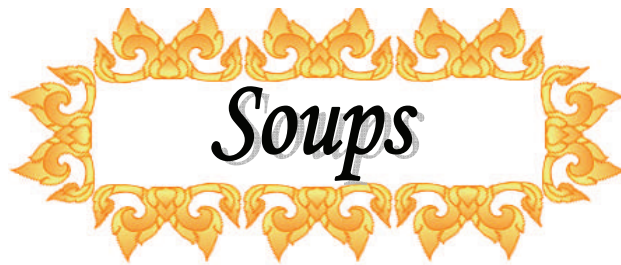




Entrée

1. **Coconut Prawn (3)** \$ 9.90
Light battered prawns coated with shredded coconut served with home made sweet chilli sauce.
2. **Shy Prawn (3)** \$ 8.90
Deep fried wrapped prawns filled with mixed mince served with home made sweet chilli sauce.
3. **Curry Puff (4)** \$ 8.90
Thai style puffs with mild curry chicken and vegetables filling served with sweet vinegar sauce.
4. **Spring Roll (4)** \$ 8.90
Deep fried spring rolls with pork mince, vermicelli and vegetables filling served with home made sweet chilli sauce.
5. **Satay Chicken (4)** \$ 8.90
Grilled mild curry marinated chicken skewers served with peanut sauce.
6. **Lime Thai Wonton (5)** \$ 8.90
Deep Fried wonton with chicken and prawns mince filling.
7. **Fish Cake (4)** \$ 8.90
Thai fish cake with thai mixed herbs served with sweet chilli sauce and sliced cucumber then top with crushed roasted peanuts.
8. **Garlic & Pepper Squid** \$ 8.90
Deep fried battered garlic and pepper squid served with home made sweet chilli sauce.
9. **Mixed Entrée** \$ 9.90
One piece of spring roll, curry puff, satay chicken and Lime thai wonton served with sauce.





Soups

10. *Tom Yum Goong* \$ 10.90
Thai famous spicy and sour prawns soup with thai herbs, mushroom, fresh chilli, shallot, cherry tomato and coriander.
11. *Po TaeK* \$ 10.90
Spicy and sour seafood soup with thai herbs fresh mushroom, cherry tomato, fresh chilli, shallot and coriander.
12. *Tom Kha Gai* \$ 7.90
Thai spicy and sour chicken soup with galanga tip, coconut milk, mushroom, cherry tomato, fresh chilli, shallot and coriander.
13. *Beef Soup* \$ 7.90
Spicy beef soup with red onion, cherry tomato, fresh chilli, shallot and coriander.



BBQ

14. *BBQ Chicken* \$ 17.90
Grilled thai style marinated chicken thigh served with side salad and sweet chilli sauce.





Salad

19. *Prawn Salad* \$ 20.90
Thai prawns salad with carrot, granny smith, red onion, cherry tomato, fresh chilli and coriander.
20. *Seafood Salad* \$ 20.90
Thai seafood salad with carrot, granny smith, red onion, cherry tomato, fresh chilli and coriander.
21. *Thai Duck Salad* \$ 19.90
Roast Duck salad with carrot, granny smith, fresh chilli, red onion, cherry tomato, shallot and coriander.
22. *Thai Beef Salad* \$ 18.90
The famous thai beef salad from northeast Thailand cooked with thai herbs, ground rice, fresh chilli, red onion, shallot and coriander.
23. *Laab Chicken* \$ 17.90
Chicken mince salad with thai herbs, ground rice, ground chilli, red onion, shallot and coriander.
24. *Laab Beef* \$ 17.90
Beef mince salad with thai herbs, ground rice, ground chilli, red onion, shallot and coriander.



Please ask our staff how spice do you like your salad.





Stirfried

25. *Cashew Nut* *Chicken* \$ 16.90
Prawns \$ 20.90

Stir fried with cashew nuts and vegetables.

26. *Basil Dish* *Chicken or Beef* \$ 16.90
Pork \$ 17.90
Prawns or Seafood \$ 20.90

Stir fried with fresh chilli, vegetables and thai basil.

27. *Stir Fried Chilli* *Chicken or beef* \$ 16.90
Pork \$ 17.90
Prawns, Squid or Seafood \$ 20.90

Stir fried with fresh banana chilli, onion and vegetables.

28. *Ginger Dish* *Chicken* \$ 16.90
Pork \$ 17.90
Prawns or Seafood \$ 20.90

Stir fried with ginger, fresh mushroom and vegetables.

29. *Oyster sauce* *Chicken or Beef* \$ 16.90
Pork \$ 17.90
Prawns \$ 20.90

Stir fried with vegetables in oyster sauce.

30. *Sweet & Sour* *Chicken* \$ 16.90
Pork \$ 17.90
Prawns \$ 20.90

Stir fried with vegetables and pineapple in sweet and sour sauce.

31. *Garlic & Pepper* *Chicken or Beef* \$ 16.90
Pork \$ 17.90
Prawns \$ 20.90

Stir fried with fresh crushed garlic and pepper served on bed of steamed vegetables.





Curries

36. *Massaman Curry* *Beef* \$ 17.90
Lamb \$ 18.90

The Popular mild curry with roasted peanuts, onion and potatoes.

