

## Entrée

1. Ma Hoh (3 pcs)  
Minced chicken mixed with crushed peanut and coriander root, served with chilled sweet pineapple. \$8.00
2. Fish Cake (4 pcs)  
Thai fish cake made from minced fish mixed with red curry paste, green beans, deep fried, served with cucumber, sweet chilli sauce and crushed peanut. \$8.00
3. Curry Puff (4 pcs)  
Puff pastries filled with minced beef and vegetables, deep fried, served with sweet cucumber sauce. \$8.00
4. Spring Roll (4 pcs)  
Minced chicken and clear noodles folded into a spring roll pastry, deep fried, served with sweet chilli sauce. \$8.00
5. Vegetarian Spring roll (4pcs) \$7.60
6. Satay chicken (4 skewers)  
Marinated chicken breast, grilled on the skewers, served with Thai peanut sauce. \$8.00
7. Satay Prawns (4 skewers)  
Marinated prawns, grilled on the skewers, served with Thai peanut sauce. \$10.00
8. Satay vegetables (8 pcs)  
Mixed vegetables lightly battered, deep fried, served with Thai peanut sauce. \$7.60
9. Spicy Fungus  
Minced chicken, prawn and black fungus mixed with lemon juice, fish sauce, Spanish onion, shallot and coriander. \$8.00
10. Vegetarian Spicy Fungus \$7.60
11. Crying Tiger  
Grilled Marinated beef, served with special hot sauce. \$8.00
12. Deep Fried Tofu (8 pcs)  
Served with sweet chilli sauce and crushed peanut or Thai peanut sauce \$7.60
13. Golden Bag (4 pcs)  
Created in the royal kitchens of Thailand, these 'bags of gold' are a lovely contrast of the crispy fried pastry and the soft filling of chicken, crab meat, prawns, carrot, and corn. Served with sweet chilli sauce. \$8.00
14. Chicken Wing (5 pcs)  
Marinated chicken wings, deep fried and served with sweet chilli sauce. \$8.00
15. Poo Cha (2 pcs)  
Crab shells stuffed with crabmeat, fish and shrimp, mixed with Thai herbs, wrapped in egg yolk, deep fried and served with sweet chilli sauce. \$8.00
16. Poo Nim  
Crispy battered soft shell crab, served with sweet chilli sauce. \$10.00
17. Prawn Cracker  
Deep fried prawn crackers, served with Thai peanut sauce. \$6.00
18. Calamari Ring (7 pcs)  
Deep fried calamari rings, served with sweet chilli sauce. \$8.00
19. Coconut Prawn (4 pcs)  
King prawns crumbed with roasted coconut, deep fried and served with sweet chilli sauce. \$10.00
20. Cuttle Fish Ball (7 pcs)  
Deep fried cuttle fish balls, served with sweet chilli sauce. \$8.00
21. Mixed Entrée  
One piece each of spring roll, curry puff, fish cake, and satay chicken. \$8.00

## Soup

### Choice of:

Vegetables and Tofu	\$7.60
Chicken, Beef or Pork	\$8.00
Prawns or Mixed Seafood	\$9.00

### 22. Tom Yum

Famous spicy Thai soup with lemongrass, lime leaves, lemon juice, chilli, coriander and mushroom.

### 23. Tom Kha

Another famous Thai soup cooked with coconut milk, seasoned with lemon juice, galangal, coriander and mushroom.

### 24. Tom Chued (Vegetable & Tofu or Chicken)

Dedicate clear noodles and vegetables soup.

### Thai Salad:

Vegetable and Tofu	\$12.80
Chicken, Beef or Pork	\$14.80
Squid or fish	\$16.80
Duck	\$17.80
Prawns or Mixed Seafood	\$18.80

### 25. Nam Tok (Tofu, Beef or Pork)

Grilled slices of your choice mixed with lemon juice, fish sauce, roasted rice ground, chilli powder, mint, Spanish onion, shallot and coriander.

