

# sita

AT MOUNTBATTEN  
HOTEL

## bites

<b>Salt &amp; Pepper Squid</b> Mild wasabi mayonnaise	\$18
<b>Prawn Toast (4P)</b> Sesame with sriracha sauce	\$18
<b>Prawn Spring Rolls (4P)</b> Sweet chilli sauce	\$16
<b>Crispy Prawns Wontons (4P)</b> Red vinegar, pickled ginger	\$16
<b>Vegetarian Spring Rolls (5P)</b> <span>V</span> <span>GF</span> Sweet chilli sauce	\$14
<b>Eggplant Tempura (5P)</b> <span>V</span> Sriracha sauce	\$14
<b>Crispy Tofu (5P)</b> <span>V</span> <span>CN</span> Peanut sweet chilli sauce	\$14
<b>Marinated Crispy Chicken Mid Wings (5P)</b> Sweet chilli sauce	\$15
<b>Home-Made Chicken Curry Puffs (4P)</b> Cucumber relish	\$16
<b>Marinated Grilled Pork Skewers (4P)</b> Satay sauce, cucumber relish	\$16
<b>Prawn Crackers</b> <span>CN</span> Satay sauce	\$8

## air's signatures

<b>Pork Buns (4pcs)</b> Twice-cooked crispy pork belly nestled in soft steamed buns, finished with a sweet, spicy, and tangy sauce for the perfect bite	\$14
<b>Air's Famous Butterfly Pea Dumplings (4pcs)</b> <span>GF</span> <span>CN</span> Hand-crafted purple dumplings filled with tender chicken and roasted peanuts, delicately wrapped in butterfly pea flower dough. Served with a rich black vinegar dipping sauce	\$16
<b>Northern Larb Moo</b> A Northern-style Thai dish made with minced pork, infused with a fragrant blend of spices and herbs. Served with fresh vegetables for a refreshing, balanced experience	\$22

## mains

<b>Khao Soi</b> Northern style coconut curry with beef or chicken, soft egg noodles, topped with crispy noodles, pickled mustard greens, shallots, lime and chilli oil	\$19
<b>Larb Gai</b> <span>GF</span> <span>CN</span> <span>J</span> Minced chicken salad, chilli lime dressing, Thai herbs	\$20
<b>Khao Yam</b> <span>GF</span> <span>CN</span> Crispy rice balls salad with chicken or cured pork, ginger, peanut, Thai herbs and chilli lime dressing	\$19
<b>Pad Thai</b> <span>GF</span> <span>CN</span> Stir-fried rice noodles with chicken or beef, peanuts, tofu, egg, garlic chives and beansprouts <i>With prawns or crispy pork +\$3</i>	\$19
<b>Pad See Ew</b> <span>GF</span> Stir-fried flat rice noodles with chicken or beef, garlic, egg, dark soy and Chinese broccoli <i>With prawns or crispy pork +\$3</i>	\$19
<b>Muu Krob Piew Wan</b> Crispy pork belly in hot, sweet and sour sauce, served with jasmine rice	\$20
<b>Kana Muu Krob</b> <span>GF</span> Chinese broccoli with crispy pork belly, soy sauce, served with jasmine rice	\$20
<b>Gai Pad Med Mamuang</b> <span>GF</span> <span>CN</span> Chicken breast with cashew nut, onion and chilli jam, served with jasmine rice	\$20
<b>Pad Krapao</b> <span>GF</span> <span>CN</span> <span>J</span> Chilli basil with chicken mince or beef mince, snake bean, onion, chilli, basil, served with jasmine rice <i>With prawns or crispy pork +\$3</i>	\$20
<b>Green Curry</b> <span>GF</span> Chicken, eggplant, Thai basil	\$20
<b>Khao Pad</b> <span>GF</span> Fried rice with chicken, beef or fermented pork, egg, onion, Chinese broccoli, oyster and soy sauce <i>With prawns +\$3</i>	\$18
<b>Khao Pad Tom Yam</b> <span>GF</span> Tom yam fried rice with chicken, onion, lemongrass, kaffir lime leaf and chilli jam <i>With prawns +\$3</i>	\$19
<b>Stir-Fried Chicken or Beef</b> Onion, chilli, oyster sauce	\$20