

# Ms Pad Thai

THAI | VIETNAMESE | CHINESE 07 3356 1188

Sat - Mon 4:30pm - 9:30pm • Wed - Fri 11am - 2:30pm, 4:30pm - 9:30pm • Tue Closed

## APPETISERS

- Duck Spring Rolls (3 pcs)** \$7.00  
Handmade infused duck rice mixed with chili, coriander and chopped cashew nuts, served in a light crispy deep-fried wrapper.
- Vegetarian Sweet Taro Spring Rolls (3 pcs)** \$6.00  
Taro and sweet potato wrapped in a light crispy deep-fried wrapper and served with lime sweet chili sauce.
- 1. Vegetarian Spring Rolls (3 pcs)** \$6.00  
Taro slices and vegetables wrapped in a light pastry, deep-fried and served with lime sweet chili sauce.
- 1a. Vegetarian Curry Puffs (3 pcs)** \$6.00  
Sweet potatoes, onions and curry spices wrapped in a puff pastry, deep-fried and served with a lime sweet chili sauce.
- 2. Homemade Spring Rolls (3 pcs)** \$6.00  
Mixed pork and vegetables wrapped in a light pastry, deep-fried and served with a sweet and sour sauce.
- 3. Honey Sesame Chicken** \$7.00  
Tempura-battered chicken breast pieces glazed with honey and roasted sesame seeds on crispy glass noodles.
- 4. Cha Tofu** \$6.00  
Freshly deep-fried tofu with sweet and sour sauce.
- 5. Steamed Homemade Dim Sims (4 pcs)** \$7.00  
Traditional Chinese wrap with pork, water chestnuts, shiitake, coriander and served with soy sauce.
- 6. Chicken Satay Sticks (3 pcs)** \$6.00  
Chicken fillet marinated in an aromatic sauce, bread served with homemade peanut satay sauce.
- 7. Honey King Prawns (4 pcs)** \$8.00  
Tempura battered salmon king prawns glazed with honey and roasted sesame seeds on crispy glass noodles.
- 7a. Mach Ton Ngap** \$9.00  
Honey glazed tender roast duck on a bed of crisp mixed leaves.
- 8. Coconut Prawns (3 pcs)** \$8.00  
Coconut crusted prawns, deep-fried and served with lime sweet chili sauce.
- 10. Salad Rolls - King Prawn, Chicken, Pork or Tofu (3 pcs)** \$7.00  
Vietnamese rice paper rolls with your choice of King prawn, chicken, pork or tofu, fresh cucumber, carrots and bean sprouts, served with special dipping sauce.
- 11. Sang Choi Bao** \$6.00  
Lemongrass infused chicken breast stir-fried with capsicum, onion and coriander, served in a lettuce cup.
- 12. Salt and Spicy Calamari** \$7.00  
Tempura battered prawns and squid served with special dipping sauce.
- 12a. Fish Cakes (4 pcs)** \$6.00  
Spicy fish cakes served with lime sweet chili sauce.
- 12c. Tamarind King Prawns (4 pcs)** \$8.00  
Tempura battered salmon king prawns glazed in a tangy mild chili tamarind sauce on crispy glass noodles.
- 12d. Salt and Spicy Chicken or Tofu** \$7.00  
Tempura battered fillet of chicken or tofu, deep-fried and served with special dipping sauce.
- 12e. Onion Bites** \$7.00  
A combination of ground chicken, onion, carrot, water chestnut, fresh coriander wrapped in a light pastry, deep-fried and served with lime sweet chili sauce.
- 12g. Soft Shell Crab** \$8.50  
Tempura battered fresh crab and soft shell crab served with sweet vinegar.
- 12h. Beef Look Luck** \$8.00  
Marinated beef fillet cubes, capsicum, onion and shallots, wok-tossed with black pepper sauce.
- 12i. Wontons (4 pcs)** \$6.00  
A traditional Chinese dumpling, Pork Wonton deep-fried and served with sweet and sour sauce.
- 12j. Peking Duck Wraps (2 pcs)** \$8.00  
Roasted Peking duck breast slices wrapped with fresh cucumber, coriander, shallots and traditional sauce.