### 26. Larb (Tofu, Chicken, Beef or Pork)

Minced of your choice mixed with lemon juice, fish sauce, roasted rice ground, chilli powder, mint, Spanish onion, shallot and coriander.

### 27. Thai Spicy Salad (Tofu, Beef or Pork)

Grilled slices of your choice mixed with chilli jam, lemon juice, fish sauce, Spanish onion, mint, shallot, coriander, lemon grass, cucumber and tomato.

### 28. Pla

Your choice combining with chilli jam, lemon juice, fish sauce, Spanish onion, mint, shallot, coriander, lemon grass and lime leaves.

### 29. Yum Seafood

Mixed seafood with lemon juice, fish sauce, onion, shallot, coriander, mint and ginger.

### 30. Duck Salad

Roasted duck mixed with chilli jam, lemon juice, fish sauce, Spanish onion, mint, shallot, coriander, lemon grass, lime leaves, crushed peanut, roasted coconut and a dash of coconut milk.

### 31. Barramundi with Green Apple Salad

Barramundi lightly battered, deep fried and topped with green apple which tossed with tasty Thai dressing. \$18.80

### 32. Mixed Seafood with Clear Noodles Salad

Mixed seafood and clear noodles mixed with lemon juice, fish sauce, tomato, Spanish onion, shallot, coriander and a dash of chilli sauce. \$18.80

### 33. Som Tum King Prawns

King prawns and green papaya smattered in the mortar and pestle with lemon juice, green beans, bird's eye chilli and cherry tomatoes. \$18.80

### B.B.Q

### 34. Charcoal Chicken

Marinated chicken breast with Thai herbs and coconut milk, served with sweet chilli sauce. \$14.80

### 35. B.B.Q Squid

Marinated squid, served with Thai seafood chilli sauce. \$16.80

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| 36. Grilled Pork   |         |
| Grilled marinated pork, served with special hot sauce.                             | \$14.80 |
| 37. Crying Tiger   |         |
| Grilled marinated beef, served with special hot sauce.                             | \$14.80 |
| 38. B.B.Q King Prawn   |         |
| Grilled fresh tiger king prawns, served with Thai seafood chilli sauce. (in shell) | \$19.80 |
| 39. Satay King Prawn   |         |
| Marinated King prawns on the skewers, topped with Thai peanut sauce.               | \$18.80 |

### Curry

Choice of:

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|----------------------------|---------|
| Vegetables and Tofu        | \$12.80 |
| Chicken, Beef or Pork      | \$14.80 |
| Lamb, Fish, Squid or Quail | \$16.80 |
| Duck                       | \$17.80 |
| Prawns or Mixed Seafood    | \$18.80 |
40. Green Curry  
Curry cooked in coconut milk with green curry paste, bamboo shoot, capsicum and basil. (Green Curry little bit hotter than the red curry)
  41. Red Curry  
Curry cooked in coconut milk with red curry paste, bamboo shoot, capsicum and basil.
  42. Yellow Curry (Chicken)  
Chicken cooked in yellow curry with coconut milk, sweet potato, and onion.
  43. Panang Curry  
Thicker curry cooked in coconut milk with panang curry paste, capsicum and basil.
  44. Mussaman Curry (Beef or Lamb)  
Sweet and sour curry beef or lamb cooked in coconut milk with mussaman curry paste, potato, onion and peanut.
  45. Choo Chee Curry  
Mild curry cooked in coconut milk with choo chee curry paste, topped with kaffir lime leaves.
  46. Roasted Duck Curry  
Roasted duck cooked in coconut milk curry with cherry tomatoes, grapes, pineapple, capsicum and basil.
  47. Sweet Potato Curry  
Your choice of meat cooked in homemade thick yellow curry sauce with chilli and basil.
  48. Exotic Seafood  
Steamed mixed seafood and vegetable in spicy curry sauce, wrap with foil and flamed.
  49. Country Curry  
Hot curry cooked without coconut milk and vegetables.

