

ENTRÉES - อาหารเรียกน้ำย่อย

Oysters Natural (GF)	½ doz 25 doz 48
Freshly served oysters with chili jam and crispy shallots	
Spring Rolls Vegetables	15
Deep-fried Spring Rolls served with sweet chili	
Curry Puffs Vegetables	15
Thai Style Curry Puffs, served with our homemade Peanut sauce	
Satay Chicken	16
Grilled marinated Chicken tenderloin on a skewer, served with Peanut Sauce	
Hat Yai Fried Chicken	18
Marinated Thai style chicken served with crispy shallots & house pickles	
Fish Cake	14
Thai fish cake served with sweet chili sauce	
Roti With satay sauce	10
Char-Grilled Tiger Prawns (GF)	26
Marinated Garlic-herb grilled prawns, served with Chili Garlic and Lime Dipping Sauce.	
Char-Grilled Fresh Calamari (GF)	26
Char-grilled marinated squid served with Chili Garlic and Lime Dipping Sauce	
Isaan Larb Beef Balls	18
Roasted spiced beef with toasted rice, lime and herbs served with betel leaf	
Tempura Oyster Mushrooms (VG)	15
Deep-fried mushrooms with Ajad cucumber relish	
Yum King Fish (GF)	24
Kingfish sashimi with herbs, pomelo and A meticulously balanced Thai citrus dressing featuring fresh lime, wild Chilli, palm sugar reduction	
Thai Beef Jerky	18
Served with Nam jim jeaw	
Moo Ping (Pork Skewer)	17
Served with Nam jim jeaw	

SOUP – ซุป

Vegetarian / Vegetarian with Tofu 17

Chicken 18 | Prawns 28 | Seafood 30

Tom Yum Soup

A fragrant hot and sour Thai broth infused with lemongrass, galangal, kaffir lime leaf, and roasted chili. Bright, aromatic, mushroom, tomato

Tom Kha Soup

A refined coconut–galangal consommé enriched with young galangal, lemongrass oil, kaffir lime zest, and coriander root, mushroom, tomato

CURRY - แกง

Vegetarian / Vegetarian with Tofu 22

Chicken, Beef, Pork 25 | Prawns 28 | Seafood 30

Massaman Curry

Rich, mild coconut curry with roasted root vegetables, shallots and cashews nut

Chef's Recommended Choice of: Smoked Lamb Sirloin 35

Or Slow-cook Beef Cheek 35

Green Curry

Thailand favourite Green curry with vegetables

Chef's Recommended Choice of: Smoked Lamb Sirloin 35

Or Slow-cook Beef Cheek 35

Red Curry

A rich and aromatic Thai red curry simmered with coconut cream, red curry paste, and seasonal vegetables.

Panang Curry

Panang paste slow-reduced with coconut cream to create a lush, curry infused with kaffir lime zest, toasted spices

Gang Sapparod (Pineapple Curry)

A velvety red curry infused with coconut cream, fresh pineapple, red capsicum topped with kaffir lime. Naturally sweet and sour flavored

Chef's Recommended choice of Roast Duck 27

Chu Chee Prawns

29

Succulent prawns gently simmered in a silky Chu Chee coconut reduction, perfumed with kaffir lime leaf

STIR-FRIED - ผัด

Vegetarian/ Vegetarian with Tofu 22

Chicken, Beef, Pork 23

Pork Belly 25 | Prawns 28 | seafood 30

Pad Garlic Pepper

Stir fried seasonal vegetables with garlic and Pepper Sauce

Pad Satay

Stir fried seasonal vegetables with homemade Peanut Sauce

Pad Grapow

Stir fried finely chopped meat with garlic, onion, capsicum and sweet basil

Pad Khing

Stir fried seasonal vegetable with julienned young ginger, garlic, onion and spring onion, wok-tossed in a light soy and oyster reduction

Pad Preow Waan

Stir fried seasonal vegetables with sweet and sour sauce

Pad Oyster Sauce

Stir fried seasonal vegetables with oyster sauce

Pad Cashew Nut

Stir fried seasonal vegetables, sweet chili jam sauce and cashew nuts

Pad Gra Pow MooKrob

25

Crispy pork belly wok-tossed with onion, capsicum, fresh sweet basil, garlic, long chili, and our house-made Gra pow sauce