## SALADS

- Papaya Salad** \$6.00  
Fresh young papaya threads combined with fresh chili, garlic, tomato, green beans, dried shrimp, peanut, fish sauce and lemon juice.
- Chicken / Beef / Pork** \$13.90  
**King Prawns** \$18.90  
**Soft Shell Crab** \$19.90
- Mango Salad (Seasonal)** \$6.00  
Freshly shredded green mangoes combined with fresh chili, mint, basil and peanuts served with soft and crispy soy pieces, dressed with lime and soy sauce.
- Chicken / Beef / Pork** \$13.90  
**King Prawns** \$18.90  
**Soft Shell Crab** \$19.90
- 16. Calamari Salad** \$15.90  
Tempura battered tender calamari with special dressing with cucumber, tomato, onion and mint on crisp mixed leaves.
- 16a. Larb Gai** \$13.90  
Chopped tender chicken combined with freshly squeezed lemon juice, fish sauce, mint leaves, chili, coriander and ground roasted rice.
- 16b. Seafood Salad** \$18.90  
Combination of fresh seafood including prawns, mussels, fish balls and calamari in a special sauce of lemongrass, lemon juice, onion, chili and mint.
- 16c. Soft Shell Crab Salad** \$19.90  
Tempura battered soft shell crab pieces with tangy tamarind dressing, shredded green mango (seasonal), mint, roasted chili powder, coriander, onion, ground roasted rice and peanuts on crisp mixed leaves.
- 16d. Duck Salad** \$19.90  
Peking roasted duck slices with fresh lemongrass, chili, lemon juice, onion, mint, sweet basil, coriander, kaffir lime leaves and ground roasted rice on crisp mixed leaves.
- 16e. Yum Beef or Pork Salad** \$14.90  
Selection of beef or pork slices wok-tossed with special spicy sauce, fresh lemongrass, onion, mint, coriander and roasted chili on crisp mixed leaves.
- 16f. Fish Mango Salad** \$18.90  
Crispy deep-fried fish pieces, shredded green mango (seasonal), onion, mint leaves, chili and ground roasted rice on crisp mixed leaves.
- 16g. Chicken Salad** \$14.90  
Lemongrass infused grilled chicken pieces on a bed of cucumber, onion, coriander and tomato dressed with fresh lime juice on a crisp mixed leaves.
- 16h. Thai Prawn Salad** \$18.90  
Prawns tossed with shredded fresh young papaya and celery, cucumber, onion, mint and pickled carrots served with crispy prawn crackers.

## VIETNAMESE SALAD BOWL

- A Vietnamese style salad with vermicelli rice noodles, lettuce, cucumber, bean sprouts, onion, mint, peanuts, dressed with lime and fish sauce.
- Fried Tofu Salad Bowl** \$13.90
- Vegetarian Spring Rolls Salad Bowl** \$13.90
- Homemade Spring Rolls Salad Bowl** \$13.90
- Crab Spring Rolls Salad Bowl** \$14.90
- Grilled Chicken / Beef / Pork Salad Bowl** \$14.90
- Grilled King Prawns Salad Bowl** \$18.90
- Combination Grilled Salad Bowl** \$16.90  
(Grilled Chicken, Beef, Pork & Spring Rolls)

