

# MAPA

AUTHENTIC  
THAI CUISINE

นภา



## A location where every bite is infused with flavours of authentic Thai cuisine

The name "NAPA," which means "sky" in Thai, represents boundless possibility and endless potential. Beginning with a promise to preserve and pass on Thailand's culinary heritage, lifestyle, culture and tradition, NAPA strives to offer a dining experience that is elevated, expansive, and full of wonder. From the moment you step inside, you are transported to a world where the flavours, aromas, and textures of Thai cuisine are infused with a sense of wonder and magic. NAPA brings to life long lost recipes to present-day urbanites, allowing a glimpse into familiar flavours from the past. These tastes will make you appreciate real Thai cuisine made by real Thai chefs, or, as they are referred to in Thai - 'mothers of the kitchen'.

The menu features an array of delicious local Thai specialties that showcase the infinite variety and creativity of Thai cuisine, which are carefully and lovingly prepared from secret recipes that have been passed down through generations, while also emphasizing the use of fresh, high-quality ingredients from all regions of Thailand and also sourced locally whenever possible. At the heart of it all, NAPA's philosophy is to offer a unique and memorable dining experience that showcases the rich flavours and cultural traditions of Thailand. Whether you come to NAPA to savour the flavours of Thailand or simply to enjoy the company of friends and family beneath the open sky, you are sure to leave feeling uplifted, inspired, and filled with a sense of infinite possibility.







## Miang Khum NAPA

เมี่ยงผลไม้

Traditional betel leaf wrapped with condiments: star fruits, small dried shrimp, pomelo, chopped lime, shallots, peanut, ginger, chili, sour mango, roasted coconut, sweet shrimp paste sauce.

RM 36<sup>00</sup>

# Chef's Signatures



## Geang Pa Nang Nua Yang

แกงพะเนียงเนื้อย่างสมุนไพร

Chargrilled Australian Angus beef strip loin (MB5) with homemade panang curry

RM 148<sup>00</sup>

## Talay Aob Woonsen

ทะเลอบวุ้นเส้น

Chef's favorite baked glass noodles with shrimp, squid and crab meat, soya sauce broth, lime chili sauce

RM 72<sup>00</sup>

## Gai Yang NAPA

ไก่ย่างนAPA สมตำไทย



NAPA chargrilled marinated chicken served with NAPA secret sauce, fresh vegetables, and papaya salad

RM 64<sup>00</sup>

## Geang Kua Bai Cha Ploo Goong Yang

แกงคั่วใบชะพลูกุ้งย่าง

Traditional spicy red curry with betel leaf serve with grilled tiger prawn

RM 68<sup>00</sup>



## Geang Hang Lay Gam Wou

แกงฮังเลแกมวัว ไรต์

Secret Northern style Hang Lay beef cheek and tongue curry served with paratha

RM 68<sup>00</sup>



## Pla Tod Lui Suan

ปลาทอดลุยสวน

Fried fish with fresh herbal green mango salad, peanut, lime, chilies, sweet shrimp paste sauce

Tilapia RM 88<sup>00</sup>

Seabass RM 98<sup>00</sup>

Red snapper RM 158<sup>00</sup>

## Kanom Jeen Naam Ya Poo

ขนมจีนน้ำยาปู

Phuket style crab meat curry with rice noodles, fresh vegetables and boiled egg

RM 46<sup>00</sup>



# Appetizers

## Nua Yang Ta kai

เนื้อย่างตะไคร้

Grilled marinated beef or chicken with lemongrass, chili, coriander, chili sauce. 5 Pcs Per Serving.

Beef RM 38<sup>00</sup>

Chicken RM 32<sup>00</sup>



## Appetizer Set of 5

รวมอาหารว่าง

Miang Khum NAPA, Peak Gai Sod Sai Laab Nua, Poo Jha, Goong Thod Khao Mao Rang, Gai Hor Baitoey

RM 88<sup>00</sup>

## Gai Satay

ไก่สะเต๊ะ

Grilled Thai style chicken satay served with curry peanut sauce, cucumber and shallots in sweet and sour sauce. 5 Pcs Per Serving.

RM 32<sup>00</sup>

## Gai Tod Krouk Almond

ปีกไก่ทอดคลุกอัลมอนด์

Fried chicken wings coated with sweet tamarind sauce, sprinkled with roasted almond. 6 Pcs Per Serving.

