

ENTRÉE

- 1 SATAY GAI (2pcs) - สัตว์ปีก **GFA** \$6
Chicken Satay skewers, satay sauce
- 2 KHANOM JEEB (4pcs) - ขนมหุ้น \$9
Steamed wonton dumplings of chicken and prawn
- 3 TODT MUN BPLA (4pcs) - ทอดมันปลา \$9
Fried fish cakes, peanuts, cucumber and onion relish
- 4 POH PIAH TODT (4pcs) - ปอเปี๊ยะทอด **V** \$9
Fried glass noodle and vegetable spring rolls, sweet chilli sauce
- 5 GAREE PUFF MHU (3pcs) - กระหรี่ปั๊บกุน \$9
Massaman flavoured pulled pork curry puff
- 6 LEK'S WINGS (6pcs) - ปีกไก่ทอด **GFA** \$9
Fried chicken wings tossed with sticky Thai whisky sauce
- 7 TOFU TODT - เต้าหู้ทอด **GFA** **VE** \$9
Fried tofu, satay sauce
- 8 MIXED ENTRÉE \$11
Spring roll, Curry puff, Chicken satay skewer, Fish cake

GRILLED & FRIED

- 9 LARB PLA MEUK - ลาบปลาหมึกกรอบ **GFA** \$19
Crisp baby calamari tossed in chilli and lime Larb seasoning
- 10 LEK'S PORK RIBS - ซี่โครงหมู **GFA** \$19
Sticky pork ribs, crispy shallot, crushed peanuts, tamarind and palm sugar
- 11 CRYING TIGER - เสือร้องไห้ **GFA** \$24
Isaan style grilled marinated black Onyx flank steak (250gm), nahm jim jaew
- 12 GAI GOR LEK - ไก่อบทะเล **GFA** \$17
Southern style juicy grilled marinated chicken maryland basted with creamy spiced coconut gravy

*please inform our friendly staff if you have any allergy

GFA GLUTEN FREE AVAILABLE **VE** VEGAN **V** VEGETARIAN

LEK'S THAI POP-UP KITCHEN

ครัวคุณเล็ก

SALAD

- 13 SOM DTUM THAI - สับตำไทย **GFA** \$14
Green papaya salad with peanuts and fried shrimp, chili and lime dressing
- 14 YUM NUEA - ยำเนื้อ **GFA** \$17
Grilled beef salad with tomato, cucumber, onion, fresh chili and soft herbs, roast chili jam
- 15 LARB GAI - ลาบไก่ **GFA** \$17
Chilli and lime minced chicken salad, ground roasted rice, soft herbs
- 16 VEGAN TOFY LARB - ลาบเต้าหู้เจ **GFA** \$17
Chilli and lime tofu salad, roast chilli, soft herbs
- 17 YUM PLA APPLE **GFA** \$20
Crispy fried Barramundi fillet, apples, toasted coconut, onion, peanuts, soft herbs, chilli and lime seasoning

CURRY & SOUP

- CHOICE OF** CHICKEN \$17 | BEEF \$17 | CRISPY PORK BELLY \$19 | PRAWN \$24
- 18 DTOM YUM GOONG MAPRAW ONN - ต้มยำกุ้งมะพร้าวอ่อน **GFA** \$11 entree / \$24 main
Mildly spicy and sour soup of king prawns, young coconut, galangal, kaffir lime leaves, soft herbs
 - 19 GAENG KEAW WHAN - แกงเขียวหวาน **GFA**
Green curry, bamboo shoot, eggplant, vegetables, kaffir lime leaves, Thai basil
 - 20 GAENG DAENG - แกงแดง **GFA**
Red curry, winter melon, vegetables, kaffir lime leaves, Thai basil
 - 21 MASSAMAN NEUA - มัสมันเนื้อ **GFA** \$20
Creamy Massaman curry of slow braised wagyu beef, potatoes, onion and peanuts

