
SEAFOOD



F1. PANASIA JUMBO KING PRAWN* in thick curry sauce and kaffir lime leaf	16.95
F2. PACIFIC SEAFOOD stir fry prawn, scallop, squid, mussel in garlic and peppercorn	14.95
F3. GOONG MAKARM* king prawns wok fried in a Thai tamarind sauce with roasted cashew-nuts	13.95
F4. JUMBO KING PRAWNS grilled on lava rock and served with a selection of Thai seafood dressings	16.95
F5. WHOLE SEABASS grilled on lava rock and served with traditional Thai sauces	15.95
F6. PLA NEUNG MANOW*** steamed seabass fillet poached in Thai herbs and chilli broth	15.95
F7. ATLANTIC SCALLOPS with asparagus in black pepper sauce	13.50

RICE & NOODLE

R1. SINGAPORE BBQ PORK FRIED RICE (vegetarian option available)	8.50
R2. PRAWN PAD THAI (vegetarian option available)	8.50
R3. CHICKEN YAKISOBA (vegetarian option available)	7.95
R4. STEAMED JASMINE RICE	2.95
R5. COCONUT RICE	3.50
R6. EGG FRIED RICE	3.95
R7. THAI STICKY RICE	3.95

SOUP

S20. DASHI SOUP with Kinugoshi tofu and seaweed (V)	3.95
S21. TOM YUM PRAWN** hot and sour soup with Thai herbs	5.95
S22. TOM KHA* chicken, mushroom and coconut milk	5.50

STARTERS

S1. PUPU PLATTER price per person (min. two persons or more) Chicken satay, fish cake, sake gyoza, honey glazed spare ribs, shitake spring roll	8.95
S2. KING PRAWN TEMPURA in a light batter with a dipping sauce	6.95
S3. SAKE GYOZA chicken dumplings in sake dipping sauce	5.50
S4. HANOI ROLL stuffed with fresh pungent herbs in rice paper (V)	5.50
S5. FISH CAKE blend of white fish with Thai spices fried to a golden patty cake	5.95
S6. GRILLED PORK SKEWERS served with Panasia's signature peanut sauce	7.50
S7. EDAMAME sea salted soya beans cooked to al danté (V)	4.95
S8. TOGARASHI PEPPER SQUID* with chilli and garlic	6.50
S9. SOFT SHELL CRAB with fresh mango salsa and edamame bean	8.95

* Mild ** Medium ***Spicy (V) Vegetarian

Please Note

All our food is freshly prepared to order and may take a little while during busy period.
We cannot guarantee that any of our dishes are free nuts. Please check with our waiting staff.
A discretionary service charge will be added to your bill for a group of 5 people and above

S10. CHICKEN SATAY with Panasia's signature peanut sauce*	5.95
S11. HONEY GLAZED SPARE RIBS flame grilled on lava rock	5.95
S12. YASAI TEMPURA in a light batter served with a dipping sauce (V)	5.50
S13. PAN FRIED SCALLOPS dressed with Asia's delicate touch	8.95
S14. SHIITAKE SPRING ROLL wrapped in filo pastry (V)	5.50

SALAD

S30. SEAFOOD PAPAYA SALAD* sprinkled with tamarind chilli dressing	8.95
S31. GOONG PRA* king praws with fresh mint and chilli dressing	8.95
S32. GRILLED SIRLOIN SALAD* in spicy lime dressing	9.50

VEGETABLES

V1. WILD MUSHROOMS wok stir-fry with aromatic oyster sauce	7.50
V2. ASPARAGUS wok stir-fry with a thick shiitake sauce	6.95
V3. SEASONAL VEGETABLE sautéed with young ginger sauce	6.50
V4. PAK CHOY in garlic sauce	5.95

VEGETARIAN

V1. PANANG PAK* wok fried bean curd and seasonal vegetables in dry red curry	8.95
V2. GREEN VEGETABLE CURRY seasonal mixed vegetables in a piquant creamy curry	8.95
V3. CASHEW-NUT TOFU wok fried tofu with dried chilli, onion and cashew-nuts	8.95
V4. SWEET & SOUR TOFU with peppers and baby tomatoe	8.95

MAINS

POULTRY

C1. BASIL CHICKEN** with fine bean in a spicy basil sauce	8.95
C2. CHICKEN GREEN CURRY** with bamboo shoot and coconut milk	8.95
C3. CHICKEN KATSU coated with panko crumbs in a Japanese curry	8.95
C4. KAMIMOKU CHICKEN with sautéed wild mushrooms in a teriyaki sauce	10.50
C5. ROASTED DUCK breast with pak choy in Peking sauce	10.50
C6. RED ROASTED DUCK CURRY* with pineapple	11.50
C7. GRILLED MARINATED DUCK breast with tamarind sauce and crispy shallot in 'Ped Makarm' style	11.50

MEAT

B1. CRYING TIGER grilled marinated 8oz sirloin steak with Chef's secret sauce	16.95
B2. MASSAMAN BEEF slow cooked with onion and new potatoes with peanuts to make an exquisite curry	12.95
B3. PANANG SIRLOIN* over dry red curry served with sticky rice	16.95
B4. BLACK PEPPER BEEF* cubes with onion and capsicum	11.50
B5. BANGKOK BEEF*** stir fried sirloin in a thick green curry sauce	10.50
B6. MOO KRAWP** Thai crispy belly pork in Chef's specialty sauce	9.50
B7. PEKING CRISPY PORK char siu with pak choy in Peking sauce	9.50