37. *Red Curry* *Chicken or Beef* \$ 16.90
Pork \$ 17.90
Prawns or Seafood \$ 20.90

Thai creamy red curry with bamboo strips, pumpkins, red pepper then finished with thai basil.

38. *Panang Curry* *Chicken or Beef* \$ 16.90
Pork \$ 17.90
Prawns or Seafood \$ 20.90

Thai creamy mild curry with sliced kaffirlime leaves.

39. *Green Curry* *Chicken or Beef* \$ 16.90
Pork \$ 17.90
Prawns or Seafood \$ 20.90

Thai creamy green curry with vegetables, red pepper then finish with thai basil.

40. *Jungle Curry* *Chicken* \$ 16.90
Beef or Pork \$ 17.90
Prawns or Seafood \$ 20.90

Spicy curry cooked with thai herbs, vegetables, sliced fresh chilli then finish with thai basil.

41. *Red Curry Duck* \$ 19.90

Creamy red curry roasted duck with cherry tomatoes, lychee, bamboo strips, pineapple, red pepper and finished with thai basil.





Special Dishes

42. *Hor Mok Ta Lay* \$ 27.90
Steamed seafood in thick creamy curry sauce with vegetables, white flesh of coconut, sliced kaffirlime leaves served in whole fresh coconut.
43. *Clay Pot Prawn* \$ 22.90
Pot of prawns and vermicelli finished with shallot and coriander.
44. *Goong Phong Gari* \$ 22.90
Stir fried prawns with celery, snow peas, onion and shallot in curry egg sauce.
45. *Choo Chee Goong* \$ 22.90
Prawns cooked in thick creamy curry sauce with sliced kaffirlime leaves, red pepper then garnish with thai basil.
46. *Garlic & Pepper Lamb* \$ 20.90
Stir fried garlic and pepper lamb served on bed of salt and butter vegetables.
47. *Pla Rad Prik* Market price
Deep fried or steamed whole red snapper then over coated with sweet and sour chilli sauce top with fresh coriander.
49. *Choo Chee Fish* Market price
Deep fried or steamed whole red snapper with thick creamy curry sauce and sliced kaffirlime leaves, red pepper then garnish with thai basil.
50. *Fish Ginger Sauce* Market price
Deep fried or steamed whole red snapper with vegetables and ginger sauce.
51. *Tom Yum Goong* \$ 27.90
Creamy Soup with prawns and white flesh of coconut, mushroom then served in whole fresh coconut.





Banquet

Banquet for 4 people or more

Mixed Entrée

Chicken Cashew Nut

Massaman Beef

Stir Fried Fresh Chilli Prawns (mild, medium or hot)

BBQ Chicken

Pad Thai

Steamed Jasmine Rice

Cost \$33.90 per Person





Noodles & Rice

60. *Pad Thai* \$ 14.90
Stir fried rice noodle with prawns, egg, garlic chives, bean sprouts served with lemon and crushed roasted peanuts
61. *Pad Sie Iew* \$ 14.90
Stir fried fresh rice noodle with pork, chinese broccoli and egg.
62. *Thai Fried Rice* \$ 14.90
Fried rice with chicken, prawns, egg, corn and peas.
63. *Jasmine Rice* Per Person \$ 3.50
Steamed thai jasmine.



Desserts

64. *Sticky Rice with Thai Custard* \$ 8.50
Sticky rice with coconut milk then top with thai egg custard and coconut cream.
65. *Sticky Rice with Mango (seasonal)* \$ 9.50
Sticky rice with coconut milk then top with mango and coconut cream.
66. *Banana in Coconut Milk* \$ 8.50
Banana served in coconut milk with a scoop of vanilla ice-cream on top.
67. *Banana Split* \$ 8.50
Ice cream with banana, cream, toppings and crushed peanuts.
68. *Apple Pie* \$ 8.50
Served with ice cream and cream.





Vegetarian

69. *Deep Fried Tofu* \$ 7.90
70. *Deep Fried Vegetable* \$ 7.90
71. *Stir Fried Vegetable* \$ 14.90
Stir fried mixed vegetables.
72. *Praram Tofu* \$ 14.90
Stir fried tofu with vegetables then top with peanut sauce.
73. *Tofu Cashew Nut* \$ 14.90
Stir fried with cashew nuts and vegetables.
74. *Tofu Chilli* \$ 14.90
Stir fried with fresh banana chilli, onion and red pepper.
75. *Tofu Ginger* \$ 14.90
Stir fried with ginger, fresh mushroom and vegetables.
76. *Tofu Sweet & Sour* \$ 14.90
Stir fried with vegetables and pineapple in sweet and sour sauce.
77. *Red Curry Tofu* \$ 14.90
Thai creamy red curry with bamboo strips, pumpkins, red pepper then finished with thai sweet basil.
78. *Panang Tofu* \$ 14.90
Thai creamy mild curry with sliced kaffirlime leaves and basil.
79. *Green Curry Tofu* \$ 14.90
Thai creamy green curry with vegetables, red pepper then finish with thai sweet basil.
80. *Jungle Curry Tofu* \$ 14.90
Know as spicy jungle curry cooked with thai herbs, vegetables, sliced fresh chilli then finish with thai sweet basil.