WOK FRIED

CHOICE OF VEGETABLES AND TOFU \$17 | CHICKEN, BEEF \$17
CRISPY PORK BELLY \$19 | PRAWN \$24

- 25 PADT MET MAMUANG - ผัดเม็ดมะม่วง **GFA**
Wok fried vegetables, cashew nuts, smoked chili jam
- 26 PADT PAAK - ผัดผักรวบ **GFA**
Wok fried seasonal vegetables, tofu, in mushroom sauce
- 27 THAI BASIL - ผัดกระเพรา **GFA**
Wok fried seasonal vegetables, fresh chilli, holy basil
- 28 PADT PEANUT SAUCE - ผัดพริกแกงรสถั่ว **GFA**
Wok fried seasonal vegetables, topped with peanut sauce
- 29 PADT KHING - ผัดขิง **GFA**
Wok fried seasonal vegetables, ginger and shallot
- 30 PADT MA KEU - ผัดมะเขือ **GFA** \$17
Wok fried eggplant, minced chicken breast, fresh chili, holy basil
- 31 PADT KANA MHU GROB - ผัดคะน้าหมูกรอบ **GFA** \$19
Thai's favourite wok fried Chinese kale and crispy pork belly
- 32 GRAPAO GAI SUP - กระเพราไก่สับ **GFA** \$17
Classic wok fried minced chicken breast, fresh chilli, holy basil
- 33 MHU GROB PADT PRIK KHING - หมูกรอบผัดพริกขิง **GFA** \$19
Wok fried crispy pork belly, green beans, capsicum, and kaffir lime leaves, spicy red curry paste
- 34 BPLA NEUNG SEE EW - ปลาหนังซีอิ๊ว **GFA** \$24
Steamed barramundi, ginger and shallot sauce, seasonal vegetables
- 35 BPLA PADT PHED - ปลาผัดเผ็ด **GFA** \$24
Crispy barramundi fillets in spicy red curry paste with a touch of coconut milk, wild ginger and kaffir lime leaves

- 22 GAENG FUK THONG - แกงฟักทอง **V** \$17
Sweet pumpkin curry, tofu, vegetables, kaffie lime leaves, Thai basil
- 23 GAENG PLA - แกงคั่วปลาใบชะพลู **GFA** \$24
Creamy fish curry, local caught barramundi fillet, betel leaves
- 24 GAENG DANG PHED - แกงเผ็ดเป็ดย่าง **GFA** \$24
Red curry of five spice roast duck, lychee, vegetables, kaffir lime leaves, Thai basil

NOODLES AND RICE

CHOICE OF VEGETABLES AND TOFU \$16 | CHICKEN, BEEF \$16
CRISPY PORK BELLY \$17 | DUCK, PRAWN \$19

- 36 PADT THAI **V**
Wok fried Padt Thai Rice Stick, peanuts, beansprout, chive, dried shrimp, tamarind, palm sugar
- 37 PADT SEE EW **GFA V**
Wok fried flat rice noodle, Chinese kale, beansprout, dark soy sauce
- 38 PADT KEE MAO **GFA V**
Wok fried flat rice noodle, fresh chili, basil, onion, broccoli, carrot, cauliflower, beans
- 39 LAKSA
South east asian spicy coconut curry, egg noodle, rice vermicelli, tofu 
- 40 KHAO PADT **GFA V**
Thai fried rice, onion, tomato, shallot, and carrot
- 41 KHAO PADT SRIRACHA **GFA V**
Lek's special fried rice, Sriracha, Chinese kale, onion
- 42 LEK'S MAMA DTOM YUM NOODLE SOUP \$23
Spicy and sour MAMA noodle soup, crispy pork belly, calamari, prawns, and egg

ADDONS

- JASMINE RICE \$3 
- COCONUT RICE \$4
- PRAWN CRACKER \$3
- FRIED EGG \$3
- CHICKEN OR BEEF \$3
- TOFU \$3
- CRISPY PORK BELLY \$5
- PRAWNS (3) \$6
- CALAMARI \$6
- SATAY SAUCE **GFA VE** \$4 