## Mains

ALL WITH COMPLIMENTARY JASMINE RICE

- 17. Basil Chili Black Bean Mussels** \$15.90  
Steamed 1/2 shell New Zealand mussels wok-tossed with special chili black bean sauce and sweet basil leaves.
- 18. Thai Krachai Fish** \$18.90  
Tempura battered fish fillet wok-tossed with Thai Krachai, fresh chili, peppercorns, capsicum, zucchini and carrot in a creamy red curry.
- 19. Peking King Prawn** \$18.90  
A popular Chinese sauce made from celery, carrot, tomatoes wok-tossed with lightly deep-fried salmon king prawns, onion, tomatoes, pineapples and capsicum.
- 20. King Prawn Cashew Nuts** \$18.90  
Tallan king prawns wok-tossed with seasonal vegetables in a garlic oyster sauce topped with roasted cashew nuts.
- 21. Garlic King Prawn** \$18.90  
Garlic infused tallan king prawns wok-tossed with seasonal vegetables.
- 22. Ginger Shallot King Prawn** \$18.90  
Tallan king prawns wok-tossed in fresh ginger, shallots and seasonal vegetables.
- 23. Tasty King Prawn** \$18.90  
Garlic infused tallan king prawns wok-tossed in a gourmet Vietnamese blend and seasonal vegetables.
- 24. Szechuan Calamari** \$15.90  
Tender calamari pieces wok-tossed in garlic Szechuan sauce and a special chili blend with seasonal vegetables.
- 24a. Prik Phao Calamari (Roasted Chili Paste)** \$15.90  
Roasted chili paste and fresh aromatic basil leaves wok-tossed with tender calamari and seasonal vegetables.
- 24b. Chili Plum Calamari** \$15.90  
Tempura battered tender calamari glazed with sweet chili plum sauce on a bed of crisp mixed leaves.
- 25. Black Bean Steak** \$13.90  
Tender beef slices wok-tossed and blended with special black bean sauce.
- 25a. Black Pepper Beef** \$13.90  
Tender beef slices wok-tossed with black pepper, butter, caramelized onion, shallots and capsicum.
- 26. Mongolian Beef** \$13.90  
Tender beef or lamb slices wok-tossed in a special Mongolian sauce with seasonal vegetables.
- 27. Beef Stir Fried** \$13.90  
Tender beef slices and seasonal vegetables wok-tossed in a garlic oyster sauce.
- 27a. Peking Beef** \$13.90  
Tender beef slices wok-tossed with onion, capsicum, carrots and zucchini in a popular Chinese sauce made from celery, carrots and tomato.
- 27b. Garlic Basil Pork** \$13.90  
Garlic infused pork slices wok-tossed with aromatic basil leaves and seasonal vegetables.
- 27c. XO Beef** \$14.90  
Tender beef slices infused in gourmet chili shrimp and wok-tossed with seasonal vegetables.

## CHICKEN

- 28. Chicken Cashew Nuts** \$14.90  
Tender chicken breast pieces wok-tossed in a garlic oyster sauce and seasonal vegetables topped with roasted cashew nuts.
- 28a. Garlic Chicken** \$14.90  
Garlic and coriander roast infused chicken breast pieces wok-tossed with seasonal vegetables.
- 28b. Mango Chicken** \$14.90  
Tender chicken breast pieces wok-tossed with mango, capsicum, snow peas and garnished with cashew nuts.
- 28c. Honey Soy Chicken Wings** \$14.90  
Crispy deep-fried chicken wings generously coated in our homemade honey garlic sauce on crisp mixed leaves.
- 28d. Spicy Chili Chicken Wings** \$14.90  
Crispy deep-fried chicken wings smothered in our spicy ginger chili sauce on crisp mixed leaves.
- 29. Chili Garlic Chicken** \$13.90  
Garlic infused chicken breast pieces wok-tossed with seasonal vegetables and chili.
- 30. Ginger and Shallot Chicken** \$13.90  
Ginger infused chicken breast pieces wok-tossed with seasonal vegetables.
- 31. Sweet and Sour Chicken or Pork** \$13.90  
Golden tempura battered chicken breast fillet or tender pork pieces glazed in a special sweet and sour blend of pineapple, celery and tomatoes.
- 31a. Salt and Spicy Pork, Chicken or Tofu** \$13.90  
Lightly seasoned and battered pork, chicken or tofu with spiced fresh chili.
- 32. Honey Lemon Chicken** \$13.90  
Tempura battered chicken breast fillet or king prawns glazed with a house-made honey lemon sauce and roasted sesame seeds.
- 32a. Satay Chicken** \$13.90  
Tender chicken breast pieces and seasonal vegetables wok-tossed with homemade peanut satay sauce.
- 32b. Chicken Chow Mein** \$13.90  
Tender chicken breast pieces stir-fried with seasonal vegetables on a bed of thin egg noodles.
- 32c. Chicken Foo Young Egg** \$13.90  
Tender chicken breast pieces scrambled with egg and vegetables.
- 32d. Teriyaki Chicken** \$13.90  
Tender chicken breast pieces wok-tossed in a tasty Teriyaki sauce with onions and seasonal vegetables.

