



LOW CARB MENU

Allow minimum 20 mins to ensure the kitchen staff are preparing your dishes with proper ingredients

Crispy Pork Belly \$11

Fried pork belly served with house made hot sauce

Keto Jerk Chicken (GF) \$22

Grilled marinated chicken thigh and leg served with cauliflower fried rice

Keto Pad Thai with chicken \$22

Stir-fried konjac noodles with chicken, eggs, green onions, tofu in keto and tamarind sauce served with ground peanuts and fresh bean sprouts

Keto Pad Se-Iew \$22

Chicken stir-fried with noodles, egg, mixed vegetables and seasoning in keto sauce

Keto Pad Khee Mao (hot) GF \$22

Chicken stir-fried with noodles, mixed vegetables, Thai basil, fresh chili and seasoning in keto sauce

Keto Pad Grapow(hot) GF \$22

Stir-fried chicken with Thai basil, fresh chili, onion and broccoli in keto sauce served with your choice of konjac noodles or cauliflower rice

Keto Fried Rice with Chicken \$22

Cauliflower rice stir-fried with eggs, vegetables in keto sauce

Keto Pad Cha Talay (hot) GF \$24

Stir-fried mixed of seafood with Thai basil, fresh chili, onion, krachai root and young peppercorn and konjac noodles in keto sauce

Keto Pad Pak with Crispy pork belly (GF) \$25

Broccolis, collard green and pork belly stir-fried with keto sauce served with your choice of konjac noodles or cauliflower rice

Keto Green Curry (hot) GF \$22

Famous green curry dish with sliced chicken, Japanese eggplants, bamboo shoots, green & red peppers and Thai basil leaves, topped with coconut milk served with your choice of konjac noodles or cauliflower rice

Keto Khao Soi (GF) \$22

Konjac noodles with choice of chicken or beef served in Chiang Mai yellow curry soup topped with bean sprouts, coriander, shallots, sour cabbage, green onion and boiled egg.

ADD \$3 for shrimp, vegetables or boiled egg

Konjac noodles \$6

Cauliflower rice \$6

Ingredients for Keto Friendly - Low Carb

Carb – Konjac/Shirataki noodles

They're made from glucomannan, a type of fiber that comes from the root of the konjac plant which are grown in Southeast Asia. Konjac noodles are low in carbohydrates (usually 0-2%) high in fiber



Sauce - Liquid Coconut Aminos

Is a popular soy sauce substitute made from fermented coconut palm sap. It's soy-, wheat- and gluten-free and much lower in sodium than soy sauce (6% in sodium, normal soy sauce 24%)

Sweet- Monk fruit sweetener

The monk fruit is also known as luo han guo or “Buddha fruit.” It’s a small, round fruit grown in Southeast Asia. Monk fruit sweetener is a natural, zero-calorie sweetener. It is high in unique antioxidants called mogrosides, which make it 100–250 times sweeter than regular sugar

