




The GRATEFUL Thai





“The GRATEFUL” is the sisterhood of “The Humble Thai”. I am the younger sister who is FOLLOWING MY SISTER’S PROTOTYPE by providing the standard quality food using the fresh ingredients.

“GRATEFUL”, Genuinely. AS ITS NAME WE ARE VERY APPRECIATED FOR CUSTOMERS’ SUPPORT AND BE KIND TO US. THANKS TO OUR AMAZING TEAM AS WELL.

Wirat Pattanakajorn
Owner Chef

Recommendations

- CHICKEN HOLY BASIL BOMB (gfo)** 22.90
Served with Hom Mali rice and crispy-edge fried egg. Bangkok won't be Bangkok without it
- CRISPY CHICKEN WITH LIME BUTTERFLY PEA FLOWER CREAM SAUCE** 25.90
It can be called Gai Grob Sauce Ma Nao
- SPAGHETTI CHA CHA CHA** 26.90
Thai spicy sweet chili and basil paste with seafood, Thai flavor over Italian pasta
- PRAWN WITH BROCCOLI AND GINGER (gfo)** 25.90
The chili jam and smoked garlic give this prawn with broccoli an extra kick
- GAENG KUA GOONG BAI CHAPLOO (seasonal)** 26.90
(Southern Yellow Curry with Prawn and Betel leaves)
There is no competing with my grandma cooking but I am doing my best. This yellow curry from turmeric has the good balance of spicy, sweet and salty. Served with vermicelli rice noodle
- SEAFOOD IN YOUNG COCONUT** 29.90
This delicious creamy red curry paste, coconut and egg can be called "Hor Mok Ta Lay" in Thai
- CRISPY SOFT SHELL CRAB WITH BLACK PEPPER** 28.90
This menu is one of favorite dish of many people. With fried soft shell crab and black pepper that give just right spicy mellow taste
- CRISPY SOFT SHELL CRAB WITH CHILI JAM** 28.90
Crispy soft shell crab in our homemade mild chilli jam sauce and crispy basil and cashew nut
- CRISPY SOFT SHELL CRAB GREEN APPLE SALAD** 28.90
The balance factor of the savoury, sweet, complex and spicy is great representation.
- GRILLED SALMON WITH PANANG CURRY SAUCE (200g) (gf)** 25.90
Grilled Salmon is very going well with our homemade Panang curry that is thick, salty, sweet, with a nutty peanut flavor
- PINEAPPLE FRIED RICE (gfo)** 25.90
Pineapple, prawn, squid, chicken, carrot, capsicum, curry powder, egg and cashew nut

Soup (Entrée size) choose from Chicken / Prawn / Tofu

- TOM YUM SOUP (vo)** 14.90
A famous Thai hot & sour soup with mushroom, baby corn, tomato, carrot, coriander and Thai herbs
- TOM KHA SOUP (vo)** 14.90
A Thai traditional creamy soup with mushroom, baby corn, onion, carrot, coriander and Thai herbs

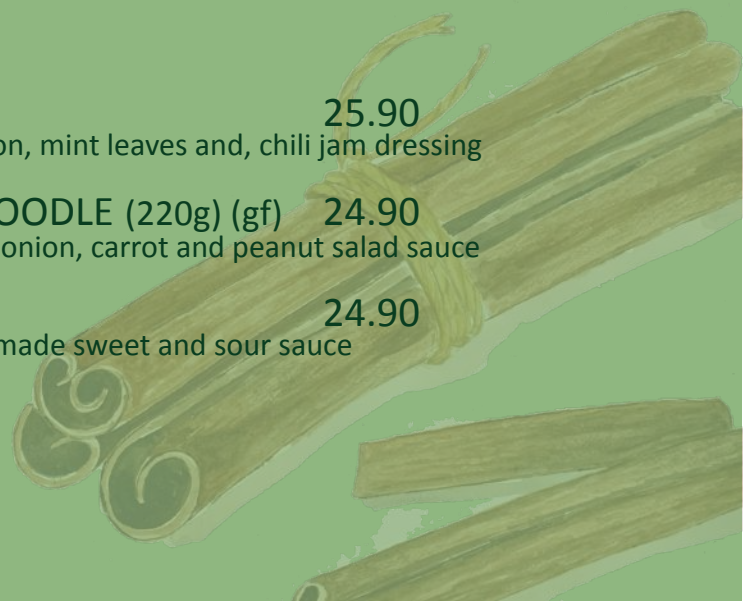
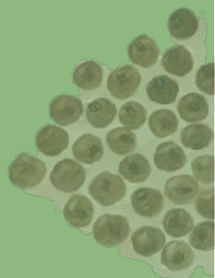


