



STARTERS

- 1. VEGETABLE SPRING ROLLS (VE)** 6
Filled with carrot, cabbage, vermicelli, served with sweet chilli sauce.
- 2. CHICKEN SATAY (GF)(N)** 6.75
Served with peanut sauce.
- 3. PORK SKEWERS** 6.75
Marinated in coconut milk, coriander, and oyster sauce. Served with tamarind chilli sauce.
- 4. PRAWN TEMPURA** 6.75
Served with sweet chilli sauce.
- 5. VEGETABLE TEMPURA (GF)** 5
Served sweet chilli sauce.
- 6. CRISPY CHICKEN AND PRAWN WONTONS** 7
Deep-fried wontons served with sweet chilli sauce.
- 7. DEEP-FRIED CHICKEN BALLS** 6.75
With sweet chilli sauce.
- 8. FISHCAKES (GF)** 7
Served with sweet chilli sauce.
- 9. PORK AND PRAWN DUMPLINGS** 7
Steamed dumpling stuffed mixtures of pork and prawns.
- 10. SWEETCORN CAKES (V)** 5.75
Mixed with red curry paste and kaffir lime leaves, served with sweet chilli sauce.
- 11. PORK SPARE RIBS (GF)** 7
Slow cooked pork ribs with soy sauce served with Thai BBQ sauce.
- 12. HONEY PORK** 7
Pork neck marinated with coconut milk, soy sauce, oyster sauce and coriander roots.
- 13. SALT AND PEPPER (PRAWNS OR SQUIDS)** 7
Tossed in a mixture of salt, pepper, bell peppers, garlic and ginger served with sweet chilli sauce.
- 14. PRAWN AND CHICKEN ON TOAST** 7
Minced prawn and chicken on toast topped with sesame seeds, served with sweet chilli sauce.



SALADS

- 15. PAPAYA SALAD (N)** 7.25
Shredded papaya, dried shrimps, carrots, cherry tomatoes, and fine beans with garlic, fish sauce, peanuts and chillies.
- 16. BEEF/PORK SALAD (GF)** 8
Grilled beef/pork salad with cucumbers, chillies, celery, onion, spring onion, mint and carrot.



SOUPS

- CHOOSE FROM:
CHICKEN 6 | PRAWN 7 | VEGETABLE 5
- 17. TOM YUM SOUP (VE)** 6
Hot and sour soup with mushroom, lime leaves, lemongrass, galangal, onion, roasted chilli and flavoured Thai herbs.
 - 18. TOM KHA SOUP (VE)** 6.75
Creamy Thai soup with coconut milk, lemongrass, galangal, chilli, lime leaves.

CURRY

- CHOOSE FROM:
CHICKEN 8 | BEEF 8 | PRAWN 9 | TOFU 7 | VEGETABLE 6
- 19. RED CURRY (GF)** 7
Coconut milk, courgette, basil, peas and chilli.
 - 20. GREEN CURRY (GF)** 7
Coconut milk, courgette, basil, fine beans and chilli.
 - 21. PANANG CURRY (GF)** 7
Coconut milk, fine beans, lime leaves and chilli.
 - 22. MASSAMAN CURRY (GF)(VG)(N)** 7
A rich massaman curry sauce with onion, carrot, potato, coconut milk and topped with peanuts.
Special Options: Lamb 10 | Chicken Drumsticks 8
 - 23. YELLOW CURRY (GF)(VG)** 7
Coconut milk, potato and onion.

GRILL

- all served with chips and sauce.
Optional sauces:
Panang Curry | Green Curry | Black Pepper Sauce.
- 24. THAI STYLE SIRLOIN STEAK (GF)** 15.25
Grilled steak in Thai spices served sliced with seasonal vegetables.
 - 25. CRISPY BREADED SEABASS** 12.75
With seasonal vegetables.
 - 26. ROASTED DUCK TAMARIND (N)** 14.25
(Vegetarian Option: Tofu Tempura Tamarind)
Roasted duck in honey and tamarind sauce topped with fried shallots and cashews. Served with seasonal vegetables.
 - 27. GRILLED CHICKEN** 12
Mixed with Thai herbs and served with seasonal vegetables.

