



SAWASDEE

Welcome to
Folks Collective
The Eclectic Emporium

All prices are subject to Service Charge & GST



LUNCH SETS



Available on Weekdays from 11am - 3pm

SET A'

Green Chicken Curry
Mini Street Omelette
Vegetarian Spring Rolls
Steamed Jasmine Rice

•This set can be made vegetarian upon request

SET B

Tom Yam Potaék
Clear lemongrass, lime and chilli chicken soup
Vegetarian Spring Rolls
Pineapple Fried Rice with Chicken Floss
Or
Steamed Jasmine Rice

SET C

Stwed Beef Noodle Soup
Vegetable Spring Rolls
Fresh Vegetable Side Dish

\$9.90/set

Please note that the items in each set cannot be swapped or amended unless stated.

AFTER YOUR MEAL

Freshly brewed coffee/tea at \$2.90 or iced coffee at \$3.90 with any set, please refer to page to beverage page for selection.

SMALL PLATES

Bratwurst

Pan fried circular German pork sausage served with yellow mustard and ketchup.....7.90

Chicken "Corndog"

Chicken and sweet corn battered in crispy and golden breadcrumbs served with chilli jaew.....7.90

Papadum

Thin crisp cracker made from black gram flour & black pepper.....3.90

Chicken Satay

Served with sweet peanut dip.....5.90

Sundried Calamari

Grilled with chilli coriander dip..8.90

Fish Cakes

With sweet chilli dip.....8.90

Prawn Cakes

Golden fried minced prawn surimi, served with plum dip10.90

Shrimp & Bacon

Fried bacon wrapped shrimp skewers.....8.90

Chargrilled Pork Collar

Served with chilli jaew.....7.90

Pork/Beef Strips

Sun dried & fried with garlic and fish sauce. Great with beer.....7.90/9.90

Pandan Chicken

Fragrant and moist parcels with sweet chilli dip.....8.90

Edamame^V

Boiled young soybeans in pods. Poppingly satisfying!.....5.90

Fish Sauce Chicken

Fried wing tips marinated in fish sauce.....7.90

Ring Crunch

Crispy calamari rings tempura with sweet chilli dip6.90

Crackling Pork Belly

Perfectly golden with crisp crackling to dip with jaew.....8.90

Curry Samosa^V

Fried vegetarian parcels served with sweet chilli dip.....5.90

Tempura^V

Crispy seasonal veg.....5.90

Crispy Chicken Skin

Deely fried and deeply satisfying.....4.50

FOLKS Spring Rolls^V

Vegetarian rolls, served with sweet chilli dip.....6.50

Classic Fries^V

As they should be. Golden & crispy.....5.90

Tofu^V

Lightly fried with sweet chilli & crushed peanut dip.....5.90

Mushroom Crunch^V

Crispy oyster mushroom tempura.....5.90

Appetiser Platter

Classic Fries, Fish Sauce Chicken, Prawn Cakes & Ring Crunch.....14.90

SOUPS

Tom Yum Potaék

Clear broth fragranced with kaffir lime, lemongrass, sweet basil & chilli.
 Veg.....7.50
 Chicken/Seafood.....8.50/9.00

Stewed Soup

Comfort away from home with a hearty warming broth of star anise, cinnamon & peppercorn.
 Pork/Beef.....8.90/9.90

Tom Kha

Aromatic light coconut soup with galangal, kaffir lime & lemongrass.
 Veg.....7.50
 Chicken/Seafood.....8.50/9.00

SALADS

Papaya Salad

Green papaya strips with cherry tomatoes & nuts tossed in palm sugar, garlic & fish sauce.....6.90

Mango Salad

Green mango strips with nuts tossed in palm sugar & fish sauce dressing with shredded squid crunch.....7.90

Mushroom Salad^V

Abalone mushroom in a chilli lime dressing.....7.90
 Add seafood.....8.90

Glass Noodle Salad

Prawns, squid & minced chicken in a chilli lime dressing.....7.90

Larb

Spicy Laotian inspired staple with mint, basil, fish sauce, lime & toasted ground rice
 Vegetarian^V.....7.90

Minced Chicken or Pork.....8.90

Grilled Pork Collar.....9.90

Beef Fillet.....9.90

CURRY

Green

All time favourite coconut based with green curry paste, pumpkin & potato.

Vegetarian^V.....7.50
 Chicken.....8.50
 Seafood.....9.00
 Beef.....11.90

Best accompanied with:

Street Omelette

A fluffy egg cloud with crisp edges and droplets of fish sauce for an umami kick.

Plain^V.....3.90
 Onion^V.....4.90

Steamed Jasmine Rice.....1.00

FOLKS STIR-FRIES

Cashew Nut

A fiery hit of dried chillies with capsicum and sweet onions. Served in an edible yam basket.

Chicken.....10.90
Beef/Prawns.....12.90

Black Pepper

Peppery and wholesome with mixed capsicum and spring onions.

Chicken.....8.90
Beef.....12.90
Giant Angka Prawns.....15.90

Salted Egg Yolk

Chinese-influenced fragrant stir-fry with spring onions.

Squid.....12.90
Giant Angka Prawns.....15.90

Holy Basil & Chilli

Classic Thai favourite of fragrant basil, garlic and chilli.

Chicken.....8.90
Pork.....9.90
Beef/Prawns/Seafood.....10.90

Salt & Chilli

A dry stir-fry of crushed bird eye chilli, salt and white pepper. A light but flavoursome dish.

Chicken.....9.90
Prawns/Squid.....12.90

Sambal Chilli

Aromatic, spicy with a subtle sweetness.

