

ENTREE



1 Thai spring rolls

\$9.90

Homemade Thai spring rolls with mince pork served with sweet chilli sauce (6pcs)



3 Curry Puff

\$9.90

Homemade curry puff with minced chicken, sweet potato, onion, Carrot and pea served with sweet chilli sauce (5pcs)

2 Goong Hom Pha

\$11.90

Deep fried marinated king prawns in spring roll pastry served with sweet chilli sauce (4pcs)

4 Tod Mun Goong

\$12.90

Homemade Thai prawn cake served with sweet chilli sauce (4pcs)



5 Tod Mun Pla

\$12.90

Homemade fish cake served with sweet chilli sauce (4pcs)

6 Salt & Pepper Calamari

\$15.90

Deep fried calamari in seasoning batter, served with sweet chilli sauce



7 Satay

\$14.90

Marinated chicken skewers topped with homemade peanut sauce (6pcs)

SALAD ENTREE



Mild Medium Hot Extra hot



8

8 Nur Num Tok

\$15.90

Beef salad with onion, chilli, mint leaves and lemon juice (GF)

9 Nam Sod

14.90

Spicy pork mince salad with ginger, roasted peanut and lemon juice (GF)



9

10 Yum Pla Murg

\$15.90

Calamari salad with mint leaves in Thai Style (GF)



10

11 Yum Goong

\$15.90

Prawn salad with mint leaves in Thai Style (GF)

12 Spicy scallops

\$15.90 1/2 Dozen

\$25.90 1 Dozen

Steamed scallops with spring onion, chilli and ginger



12

13 Larb Gai

\$14.90

Spicy Chicken mince salad with onion, chilli, mint & lemon juice (GF)

SOUP

\$12.90 Chicken

\$13.90 Prawns

\$14.90 Mix Seafood



15 Tom Yum

Thai spicy and sour soup (GF)

16 Tom kha

Thai spicy and sour soup with coconut milk (GF)

17 Tom Yum Talay

Thai spicy and sour soup sweet basil (GF)

CLAYPOT

18 Gai Ob Mor Din \$20.90

Tender chicken pieces cooked in a gingery, peppery, soy sauce with onions and vermicelli noodles in a clay pot

19 Goong Ob Mor Din \$22.90

King prawns cooked in a gingery, peppery, soy sauce with onions and vermicelli noodles in a clay pot



CURRIES

\$20.90 Chicken , Pork , Beef

\$22.90 Prawn

\$23.90 Slow cooking lamb or Beef



20 Gang Dang Thai red curry, traditionally prepared with red curry paste, perfect balanced with the sourness of kaffir lime, shallot and garlic with vegetables (GF)

21 Roast Duck Red Curry **\$23.90**

A Coconut milk based Thai red curry with roast duck, lychee, pineapple Capsicum and basil leaves (GF)

22 Gang Panang

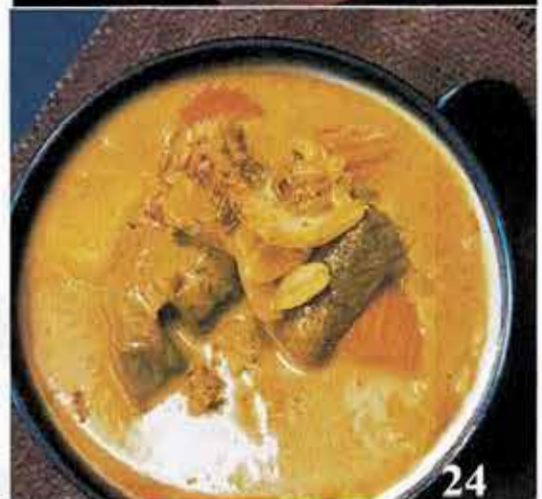
A sweet coconut milk based Thai curry with kaffir lime leaves. A delicious Thai curry, similar to the better-known red curry, but with a thicker, richer sauce (GF)

23 Gang Keaw Whan

A Coconut milk based, Perfectly balanced using the sour notes of kaffir lime, together with fresh green chilli for colour and heat, and the fragrant warmth of fresh galangal with vegetables (GF)

24 Gang Massaman

A smooth and gentle coconut milk based with the fragrant spices coriander, cumin, cardamom and cinnamon and perfectly-balanced with Thai spices, potato, carrot, onion and roast peanut (GF)