RM 32<sup>00</sup>

## Gai Hor Baitoey

ไก่ห่อใบเตย

Deep fried marinated chicken wrapped in pandan leaves, served with mild spicy dark tamarind sauce. (6 Pcs per serving)

RM 32<sup>00</sup>

## Goong Tod Khao Mao Rang

กุ้งทอดข้าวเม่านาง

Deep fried marinated shrimp coated with pounded young rice, served with sweet chili sauce. 5 Pcs per serving.

RM 48<sup>00</sup>

## Tao Hoo Tod

เต้าหู้ทอด สดใสเห็ดหอม

Deep fried stuffed beancurd with mushroom and plant based, served with sweet chili cashew nut sauce. 6 Pcs per serving.

RM 26<sup>00</sup>

## Peak Gai Sod Sai Laab Nua

ปีกไก่ทอดใส่ลาบเนื้อ

Northern Thai style deep-fried stuffed chicken wings with herbs, served with chili sauce and fresh vegetables. 4 Pcs Per Serving.

RM 36<sup>00</sup>

## Poo Jha

ปูเจ้า

Royal recipe deep fried crab shell coated with egg stuffed with crab and shrimp cake, served with NAPA chili sauce. 4 Pcs per serving.

RM 38<sup>00</sup>

## Kai Murk Tod

ไข่หมึกทอด

Famous pan fried squid egg served with spicy coriander lime sauce and mint leaves.

RM 32<sup>00</sup>

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# Salads

## Som Tum Tod

ส้มตำทอด

Crispy papaya salad with corn, dried shrimp, crushed peanuts, tomatoes, drizzled in sweet tamarind sauce

RM 32<sup>00</sup>

## Yum Nua Yang

ยำเนื้อย่างใส่แตงกวา

Grilled Australian beef strip loin salad, cucumber, lemongrass, shallots, thai basil, in spicy lime dressing

RM 46<sup>00</sup>

## Goong Chae Naam Pla

กุ้งแช่น้ำปลา

Fresh shrimp with spicy mint and lime dressing, bitter melon, garlic, 6pcs

RM 46<sup>00</sup>

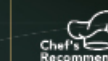


## Yum Woon Sen Bo Ran

ยำวุ้นเส้นโบราณ

Grandma's recipe spicy glass noodles salad with minced chicken, squid, shrimp, roasted peanuts, shallots in sour lime dressing

RM 42<sup>00</sup>



## Yum Paku Pakis Poo Nim

ยำผักกูดกะทิสด ปูนิ่มกรอบ

Spicy paku pakis salad in sweet sour herb coconut cream dressing with crispy soft shell crab

RM 48<sup>00</sup>

## Yum Ma Muang

ยำมะม่วง

Green sour mango salad, roasted peanut, dried shrimp, crispy fish, chillies, roasted coconut, lime dressing

RM 28<sup>00</sup>

## Yum Cha Om Goong Kai Mod Dang

ยำชะอมกุ้งสด ไข่ต้มแดง

Crispy acacia (cha om) with spicy shrimp salad and ant eggs in spicy lime dressing

RM 32<sup>00</sup>

## Yum Pla Ka Pong Foo

ยำปลากะพงฟู

Spicy sour mango and green apple salad with crispy seabass fish and chili caramel lime dressing, peanut, shallot

RM 32<sup>00</sup>

## Som Tum Thai

ส้มตำไทย

Fresh papaya salad with dried shrimp, crushed peanut, tomatoes, drizzled in sweet tamarind sauce

RM 28<sup>00</sup>



# Tom Yum Series

## Tom Yum Talay Naam Khon

ต้มยำทะเลน้ำข้น



Hot and sour lemongrass, galangal, kaffir lime leaves in chili paste creamed soup (red) with tiger prawns and squids

Tiger Prawns & Squid

RM 62<sup>00</sup>

Chicken

RM 46<sup>00</sup>

## Tom Yum Talay Naam Sai

ต้มยำทะเลน้ำใส



Rattanakosin clear hot and sour lemongrass, galangal, kaffir lime leaves in thai chili soup with tiger prawns and squid

