

# Entrée

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## 1. Mix Entrée Platter (Minimum 2 pp.)

*A Combination of crumb prawns, chicken satay, spring rolls and money bags.*

*\$ 10.50/pp*

## 2. Chicken Satay (4pcs.)

*Skewered tender chicken marinated in coconut milk served with peanut sauce over the top.*

*\$ 14.50*



*Chicken Satay*



*Fish Cakes*

## 3. Fish Cakes (6pcs.)

*Thai style fish patties with spicy red curry, chewy texture served with sweet cucumber and crushed peanut sauce.*

*\$ 14.50*



*Curry Puffs*

## 4. Curry Puffs (6pcs.)

*Homemade stuff potato and kumara in puff pastry.*

*\$ 14.50*



*Spring Rolls*

## 5. Spring Rolls (7pcs.)

*Shredded mix vegetables wrapped in crispy pastry spring roll sheet served with sweet chilli sauce.*

*\$ 9.00*

**6. Money Bags (7pcs.)**

*Homemade wrapped mince chicken, vegetable and potato served with sweet chilli sauce .*

*\$ 14.50*



*Money Bags*



*Pork Spare Ribs*

**7. Pork Spare Ribs**

*Fried pork spare ribs in a little bit sweet and salty sauce.*

*\$ 18.00*



*Stuff Chicken Wings*

**8. Stuff Chicken Wings**

*Boneless chicken wing stuffed with chopped vegetables, mince pork and mince chicken served with sweet chilli sauce.*

*\$ 18.00*

**9. Crumb Prawns (6pcs.)**

*Light and crispy prawns coated in a golden crunchy crumb.*

*\$ 14.50*

**10. Prawns Twister (5pcs.)**

*Seasoned prawn inside a crisp pastry.*

*\$ 14.50*

**11. Hoy Jor (6pcs.)**

*Mixed with prawns, eggs, pork lard, spring onion, water chestnut and rolled in bean curd sheet. Served with plum sauce.*

*\$ 18.00*

**12. Tempura**

*Mixed vegetables deep fried in a light Tempura batter.*

*\$ 21.50*

**13. Entrée Rum Mit (1Basket for 2pp.)**

*A tantalizing mix of deep fried mixed vegetables, Thai Spring rolls and Crispy Tofu.*

*\$ 21.50*

**14. Tofu Dipping Peanut Sauce**

*Crispy Tofu served with peanut sauce.*

*\$ 12.00*



*Hoy Jor*



# Soup

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## 15. Tom Yum

*Traditional hot and sour soup with lemongrass, kaffir lime, galangal, tomato, coconut milk and topped with coriander.*

	S	M	L
Chicken Tom Yum	\$ 15.00	\$ 30.00	\$ 42.00
Prawn Tom Yum (Tom Yum Kung)	\$ 18.00	\$ 38.00	\$ 45.00
Seafood Tom Yum	\$ 18.00	\$ 38.00	\$ 45.00
Tofu Tom Yum	\$ 15.00	\$ 30.00	\$ 35.00
Mushroom Tom Yum	\$ 15.00	\$ 30.00	\$ 35.00
Vegetarian Tom Yum	\$ 15.00	\$ 30.00	\$ 35.00

## 16. Tom Kha

*A rich aromatic soup with coconut milk, kaffir lime, galangal, lemon juice and coriander.*

	S	M	L
Chicken Tom Kha	\$ 15.00	\$ 30.00	\$ 35.00
Prawn Tom Kha	\$ 18.00	\$ 38.00	\$ 45.00
Seafood Tom Kha	\$ 18.00	\$ 38.00	\$ 45.00
Tofu Tom Kha	\$ 15.00	\$ 30.00	\$ 35.00
Mushroom Tom Kha	\$ 15.00	\$ 30.00	\$ 35.00
Vegetarian Tom Kha	\$ 15.00	\$ 30.00	\$ 35.00



# Thai Salad

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## 17. Larb

*Traditional Thai salad that's usually made with minced meat, cooked with chilli powder, ground roasted sticky rice, lemon juice, coriander, onion and mint served on a base of fresh salad vegetables.*

Minced Chicken, Beef or Pork      *\$ 30.00*

Tofu      *\$ 25.00*



*Beef Nam Tok*

## 18. Nam Tok      *\$ 30.00*

*Tender sliced barbecue Beef or Pork or Chicken Thai style salad combination with lemon juice, onion, coriander and mint with ground sticky rice.*

