

DRINKS

• Soft drinks (375ml)	\$4
Coke, Zero coke, Fanta, Lemonade, Creaming Soda, Pasito	
• Lemon Lime Bitter (300ml)	\$5.5
• San Pellegrino (250ml)	\$4.5
• Ginger Beer (375ml)	\$5
• Water (600ml)	
• Iced Tea (500ml)	\$4
Peach, Lemon	
• Juices (250ml)	\$4
Pineapple, Orange, Apple	•

THAI DRINKS

Thai milk tea	\$5.5
• Thai lemon iced tea	\$5.5
Thai iced coffee	\$5
Dang Soda with Lime	\$5.5
Coconut drink	\$5.5
Palm juice	•
•	•



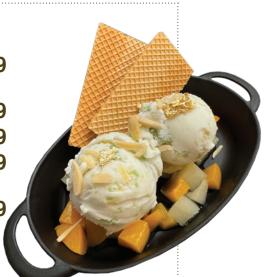
HOT TEA (\$4 per person)

- Green tea
- Jasmine tea
- Ginger tea with Honey

DESSERTS

 Banana Samosa with ice cream (Coconut or Thai tea flavour) 	\$12.9
Thai tea ice cream	.\$12.9
Coconut ice cream	.\$12.9
• Vanilla ice cream with topping	\$7.9
(Caramel or Chocolate topping)	
• Grass jelly with ice cream	.\$12.9

 Grass jelly with ice cream\$12.9 (Coconut or Thai tea flavour)





ENTREE

1. Spring Rolls (4pcs) \$8.9
Thai style vegetarian spring rolled
served with sweet chilli sauce.

2.	Money Bag (4pcs) \$8.9
	Deep fried chicken mince wrapped
	in pastry served with
	sweet chilli sauce.

	Sweet chilli sauce.	
3.	Curry Puff (4pcs)\$8	8.9
	Deep fried puff pastry stuffed with diced onions, potato, chicken minced and curry powder.	
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4.	. Chicken Satay (4pcs) (GF)\$	9.9
	Grill marinated chicken on skewers served with peanut sauce.	
5.	. Steamed Dim Sim (4pcs)\$	9.9
	Steamed Thai Style pork minced and vegetables	
	served with homemade sauce.	
6.	. Steamed Prawn Dumpling (4pcs)\$	9.9
	Steamed Prawn Dumpling served with homemade sauce.	
7.	. Fish Cake (4pcs)\$9	0 0
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	Deep fried minced fish seasoned with chilli paste, green beans	9.9
•	Deep fried minced fish seasoned with chilli paste, green beans and lime leaves served with sweet chilli sauce.	
8.	Deep fried minced fish seasoned with chilli paste, green beans	
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	Salt and Pepper 🛭 . Iamari crumped in a ligh	-//	
13. Crispy Pra	wn Lemon ∑	\$14.9	
	wns with lemon sauce.		
14. Crispy Pra		\$14.9	13 (A)
Deep tried pra	wns with honey sauce.		

SOUP

Vegetables	. \$17.9
Chicken or Beef or Pork	. \$18.9
King Prawn or Seafood	•

15. Tom Kha (GF)

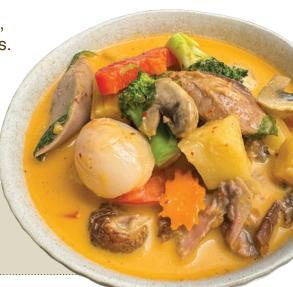
Thai creamy coconut soup with fresh Thai herbs, lime juice, mushroom, tomato and shallot.

16. Tom Yum

A mildly spicy and sour with fresh Thai herbs, lemon juice, mushroom, shallot and tomatoes.

CURRY

Vegetables \$17.9 Chicken or Beef or Pork \$18.9 Prawn or Seafood \$22.9



17. Yellow Curry (GF)

Mild Thai curry paste, coconut milk, onion, carrot and potato.

18. Green Curry (GF)

Green chilli curry paste, coconut milk, broccoli, bamboo shoot, green beans and basil.

19. Red Curry (GF)

Red curry paste, coconut milk, capsicum, bamboo shoot, green beans and basil.

20. Panang Curry (GF)

Panang curry paste with green bean, ground peanut, broccoli and lime leaves.

21. Pineapple and Lychees Curry (GF)

Red curry paste with pineapple, lychee, baby corn, green bean, capsicum and Thai basil.

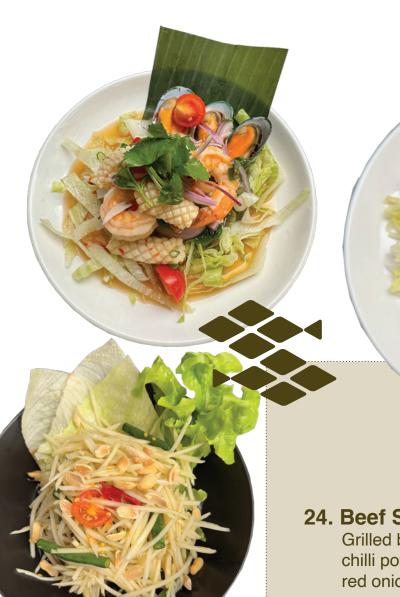
22. Duck Red Curry (GF) \$23.9 Roast duck in red curry paste with pineapple,

Roast duck in red curry paste with pineapple, lychee, vegetable and Thai basil.