Tiger Prawns & Squid

RM 62<sup>00</sup>

Chicken

RM 46<sup>00</sup>



## Tom Kha Gai Hua Pree

ต้มข่าไก่ใส่หอยปรี



Homestyle coconut cream galangal soup with chicken and banana blossom

RM 46<sup>00</sup>

## Soup & Curry



## Nong Kea Toon Prik Geang

น่องแกะ ตู้นพริกแกงสามรส



Slow cooked marinated lamb shank with NAPA sweet and sour curry sauce

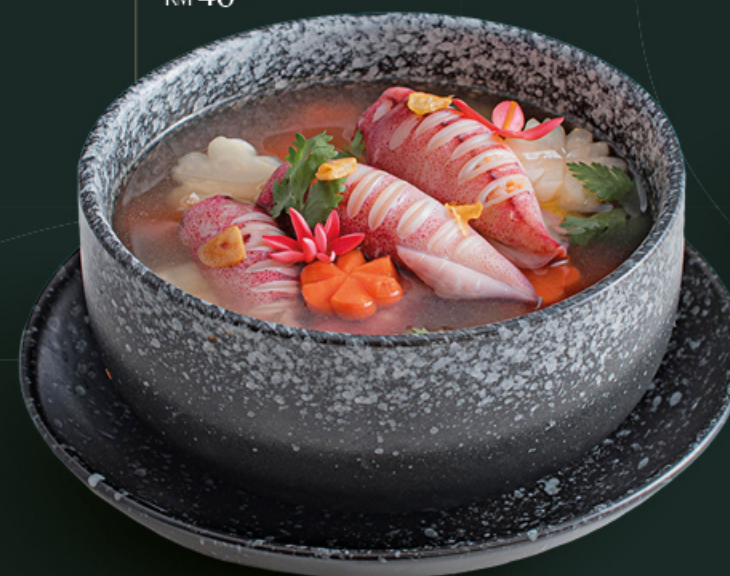
RM 68<sup>00</sup>

## Geang Jued Murk Sod Sai

แกงจืด หมึกสอดไส้ไก่กุ้ง หัวไชเท้า

Stuffed squids with shrimp and chicken in white turnip, carrots and coriander clear soup

RM 46<sup>00</sup>



## Geang Keow Wan Gai

แกงเขียวหวานไก่



NAPA homemade green curry chicken with Thai eggplants

RM 46<sup>00</sup>



## Geang Som Pla Ma Ra Kor

แกงเหืองปลามะละกอ



Central style hot and sour curry (Gaeng Som) with seabass and papaya

RM 48<sup>00</sup>





# Fish

Tilapia	RM 88 <sup>00</sup>
Seabass	RM 98 <sup>00</sup>
Red snapper	RM 158 <sup>00</sup>

## Geang Som Pea Sar

แกงส้มปลาทู



Traditional fried fish in hot and sour curry with acacia (cha om) omelette and paku pakis

## Pla Nuang Tao Jiew

ปลานึ่งเตาเจียว



Steamed fish in lime and salted soybean paste sauce

## Pla Tod Rad Prik Sam Rod

ปลาทอดราดพริกสามรส

Fried fish with spicy sweet chili and tropical fruits sauce, coriander, green salad

## Pla Tod Ka Tiem

ปลาทอดกระเทียม

Fried fish with crispy garlic, fried shallot, chilies, sweet tamarind sauce and spicy lime sauce

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# Seafood Series

## Goong Pad Prik Gleua Kai Khem

Chef Annan's recipe - wok fried tiger prawns with garlic, chillies, salted egg and garlic pickles

RM 78<sup>00</sup>



## Goong Pad Sator

Wok fried prawns with petai in spicy shrimp paste sauce

RM 54<sup>00</sup>

## Talay Yang Gleua

Grilled tiger prawn and squids with salt serve with sweet tamarind sauce, spicy lime sauce, coriander, green salad

RM 88<sup>00</sup>

## Crab & Squid

### Poo Pad Pong Kari

Crispy soft shell crab and jumbo crab meat in egg curry sauce

RM 158<sup>00</sup>



### Murk Pad Pong Kari

Stir fried squid in creamy egg curry sauce

RM 52<sup>00</sup>

### Murk Neung Ma Nao

Steamed squid with spicy lime sauce

RM 48<sup>00</sup>

### Poo Nim Pad Prik Gleua

Wok fried soft shell crab with garlic, chili and peppercorn

RM 58<sup>00</sup>

### Pad Cha Poo

Wok fried jumbo crab meat in thai spicy sauce

RM 108<sup>00</sup>

### Murk Tod Ka Tiem

Deep fried squid with garlic, sweet chili sauce

RM 48<sup>00</sup>

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# Beef

## Nua Yang Ma Khwan

เนื้อย่างมะแขว่น

Chargrilled Australian beef striploin marinated with northern Thai spices, chili sauce, herbs, served with garden salad