## 19. Yum

*Thai spicy and sour salad mixed with herbs and lemon juice.*

Chicken, Beef, Pork      *\$ 30.00*

King Prawns (7pc.)      *\$ 35.00*

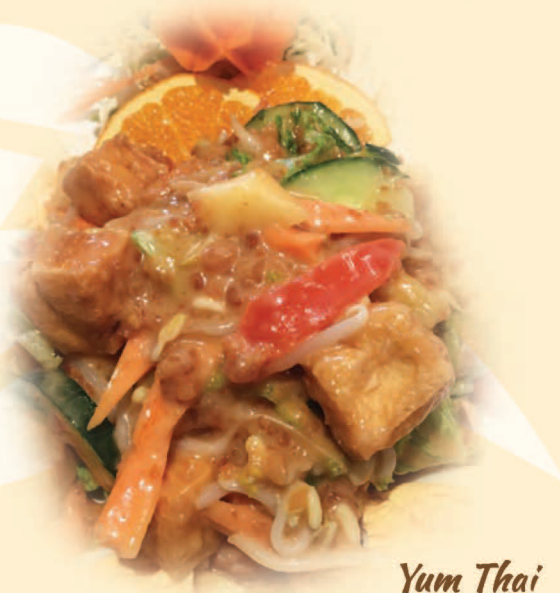
Mixed Seafood or Squid      *\$35.00*



*Chicken Yum*

## 20. Yum Thai (Vegetarian Yum) *\$ 30.00*

*Thai style peanut sauce and mayonnaise dressing salad with steamed bean sprout, fresh cucumber, pineapple, tomato, carrots, lettuce and crispy tofu and decorated with boiled egg.*



*Yum Thai*





*Yum Tofu Thod Krob*

**21. Yum Tofu Thod Krob (Vegetarian) \$ 30.00**

*Thai fruit salad with crisp tofu, chilli, cucumber, carrot, mint and coriander and topped with cashew nuts.*

**22. Yum Kai Krob**

*\$ 35.00*

*Thai salad made with crisp chunks of deep fried sliced chicken, chilli, coriander and fresh lime juice.*

**23. Yum Sam Krob \$ 35.00**

*Thai salad made with triple crisp and spicy seafood prawns, squid and crispy pork, chilli, coriander and fresh lime juice.*



*Yum Sam Krob*

**24. Kung Phala (11 Prawns) \$ 35.00**

*Prawns are mixed with mint, red onions, spring onions, kaffir lime leaves, lemon, chilli, chilli paste and then poached and served.*



*Kung Phala*



*Kung Manao*

## 25. Kung Manao (Spicy Lemon Dressing)

*Prawn mixed with chilli, garlic, fish sauce, lemon juice, coriander then steam cooked and served on a base of lettuce leaves and covered with chilli and garlic sauce.*

*\$ 35.00*



*Som Tom*

## 26. Som Tom

*\$ 28.00*

*Spicy Thai Country style salad with carrot, chilli, tomato, crushed peanut and lemon juice.*

# Thai Curries

Chicken, Beef or Pork	<i>\$ 30.00</i>
King Prawns (7pr.)	<i>\$ 36.00</i>
Mixed Seafood or Squid	<i>\$ 36.00</i>
Lamb	<i>\$ 36.00</i>
Vegetarian or Tofu	<i>\$ 30.00</i>

## 27. Green Curry

*Authentic Thai green curry with bamboo shoots, long beans, capsicum, carrot, pumpkin and fresh basil.*

## 28. Red Curry

*A traditional red curry with vegetables and topped with kaffir lime leaves and fresh chilli.*

## 29. Massaman Curry

*A popular Thai curry that is rich in flavor with coconut milk, potato, onion, pineapple, tomato, crushed peanut topped with cashew nuts.*

## 30. Yellow Curry

*The mildest of yellow curry with capsicum, carrot, potato and onion.*

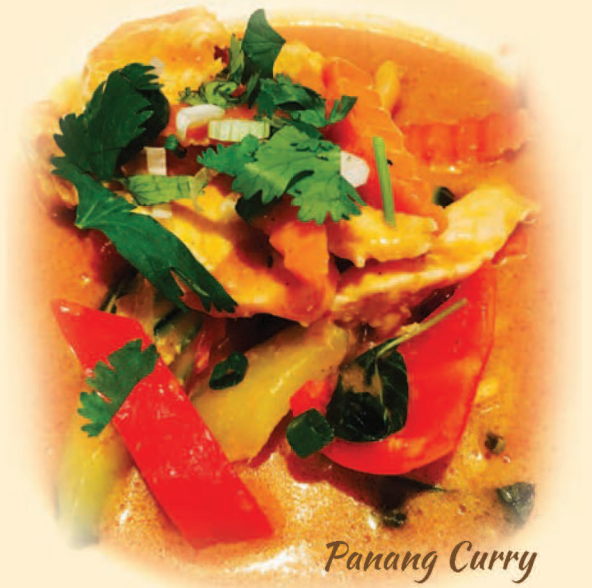


### 31. Panang Curry

*Our most popular curry. Another type of red curry with onion, courgette, carrot and capsicum in a thick panang curry sauce.*