23. Beef Mussamun Curry (GF) ... \$24.9

Slow cooked beef with curry paste, coconut milk, potato, onions and peanuts.







SALAD

24.	Beef Salad 🤳\$20.9
	Grilled beef mixed with ground rice,
	chilli powder, tomatoes, cucumbers,
	red onion and Thai herbs.

25. Chicken Larb\$18.9 Chicken minced with ground rice, chilli powder, red onion, Thai herbs and Secret Homemade Sauce.

26. Calamari Larb\$22.9 Calamari with ground rice, dried chilli, red onion, Secret Homemade Sauce and Thai herbs.

27. Seafood Salad\$21.9 Fresh combination seafood with spicy dressing of chilli, shallot, lime juice, mint leaves, red onion, coriander and tomato.

28. Som Tum Thai ✓ (GF).....\$18.9 Green papaya salad with peanuts. : spicy, salty and slightly sweet.



Vegetables	\$17.9
Chicken or Beef or Pork	\$18.9
King Prawn or Seafood	\$22.9

29. Oyster

Stir fried mixed vegetables with garlic and oyster sauce.

30. Ginger

Stir fried ginger with garlic, onion, capsicum, carrot, mushroom broccoli, baby corn and shallot.

31. Garlic and Pepper

Stir fried garlic and pepper, onion, carrot, broccoli, baby corn and wombok.

32. Cashew Nut

Stir fried chilli paste with cashew nut, onion, capsicum, carrot, broccoli and shallot.

33. Basil and Chilli

Stir fried basil leaves, onion, capsicum, green bean, baby corn, bamboo and fresh chilli.

34. Sweet and Sour

Thai style sweet and sour sauce with cucumber, tomato, pineapple and fresh vegetables.

35. Spicy *J*

Stir fried spicy paste with garlic, onion, capsicum, green bean, carrot and kaffir lime leaves.

36. Peanut

Stir fried mixed vegetables with famous peanut sauce.





42. Stir Fried with Ginger......\$24.9

Stir fried with chilli, vegetables and basil leaves.

Top with fried garlic

Stir fried ginger and vegetables.

NOODLE & RICE

Vegetables	.\$17.9
Chicken or Beef or Pork	.\$18.9
King Prawn or Seafood	\$22.9

43. Pad Thai (GF)

Stir fried thin rice noodles with vegetables, ground peanut, preserved radish and egg in chef's special sauce.

44. Pad See-Ew

Stir fried thick rice noodles, vegetable and eggs in dark soy sauce seasoning.

45. Pad Kua Kai

Stir fried thick rice noodles, vegetable and eggs in chef's special sauce

46. Pad Ki Mow 🥒

Stir fried Thai style spicy thick rice noodles with herbs, egg, vegetable and cashew nuts.

47. Pad Cashew Nut Noodle

Stir fried thick rice noodles with chilli paste, vegetables, egg and cashew nuts.

48. Fried Rice

Fried rice with egg, onion, tomatoes and green vegetable.

49. Basil Fried Rice 🌶

Fried rice with egg, fresh chilli, onion, red capsicum, green bean, bamboo, baby corn, and basil leaves.

50. Pineapple Fried Rice

Fried rice with egg, pineapple, onion, carrot, shallot and cashew nut.

51.	Steamed	Rice	\$3.5
52.	Coconut	Rice	\$5.5
53.	Sticky Ri	ce	\$5



RECOMMENDED

51. Chilli Paste Stir Fried with Clams J\$24.9 Stir fried baby clam with chilli paste.
52. Barramundi fillet Pad Cha Stir fried of fried barramundi fish fillet with fresh chilli, green peppercorn, vegetables and Thai eggplants.
53. Barramundi fillet with Choo Chee Curry\$26.9 Deep fried fish fillets served with mixed vegetables and topped with choo chee curry sauce
54. Duck Basil\$24.9
Stir fried roast duck with chilli, garlic, basil and vegetable.
55. Crispy Prawns Tamarind\$25.9
Deep fried prawns with garlic, smoked chilli and tamarind sauce.
56. Crispy Prawns Cashew Nut\$25.9
Deep fried prawns stir fried with chilli paste, vegetable and cashew nut.
57. Crispy Prawns with Fresh Chilli and Salt\$25.9 Deep fried prawns stir fried with fresh chilli, salt, garlic and shallots.



RECOMMENDED

58. Spicy thai pork ribs soup	\$25.9
59. Garlic and Pepper (Thai Style)	
60. Grilled Pork Salad	
61. Grilled Pork	\$24.9
62. Grilled Chicken	•
63. Beef Black Pepper Stir fried beef with black pepper and fresh aromatic herb, spices and vegetables.	\$24.9
64. Duck Black Pepper Stir fried duck with black pepper and fresh aromatic herb, spices and vegetables.	.\$24.9
65. Pra Ram Long Song	