Pad Kana Moo Krob

25

Stir fried crispy pork belly with fresh Chinese broccoli, garlic

Soft-Shell Crab Pad Pong Karee

30

Crispy soft-shell crab tossed in a silky yellow curry sauce with egg, celery, onion, and Thai aromatics. Rich, fragrant, and delicately spiced with a smooth, creamy

Gluten-Free | Vegetarian | Vegan Option Available Upon Request

GRILL – ย่าง

Grilled Pork Neck (GF) Garden salad Nam Jim Jeaw	30
300g Australian Wagyu Strip Loin (GF) Charred to perfection served with Nam Prink and garden salad	45
Grilled Seafood Platter (GF) River prawns squid oyster Nam Jim seafood	70
500g Rib-Eye on the Bone (GF) Charred to perfection served with Nam Prink and garden salad	90

SALADS – ยำ & ลาบ

Yum Woon Sen

Glass noodles salads with Mixed Thai Herbs and Lemon Dressing

Choice of: Chicken, Beef, Pork 25 | Prawns 28 | Seafood 30

Nam Tok

Thinly slice grilled Meat flavored with Roasted Rice, mint, coriander, red onion, spring onion and lime dressing

Chef's Recommended Choice of: 200g striploin 35 or Grilled Pork Neck 30

Larb 25

Warm Thai style salad with ground Meat, Roasted Rice tossed in our spices, mint, coriander, red onion, spring onion and lime dressing

Choice of: Chicken, Beef, Pork

Som Tum Sweet Corn 20

Refreshing salad of sweet corn, cherry tomatoes, lime juice and fish sauce dressing

Som Tum Thai 19

Thai styled papaya salad with peanut

Som Tum Pu Pla Ra 19

Papaya salad with salted crab and fermented fish sauce

NOODLES – เส้น ก๋วยเตี๋ยว

Vegetarian/ Vegetarian With Tofu 22 | Chicken, Beef, Pork 23

Crispy pork belly 25 | Prawns 28 | Seafood 30

Le Du Pad Thai Rice noodles wok-tossed with egg, onion, bean sprouts and our homemade pad thai sauce

Pad See-Ew Stir-fried flat noodles with sweet soy sauce, egg and bok choy

Pad Khee-Mao (Drunken Noodles)

Stir fried flat rice noodles with Thai Herbs, Spices and Vegetables

Hokkien Noodles Wok-tossed Hokkien noodles in a rich soy glaze with seasonal vegetables, garlic

Noodles & Roast Duck

26

Crisp duck with Le Du Thai house sauce, egg noodles and bok choy

FRIED RICE - ข้าวผัด

Le Du Thai Fried Rice

Traditional Thai Fried rice with egg & Onion Spring Onion

Choice of: Veg 22, Chicken, Beef, Pork 25, Prawns 28, Seafood 30

Special Fried Rice

26

Fried rice with egg, chicken, prawn, vegetables and our tasty sauce

Pineapple Fried Rice

25

Fried rice with chicken, pineapple, egg, vegetables, raisins and cashew nuts

Crispy Pork Fried Rice

Fried rice with egg, crispy pork and onion

Egg Fried Rice

Thai Fried rice with egg

Le Du Beef Fat Fried Rice & Short Rib

30

Rich Beef fat fried rice with slow-braised short rib

Steamed Jasmin Rice

Small 5

Large 6

Steamed Coconut Rice

Small 6

Large 7

Garlic Rice

Small 6

Large 7

Gluten-Free | Vegetarian | Vegan Option Available Upon Request

DESSERTS — ของหวาน

Coconut Cream Topped with toasted coconut	12
Khanom Mor Gaeng Thai custard with foi thong & coconut ice cream	18
Kluai Buat Chi Banoffee Banana in coconut cream with caramel & biscuit crumble	18



LE DU THAI

**A contemporary journey through
Thailand's changing seasons
where each dish celebrates nature, time, and tradition.**

ฤดู ไทย

การเดินทางร่วมสมัยผ่านฤดูกาลที่เปลี่ยนแปลงของประเทศไทย
ที่ซึ่งทุกงานเฉลิมฉลองธรรมชาติ เวลา และประเพณี