*Panang Curry*



*Panang Curry*

### 32. Gaeng Pa (Jungle Curry) )))

*Red curry with Thai herb, bamboo shoots and seasonal vegetables without coconut milk.*

### 33. Pineapple Curry

*Wonderfully spicy and aromatic pineapple to create the delicate sweet and sour flavors of this Thai curry.*



*Pineapple Curry*



*Roasted Duck Red Curry*

### 34. Roasted Duck Red Curry \$ 32.50

*Roasted Duck in a traditional red curry with tamarind juice, bamboo shoots, pineapple, and capsicum topped with red grapes and sweet basil.*

# Rice & Noodle

Chicken, Beef or Pork	\$ 25.00
Combination Meat (Chicken, Beef and Pork)	\$ 27.00
King Prawns (7pr.)	\$ 30.00
Mixed Seafood or Calamari	\$ 30.00
Lamb	\$ 27.00
Vegetarian or Tofu	\$ 25.00

## 35. Fried Rice

*Thai style fried rice with egg and vegetables topped with shredded carrot and cucumber, coriander and spring onion.*



*Fried Rice*

## 36. Pineapple Fried Rice

*Turmeric powder fried rice with Chicken, pineapple, vegetables and egg.*



*Pineapple Fried Rice*

## 37. Pad Thai

*The most popular Thai noodles dish. Combination of bean sprouts and crushed peanut.*



*Pad Thai*





*Pad See-Eiw*

### 38. Pad See-Eiw

*Stir fried flat noodles with sweet dark soy sauce and seasonal vegetables.*

### 39. Dried Fried Ho Fun

*Flat noodle stir fried with egg, coriander and spring onion, comes with fresh lettuce and fresh bean sprouts.*

### 40. Pad Kee Mao (Drunken noodles)

*Spicy noodles stir fried with bamboo shoot, chilli, basil and seasonal vegetables.*

## *Main Stir Fried*

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Chicken, Beef or Pork	\$ 30
Combination Meat (Chicken, Beef and Pork)	\$ 30
King Prawns (7pr.)	\$ 35
Mixed Seafood or Calamari	\$ 35
Fish	\$ 35
Vegetarian or Tofu	\$ 30

### 41. Pad Met Mamuang

*Stir fried vegetables and cashew nuts in savory sauce combined with tomato, onion, pineapple.*

### 42. Oyster Sauce

*Stir fried with oyster sauce and seasonal vegetables, baby corn, onion, broccoli, cauliflower, mushroom.*

### 43. Pad Peanut Sauce

*Stir fried vegetables with broccoli, cabbage, carrot, and peanut sauce.*

### 44. Pad Ka Prao (Chilli And Basil) ))

*The most popular Thai dish. Your choice of minced chicken or other meat, stir fried with fresh chilli, garlic, bamboo shoot, seasonal vegetables and Thai basil.*

#### 45. Pad Prik Sod (Ginger)

*Stir fried ginger, onion, cauliflower, mushroom and vegetables.*



*Pad Prik Sod*

#### 46. Sweet And Sour

*Most popular dish with chef's special sweet and sour sauce. Stir fried with tomato, pineapple, capsicum, cucumber, carrot and onion.*



*Garlic and Pepper*

#### 47. Garlic and Pepper

*Honey garlic and pepper stir fried with vegetables topped with fresh aromatic coriander.*



*Pad Prik Gaeng*

#### 48. Pad Prik Gaeng (Curry Paste Stir Fried)

*Stir fried red curry paste and coconut cream with onion, capsicum, courgette, long green beans, kaffir lime leaves and sweet basil.*



# *Sizzling Plate*

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*Hot Pan Hoy Taud*

**49. Hot Pan Hoy Taud \$ 35.00**

*Crispy fried mussels with corn flour, eggs and bean sprout topped with fresh coriander served with sweet chilli sauce.*



*Calamari Hot Plate*

**50. Calamari Hot Plate \$ 42.00**

*Deep fried mixture of mince chicken and calamari served on hot plate with chef's special secret sauce.*

**51. Venison Black Pepper \$ 35.00**

*Stir fried venison with ginger, onion, spring onion, capsicum, mushroom, carrot, baby corn served with a savory sauce.*

# Chef's Special

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*Scallop Black Pepper*

**52. Scallop Black Pepper \$ 42.00**

*Stir fried scallops with ginger, onion, spring onion, capsicum, mushroom, carrot, seasonal vegetables and special pepper sauce.*

**53. Scallop Onion \$ 42.00**

*Stir fried scallops with onion, spring onion, carrot, mushroom in chef's special sauce topped with tempura onion.*