To Begin



VEGETABLE SPRING ROLLS (v) (4pcs) Cabbage, carrot, corn kernel, water chestnut, glass noodle, garlic and shallot	11.90
CURRY PUFF (v) (4pcs) Potato, onion, green pea, carrot, curry powder	11.90
CORN POP (v) Bite-sized crunchy sweet corn served with Thai sweet chilli sauce	11.90
CAULIFLOWER MAGIC CROQUETTE (4pcs) Potato, Green curry paste, kaffir lime leaves, Mozzarella cheese, Parmesan Cheese and Sriracha mayonnaise	12.90
MONEY BAG (3pcs) Prawn, chicken, seafood stick, onion, coriander, garlic and ground peanut	11.90
SALT AND PEPPER SQUID Crispy squid with garlic and sweet chili sauce	13.90
SATAY CHICKEN (4pcs) (gf) Grilled marinated tenderloin chicken and served with peanut sauce	12.90
PORK SKEWERS (MOO PING) (2pcs) The ultimate Thai street food on stick , the thin slices of pork are tossed in a punchy and savory marinate. Great paired with our homemade jim jeaw herbal sauce	8.00
SESAME CHICKEN WINGS (6pcs) Classic chicken wing that represented how a really simple dish can be amazing	12.90
GREEN PAPAYA SALAD (gf) Green beans, roasted peanuts, caramelised palm sugar, lime juice, fish sauce	12.90
SEARED SCALLOPS (3pcs) Seared scallops with lime, basil ,mint chili jam on sesame rice cracker : it's fresh, zingy citrus edged and light	14.90
BETEL BLISS BOMB (2pcs) (seasonal) (gf) Twiced cook crispy pork, watermelon, peanut jam, fresh herbs and tamarind caramel dressing , ONE BITE WRAP!	10.90

Grill

BEEF SALAD (220g) (gf) Wagyu beef, cucumber, tomato, red hot chili, red onion, mint leaves and, chili jam dressing	25.90
BBQ CHICKEN WITH VERMICELLI RICE NOODLE (220g) (gf) Grilled marinated chicken served with cucumber, red onion, carrot and peanut salad sauce	24.90
BBQ SALMON (200g) (gf) Grilled Salmon, grilled vegetables served with home-made sweet and sour sauce	24.90






Lamb

-  **LAMB PAD CHA (gfo)** 26.90
Spicy Stir fry dish using green peppercorn, chili and Kra chai to provide a good amount of heat
-  **CHILI LAMB (gfo)** 26.90
Onion, capsicum, broccoli and mint with our signature sauce





Duck

-  **ROASTED DUCK CURRY (gf)** 28.90
Pineapple, lychee, tomato, basil leaves, baby corn, long red chili, basil leaves and coconut milk
- DUCK 5 SPICES** 28.90
Garlic, 5 spices, coriander, steamed chinese broccoli, pickled ginger, crispy vermicelli rice noodle
-  **DUCK CHILI BASIL (gfo)** 28.90
Fresh chili paste, capsicum, broccoli, zucchini, carrot, onion, mushroom, basil leaves and green bean
-  **DUCK GREEN PEPPERCORN** 28.90
Red curry paste, capsicum, basil leaves, broccoli, green pepper corn, kaffir lime leaves and lesser galangal



Choose from :	Tofu and Vegetables	18.90
	Chicken or Beef	18.90
	Prawn or Crispy pork	24.90

Noodle and Fried Rice

- Pad Thai (gf)(vo)**
Thin rice noodle, tamarind sauce, egg, bean sprout, garlic chive and ground peanut
- Pad Sieu (gfo)(vo)**
Fresh flat rice noodle, sweet soy sauce, egg and Chinese broccoli
-  **Pad Kee Mao (gfo)(vo)**
Fresh flat rice noodle, fresh chili paste, capsicum, onion, green bean, zucchini, carrot, mushroom, bamboo shoot and basil leaves
-  **Laksa (gf)(vo)**
Vermicelli rice noodle, carrot, broccoli, baby corn, coriander and fried shallot
- Hokkien Noodle with Cashew nut**
Cashew nut, chili jam, capsicum, onion, shallot, baby corn, broccoli and carrot
- Thai Fried Rice (gfo)(vo)**
Onion, Chinese broccoli, tomato, egg, ground, shallot and coriander




