



## THAI SALAD



All Salads are gluten free

- 11. Thai Beef Salad:** Grilled marinated beef with Thai herb mint ,coriander, spring onion and red onion mixed with a special spicy and sour dressing 13.90
- 12. Thai Chicken Salad:** Thai style mince chicken with thai herb lime leaf, mint, coriander ,spring onion and red onion mixed with a special spicy and sour dressing 13.90
- 13. Seafood Salad:** Prawns, calamari, mussels and fish with Thai herbs, mint, spring onion, coriander , onion and glass noodles mixed with a special spicy and sour dressing 15.90
- 14. Papaya Salad:** A Thai favourite Papaya salad with your choice of:
- With Soft Shell Crab 17.90
  - With BBQ Chicken 15.90
  - With BBQ Pork 15.90

## NOODLES

- With Vegetables 17.90
  - With Chicken, Beef or Pork 18.90
  - With King Prawns 20.90
  - With Mixed Seafood 22.90
  - (Prawns, Calamari, Mussel, Crab Claw)
  - With Crispy Pork Belly 24.90
- 15. Pad See Ewe:** Flat rice noodles cooked with egg, Chinese broccoli spring onion in our black sweet soy sauce
- 16. Pad Thai:** The well known Thai style rice stick noodles stir fried with egg , tofu, spring onions and bean shoot with our traditional home made tamarind sauce and sprinkled with crushed peanut
- 17. Pad Kee Mao :** Flat rice noodles cooked with Thai herbs, Chinese broccoli, basil, garlic and chilli



## SOUP

- 1. Thom yum soup:** Spicy Thai hot and sour soup with tomato mushroom and Thai herbs
- With Vegetables 6.90
  - With Chicken 7.90
  - With King Prawns 8.90
- 2. Thom ka soup:** Spicy Thai hot and sour galangal soup cooked with coconut cream, tomato, mushroom and Thai herbs
- With Vegetables 6.90
  - With Chicken 7.90
  - With King Prawns 8.90

## ENTRÉE

- 3. Spring Rolls:** Home made Thai spring roll wrapped in a golden pastry and served with home made sweet and sour sauce
- With Pork (6 pieces) 6.90
  - With Vegetables (6 pieces) 6.90
  - With King Prawns (4 pieces) 8.90
  - With Duck (4 pieces) 13.90
- 4. Curry Puffs:** corn, potato and onion cooked in curry powder and wrapped in a golden puff pastry served with home made sweet and sour sauce
- With Vegetables 6.90
  - With Pork 6.90
  - With Vegetables 6.90
- 5. Fish Cakes:** Home made Thai fish cake served with a home made sweet and sour sauce (4) 8.90
- 6. Golden Bags:** Minced chicken, corn, snow peas wrapped in a golden pastry and served with a home made sweet and sour sauce (4 pieces) 6.90
- 7. Mixed Entrée:** Mixture of curry puffs, spring roll, prawn spring roll and fish cake (2 each) 15.90
- 8. Duck Pancakes:** Roasted duck breast, cucumber and shallot wrapped in house made rosemary pancake (2 per serve) 8.90
- 9. Satay:** Thai style marinated pieces of charcoal grilled chicken in coconut milk with satay powder and topped with a home made peanut sauce (6 per serve) 12.90
- 10. Chicken Pandan:** Deep fried until golden brown, our chicken breast is marinated with sesame oil, oyster sauce and soy sauce and then wrapped in a pandan leaf (4 pieces) 12.90



## FISH

We serve whole fresh snapper (500g) or rockling fillets

- 25. Hor mok pla:** Delicious rockling fillets marinated in coconut milk, egg and red curry paste and steamed with vegetables 25.90
- 26. Steamed fish with ginger sauce :** Steamed fish with cabbage, ginger, capsicum, onion and shiitake mushroom in tasty ginger sauce 25.90
- 27. Three flavour fish :** Deep fried fish, capsicum, pineapple, onion and spring onion with sweet and sour sauce 25.90
- 28. Herbal fish :** Deep fried fish fillet topped with aromatic Thai herbs and a tangy tamarind sauce 25.90
- 29. Choo Chee Fish:** Deep fried whole fish or fillets in curry paste 25.90
- 30. Pla Iard Prik:** Deep fried fish topped with basil leaves and home made Thai sweet chilli sauce and our special Thai herbs 25.90
- 31. Tamarind Prawn :** Deep fried king prawn battered with a sweet and tangy sauce made of tamarind juice, onion, chilli, fish sauce and dressed with cucumber and tomato 18.90
- 32. Soft shell crab in mild curry sauce :** Deep fried soft shell crab and stir fried and presented with celery, baby corn, red capsicum and onion in a special mild curry 18.90
- 33. Ob Goong Mor Din :** Bean thread noodles cooked in claypot with onion, spring onion and ginger 18.90