Chicken.....8.90
Squid.....9.90
Giant Angka Prawns.....16.90

Sweet & Sour

All Asian favourite with pineapple, mixed capsicum and spring onions.

Chicken.....8.90
Pork/Sliced White Fish.....9.90
Prawns.....10.90

VEGETABLES

Kai-Lan

Stir fry in oyster sauce.

Vegetarian^v.....7.90
Pork/Prawns.....10.90

Vegetable Medley

Champignon, kai-lan, cauliflower, carrot, baby corn & cabbage with garlic & soy.

Vegetarian^v.....8.90
Pork/Prawns.....10.90

Morning Glory Sambal

Fiery local twist.....7.90

Morning Glory Stir-fry^v

Flash fried in a smoky wok with garlic & chilli.....7.90

Broccoli^v

Full of greens wok fried with garlic & soy.

Vegetarian^v.....8.90
Chicken/Pork/Prawns.....10.90

CHARGRILLED

Food from the Northeast provinces. Healthy, fresh and a hit with us Thais.

Lemongrass Chicken

Free-range chicken marinated with lemongrass, peppercorn, garlic and fish sauce. Served with chilli jaew dip.....12.90

Chargrilled Pork Collar Salad

An indulgent treat of marinated pork collar tossed in lime and herbs with toasted ground rice.....9.90

SEAFOOD

Deep Fried with Mango Salad

Crunchy and fried until golden garnished with a zesty green mango salad with dried shrimp, shallots & peanuts.

Deep Fried with Sweet Chilli Glaze

Crispy and golden dressed with a sweet and slightly spicy glaze. Known as "three flavour sauce" this flavoursome glaze marries sweet, sour and spice harmoniously.

Whole Tilapia (2-3 servings).....15.90

Whole Sea bass (4-6 servings).....29.90

Steamed in Soy & Ginger

Wholesome and aromatic in light soy sauce and ginger with extra flavour from honey, sesame oil and coriander.

Steamed in Garlic & Lime

Warming and light, this steamed creation is packed in flavour with plenty of garlic and fresh fragrant lime. A sprinkling of chilli adds the perfect amount of heat.

Squid or Prawns.....15.90

Whole Tilapia (2-3 servings).....15.90

Whole Sea Bass (4-6 servings).....29.90

Whole Red Tilapia

Steamed.....15.90

Deep Fried.....15.90

Claypot King Prawns

Baked in black peppercorn with glass noodle, ginger, coriander roots & star anise.....15.90

RICE & NOODLES

FOLKS Fried Rice

Classic smoky wok fragranced fried rice with spring onions, peas, sweet corn & a sunny side up (Do let us know if you prefer yours eggless).

Vegetarian^v/Chicken.....7.90
Prawns/Crab/Seafood/Beef.....9.90

Kapi

Shrimp paste fried rice with confiments of caramelised pork slices, green mango strips, omelette floss, long beans, red onions, chilli & dried shrimp.....9.90

Pineapple Fried Rice

With raisins, peas, carrots & chicken floss. Popular with chicken and pork.

Chicken.....8.90
Seafood.....9.90

Pad Thai

Flat rice noodles with tamarind dressing, eggs, beansprouts, tofu & peanuts. Add crab to jazz up this favourite.

Vegetarian^v.....7.90
Chicken.....8.90
Pork/Prawns/Beef.....9.90

Pad Mama

Street-side smoky wok fried infamous "MAMA" noodles with seasonal vegetables, eggs, soy and chilli vinegar.

Vegetarian^v.....7.90
Chicken.....8.90
Pork/Prawns/Beef.....9.90

Pad See Eiw

Wide rice flat noodles wok fried in sweet soy sauce, scrambled eggs, kai lan & carrots.

Vegetarian^v.....8.90
Chicken/Beef/Seafood.....9.90

Basil & Chilli Pasta

Holy basil stir fry takes a twist with spaghetti fried of garlic, sweet basil and chilli.

Vegetarian^v/Chicken.....8.90
Beef/Seafood.....9.90

Black Pepper Pasta

Wok fried spaghetti in spicy black pepper sauce with mixed capsicum and sweet onions.

Beef/Prawns.....9.90

SIDES

Street Omelette

A fluffy egg cloud with crisp edges and droplets of fish sauce for an

umami kick.....3.90
Add onion.....4.90
Add Minced Chicken.....6.90
Add Minced Pork/Shrimp.....7.90

Fried Egg.....1.50

Steamed Jasmine Rice^v...1.00

Vermicelli^v.....1.00

Glass Noodle^v.....1.00

Flat Rice Noodle^v.....1.00

DESSERTS

Ice Cream Kati^v

Coconut ice cream with sweet coconut glutinous rice, toasted peanuts, palm seeds & jackfruit strips.....4.90

Brownie Cha Thai^v

Homemade chocolate brownie drizzled with Thai Tea syrup and served with vanilla ice cream.....5.90

Red Ruby^v

Tapioca jelly coated water chestnut spheres and jackfruit strips in sweet coconut milk.....4.90

Affogato^v

Espresso over vanilla ice cream....4.90

Chaffogato^v

Thai Iced Milk Tea with Vanilla Ice Cream.....5.00

Caramelised Tapioca^v

Sweet tapioca simmered in pandan syrup for six hours, served warm with salted coconut cream.....4.90

Jackfruit Cendol^v

Green jelly with coconut milk, areca palm syrup & jackfruit strips.....4.90

Honey Mango^v

Ripe mangoes served with warm coconut glutinous rice and a sprinkle of toasted sesame seeds.....6.50

Ice Cream^v

Vanilla.....3.90

Chocolate.....3.90