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- Braised Pork with Rice Noodle Soup** 20.90
Slow cook pork with 5 spices, Chinese broccoli and fried garlic

Choose from :	Tofu and Vegetables	19.90
	Chicken or Beef	21.90
	Prawn	25.90

Homemade Curry (gf)

All curry pastes below are homemade, not from instant can one so, the ingredients are fully pureed into a paste in texture.



“After I made fresh curry paste, nothing compares to the flavor of real taste.”

-  **Green Curry** (the greenness comes from the green chili, actually spicier than Red)
Green bean, bamboo shoot, basil leaves, zucchini and coconut milk
-  **Red Curry** (the base is big dry spur red chillies, not very spicy but are extremely fragrant)
Green bean, bamboo shoot, basil leaves, zucchini and coconut milk
-  **Panang Curry (vo)** (has a milder heat and sweeter)
Capsicum, green bean, zucchini, ground peanut and coconut milk

MASSAMAN CURRY OF COCONUT BRAISED BEEF 23.90
(HOMEMADE CURRY : wonderful fragrances for all spices) potatoes, onion, peanuts, fried shallots



Stir Fry (gfo)(vo)

-  **Chili and hot Basil**
Fresh chili paste, capsicum, onion, zucchini, green bean, carrot, mushroom and basil leaves
- Cashew nut & Chili Jam**
Cashew nut, chili jam, capsicum, onion, shallot, baby corn, broccoli and carrot
- Oyster Sauce**
Mushroom, Chinese broccoli, garlic, baby corn, broccoli and carrot
- Ginger and shallot**
Onion, mushroom, capsicum and broccoli
- Peanut Sauce**
Chinese cabbage, capsicum, broccoli and carrot
-  **Pad Nam Prik Pao**
Onion, capsicum, zucchini, broccoli, mushroom, green bean, carrot, basil leaves, milk, fresh chili paste and chili jam

Moo Krob (Crispy Pork Belly)

KHAO MOO KROB	26.90
Crispy barbecued pork belly top up with Thai herb aromatic sauce served with Jasmine steam rice, garnish with pickled ginger, cucumber and white sesame seed	
KANA MOO KROB (gfo)	26.90
Crispy barbecued pork belly, Chinese Broccoli, garlic, long red chili	
KAPRAO MOO KROB (gfo)	26.90
Green bean ,onion , zucchini, long red chili, chili paste, basil	
CHILI JAM FRIED RICE WITH MOO KROB (gfo)	26.90
Chili jam, onion, green bean, long red chili and egg	

“FEED ME BANQUET”

The Feed Me option is the best choice for sharing different things. You'll get eight courses of our dishes goodness to try. This one will left you very satisfied and full. Please trust us !!!

FEED ME #1 Minimum 2 people
\$49 per person

To begin

Cauliflower Magic Croquette
 Vegetable Spring Rolls
 Satay Chicken

Main

Massaman Curried of Coconut Braised Beef
 Chicken Holy Basil Bomb
 Crispy Soft Shell crab with Black Pepper Sauce
 Kana Moo Krob

Dessert

Power Ball

FEED ME #2 Minimum 4 people
\$40 per person

(Ideally for group sharing food, Simple but delicious)

To begin

BETEL BLISS BOMB
 Vegetable Spring roll
 Satay Chicken

Main

Massaman Curried of Coconut Braised Beef
 Chicken oyster sauce
 Prawn broccoli and ginger
 Kaprao Moo Krob
 Jasmine Steamed Rice

Side Dishes

Steamed Jasmine Rice :

Small 3.50 || Medium 6.50 || Large 7.50

Coconut Rice :

Small 5.90 || Medium 7.90 || Large 8.90

Steamed Vegetable : 9.90

gf : gluten free
 (gfo) : gluten free on request
 (v) : Vegan
 (vo) : Vegan on request

If you have a food allergy or special dietary needs, please notify our staffs.

THE HUMBLE GROUP



The HUMBLE
Heartmade THAI House



The GRATEFUL Thai



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