## RICE AND EXTRAS

- Steamed Jasmine** Small \$2.00 Large \$4.00
- Coconut Rice** Small \$3.00 Large \$6.00

## SOUP

- Vegetarian Tofu Soup** \$6.00
- Beef Vegetable Soup** \$6.00
- Chicken Corn Soup** \$6.00
- Wonton Soup** \$6.00
- Tom Kha / Tom Yum Soup**
- Vegetables** \$6.00
- Chicken** \$6.00
- King Prawn** \$7.00
- Seafood** \$7.00

## THAI / VIETNAMESE

- 33. Chili Lemongrass** \$13.90  
A classic Vietnamese style dish of fresh lemongrass, chili and seasonal vegetables wok-tossed with your choice of tender chicken, beef or king prawns.
- 33a. Ah-Sam (Hot Tamarind)** \$13.90  
A fresh new style of hot tamarind sauce, saw-herbs, coriander and seasonal vegetables stir-fried with your choice of tender chicken, beef or king prawns.
- 34. Thai Red Curry** \$14.90  
A creamy and spicy red curry with your choice of tender chicken, beef or king prawns wok-tossed with seasonal vegetables.
- 35. Thai Green Curry** \$14.90  
A hot and spicy green curry with your choice of tender chicken, beef or king prawns wok-tossed with seasonal vegetables.
- 35a. Yellow Curry** \$14.90  
A mild creamy curry with your choice of tender chicken, beef or king prawns wok-tossed with seasonal vegetables.
- 35b. Panang Curry** \$14.90  
A creamy aromatic curry wok-tossed with onion and kaffir lime leaves with your choice of lamb, chicken, beef or king prawns.
- 35c. Mussaman Beef** \$15.90  
Tender beef pieces cooked with potatoes, onion, peanuts and coconut milk.
- 36. Pong Ca Ri** \$13.90  
A mild sweet yellow curry without coconut cream wok-tossed with seasonal vegetables and your choice of chicken, beef or king prawns. (contains egg)
- 37. Sweet and Chili Fish** \$18.90  
Deep-fried snapper fillet smothered in sweet chili sauce with pineapple, tomato and celery.
- 38. Prik Khing (Dry Red Curry)** \$13.90  
Red curry paste stir-fried with green beans and aromatic kaffir lime leaves. Suitable for curry lovers who enjoy the aroma and flavours of fresh curry without the coconut cream.
- 39. Prik Phao (Roasted Chili Paste)** \$13.90  
Roasted chili paste and aromatic basil leaves wok-tossed with your choice of tender chicken, beef or king prawns.
- 40. Basil Chili Black Bean** \$13.90  
A new way of combining chili, black bean sauce and sweet basil wok-tossed with seasonal vegetables and your choice of tender chicken, beef or king prawns.

## 41. Pad Thai \$11.99

A popular Thai style noodle dish in our special homemade sauce wok-tossed with tender chicken, flat rice noodles, egg, shallots, onion, bean sprouts and ground peanuts.