RM 148<sup>00</sup>

## Nua Toon Lam Yai Mor Fai

เนื้อตุ๋นลำไยหม้อไฟ

Signature braised beef shank with dried longan in hot pot, served with chili lime sauce

RM 58<sup>00</sup>



## See Krong Nua Yang

Jim Jeaw

ซี่โครงเนื้อย่างน้ำจิ้มแจ่ว



Slow cooked Australian beef short rib in spicy tamarind sauce

RM 78<sup>00</sup>

# Duck & Chicken

## Geang Phed Ped Yang

แกงเผ็ดเป็ดย่างสามรส

Grilled smoked duck breast in red curry with pineapple, lychee, cherry tomatoes, thai basil

RM 58<sup>00</sup>



## Ped Yang Sauce Sau Wa Rot

อกเป็ดย่างสมุนไพร กับ ซอสเลวรส

Grilled smoked duck breast topped with spicy passionfruit and tamarind sauce, served with garden salad

RM 52<sup>00</sup>



## Gai Pad Med Ma Maung

ไก่ผัดเม็ดมะม่วงหิมพานต์

Wok fried chicken with cashew nut, onion, ginkgo nut, spring onions

RM 42<sup>00</sup>

## Gai Pad Kai Khem

ไก่ทอดผัดไข่เค็ม

Fried crispy chicken with salted egg sauce, spring onion, coriander

RM 42<sup>00</sup>



## Pad Ka Prow Gai

ผัดกะเพราไก่



Classic homestyle wok fried minced chicken with holy basil

RM 42<sup>00</sup>

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# Omelette Series

## Khai Jeaw Poo

ไข่เจียวปู

Thai style crispy omelette topped with crab meat

RM 128<sup>00</sup>



## Talay Tod Samoon Pai

ทะเลทอดสมุนไพร

Crisps egg pancake shrimp squids and herb

RM 52<sup>00</sup>



## Khai Jeaw Kai Mod Dang

ไข่เจียวไข่ผัดแดง

Chiang Mai crispy omelette topped with ant eggs, fresh chili, shallots and coriander

RM 42<sup>00</sup>



## Khai Jeaw Cha Om

ไข่เจียวช่อม

Thai style crispy acacia omelette

RM 28<sup>00</sup>

## Vegetables



## Bai Leang Pad Kai

ใบเหลียงผัดไข่ กุ้งแห้ง

Stir fried melinjo leaves with garlic, dried shrimp and egg

RM 32<sup>00</sup>

## Pad Ma Kheu Yaw

ผัดมะเขือยาว

wok fried long egg plant with balacan, garlic, chilies, thai basil

RM 32<sup>00</sup>



## Pad Pak Boong

ผัดผักบุ้ง

Wok fried kang kong, chilies, garlic and bean paste sauce / belacan

RM 28<sup>00</sup>



## Tao Hoo Pad Prik Geang

เต้าหู้ผัดพริกแกง

Wok fried tofu with garlic and curry paste

RM 28<sup>00</sup>



## Pad Ka Hna Naam Mun Hoi

คะน่าน้ำมันหอย

Wok fried kai lan with garlic, shitake mushroom in oyster sauce

RM 28<sup>00</sup>

## Pak Good Pad Prik

ผักกูดผัดพริกขี้หนู

Wok fried paku pakis with belacan

RM 28<sup>00</sup>

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**Khao Pad Poo**  
ข้าวผัดปู

Surat Thani crab fried rice with spring onion, garlic, and coriander topped with creamy egg jumbo crab

RM 68<sup>00</sup>



**Khao Kruk Kapi**  
ข้าวครกกะปิ

Balacan fried rice with condiment, sweet soya chicken, egg shredded, dried shrimp, chicken sausage, green mango,

RM 34<sup>00</sup>



**Khao Pad Mun Goong Kai Khem**  
ข้าวผัดมันกุ้ง ไข่เค็ม

Signature fried rice with shrimp paste, salted egg, lime, and salad greens

RM 38<sup>00</sup>



**Khao Pad Sappa Rot**  
ข้าวผัดสับปะรด

Pineapple fried rice with shredded sweet chicken, shrimp, chicken sausage, spring onions and raisins

