

sita

AT MOUNTBATTEN
HOTEL

bites

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

air's signatures

Pork Buns (4pcs) Twice-cooked crispy pork belly nestled in soft steamed buns, finished with a sweet, spicy, and tangy sauce for the perfect bite	\$14
Air's Famous Butterfly Pea Dumplings (4pcs) GF CN 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
Northern Larb Moo V 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

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

lunch specials

All specials come with your choice of a selected schooner, house wine or soft drink

Available Monday to Friday
11:30AM - 3PM

Khao Soi Set CN Northern-style coconut curry with soft egg noodles and crispy noodles, served with your choice of chicken or beef, pickled mustard greens, shallots, lime, chilli oil, and a home-made prawn spring roll	\$20
Pad Thai Set CN Stir-fried rice noodles with chicken or beef, peanuts, tofu, garlic chives, and bean sprouts, paired with a home-made chicken curry puff	\$20
Muu Krob Piew Wan Set Crispy pork belly in hot, sweet, and sour sauce, served with home-made prawn toast and steamed jasmine rice	\$20
Pad Krapao Set V Stir-fried chilli basil with snake beans, onions, and your choice of chicken or beef mince, served with home-made prawn wontons and steamed jasmine rice	\$20