- 41a. Pad Se Heaw** \$13.90  
Tender chicken breast wok-tossed with flat rice noodles, egg, Chinese vegetables, bean sprouts and shallots.
- 41b. Char Kway Teaw** \$13.90  
Flat rice noodles, fresh garlic, chili, egg, bean sprouts and shallots wok-tossed with your choice of chicken, king prawns or seafood.
- 41c. Ho Fun Chicken** \$13.90  
Garlic infused chicken or seafood, stir-fried with seasonal vegetables and flat rice noodles.
- 42. Thai Fried Rice** \$13.90  
Tender chicken breast pieces, king prawn and mixed seasonal vegetables wok-tossed with egg and roasted chili paste.
- 42a. Green Coconut Chicken Fried Rice** \$13.90  
Creamy green curry wok-tossed with chicken breast pieces and mixed seasonal vegetables with egg, sweet basil and aromatic kaffir lime leaves.
- 43. Nasi Goreng** \$13.90  
3 meats - chicken, pork and beef wok-tossed with mixed seasonal vegetables, egg, spicy curry and chili.
- 44. Chicken Jasmine Fried Rice** \$12.90  
Tender chicken breast pieces wok-tossed with mixed seasonal vegetables and egg.
- 44a. Young Chow Fried Rice** \$13.90  
Tallan king prawn, roast pork wok-tossed with mixed seasonal vegetables and egg.
- 44b. Pineapple Prawn Fried Rice** \$18.90  
Tallan king prawn wok-tossed with egg, seasonal vegetables, pineapple and aromatic spicy curry.
- 44c. House Signature Fried Rice** \$18.90  
Tallan king prawn wok-tossed with egg, shallots, seasonal vegetables and tasty pepper.
- 45. Tom Yum** \$13.90  
Thin rice noodles and seasonal vegetables in a traditional sour and spicy Tom Yum broth with your choice of tender chicken, beef or king prawns.
- 46. Laksa** \$13.90  
Combination of Hokkien noodles, thin rice noodles and seasonal vegetables in a creamy coconut milk broth with your choice of tender chicken, beef or king prawns.

- Pho Beef Rice Noodle Soup** \$12.90
- Hue Wonton Noodle Soup** \$12.90
- Wontons Noodle Soup** \$12.90
- Chicken Noodle Soup** \$12.90
- Bbq Pork Noodle Soup** \$12.90
- Seafood Noodle Soup** \$18.90
- Peking Roast Duck Noodle Soup** \$18.90

