



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 seafood soup
Vegetarian Spring Rolls
Pineapple Fried Rice with Chicken Floss
Or
Steamed Jasmine Rice

SET C

Stewed Beef Noodle Soup
Vegetable Spring Rolls
Fresh Vegetable Side Dish

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

SMALL PLATES

Bratwurst

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

Chicken "Corndog"

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

Papadum

Thin crisp cracker made from black gram flour & black pepper

Chicken Satay

Served with sweet peanut dip

Sundried Calamari

Grilled with chilli coriander dip

Fish Cakes

With sweet chilli dip

Prawn Cakes

Golden fried minced prawn surimi, served with plum dip

Shrimp & Bacon

Fried bacon wrapped shrimp skewers

Chargrilled Pork Collar

Served with chilli jaew

Pork/Beef Strips

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

Pandan Chicken

Fragrant and moist parcels with sweet chilli dip

Edamame^V

Boiled young soybeans in pods. Poppingly satisfying!

Fish Sauce Chicken

Fried wing tips marinated in fish sauce

Ring Crunch

Crispy calamari rings tempura with sweet chilli dip

Crackling Pork Belly

Perfectly golden with crisp cracking to dip with jaew

Curry Samosa^V

Fried vegetarian parcels served with sweet chilli dip

Tempura^V

Crispy seasonal veg

Crispy Chicken Skin

Deely fried and deeply satisfying

FOLKS Spring Rolls^V

Vegetarian rolls, served with sweet chilli dip

Classic Fries^V

As they should be. Golden & crispy

Tofu^V

Lightly fried with sweet chilli & crushed peanut dip

Mushroom Crunch^V

Crispy oyster mushroom tempura

Appetiser Platter

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

SOUPS

Tom Yum Potaék

Clear broth fragrant with kaffir lime, lemongrass, sweet basil & chilli.
Vegetarian^v
Chicken/Seafood

Stewed Soup

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

Tom Kha

Aromatic light coconut soup with galangal, kaffir lime & lemongrass.
Vegetarian^v
Chicken/Seafood

SALADS

Papaya Salad

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

Mango Salad

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

Mushroom Salad^v

Abalone mushroom in a chilli lime dressing
Add seafood

Glass Noodle Salad

Prawns, squid & minced chicken in a chilli lime dressing

Larb

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

Minced Chicken or Pork

Grilled Pork Collar

Beef Fillet

CURRY

Green

All time favourite coconut based with green curry paste, pumpkin & potato.
Vegetarian^v
Chicken
Seafood
Beef

Best accompanied with:

Street Omelette

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

Steamed Jasmine Rice

FOLKS STIR-FRIES

Cashew Nut

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

Chicken
Beef/Prawns

Black Pepper

Peppery and wholesome with mixed capsicum and spring onions.

Chicken
Beef
Giant Angka Prawns

Salted Egg Yolk

Chinese-influenced fragrant stir-fry with spring onions.

Squid
Giant Angka Prawns

Holy Basil & Chilli

Classic Thai favourite of fragrant basil, garlic and chilli.

Chicken
Pork
Beef/Prawns/Seafood

Salt & Chilli

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

Chicken
Prawns/Squid

Sambal Chilli

Aromatic, spicy with a subtle sweetness.

Chicken
Squid
Giant Angka Prawns

Sweet & Sour

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

Chicken
Pork/Sliced White Fish
Prawns

VEGETABLES

Kai-Lan

Stir fry in oyster sauce.

Vegetarian^v
Pork/Prawns

Vegetable Medley

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

Vegetarian^v
Pork/Prawns

Morning Glory Sambal

Fiery local twist

Morning Glory Stir-fry^v

Flash fried in a smoky wok with garlic & chilli

Broccoli^v

Full of greens wok fried with garlic & soy.

Vegetarian^v
Chicken/Pork/Prawns

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

Chargrilled Pork Collar Salad

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

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)

Whole Sea bass (4-6 servings)

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

Whole Tilapia (2-3 servings)

Whole Sea Bass (4-6 servings)