FISH



25 Pla Num Tok

\$29.90

Deep fried rockling fillets topped with onion, chilli and mint based salad



26 Pla Lard Khing

\$29.90

Deep fried or steamed Baramundi fillet with ginger saucee

27 Pla Pad Prik Thai Dum

\$29.90

Stir-fried Rockling fillet with vegetable in black pepper sauce

28 Pad Grapraow Pla

\$29.90

Deep fried rockling fillet with garlic, chilli and sweet basil

29 Pla Chu Chee

\$29.90

Deep fried rockling fillets cooked in a red curry sauce

FISH



31 Pla Lui Suan

\$29.90

Deep fried Baramundi fillet dressed with cashew nuts, tomato, green apple, onion and spicy sauce

32 Fish Two Ocean

\$29.90

Combination of steamed Rocking fillets with green apple salad and Deep fried rocking fillets with a Thai sweet and sour sauce



33 Pla Sam Rod

\$29.90

Deep fried Rockling fillet, served with sweet and sour sauce



34 Pla Thod Gratiem Prik Thai

\$29.90

Deep fried Barramundi fillet top with pepper and garlic sauce

PRAWN



35 Crispy Prawns

\$25.90

Deep fried crumbed prawns serve with broccoli topped with a thick spicy Sauce and lemongrass



36 Goong Tod Sauce Mia-Kham

\$25.90

Fried tiger prawn and crispy noodle topped with tamarind sauce, sweet basil and shallot

CHARCOAL GRILL

37 Gai Yang

\$22.50

Grilled marinated chicken fillets in honey and oyster sauce

38 Mooh Yang

\$22.50

Grilled marinated pork in honey and oyster sauce

39 Yum Gai Yang

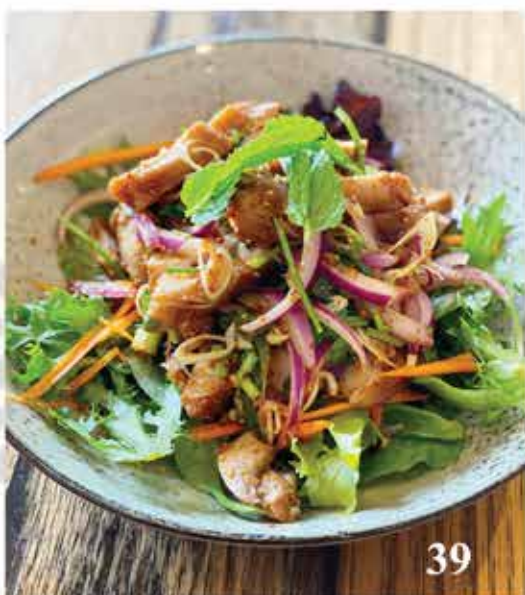
\$23.50

A spicy Thai style salad with charco grilled chicken

40 Yum Mooh Yang

\$23.50

A spicy Thai style salad with charco grilled pork



STIRFRY

\$20.90 Chicken beef or pork

\$22.90 Prawn or Calamari



41 Pad Bai Kra Prao

Thai spicy stir-fried featuring the aroma of sweet basil

42 Pud Gapao Ped

\$25.90

Stir-fried roast red duck with garlic , chilli , onion, bean , capsicum , babycorn and sweet basil

43 Pad Khing

Stir-fried ginger with mushroom and onion

44 Mixed Seafood Basil

\$25.90

Stir-Fried king prawns, mussels, calamari and scallops with garlic, chilli, vegetables and sweet basil

45 Chu Chee Scallops and Prawn

\$25.90

Cooked in a rich red curry sauce (GF)

46 Pad Med Mamuang Himapan

Stir-fry cashew nut with onion capsicum ,broccoli carrot and roasted dry chilli

47 Gai Pad Met Ma Muang

\$23.90

Fried chicken stir fry in Thai chilli paste , onion, capsicum, carrot

And cashew nut



STIRFRY

\$20.90 Chicken beef or pork

\$22.90 Prawn or Calamari



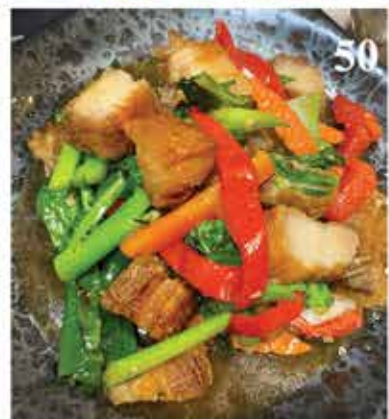
48 Pad Satay

Stir-fried vegetables in peanut sauce

49 Moo Krob Pad Prik Khing

\$23.90

Stir-fried crispy pork belly in roasted chilli sauce and kaffir lime leaves



50 Pad Kana Moo Krob

\$23.90

Crispy pork belly stir fry with garlic and Chinese broccoli

51 Pad Gratiem Prik Thai

Garlic and pepper stir fry, taste salty savory and garlicky with just a hint of Spiciness from the ground white pepper