## STIRFRY

- With Vegetables 17.90  
With Chicken, Beef or Pork 18.90  
With king prawns 20.90  
With Mixed Seafood 22.90  
(Prawns, Calamari, Mussel, Crab Claw)  
With Duck 24.90
- 34. Pad Basil:** A popular Thai sweet basil stir fried with chilli, garlic, green beans, onion, and red capsicum
- 35. Pad Ginger:** Stir-fried with ginger, onion, snow peas, mushrooms, baby corn and black bean sauce
- 36. Pad Cashew Nut:** Stir fried cashew nut with broccoli, capsicum, onion and carrot in our delicious stir fried sauce
- 37. Pad Garlic & Pepper:** Stir fried minced garlic and pepper with onion, broccoli, carrot and capsicum in our delicious stir fried sauce
- 38. Pad Oyster Sauce:** Stir fried Thai oyster sauce mixed seasonal vegetable and mushroom in our tasty thick sauce
- 39. Pad Satay Sauce :** Stir fried mixed seasonal vegetables tossed with home made peanut sauce
- 40. Kana Moo Grob:** Stir fried Chinese broccoli with crispy pork belly, garlic and soy bean 24.90
- 41. Asian Green:** Stir fried Asian green vegetables, tofu and garlic with vegetarian sauce 17.90
- 42. Pad Ped:** Stir fried Thai herb with green bean, carrot, onion and capsicum in our home made red curry paste
- 43. Pad Cha:** Stir fried Thai herb with green bean , carrot , zucchini and capsicum in our spicy style sauce



## RICE

With Vegetables	15.90
With Chicken, Beef or Pork	15.90
With king prawns	16.90
With Mixed Seafood (Prawns, Calamari, Mussel, Crab Claw)	17.90
With Crispy Pork Belly	18.90

**44. Thai Fried Rice:** Thai style fried rice cooked with egg, Chinese broccoli, onion, spring onion and tomato (V,GF)

**45. Tom Yum Fried Rice:** Thai style fried rice cooked with egg, Chinese broccoli, onion, spring onion, mushroom and tomato with our home made tom-yum paste (V,GF)

**46. Pineapple Fried Rice:** Thai style fried rice cooked with egg, Chinese broccoli, onion, spring onion, pineapple and curry powder (V,GF)

### Steamed Rice and Coconut Rice are charged per person

**47. Koa poa:** Thai steamed aromatic rice (per person) 2.50

**48. Quinoa Brown Rice:** Steamed aromatic and healthy brown rice (per person) 3.50

**49. Coconut rice:** (per person) 3.50

**50. Roti bread:** (2 pieces per serve) 6.90  
Served with a Peanut sauce



## CURRY

With Vegetables	17.90
With Chicken, Beef or Pork	18.90
With king prawns	20.90
With Mixed Seafood (Prawns, Calamari, Mussel, Crab Claw)	22.90
With Duck	24.90

**18. Red Curry:** Traditional Thai curry made from a spicy red curry paste, cooked in coconut milk with green beans, zucchini, basil, pumpkin and red capsicum

**19. Green Curry:** Traditional Thai curry made from green curry paste, cooked in coconut milk with green beans, zucchini, basil, pumpkin and red capsicum

**20. Panang curry:** Thai sweet curry cooked in thick coconut milk and lime leaf

**21. Mussaman curry:** A smooth and gentle curry cooked in coconut milk with potato, onion, carrot and roasted peanuts

**22. Mussaman Lamb Shank:** Twelve hours slow cooked lamb on the bone in a mild thick and rich curry paste cooked in coconut milk and topped with peanut sprinkles 24.90

## CHARCOAL GRILLED

**23. BBQ Chicken:** Charcoal grilled, marinated chicken fillets in honey, garlic, pepper and lemon grass served with sweet and sour chilli sauce 18.90

**24. BBQ Pork:** Charcoal grilled, marinated pork fillets in honey, garlic, pepper and lemon grass served with sweet and sour chilli sauce 18.90



## DESSERT

Banana Fritter 6.90

Choice of Ice Cream 6.90  
(Vanilla, Coconut, Green Tea, Thai Tea)

Roti Pancake 12.90

Crepe Cake Thai Milk Tea or Green Tea 12.90  
(Choice of Ice Cream)

### Coffee

Cappuccino, Latte, Flat White, Short Black, Long Black, 3.50

Hot Chocolate

English Breakfast Tea

Green Tea 3.00

Jasmine Tea