ONE PLATE WONDER

- 43 PADT PAAK RADHT KHAO - ผัดพริกขี้หนูราดข้าว **GFA VE** \$15
Wok fried seasonal vegetables, tofu, mushroom sauce with rice
- 44 KHAO KANA MHU GROB - คั่วหมูกรอบราดข้าว **GFA** \$17
Wok fried crispy pork belly, Chinese kale, with rice
- 45 KHAO GRAPAO GAI SUP - กระเพราไก่สุบราดข้าว **GFA** \$16
Wok fried minced chicken breast, chilli, basil, with rice
- 46 KHAO GRAPAO MHU GROB **GFA** \$17
- ผัดกระเพราหมูกรอบราดข้าว
Wok fried crispy pork belly, vegetables, chilli and basil with rice
- 47 GAI PADT MET MA MUANG RADHT KHAO **GFA** \$17
- ไข่ผัดเม็ดมะม่วงราดข้าว
Wok fried vegetables, chicken, cashew nut, roast chili jam with rice
- 48 GAENG FUK THONG RADHT KHAO **GFA VE** \$15
- แกงฟักทองราดข้าว
Creamy sweet pumpkin curry with rice
- 49 GAENG KEAW WHAN GAI RADHT KHAO **GFA** \$16
- แกงเขียวหวานไก่ราดข้าว
Green curry of chicken with rice
- 50 KAI JIEW GAI SUP RADHT KHAO **GFA** \$15
- ข้าวไข่เจียวไก่สุบ
Street style chicken egg omelet, Sriracha with rice
- 51 MHU GROB PADT PRIK KHING RADT KHAO **GFA** \$17
- หมูผัดพริกขี้หนูราดข้าว
Wok fried crispy pork belly, green beans, capsicum, kaffir lime leaves, spicy red curry paste, rice (+ add fried egg \$3)

VEGAN

- 52 VEGAN TOFU LARB - ลาบเต้าหู้ **V** \$17
Chili and lime Larb tofu salad, soft herbs, cashew nuts
- 53 PADT MET MAMUANG JEH - ผัดเม็ดมะม่วง (เจ) \$17
Wok fried vegetables, tofu, cashew nuts
- 54 PADT PAAK JEH - ผัดพริกขี้หนู (เจ) \$17
Wok fried seasonal vegetables, tofu, in mushroom sauce
- 55 GRAPAO JEH - ผัดกระเพรา (เจ) \$17
Wok fried seasonal vegetables, tofu, fresh chilli, holy basil
- 56 PADT PEANUT SAUCE JEH - ผัดพริกขี้หนูราดถั่ว (เจ) \$17
Wok fried seasonal vegetables, tofu, topped with peanut sauce
- 57 PADT KHING JEH - ผัดขิง (เจ) \$17
Wok fried seasonal vegetables, tofu, ginger and shallot
- 58 PADT MA KEU JEH - ผัดมะเขือ (เจ) \$17
Wok fried eggplant, tofu, fresh chili, holy basil
- 59 GAENG FUK THONG JEH - แกงฟักทอง (เจ) \$17
Sweet pumpkin curry, silken tofu, vegetables, kaffir lime leaves, Thai basil
- 60 PADT THAI JEH - ผัดไทย (เจ) \$17
Wok fried Padt Thai Rice Stick, peanuts, beansprout, chive, tamarind, palm sugar
- 61 KHAO PADT JEH - ข้าวผัด (เจ) \$17
Classic wok fried rice, tofu and vegetables
- 62 KHAO PADT SRIRACHA JEH - ข้าวผัดศรีราชา (เจ) \$17
Lek's special fried rice, Sriracha, vegetables and tofu



*please inform our friendly staff if you have any allergy 

GFA GLUTEN FREE AVAILABLE **VE** VEGAN **V** VEGETARIAN