*Scallop Onion*

**54. Scallop Ginger \$ 42.00**

*Fresh scallops stir fried with fresh ginger, mushrooms and vegetables.*



*Scallop Ginger*

**55. Crispy Pork Stir Fried Mixed Vegetables**

*Stir fried mixed vegetable and crispy pork in garlic sauce.*

*Your choice of Chinese vegetables Gailan or Bok Choy.*

**\$ 35.00**



*Crispy Pork Stir Fried Mixed Vegetables*

**56. Crispy Chicken \$ 35.00**

*Stir Fried Crispy Chicken with tamarind sauce served with cashew nuts and grapes garnish.*



*Crispy Chicken*



**57. Beef Cream Cheese \$ 35.00**

*Tender pieces of beef stir fried with carrot, mushroom, onion, red capsicum in savory sauce topped with cream cheese and coriander.*



*Beef Cream Cheese*

**58. Venison Cream Cheese \$ 35.00**

*Tender pieces of venison stir fried with carrot, mushroom, onion, red capsicum in savory sauce topped with cream cheese and coriander.*



*Hor Mok Talay*

**59. Hor Mok Talay ( Seafood )**

*A rich delicious mixture of seafood in a traditional red curry barbecued with vegetables topped with kaffir lime leaves, chilli, coconut milk and coriander.*

*\$ 42.00*

**60. Pork Minced Omelet**

*A popular Thai omelet with minced pork topped with coriander and served with Thai chilli sauce.*

*\$ 25.00*

**61. Stuffed Omelet**

*Omelet stuffed with chopped vegetable, mushrooms, onion, tomato and chicken.*

*\$ 35.00*

# Chef's Special Fish

Whole Fish \$ 45.00  
or  
Fish Filleted \$ 40.00

**\*\*All Special whole fish may take  
at least 20 minutes to prepare \*\***

## 62. Som Tum Pla Thod Krob

*Deep fried fish to a crisp,  
then served, covered with  
thai carrot salad and topped  
with cashew nuts.*



*Som Tum Pla Thod Krob*



*Pla Tord Kra Tiem Prik Thai*

## 63. Pla Tord Kra Tiem Prik Thai

*Deep fried fish with Garlic and  
pepper sauce.  
Topped with fresh coriander.*

## 64. Pla Rad Prik Sam Rot

*Deep fried fish with sweet  
chilli and chef's special sauce.*



*Pla Rad Prik Sam Rot*



**65. Choo-chee Pla Thod Krob**

*Deep fried fish served with thick red curry sauce topped with fried chilli and herbs.*



*Choo-chee Pla Thod Krob*



*Pla Song Krueng*

**66. Pla Song Krueng  
( Pla Tord Nam Pla )**

*Deep fried fish with Honey Tamarind savory sauce topped with crispy chilli and crispy Thai herb.*

**67. Nam Tok Pla Thod**

*Deep fried fish with chef's special sauce, lemon juice, fish sauce, ground roasted sticky rice and Thai herb.*



*Nam Tok Pla Thod*



*Pla Song Rot*

**68. Pla Song Rot (2 Flavors Fish)**

*Fish fillet divided in two. First half poached then covered with spicy salad comprising green apple mixed with fresh herbs. Second half stir fried with spring onion, onion, carrot, mushroom and chef's special sauce.*

# Set Menu

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## Set Menu A

*\$ 42.00 / Person (Minimum of 5 people)*

1. Mixed Entrée
2. Chicken Tom Yum (Hot Pot)
3. Chicken Peanut Sauce and Vegetables
4. Mixed Vegetables Oyster Sauce
5. Green Curry (Chicken, Beef, or Pork)
6. Sweet and Sour Fish
7. Fresh Chilli Stir Fried with Pork
8. Dessert

## Set Menu B

*\$ 48.00 / Person (Minimum of 5 people)*

1. Mixed Entrée
2. Seafood Tom Yum
3. Chicken with Cashew Nuts
4. Roasted Duck Red Curry
5. Beef Peanut Sauce and Vegetables
6. Fish with Sweet Chilli Sauce (Pla Rad Prik)
7. Mixed Vegetables Oyster Sauce
8. Dessert

## Extra

Chicken, Beef or Pork	\$ 5.00
Prawns (3ea)	\$5.00
Veggies	\$5.00
Tofu	\$3.00
Steamed Noodle	\$3.00
Rice	(S) \$ 3.00 (M) \$ 6.00 (L) \$ 9.00
Cashew Nut	\$ 4.00
Fish(3pcs)	\$ 5.00
Bean sprout	\$ 1.50
Peanut Sauce	\$ 5.00
Fried Egg	\$5.00