## CHEF RECOMMENDED

- 66. Peppercorn Roast Duck** \$19.90  
Roasted duck slices wok-tossed with fresh garlic, spicy peppercorn, wild ginger, capsicum, onion, fresh chili, sweet basil and aromatic kaffir lime leaves.
- 67. Ketchup Pork Chop** \$17.90  
Battered boneless pork chop wok-tossed with onion, pineapple in our special ketchup.
- 68. Crisp Garlic Black Bean King Prawn** \$18.90  
Chilli garlic infused tallan king prawns, lightly battered, wok-tossed with fresh chili and spicy black beans.
- 69. XO King Prawn** \$18.90  
Chilli shrimp infused tallan king prawns wok-tossed with seasonal vegetables.
- 70. Ginger Shallot Scallops** \$19.90  
Tallan king prawn wok-tossed with fresh ginger, shallots and seasonal vegetables.
- 70a. Spicy Teriyaki Scallops** \$19.90  
Ginger garlic infused tallan king prawns, lightly battered, wok-tossed with fresh chili and spicy black beans.
- 70b. Spicy Scallop** \$19.90  
Tempura battered roe scallops wok-tossed with garlic, fresh chili, spicy black bean, capsicum, onion and shallots.
- 71. Chili Tamarind King Prawn** \$18.90  
Coriander infused tallan king prawns wok-tossed with roasted chili tamarind, fresh lemongrass, coriander and ground peanuts.
- 72. Goong Bowl Ha** \$18.90  
Tallan king prawn wok-tossed with fresh garlic, onion, dry chili, shallots and capsicum in our special sauce garnished with roasted cashew nuts.
- 73. Snow Peas King Prawn** \$18.90  
Garlic infused tallan king prawns wok-tossed with snow peas and mushrooms in oyster sauce.
- 74. Green Lemongrass Seafood** \$18.90  
Tallan king prawns, calamari, scallops and fish balls wok-tossed with fresh chili, green curry paste, lemongrass, onion, green beans, capsicum, zucchini, aromatic kaffir lime leaves and sweet basil leaves.
- 75. Tasty Pepper Seafood** \$18.90  
Combination seafood wok-tossed with fresh chili, onion, green beans, capsicum, zucchini, sweet basil leaves and crushed black pepper.
- 76. Spicy Lemongrass Fish** \$18.90  
Steamed snapper fillet in a spicy, creamy red curry broth of lemongrass, aromatic basil and kaffir lime leaves.
- 77. Saw Leaves Coconut Fish** \$18.90  
Steamed snapper fillet in an aromatic broth of fresh lemongrass, chili, saw leaves, coriander, aromatic kaffir lime leaves, capsicum, mushrooms and coconut milk.
- 78. Samonpai Fish** \$18.90  
Deep-fried snapper fillet smothered in a special sauce made from fresh lemongrass, apple or mango slices, saw leaves, coriander, sweet basil leaves, onion, chili, fish sauce, lemon juice and roasted peanuts on a bed of crisp mixed leaves.
- 79. Ginger Fish** \$18.90  
Steamed snapper fillet with fresh ginger and shallot served with seasonal vegetables.
- 80. Basil Duck** \$18.90  
Roasted duck fillet slices, wok-tossed with fresh chili, mushroom, onion, shallot, capsicum and sweet basil leaves.
- 81. Red Curry Duck** \$18.90  
Roasted duck fillet slices in a creamy and spicy red curry wok-tossed with seasonal vegetables, aromatic basil leaves and kaffir lime leaves.
- 82. Garlic Lamb** \$17.90  
Tender lamb slices wok-tossed with fresh garlic, onion, carrot, green bean, capsicum, aromatic kaffir lime leaves.
- 83. Spicy Lamb** \$17.90  
Tender lamb slices wok-tossed with red curry, onion, carrot, green beans, zucchini, capsicum and aromatic kaffir lime leaves.
- 84. Ball Law Gai** \$14.90  
Tender chicken breast pieces wok-tossed in garlic oyster sauce with pineapple pieces, tomatoes, onion and shallots.
- 85. Chicken Chili Mushroom** \$14.90  
Chilli and garlic infused chicken breast pieces wok-tossed with mushrooms, onion and capsicum.
- 86. Spicy Yellow Crab** \$19.90  
Tempura battered soft shell crab wok-tossed with a mild sweet spicy yellow curry, onion and egg.
- 86a. Tamarind Soft Shell Crab** \$19.90  
Tempura battered soft shell crab wok-tossed with a special tamarind sauce, capsicum, pineapple, onion and shallots.
- 86b. Garlic Peppercorn** \$18.90  
Tempura battered soft shell crab, wok-tossed with spicy garlic, peppercorn, onion, shallots and capsicum.
- 86c. Black Pepper Soft Shell Crab** \$19.90  
Tempura battered soft shell crab wok-tossed with black pepper, butter, caramelized onion, shallots and capsicum.
- 86d. Ginger Chili Soft Shell Crab** \$19.90  
Tempura battered soft shell crab wok-tossed in a homemade ginger, pineapple and chili sauce.
- 87. Chili Plum Pork Chops** \$17.90  
Lightly battered pork ribs wok-tossed in a sweet chili plum sauce and steamed broccoli.
- 88. Spicy Pork Chops** \$17.90  
Tempura battered pork ribs wok-tossed with garlic, fresh chili, spicy black beans, capsicum, onion and shallots.

