

**\$58pp – Min 4 People & Whole Table**

**To Share**

Gai Satay  
*Grilled Chicken Skewers With Peanut Sauce*

Homemade Shitake Spring Roll (V)  
*Served With Sweet Chilli Sauce*

Som Tum (V)  
*Green papaya, carrot, cherry tomato, chili lime dressing and peanut*

**Family Style Main**

Pad Pak  
*Garlic, Ginger, Mushroom, Eggplant*

Gang Keow Wan Gai (GF)  
*Green Curry with Chicken, Eggplant, And Thai Basil*

Nahm Dtok Khor Mhuyaang (GF)  
*Grilled Pork Jowl With Herb Salad And Chilli*

Lemongrass Fried Barramundi  
*Spicy Thai Herb Salad*

Steamed Jasmine Rice

**To Finish**

Tup Tim Grob  
*Rubies Water Chestnut In Sweet Coconut Milk*

**\$ 71pp – Min 4 People & Whole Table**

**To Share**

Gai Satay  
*Grilled Chicken Skewers With Peanut Sauce*

Homemade Shitake Spring Roll (V)  
*Served With Sweet Chilli Sauce*

Som Tum (V)  
*Green Papaya, Carrot, Cherry Tomato, Chili Lime Dressing And Peanut*

**Family Style Main**

Pad Pak  
*Garlic, Ginger, Mushroom, Eggplant*

Massaman Curry Beef (GF)  
*Slow braised beef shank, potato and peanut*

Gang Keow Wan Gai (GF)  
*Green Curry with Chicken, Eggplant, And Thai Basil*

Nahm Dtok Khor Mhuyaang (GF)  
*Grilled Pork Jowl With Herb Salad And Chilli*

Lemongrass Fried Barramundi  
*Spicy Thai Herb Salad*

Steamed Jasmine Rice

**To Finish**

Tup Tim Grob  
*Rubies Water Chestnut In Sweet Coconut Milk*

**\$85 pp– Min 4 People & Whole Table**

**To Share**

Gai Satay  
*Grilled Chicken Skewers With Peanut Sauce*

Homemade Shitake Spring Roll (V)  
*Served With Sweet Chilli Sauce*

Som Tum (V)  
*Green Papaya, Carrot, Cherry Tomato, Chili Lime Dressing And Peanut*

Pla Salmon (GF)

*Thai Style fresh salmon tartare with herb, cucumber, lime, chili, lemongrass*

**Family Style Main**

Pad Thai Goong (GF)  
*Stir-fry Rice Noodles With Prawns, Egg, Dried Shrimp, Garlic Chives And Peanuts*

Kra Pao Moo Grob  
*Stir-fry Crispy Pork Belly, With Chilli And Holy Basil*

Massaman Curry Beef (GF)  
*Slow Braised Beef Shank, Potato And Peanut*

Pad Pak  
*Garlic, Ginger, Mushroom, Eggplant*

Tom Yum Goong (GF)  
*Spicy and sour soup with king prawns and mushrooms*

Gang Keow Wan Gai (GF)  
*Green Curry with Chicken, Eggplant, And Thai Basil*

Nahm Dtok Khor Mhuyaang (GF)  
*Grilled Pork Jowl With Herb Salad And Chilli*

Lemongrass Fried Barramundi  
*Spicy Thai Herb Salad*

Steamed Jasmine Rice

**To Finish**

Tup Tim Grob  
*Rubies Water Chestnut In Sweet Coconut Milk*

Thai Milk Tea Ice Cream  
*Served with macadamia brittle*

# RUMBLE

## Sharing menu



(V) Vegetarian (vegan options available) (GF) Gluten Free. To cater to dietary needs, please ask our staff. 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