Whole Red Tilapia

Steamed

Deep Fried

Claypot King Prawns

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

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

Prawns/Crab/Seafood/Beef

Kapi

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

Pineapple Fried Rice

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

Chicken

Seafood

Pad Thai

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

Vegetarian^v

Chicken

Pork/Prawns/Beef

Pad Mama

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

Vegetarian^v

Chicken

Pork/Prawns/Beef

Pad See Eiw

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

Vegetarian^v

Chicken/Beef/Seafood

Basil & Chilli Pasta

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

Vegetarian^v/Chicken

Beef/Seafood

Black Pepper Pasta

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

Beef/Prawns

SIDES

Street Omelette

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

Add onion

Add Minced Chicken

Add Minced Pork/Shrimp

Fried Egg

Steamed Jasmine Rice^v

Vermicelli^v

Glass Noodle^v

Flat Rice Noodle^v

DESSERTS

Ice Cream Kati^v

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

Brownie Cha Thai^v

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

Red Ruby^v

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

Affogato^v

Espresso over vanilla ice cream

Chaffogato^v

Thai iced milk tea with vanilla ice cream

Caramelised Tapioca^v

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

Jackfruit Cendol^v

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

Honey Mango^v

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

Ice Cream^v

Vanilla
Chocolate

COFFEE & TEA

COFFEE

Espresso
Double Espresso
Macchiato
Americano
Cappuccino
Café Latte
Flat White
Mocha
Hot Chocolate

ICED COFFEE

Americano
Cappuccino
Latte
Mocha
Chocolate

TEAPOTS

BLACK

English Breakfast • Earl Grey
Spiced Chai • Lapsang Souchong

GREEN

Jasmine Green • Japanese Sencha

TISANES

Camomile • Pomegranate Raspberry
Moroccan Mint • Liquorice • Peach
Ginger

BEVERAGES

HOUSE BEVERAGES

Specialty drinks brewed in-house.

ICED

Thai Black Tea
Thai Milk Tea
Lemongrass Honey
Palm Juice
Iced Lemon Tea
Iced Lime Soda

SODA

Lemongrass & Ginger
Lychee & Lime
Pineapple & Mint

HOT POTS

Thai Hot Black Tea
Thai Hot Milk Tea
Lemon Honey
Lemongrass Honey
Ginger Tea
Lemon Tea

SOFT DRINKS

Coke/Coke Zero
Sprite
Root Beer/Green Tea
Acqua Panna Still
S. Pellegrino Sparkling
Soda Water
Tonic Water
Red Bull Energy Drink
Ginger Ale

FLOATS

Root Beer • Coke • Coke Zero
Sprite

FRUIT JUICES

Mango
Orange
Lime
Cranberry

COFFEE

Espresso
Double Espresso
Macchiato
Americano
Cappuccino
Café Latte
Flat White
Mocha
Hot Chocolate

ICED COFFEE

Americano
Cappuccino
Latte
Mocha
Chocolate

TEAPOTS

BLACK

English Breakfast • Earl Grey
Spiced Chai • Lapsang Souchong

GREEN

Jasmine Green • Japanese Sencha

TISANES

Camomile • Moroccan Mint
Pomegranate Raspberry • Rooibos
Liquorice • Ginger

DRAUGHT BEER



½ Pint (330ml)
Pint (500ml)
Jug

½ Pint (330ml)
Pint
Jug



WEISS

DARK

½ Pint (330ml)
Pint (500ml)

½ Pint (330ml)
Pint (500ml)

BOTTLED BEERS



CLASSIC COCKTAILS

Classic Martini • Lychee Martini • Apple Martini • Manhattan
Margarita • Daiquiri • Cosmopolitan • Tom Collins • Whisky Sour
Black Russian • White Russian • Mojito • Long Island Iced Tea

LIQUEURS

Bailey's Irish Cream
Vaccari Sambuca
Kahlúa
Jägermeister
Jägerbomb

POPULAR MIXERS

Barcardi Coke
Vodka Lime
Vodka Cranberry
Gin Lime
Gin Tonic

HOUSE WINES

REDS

Inspired Cabernet Merlot - **SE Australia, AUS**
Mount Monster Shiraz - **Padthaway, AUS**

WHITES

Woolshed Sauvignon Blanc - **Victoria, AUS**
Thorn-Clarke Milton Park Chardonnay - **Barossa Valley, AUS**



SPIRITS & LIQUEURS

SMIRNOFF

Gordon's

Jose Cuervo



JOHNNIE WALKER.

JACK DANIEL'S



The
MACALLAN
HIGHLAND SINGLE MALT
SCOTCH WHISKY

**THE
GLENLIVET.**



BACARDI.

ON THE ROCKS

Smirnoff Vodka

Gordon Gin

Jose Cuervo Tequila

JW Whisky Black

Jack Daniel's Whisky

Macallan Whisky

Glenlivet Scotch 18

Jim Beam Bourbon

Bacardi Rum

BOTTLE

Gordon Gin

Bombay Sapphire Gin

Bacardi Rum

Smirnoff Vodka

Belvedere Vodka

JW Whisky Black

Jose Cuervo Tequila

Jack Daniel's Whisky

Macallan Whisky 12

Yamazaki Whisky

Jim Beam Bourbon

Glenfiddich Scotch 18

Glenlivet Scotch 18