52 Pad Num Mun Hoy

Stir-fried with mixed fresh vegetable and mushroom in Oyster Flavor sauce

53 Pad Puk Ruam

Stir-fried seasonal mixed vegetables with oyster sauce and soy sauce

54 Pad Num Prik Poaw

Stir-fried sweet chilli paste, onion and vegetable

NOODLES

\$19.90 Chicken beef or pork

\$21.90 Prawn



55 Pad Thai

Rice noodles, a bit sour, fruity taste of tamarind puree and along with the palm sugar, bean shoot and crunched peanuts, gives this dish an authentic Thai flavor (GF)



56 Pad Kee Mao

A traditional Thai stir fried rice noodles, vegetables, garlic, chilli and plenty of fresh basil. Doused in a sauce typical of Thai cuisine which is perfectly balanced with heat, tanginess and sweetness

57 Pad See Ewe

One of the most popular stir fried flat noodles. Through thick dark soy sauce and vegetables



RICE AND ROTIBREAD



Koa Pad

Thai fried rice with onion, tomato and egg

\$20.90 Chicken beef or pork

\$22.90 prawn

Koa Pad Talay

\$25.90

Thai fried rice with combination of seafood, pineapple, onion and egg

Mixed seafood

Coconut Rice

\$5.00

Steamed rice with coconut milk

Koa Pao

\$4.00

Steamed Thai aromatic jasmine rice

Roti Bread

\$5.00

Thai Pan Fried flatbread in an unleavened bread popular in South Asia

VEGETARIAN

SOUP

Tom Yum Puk **\$10.90**

A spicy and sour soup with tofu, mushroom and mixed vegetables (GF)

Tom Kha Puk **\$10.90**

A spicy and sour soup with coconut milk, tofu, mushrooms and mixed vegetables (GF)

ENTREE

Por Pia Puk **\$10.90**

Thai vegetarian spring rolls (6pcs)

Curry Puff Puk **\$10.90**

Thai vegetarian curry puffs (4pcs)

MAIN COURSE

NOODLES

Pad Thai Puk **\$19.90**

Stir fried rice noodles with tofu, bean shoots, tamarind juice and palm sugar topped with crunched peanuts **(with or without egg)**

Pad See Ewe Puk **\$19.90**

Stir fried flat noodles with tofu, vegetables and black soy sauce **(with or without egg)**

VEGETARIAN



Mild Medium Hot Extra hot

CURRIES

Gang Dang Puk **\$19.90**

A coconut milk based Thai red curry with vegetables and beancurd (GF)

Gang Keaw Whan Puk **\$19.90**

A coconut milk based Thai green curry with vegetables, basil leaves and beancurd (GF)

Massaman Puk **\$19.90**

A smooth and gentle coconut milk based Thai curry with potato, Carrot, onion, seasonal vegetables and roasted peanut (GF)

STIRFRY

Pad Puk **\$19.90**

Stir fried with combination vegetables and beancurd

Pad Grapraow Puk **\$19.90**

Stir fried mixed vegetables with garlic, chilli, beancurd and sweet basil

Puk Kana Num Mun Hoy **\$19.90**

fried Chinese broccoli with mushroom, garlic and oyster sauce

Pad Tofu Makhru **\$19.90**

fStir fried bean curd with eggplant, garlic, chilli and sweet basil

Pad Khing Tofu **\$19.90**

Stir fried bean curd with ginger, onions and mushroom vegetables

Pad Satay Puk **\$19.90**

Stir fried vegetables in peanut sauce

RICE

Koa Pad Puk **\$19.90**

Thai style fried rice with vegetables **(with or without egg)**

SOMETHING NEW



- 1. Panko crumbed prawn skewer**
(4 per serve) **\$12.90**
Crispy fried prawn skewer served with sweet chilli sauce.

- 2. Shrimp & Crab net spring rolls (4 per serve)**
Made with unique rice net paper filled with garlic, Onion, Chestnut, Mushroom, Shrimp and crab served with special plum sauce. **\$9.90**



- 3. Salt and pepper calamari** **\$15.90**
Deep fried calamari in seasoning batter, served with sweet chilli sauce.



- 4. Crispy soft shell crab** **\$16.90**
Deep fried soft-shell crab with salt and pepper batter served with seafood-sauce.