


Soup Menu




Thai Bean Curd Soup (Gluten Free)

001	With minced pork, fried bean curd and vegetables	9.9
	With Vegetables	9.9
	With Pork	9.9

Thom Yum Soup (Gluten Free)

002	Spicy Thai hot and sour soup	9.9
	With Vegetables	9.9
	With Chicken	10.9
	With King Prawns	11.9
	With Mixed Seafood	11.9

Thom Ka Soup (Gluten Free)

003	Spicy Thai hot and sour soup in coconut milk	9.9
	With Vegetables	9.9
	With Chicken	9.9

	With King Prawns	10.9
	With Mixed Seafood	11.9

Entrée Menu



Por Pai Nor

004	Home made thai spring rolls served With home make sweet and sour sauce	7.9
	With Vegetables (6 per serve)	7.9
	With Pork (6 per serve)	7.9
	With Kind Prawns (4 per serve)	9.9

Duck Pancake

16.9

009	Roast duck breast, cucumber, carrot, coriander and leak wraped in house made rosemary pancake served with home made sauce (2 per serve)
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Curry Puffs

005	Home made Thai curry puff served with a home made sweet and sour sauce (4 per serve)	7.9
	With Vegetables	7.9
	With Chicken	7.9

Tod Mun Pla 9.9

006	Home made Thai fish cake served with a home made sweet and sour sauce (4 per serve)
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Mixed Entree 16.9

007	A combination of curry puffs, spring rolls prawn spring rolls and fish cakes (two of each)
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Satay 16.9

008	Thai style satay is one of the most popular Thai dishes consisting of marinated pieces of charcoal grilled chicken thigh fillets in coconut milk with satay powder and topped with a home made peanut sauce. (6 per serve)
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Thai Salad




 *Nur Num Tok* 16.9
010 Grilled Beef salad with onion, chilli, lemon juice and mint

 *Yum Talay* 17.9
013 Prawns and calamari cooked in lemon juice, onion and mint salad with cashew nuts and Nongkhai dressing

 *Nam Zod* 16.9
011 Spicy minced pork salad with ginger, roasted peanuts and lemon juice

 *Papaya Salad* 20.9
014 A Thai favourite Papaya salad with soft shell crab

 *Larp Gai* 16.9
012 Spicy minced chicken salad with onion, chilli, mint and lemon juice

Charcoal Grilled



 *Gai Yang* 20.9
015 Charcoal grilled, marinated chicken thigh fillets in honey, garlic, pepper and lemon grass served with sweet and sour chilli sauce

 *Moor Yang* 20.9
016 Charcoal grilled, marinated pork neck fillets in honey, garlic, pepper and lemon grass served with sweet and sour chilli sauce





MAIN COURSE



Noodles Menu



With Vegetables-----	21.9
With Chicken, Beef or Pork-----	21.9
With King Prawns-----	23.9
With Mixed Seafood (Prawns & Calamari)-----	25.9
With Duck-----	25.9
With Crispy Pork Belly-----	25.9



Pad Se Ewe

017 Stir-fried flat rice noodles, egg and vegetables cooked with soy sauce



Hokkien Noodle

020 Stir-fried flat egg noodles with Chinese broccoli, broccoli and spring onion



Pad Thai

018 Stir-fried rice noodles, egg, roasted peanuts and vegetables with lemon juice



Hokkien Basil

021 Stir-fried egg noodles with garlic, chilli, green bean, capsicum, onion and sweet basil



Pad Ki Mau

019 Stir-fried flat rice noodles with garlic, vegetables, chilli and sweet basil



Curry Menu



The most important ingredient in Thai curries is the curry paste.

Our traditional Thai curry paste is home made from fresh herbs and spices and achieves a unique and subtle flavour.

You determine the strength of the curry: hot, medium or mild.

All curry is gluten free.

With Vegetables-----	21.9
With Chicken, Beef or Pork-----	21.9
With King Prawns-----	23.9
With Mixed Seafood (Prawns & Calamari)-----	25.9
With Duck-----	25.9
With Crispy Pork Belly-----	25.9



Gang Dang

022 Traditional Thai curry made from a spicy red curry paste, cooked in coconut milk and vegetables



Gang Keon Whan

023 Traditional Thai curry made from green curry paste, cooked in coconut milk and vegetables



Panang curry

024 Thai sweet curry cooked in thick coconut milk and lime leaf



Mussaman Curry

025 A smooth and gentle curry cooked in coconut milk with potato, onion and roasted peanuts



Mussaman Lamb Shank 30.9

026 12 Hour slow cooked lamb on the bone. Cooked in a mild thick and rich curry paste with coconut milk with potato, curry, onion and roasted peanuts