RM 34<sup>00</sup>

## Fried Rice Series

**Khao Hom Mali**  
ข้าวหอมมะลิ

Steamed jasmine rice (1portion)

RM 4<sup>00</sup>

## Noodles

**Khao Soy Gai Nim Marn**  
ข้าวซอยไก่ นิมมาน

Chiang Mai Nimman rd. style chicken curry with egg noodle, pickle, lime, chili paste

RM 34<sup>00</sup>



**Pad Ngor Ngae**  
ผัดงอแง

Netflix series(Hunger) wok fried flat noodle with chicken sausage, ternip, dried shrimp, secret sauce

RM 34<sup>00</sup>



**Pad See Eiew Nua**  
ผัดซีอิ๊วเนื้อ

Popular wok fried flat noodles with beef, kai lan, egg in dark soya sauce

RM 38<sup>00</sup>



**MaMa Pad Kee Mow Talay**  
มาม่าผัดซีเมาทะเล

Wok fried instant noodle with spicy seafood, holy basil sauce, kai lan, shallots and homemade chili paste

RM 38<sup>00</sup>



**Pad Thai Gai**  
ผัดไทยไก่

Wok fried mild spicy noodle with chicken, sweet and sour shrimp sauce, bean sprout, chives

RM 32<sup>00</sup>





# Dessert Series

## Kanom Pang Sang Ka Yha

ขนมปังสังขยาไทย

Grandma's recipe Thai tea custard served with toasted UFO bun topped with coconut flesh, almond praline and roasted coconut flakes

RM 22.00



## Khao Niew Ma Muang

ข้าวเหนียวมะม่วง

NAPA modern Thai dessert mango and warm sweet coconut sticky rice, coconut cream sauce, egg yolk angel hair, almond praline

RM 22.00



## Kanom Kho Kati Sod

ขนมโคกะทิสด

Traditional Thai dessert of glutinous rice ball stuffed with grated coconut in warm coconut milk, sweet corn and sprinkled with sesame

RM 22.00



## I-Tim NAPA

ไอศกรีมกะทิร้านนภา

Modern Thai coconut milk salted egg ice cream topped with coconut sticky rice, crispy Thai pancake, mango jelly, Foy Thong and attap fruits

RM 20.00



## Mor Geang Bai Toey

หม้อแกงเพชรบุรี

Phetchaburi egg custard pandan cake with caramelized banana, almond praline, fried shallots, and egg yolk angel hair

RM 22.00

## Tub Tim Krob

ทับทิมกรอบ

NAPA Gemstone, sweet coconut milk, jack fruits coconut meat

RM 20.00



## DIY Kanom Bueng

ขนมเบื้อง DIY

Do - It - Yourself Thai crispy pancakes with fillings: egg yolk angel hair, Thai meringue, sesame and shredded savory coconut

RM 24.00



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# NAPA Signatures



## Sau Wa Rod Dang Soda

เสาวรสแดงโซดา

Salak syrup soda with passionfruit granita

RM 15<sup>00</sup>



## Yok Lor

ยกล้อ

Traditional Thai coffee and tea with milk, topped with Thai meringue, Thai crackers and egg yolk angel hair