## Be a creator!

Create your own meal here!

**STEP 1 - Select your noodles**

Thin Egg Noodles	Flat Rice Noodles
Hokkien Thick Noodles	Thin Rice Noodles

**STEP 2 - Select your cooking style**

Chinese Garlic & Oyster Sauce	Indonesian Peanut Satay Sauce
Malay Cooked Chili	Japanese Teriyaki Sauce
Mongolian Mild Spicy Barbecue	Singapore Curry Powder & Egg
Hong Kong Black Bean Sauce	

**STEP 3 - Select your protein** All dishes include vegetables

Vegetarian	\$12.90	Prawn	\$18.90
Beancurd (Tofu)	\$12.90	Seafood	\$18.90
Chicken, Beef or Pork	\$13.90	Combination	\$18.90
Calamari	\$15.90		

# Vegetarian

## APPETISERS

- Fresh Tofu Salad Rolls (2 pcs)** \$6.00  
Vietnamese rice paper rolls with sliced tofu, rice vermicelli, mint, lettuce, cucumber and bean sprouts, served with special dipping sauce.
- Vegetarian Taro Spring Rolls (3 pcs)** \$6.00  
Taro and sweet potato wrapped in a light crispy deep-fried wrapper and served with lime sweet chili sauce.
- Vegetarian Curry Puffs (3 pcs)** \$6.00  
Sweet potatoes, onions and curry spices wrapped in puff pastry, deep-fried and served with lime sweet chili sauce.
- Vegetarian Homemade Spring Rolls (3 pcs)** \$6.00  
Sliced taro and vegetables wrapped in a light pastry, deep-fried and served with sweet and sour sauce.
- Vegetarian Cha Tofu** \$6.00  
Deep-fried golden soft tofu with sweet and sour/sauce.
- Vegetarian deep-fried Wontons (4 pcs)** \$6.00  
Chinese mixed mushrooms, vermicelli noodles and chopped mixed vegetables wrapped in a light pastry, deep-fried, and served with sweet and sour sauce.
- Vegetarian Steamed Dim Sims (4 pcs)** \$6.00  
Steamed chopped vegetables, water chestnuts, shallots and coriander wrapped in a traditional Chinese pastry and served with soy sauce.
- Vegetarian Crispy Satay (4 pcs)** \$6.00  
Vegetarian soy crispy skewers, deep-fried and served with our homemade peanut satay sauce.

## SALAD

- Vegetarian Vietnamese Salad Bowl** \$12.90  
A Vietnamese style salad with deep-fried tofu, vegetarian spring rolls, vermicelli noodles, lettuce, cucumber, bean sprouts, onion, mint, peanuts, dressed with lime and soy sauce.
- Vegetarian Papaya Salad** \$13.90  
Fresh young papaya threads combined with fresh chili, garlic, tomatoes, green beans and peanuts served with soft and crispy soy pieces, dressed with lime and soy sauce.
- Vegetarian Mango Salad (Seasonal)** \$13.90  
Freshly shredded green mango combines with fresh chili, mint, basil and peanuts served with soft and crispy soy pieces, dressed with lime and soy sauce.
- Vegetarian Thai Salad** \$13.90  
Crispy deep-fried soy pieces, freshly squeezed lemon juice, mint, roasted chili, coriander, onion and ground roasted rice on a bed of mixed leaves.

