Cashew Nut Stir Fry** )  
Stir fried with roasted cashew nuts and roasted dried chilli.

**Sweet and Sour**  
Stir fried with peppers, onions, cherry tomatoes and pineapple

**Firecracker** ))  
Heat things up with our signature fire cracker dish, flavoured with a lip smackingly fragrant sweet but spicy sauce and a sprinkle of hot chillies.

**All of the above are available with the following choices:**

Chicken / 11.95    Prawn / 12.95    Beef / 14.95    Salmon / 14.95

### Rice

Jasmine Rice 3.50  
Egg Fried Rice 3.95  
Coconut Milk infused Jasmine Rice 3.95  
Sticky Rice 3.50

### Noodles

Singapore Noodles 7.95  
Thin Rice noodles served with Chicken and Prawn (serves up to 2)  
Egg noodles 4.95  
Stir Fry Flat Rice Noodle with Egg & Beansprouts 5.95

### Sides

Stirfried Aubergine and Basil with garlic, chilli & yellow bean 5.75  
Pak Choi & Mix Veg Garlic Stir fry 5.75

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## VEGETARIAN / VEGAN

**Vegetable Spring Rolls** Vg 6.95

**Thai Chickpea & Millet Cake** Vg 6.95  
Ground chickpeas, millet, and thai herbs and spring onions bound together with red curry paste.

**Crispy Halloumi & Chilli** 6.95  
Our crispy halloumi with a dusting of chilli.

**Vegetable Tempura** 6.95  
Assortment of crispy tempura dusted vegetables and sweet chilli sauce.

**Tofu and Vegetable Thai Green Curry** Vg 10.95 ))  
Authentic green curry cooked with coconut milk, lime leaves, aubergines, bamboo shoots and basil.

**Pineapple & Pumpkin Red Curry** 11.95 ) Vg  
Red curry with galangal, kaffir lime and cherry tomato, grapes & lychee.

**Soy Chunks Massaman Curry** ) Vg 11.95  
Inspired by South Thailand, a traditional fragrant dish with intricate flavours & herbs of cumin, cinnamon, cardamom and star anise.

**Palm Festival Fruit Yellow Curry** Vg 11.95 )  
A sweeter take on the curries with turmeric, coriander seeds, lemongrass & galangal mixed with jackfruit, lychees grapes and pineapple.

**Mushroom Larb** Vg 6.95  
Our salty, zingy and spicy blend of mushrooms adds kicks to the palate, as well as a satisfying crunchiness, thanks to the toasted rice.

**Papaya Rice Spring Rolls** Vg 6.95  
Fresh vibrant lime chilli and sugar dressed mix of straw raw papaya & mango with carrots, tomatoes & fine beans (made vegan fish sauce)

**Vegetarian Tom Yum** Vg 6.95 ))  
Traditional and Fiery soup with mushroom, thai herbs, lemongrass, galangal, lime leaves and chilli.

**Vegetarian Tom Kha** Vg 6.95 )  
Almost identical to Tom Yum but with added coconut milk resulting in a creamier texture.

**Chilli and Basil Aubergine & Pak Choi** )) Vg 11.95  
Light and healthy stir fry prepared Palm Pan Asia, style with garlic and basil.

**Tofu & Courgette Cashew Nut Stir Fry** ) 10.95  
Stir fried with roasted cashew nuts and roasted dried chilli.

**Sweet and Sour Halloumi** ) 11.95  
Stir fried with peppers, onions, cherry tomatoes and pineapple

**Thai Style Paneer Chilli** ) 11.95  
Home made paneer, tossed with soy, garlic and ginger and sweet chilli & a hint of lemongrass.