Dishes with a touch of chilli

Choice of:

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|----------------------------|---------|
| Vegetables and Tofu        | \$12.80 |
| Chicken, Beef or Pork      | \$14.80 |
| Lamb, Fish, Squid or Quail | \$16.80 |
| Duck                       | \$17.80 |
| Prawns or Mixed Seafood    | \$18.80 |
50. Pad Bai Ga Prow  
Stir fried with basil and chilli.
  51. Pad Prik Sod  
Stir fried with fresh chilli, shallot and onion.
  52. Pad Ped  
Stir fried with red curry paste, Kaffir lime leaves, Thai eggplant and green peppercorn.
  53. Pad Prik Hang  
Stir fried with chilli jam, onion, shallot, dry chilli and cashew nuts

54. Pad Peppercorn  
Stir fried with curry paste, green peppercorn, mixed Thai herbs and a dash of coconut milk.
55. Sam Rod (Also available in whole Fish - \$ Market price)  
Your choice of meat lightly battered, deep fried and topped with sweet and sour chilli sauce.
56. Lard Prik (Also available in whole Fish - \$ Market price)  
Your choice of meat lightly battered, deep fried and topped with chopped fresh chilli sauce.
57. Gai Lao Dang (Vegetables or chicken)  
Pan fried vegetables or chicken breast, lightly battered, topped with red whisky sauce, cashew nuts, water chestnuts and dry chilli.
58. Stir Fried Tom Yum (Prawns or Mixed Seafood)  
Stir fried prawns or mixed seafood with Tom Yum paste and chilli jam, added with lemon grass, lime leaves, coriander, and mushroom.
59. Lime and Lemon Grass  
Your choice of meat stir fried with lemon grass, lime leaves, dry chilli, and crushed peanuts.

#### Dishes without chilli

#### Choice of:

Vegetables and Tofu	\$12.80
Chicken, Beef or Pork	\$14.80
Lamb, Fish, Squid or Quail	\$16.80
Duck	\$17.80
Prawns or Mixed Seafood	\$18.80

60. Pad Ginger  
Stir fried with ginger, mushroom, pineapple, onion and shallot.
61. Mixed Vegetables  
Stir fried or steamed with mixed vegetables in your choice of sauces: Oyster sauce, Soy sauce, Soya bean sauce, Peanut sauce or Gluten Free soy sauce.
62. Pad Sweet and Sour  
Stir fried with vegetables and pineapples based on Thai style sweet and sour sauce.
63. Stir Fried Satay  
Carrot, broccoli, snow peas and capsicum stir fried with peanut sauce, added with onion, shallots and crushed peanuts.
64. Lemon Honey Sauce  
Pan fried of your choice of meat, topped with lemon honey sauce and accompanied with vegetables.
65. Tamarind Sauce  
Your choice of meat lightly battered, deep fried and mixed with homemade tamarind sauce and vegetables, sprinkled with fried red onion.
66. Garlic and Pepper Sauce  
Stir fried with garlic and black pepper with onion and shallot.
67. Oyster Sauce  
Stir fried in oyster sauce with onion, shallot, mushroom, capsicum, baby corns, carrots and cashew nuts.
68. Roasted Duck  
Roasted duck topped with Thai gravy sauce and accompanied with green vegetables, mushroom and pickle ginger.
69. Pra Ram Long Song (Peanut Sauce)  
Steamed green vegetables and your choice of meat, topped with Thai peanut sauce.
70. Pla Jian (Fish Fillets or Whole Fish)  
Deep fried fish topped with minced chicken, soy bean sauce, mushroom, ginger and shallot.
71. Deep Fried Quail  
Marinated quails, deep fried and served with sweet chilli sauce.
72. Lemon Chicken  
Marinated chicken breast coated with bread crumb, deep fried and topped with homemade lemon sauce.