RM 15<sup>00</sup>



## NAPA Punch

พินช์ นก

Lemongrass, lime, pandan, butterfly pea flower with soda, honey boba

RM 15<sup>00</sup>



## Som Chun

สมจุนบัน

Lychee, lime pandan syrup smoothies, pomegranate, ginger, shallot crisps

RM 15<sup>00</sup>

# NAPA Therapy Drinks



## Ma Krod Auchan Soda

มะกรูด น้ำผึ้งอัญชัน ไซดา

Kaffir lime honey soda with butterfly pea flower granita, honey boba

RM 15<sup>00</sup>



## Ta Kai Bai Toey

น้ำตะไคร้ใบเตย

Pandan and lemongrass water

RM 5<sup>00</sup>



## Naam Tarn Sod Ma Praw Aon

น้ำตาลสดมะพร้าวอ่อน

Fresh coconut and palm juice

RM 15<sup>00</sup>



## Naam Lum Yai Keg Huai

น้ำลำไยเก๊กฮวย

Premium longan and chrysanthemum tea

RM 15<sup>00</sup>



## Naam Ma Prow

น้ำมะพร้าว

Whole coconut

RM 12<sup>00</sup>

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# NAPA Favourites



**Cha Nom Yen**  
ชานมเย็น

NAPA Thai milk tea topped with torched Thai meringue and egg yolk angel hair

RM 15<sup>00</sup>



**Nom Chom Poo**  
นมชมพู

Olds school pinky fresh milk topped with torched Thai meringue

RM 15<sup>00</sup>

**Cha Dum Yen**

ชาดำเย็น

RM 12<sup>00</sup>

Chilled dark Thai tea

**Cha Maa Now**

ชามะนาว

RM 12<sup>00</sup>

Popular chilled Thai lime tea

**Ka Fair Yen**

กาแฟเย็น

RM 12<sup>00</sup>

Thai style milk coffee topped with torched Thai meringue

# NAPA Smoothies



**Ma Muang Sua Wa Rot Pun**  
สมูทตี้ มะม่วง เสาวรส มินท์

Mango, passionfruit and mint smoothie

RM 20<sup>00</sup>



**Ma Prow Nom Sod Pun**

สมูทตี้ มะพร้าว นมสด

RM 20<sup>00</sup>

Coconut and fresh milk smoothie with coconut ice cream

**Tang Moo Naam Peung Pun**

สมูทตี้ แตงโม น้ำผึ้ง ปลาแห้ง

Watermelon and honey smoothie with salted dried fish

RM 17<sup>00</sup>



**Som Sabparot Prik Gleea Pun**

สมูทตี้ สม สับปะรดพริกเกลือ

Mild spicy Phuket pineapple and orange smoothie

RM 17<sup>00</sup>



## HOT DRINKS

**Ka Fair Roan** กาแฟร้อน  
Hot Thai coffee

RM 12<sup>00</sup>

**Cha Nom Roan** ชานมร้อน  
Hot Thai milk tea

RM 12<sup>00</sup>

**Cha Ma Now Roan** ชาน้ำผึ้ง มะนาว  
Hot Thai honey lime black tea

RM 12<sup>00</sup>

**Cha Samoonpai** ชาสมุนไพร  
Lemongrass, ginger and mint jasmine tea

RM 12<sup>00</sup>

## SOFT DRINKS

**100 Plus** น้ำวิตามิน

RM 7<sup>00</sup>

**Coke** โค้ก รส ออริจินัล

RM 7<sup>00</sup>

**Coke Zero** โค้ก สูตร 0 น้ำตาล

RM 7<sup>00</sup>

**Sprite** สไปรท์

RM 7<sup>00</sup>

## Water

**Mineral Water** น้ำแร่ธรรมชาติ

RM 6<sup>00</sup>

**Soda Water** น้ำโซดา

RM 6<sup>00</sup>

**Aqua Panna**

RM 20 /0.75L

**San Pellegrino**

RM 20 /0.75L

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# Vegetarian Series

## Pheuk Tod

เผือกทอด

RM 26<sup>00</sup>

Deep fried marinated omnimeat and taro shredded. Serve with peanut plum sauce.

## Omnimeat Sauce Makham

ออมนิมีทซอสมะขาม

RM 32<sup>00</sup>

Deep fried plant based coast with vegan tamarind sauce chili almond stick, coriander

## Yum Woon Sen Hed Ruam

ยำวุ้นเส้นเห็ดรวม

RM 32<sup>00</sup>

Spicy glass noodles salad, mushroom, tomatoes, onions, celery, chili lime dressing.

## Tom Yum Omnimeat Naam Khon

ต้มยำออมนิมีทน้ำขุ่น

RM 46<sup>00</sup>

Classic hot and sour lemongrass broth, plant based, mushroom, tofu in chili paste cream soup.

## Tom Kha Hed Ruam

ต้มข่าเห็ดรวม

RM 46<sup>00</sup>

Mixed mushroom, banan blossom and omnimeat in hot and sour coconut soup, lemongrass, galangal, kaffir lime leaves, fresh chili.

## Geang Keaw Wan

แกงเขียวหวานผักรวม

RM 42<sup>00</sup>

Green curry with long egg plants, omnimeat and bean curd, chili, basil

## Fuk Thong Pad Bai Ho Ra Pha

ฟักทองผัดใบโหระพา

RM 28<sup>00</sup>

Stir fried marinated pumpkin with thai basil, chili

## Khao Pad Sappa Rot

ข้าวผัดสีบประด

RM 32<sup>00</sup>

Wok fried rice with pineapple, raisin, bean curd, curry powder, cashew nut and egg