Gang Pett Ped Yang 25.9

027 Traditional Thai red duck red curry with cherry tomato, potato, carrot, basil, pineapple, lychees and lime leaf



Stirfry Menu



With Vegetables-----	21.9
With Chicken, Beef or Pork-----	21.9
With King Prawns-----	23.9
With Mixed Seafood (Prawns & Calamari)-----	25.9
With Duck-----	25.9
With Crispy Pork Belly-----	25.9

Pad Bai Gapao

028 Stir-fried with garlic, chilli and sweet basil

Pad Cha

035 Stir-fried with lemongrass, onions, kaffir lime leaves, egg plant, chilli and sweet basil

Pad Khing

029 Stir-fried with ginger, onion, snowpeas, mushrooms, baby corn and black bean sauce

Pad Satay Sauce

036 Stir-fried mixed seasonal vegetable
Tossed with home made peanut sauce

Pad Mad Mamuang Hima Pan

030 Stir-fried with cashew nuts and onion in a dark mushroom soy sauce

Pad Kana

037 Stir-fried chinese broccoli with garlic, chilli and soy bean

Pad Gratiam Pik Tai

031 Stir-fried with garlic, pepper and vegetables

Asian Green

038 Stir-fried asian green vegetable, tofu and garlic

Pad Puk

032 Stir-fried combination vegetables with oyster sauce

Pad Piowan

033 Stir-fried carrot, pineapple, onion with sweet and sour sauce

Pad Nongkhai

034 Stir-fried with sweet chilli paste, cashew nuts and broccoli (Contains traces of anchovies)



Fish Menu



We Serve Whole Fresh Barramundi (500g)
or Rockling Fillets
30.9



Hor Mok Pla

039 Steamed fillet fish marinated in coconut milk, egg and red curry paste, cooked with vegetables



Pla Sum Rod

042 deep fried or steamed whole fish or fillets with Thai sweet and sour sauce



Pla Lard Phik

040 Deep fried fish topped with a spicy tamarind sauce



Crispy Rockling In Black Pepper

043 Deep fried rockling fish fillet cooked with garlic & black pepper sauce



Pla Lard Khing

041 Deep fried or steamed whole fish or fillets with ginger sauce









Golden curry Soft shell Crab 28.9

044 Deep fried soft shell crab and stir fried and presented with baby corn, red capsicum, snow pea and onion in a special mild golden curry (Fish fillet available)



Rice Menu



 <i>Koa Pad</i>		 <i>Koa Poa</i>	4
045	Thai fried rice with tomato, onion and egg	048	Thai steamed aromatic rice per serve
	With Vegetables, Chicken, Beef or Pork		21.9
	With King Prawns		22.9
	With Mixed Seafood		23.9
 <i>Koa Pad Tom Yum</i>		 <i>Coconut Rice</i>	5
046	Thai fried rice with tom yum paste, tomato, mushroom, onion and lime leaf	049	Thai steamed coconut rice per serve
	With Vegetables, Chicken, Beef or Pork		21.9
	With King Prawns		22.9
	With Mixed Seafood		23.9
 <i>Koa Pad Talay</i>	24.9	 <i>Roti Bread</i>	8.9
047	Thai fried rice with pineapple, onion, egg king prawns and calamari	050	Served with a peanut sauce (2 Pieces per serve)



BANQUET MENU

All banquets are served with jasmine rice.
Dish substitution is also possible.

Set Menu A (2 People)

\$ 40 per person

Entrée

Por Pai Nor :

Thai spring rolls with meat or with vegetables (2 per person)

Nam Sod :

Spicy minced pork salad with ginger, red onion, spring onion, coriander, roasted peanuts and Nongkhai dressing

Main Course

Mussaman Gai :

A smooth and gentle curry cooked in coconut milk with chicken, potato, onion and roasted peanuts

Pud Bai Gapao Nur :

Stir-fried with garlic, chilli, sweet basil and beef

Dessert

Banana Fritter

with vanilla ice cream

Set Menu B (4 People)

\$ 50 per person

The following Banquet is for four or more people.
If you wish to order a banquet for fewer than 4 people,
please consult with our friendly staff.

Soup

Tom Yum or Tom Kha :

Soup with chicken or prawns

Entree

Por Pai Nor :

Thai spring rolls with meat or with vegetables (2 per person)

Nam Sod :

Spicy minced pork salad with ginger, red onion, spring onion, coriander, roasted peanuts and Nongkhai dressing

Main Course

Gang Keon Whan Gai :

Green Curry with chicken and vegetables

Puk Puk :

Stir-fried combination vegetables

Pud bai Gapao Prawns :

Stir-fried with garlic, chilli, sweet basil and king prawns

Dessert

Banana Fritter

with vanilla ice cream