## Noodle

### Choice of:

Vegetables and Tofu	\$12.80
Chicken, Beef or Pork	\$14.80
Lamb	\$16.80
Prawns or Mixed Seafood	\$17.80

### 73. Pad Thai

Fried rice noodles with egg, bean sprout, shallot, tofu and crushed peanuts.

### 74. Pad See – lew

Fried flat rice noodles with soy sauce, Chinese broccoli and egg.

### 75. Pad Kee Mao (Noodles or Spaghetti)

Fried flat rice noodles or spaghetti with mixed vegetables, egg, basil and chilli.

### 76. Pad Satay Noodles

Stir fried rice noodles with vegetables and Thai peanut sauce.

## Rice

### Choice of:

Vegetables and Tofu	\$10.80
Chicken, Beef or Pork	\$12.80
Lamb	\$13.80
Prawns or Mixed Seafood	\$15.80

### 77. Thai Fried Rice

Fried Jasmine rice with egg, onion and shallot.

### 78. Basil Chilli Fried Rice

Fried Jasmine rice with egg, basil and chilli.

### 79. Steamed Jasmine Rice

\$2.50 per person

### 80. Coconut Rice

\$2.50

### 81. Spaghetti

\$2.00

### 82. Roti

\$2.00

## Chef's Specials

### 83. Pumpkin Curry Chicken

Chicken breast cooked in red curry sauce with pumpkin, capsicum and basil.

\$14.80

### 84. Stir Fried Scallops and Snow Peas

\$18.80

### 85. Green Curry Scallops

Scallops and young coconut meat cooked in green curry sauce, added with basil and fresh chilli.

\$18.80

### 86. Panang Curry Duck and Lychee

Duck cooked in creamy curry sauce with Lychee, topped with lime leaves and fresh chilli.

\$17.80

### 87. Barramundi with Ginger and Shallot

Deep fried Barramundi, topped with ginger and shallot in soy sauce.

\$18.80

### 88. Choo Chee Salmon

Grilled Salmon fillet, topped with mild curry sauce and lime leaves.

\$18.80

### 89. Stir Fried Morton Bug Meat

(Or Soft shell crab - \$19.80)

Stir fried Morton bug meat in mild yellow curry sauce, added with onion, capsicum and celery.

\$19.80

### 90. Stew Beef

Beef cubes slowly cooked with potato, carrot and bay leaves.

\$14.80

### 91. Stir Fried with Sweet Soy Sauce

Your choice of meat stir fried with sweet soy sauce, cashew nuts, onion and coriander.

### 92. Garlic Pork Spare Ribs

Marinated pork spare ribs, deep fried, and topped with pepper garlic sauce and a dash of orange.

\$15.80

## Banquet Menu

\$28 per person – Minimum 4 people

### Entrée > One piece each per person

- Spring roll
- Curry puff
- Fish cake
- Satay chicken

### Main Course

- Chicken panang curry
- Thai beef salad
- Stir fried vegetables in oyster sauce
- Garlic pork spare ribs
- Chilli basil mixed seafood
- Steamed Jasmine Rice

\* Entrée and main courses can be substituted

\* Price subject to variation

### Desserts

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| 1. Banana in coconut milk  | \$5.50 |
| 2. Vanilla or Chocolate Ice Cream<br>(Topping: Chocolate, Strawberry or Caramel) | \$5.00 |
| 3. Lychee & Ice Cream  | \$5.50 |
| 4. Banana Split  | \$6.50 |
| 5. Sticky Rice with Egg Custard & Ice Cream                                      | \$7.00 |
| 6. Banana Fritter or Pineapple Fritter & Ice Cream                               | \$6.50 |
| 7. Banana Wrapped with Sticky Rice and Black Bean & Ice Cream                    | \$7.00 |
| 8. Sticky Rice with Fresh Mango (season)   | \$8.00 |