STIR-FRY

- CHOOSE FROM:
CHICKEN 9 | BEEF 9 | PRAWN 10 | TOFU 8 | VEGETABLE 7
- 28. CASHEW NUTS (GF)(VE)(N)** 8
Cashew nuts, peppers, onion, pineapple, spring onion in a roasted chilli sauce.
 - 29. PAD OYSTER SAUCE** 8
Garlic, onion, peppers, spring onion, broccoli in oyster sauce.
 - 30. BLACK PEPPER SAUCE** 8
Garlic, onion, bell peppers, spring onion in black pepper sauce.
 - 31. PAD PRIK KHING** 8
Red curry paste, fine beans and lime leaves.
 - 32. SWEET AND SOUR (GF)(VE)** 8
Bell peppers, pineapple, cucumbers, cherry tomatoes, spring onion in tomato sauce.
 - 33. PAD NAM PRIK POW (GF)** 8
Chilli oil, bell peppers, onion, milk, spring onions and sweet basil.
 - 34. THAI SPICY BASIL (GF)** 8
Holy basil, bird eye chillies and garlic.
(Mince or Pieces)
Special Option: Crispy Pork Belly



RICE & NOODLE

- CHOOSE FROM:
CHICKEN 9 | BEEF 9 | PRAWN 10 | TOFU 8 | VEGETABLE 7
- 35. FRIED RICE (GF)(V)** 8
Stir fried rice with egg, carrot, onion and peas.
 - 36. PAD SEE EW** 8
Rice noodles, chilli, vegetables, basil and onion.
 - 37. PINEAPPLE FRIED RICE (GF)(V)(N)** 8
Stir fried rice in a turmeric fried rice with cashew nuts and egg.
 - 38. PAD THAI (GF)(N)** 8
Stir fried rice noodles with tamarind sauce, egg, bean sprouts served with crushed peanuts.

CHEF'S SPECIALS

- 39. SEAFOOD AROMATIC** 10
With galangal, lemongrass, chilli, peppercorns, spring onions, basil and onion.
- 40. NOI'S SALT AND PEPPER** 8
Coriander roots, garlic and white peppers.
Options: Prawns | Squids
- 41. SPICY CHICKEN** 9
Deep-fried breaded chicken with red curry paste, milk and topped with lime leaves.
- 42. CHICKEN KATSU** 12
Deep-fried chicken thighs in breadcrumbs served on jasmine rice with yellow curry sauce on top.



SIDES

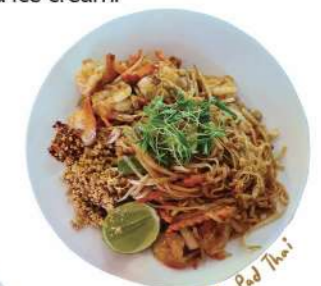
- 43. JASMINE RICE** 2.25
- 44. MIXED VEGETABLE STIR-FRIED** 3
Stir fried seasonal vegetables with oyster sauce.
- 45. STICKY RICE** 2.25
- 46. EGG FRIED RICE** 2.45
- 47. CHIPS** 2.45
- 48. NOODLES** 2.25
Steam noodles with soy sauce, garlic and spring onion.

DESSERTS

- 49. ICE CREAM** 4
Vanilla | Chocolate | Strawberry
- 50. PANDAN CREPE (V)** 4.75
Noi's signature dessert, pandan, coconut milk, egg served with vanilla ice cream.
- 51. CRISPY CHCO-ROLLS** 4.75
Deep-fried chocolate rolls topped with chocolate sauce.
- 52. CARAMEL CHEESECAKE (V)** 4
Topped with chocolate cream mousse rosettes, chocolate sauce and toffee sauce. Served with vanilla ice cream.
- 53. DEEP-FRIED BANANAS (V)** 4.75
Deep-fried banana tossed in coconut flakes, served with honey and vanilla ice cream.



17. Tom Yum Soup



38. Pad Thai



20. Green Curry



Slightly Spicy

Medium Spicy

Very Spicy

(GF) Gluten Free option available, ask for details

(VE) Vegan option available, ask for details

(V) Suitable for vegetarians

(N) Contains nuts

All of our dishes are prepared in a kitchen where nuts, gluten and all other allergens are present. Therefore, we cannot guarantee that any dish is completely free from allergens due to risk of cross contamination. If you have a food allergy, intolerance or sensitivity please ensure you inform your server before placing your order. Our menu descriptions do not include all ingredients. Full allergen information is available on request.