## SOUPS

- Pho Vegetarian** \$12.90
- Vegetarian Wonton Noodle Soup** \$12.90

## MAINS (ALL WITH COMPLIMENTARY JASMINE RICE)

- 47. Chili Lemongrass Tofu** \$13.90  
Deep-fried tofu slices wok-tossed with fresh chili lemongrass and seasonal vegetables garnished with roasted cashew nuts.
- 47a. Thai Spicy Tofu Vegetarian** \$13.90  
Seasonal vegetables and tofu wok-tossed with dried red curry paste and aromatic kaffir lime leaves.
- 48. Vegetarian Delight** \$12.90  
Snow peas, broccoli and seasonal vegetables wok-tossed in garlic oyster sauce and garnished with roasted cashew nuts.
- 49. Vegetarian Pad Thai** \$12.90  
A popular Thai style noodle dish in our special homemade sauce wok-tossed with vegetables.
- 50. Thai Red, Green or Panang Vegetarian** \$12.90  
Seasonal vegetables and your choice of spicy red curry, hot green curry or aromatic Panang curry. All coconut cream based.
- 51. Satay Vegetarian** \$12.90  
Seasonal vegetables wok-tossed with homemade peanut satay sauce and garnished with roasted cashew nuts.
- 52. Chili Black Bean Basil Tofu** \$12.90  
Deep fried tofu slices and seasonal vegetables wok-tossed in a special black bean sauce with fresh chili and sweet basil leaves, garnished with roasted cashew nuts.
- 53. Basil Prik Phao Vegetarian** \$12.90  
Seasonal vegetables wok-tossed in roasted chili paste and sweet basil leaves garnished with roasted cashew nuts.
- 54. Vegetarian Jasmine Fried Rice** \$11.00  
Seasonal vegetables wok-tossed with egg and rice.
- 55. Basil Tofu** \$13.90  
Deep-fried tofu slices wok-tossed with seasonal vegetables and sweet basil leaves garnished with roasted cashew nuts.
- 56. Chinese Vegetables** \$11.90  
Seasonal Chinese vegetables wok-tossed with garlic and oyster sauce.
- 57. Vegetarian Thai Fried Rice** \$12.90  
Seasonal vegetables wok-tossed with egg and roasted chili paste.
- 57a. Vegetarian Pineapple Fried Rice** \$12.90  
Seasonal vegetables wok-tossed with egg, pineapple and aromatic spicy curry.
- 58. Vegetarian Chow Mein** \$12.90  
Seasonal vegetables stir-fried with garlic and oyster sauce on a bed of egg noodles.

- Vegetarian Tom Yum Noodle Soup** \$12.90
- Vegetarian Laksa** \$12.90

## 58a. Vegetarian Singapore Fried Noodles

Seasonal vegetables and thin rice noodles wok-tossed with egg, spicy curry and chili.

## 58b. Vegetarian Hokkien Stir Fry

Seasonal vegetables and Hokkien noodles wok-tossed with garlic and oyster sauce.

## 58c. Vegetarian Pad Se Heaw

Seasonal Chinese vegetables wok-tossed with flat rice noodles, egg, bean sprouts and shallots.

## 59. Vegetarian Foo Young Egg

Seasonal vegetables scrambled with egg.

## 60. Vegetarian Mussaman Curry

Seasonal vegetables, potatoes, peanuts cooked in a creamy Mussaman curry.

## 60a. Crispy Honey Soy

Crispy deep-fried soy pieces smothered in a homemade blend of honey soy, garlic and ginger on a bed of mixed leaves.

## 60b. Crispy Ginger Chili

Crispy deep-fried soy pieces wok-tossed in a fresh ginger and special chili sauce on a bed of mixed leaves.

## 60c. Garlic Peppercorn Mushroom

Garlic infused mushrooms wok-tossed in fresh garlic, onion, peppercorn, shallots and capsicum.

## 60d. Salt and Spicy Mushroom

Tempura battered pre-sliced and chili mushroom.

## 60e. Pan-fried Tofu

Lightly pan-fried fresh silken tofu on a bed of wok-tossed Chinese vegetables in garlic and oyster sauce.

## 60f. Vegetarian Tofu Pot

Deep-fried tofu, a combination of Chinese mushroom and seasonal vegetables.

## 60g. Spicy Teriyaki Tofu

Ginger and garlic infused tofu drizzled with spicy Japanese teriyaki sauce, onion and broccoli.