

RUMBLE

eat

To Start

Som Tum (GF) (V) (VGO) 🌶️	\$20
<i>Green papaya, carrot, cherry tomato, chilli lime dressing and peanut</i>	
Salt & Pepper Calamari (GF)	\$25
<i>Lightly battered calamari with plum sauce</i>	
Larb Moo Tod Fried 🌶️	\$24
<i>Spicy pork balls with cucumber and lettuce</i>	
Pla Muek Yang (GF)	\$26
<i>Charred turmeric squid with Thai seafood dripping sauce</i>	
Gai Satay 3PC (GF)	\$19
<i>Grilled chicken skewers with peanut sauce</i>	
Tod Mun Pla 4PC (GF)	\$20
<i>Thai fish cake with dripping sauce</i>	
Shitake Spring Roll 3PC (V)	\$19
<i>Served with sweet chilli sauce</i>	
Caramelised Scallop Miang (GF)	\$29
<i>Betel leaf with sear scallop, peanut, galangal, ginger, lime and tossed coconut</i>	
Ma-hor (GF) (V)	\$19
<i>Fresh pineapple morsel topped with mince mushroom, coriander, radish and peanut</i>	
Yum Woon Sen (GF) 🌶️	\$22
<i>Thai glass noodle salad with mixed mushroom, cherry tomato, chilli and fresh herb.</i>	

Lets Rumble

Tom Yum Kung (GF) 🌶️	\$32
<i>Spicy and sour soup with king prawns and mushroom</i>	
Pad Thai (GF)	\$29
<i>Stir-fry rice noodles with egg, dried shrimp, garlic chives and peanuts with a choice of:</i>	
Prawn	\$27.90
Chicken	\$26
Vegetarian (VGO)	
Gai Pad Met Mamuang (GFO) 🌶️	\$27.90
<i>Stir-fried chicken with cashew nuts, chilli jam and shallot</i>	
Kra Pao Moo Grob (GF) 🌶️	\$31
<i>Stir-fry crispy pork belly with chilli and holy basil</i>	
Pad Kana Goong (GFO)	\$38
<i>Stir-Fry Chinese Broccoli with garlic and prawns</i>	
Khao Pad Gai (GF) 🌶️ (VGO)	\$26
<i>Fried rice with chicken, egg, tomato, onion, shallot and Chinese Broccoli</i>	
Pla Tod Yum Mamuang 🌶️	\$48
<i>Crispy whole golden pomfret with green mango & soft herb salad</i>	
Pad Cha Pla 🌶️	\$38
<i>Sizzling stir-fry barramundi with chilli sauce, Thai basil, lime leaves and green peppercorn</i>	
Pad Siew (GFO)	\$26
<i>Stir-Fry thick cut rice noodle with chicken, egg, Chinese broccoli and dark soy sauce</i>	
Pad Pak (GFO) (VO)	\$22
<i>Seasonal greens stir-fry with mushroom, carrot, garlic and ginger</i>	
Kra Pao Gai (GFO) 🌶️🌶️	\$28
<i>Spicy stir-fried minced chicken with Thai Basil, garlic and chilli</i>	

Rumble More

Gang Keow Wan (GF) 🌶️🌶️🌶️	\$29
<i>Green curry served with eggplant & Thai basil with a choice of:</i>	
🌶️	\$32
&🌶️	\$26
s🌶️	
Massaman Curry Beef (GF)	\$29
<i>Slow braised beef shank, potato and peanut</i>	
Gaeng Daeng Duck (GF) 🌶️🌶️	\$36
<i>Smoked duck Thai Red Curry, lychee, and pineapple</i>	
Phanaeng Lamb Cutlet 🌶️	\$39
<i>Thick sweet red curry with prawn and coconut cream</i>	
Choo Chee Groong (GF)	\$38
<i>Dry red curry king prawn and coconut cream</i>	
Moo Tod Nam Jim Jaew	\$32
<i>Crispy deep-fry pork belly with Thai chilli dripping sauce</i>	
Yum Nuea (GF)	\$32
<i>Grilled Thai beef salad with lettuce, mixed herb, cucumber, lettuce, Cherry tomato and Thai dressing</i>	

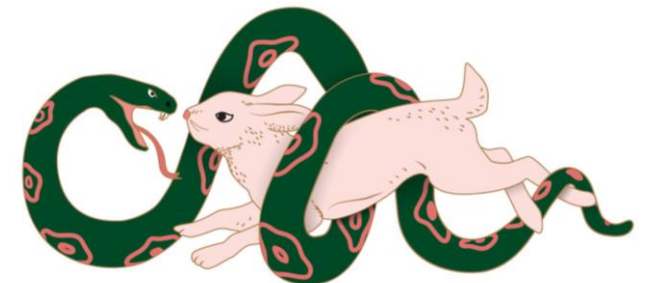
Sides

Stir-fry Tofu (GFO)	\$16
<i>With oyster sauce, onion and shallots</i>	
Morning Glory (GFO) (VGO) 🌶️	\$16
<i>Wok fried with enoki mushroom, garlic, chilli</i>	
Jasmine Rice (GF)	\$5
Coconut Rice (GF)	\$7
Prawn Cracker with Chilli Jam	\$6
Roti with Satay Sauce (V)	\$8

Dessert

Coconut Mousse & Mango Gel	\$18
<i>With black sesame sponge</i>	
Kanom Pra Pai (GF) (VG)	\$15
<i>Sweet dumpling stuffed with mung bean and coconut sauce</i>	
Thai Milk Tea Ice Cream	\$12
<i>Made in-house, served with macadamia brittle</i>	
Coconut Ice Cream (GF)	\$12
<i>House-made coconut ice cream with peanuts, pandan sticky rice, sweet corn and plam seed</i>	
(S-SSS) – Spicy	
(GF) – Gluten Free	
(GFO) – Gluten Free Option	
(V) – Vegetarian	
(VO) – Vegetarian Option	
(VG) – Vegan	
(VGO) – Vegan Option	

To cater to any dietary needs, please ask our staff



A 10% service charge applies to groups of 8 and above. A surcharge of 10% applies on Sundays, A surcharge of 15% applies on Public Holidays. Please note a 1.5% service fee will apply to all Visa, Mastercard and American Express. We are not accepting Alipay, WeChat pay and Unionpay

