

Jane's Diary

First Bites

GRILLED SCALLOPS

(4)

GF \$14.9

DELICATE FLAME GRILLED SCALLOPS WITH CHILLI – LIME DRESSING. POP THEM IN YOUR MOUTH AND ... MMM! DELICIOUS !!!



EGG NET (2) \$12.9

AN EGG LACE OMELETTE WRAPPING THE PRAWN-CHICKEN MIX SPICED, CRUSHED PEANUTS, GARLIC & CORIANDER, SERVED WITH LIGHT CHILLI-VINEGAR DRESSING.



MONEY BAG (4) \$9.9

AN ADORABLE AND DELICIOUS CRUNCHY GOLDEN SACKS, FILLED WITH PEANUTS, CHICKEN MINCE AND VEGETABLES.



TANGY PRAWN (4) \$12.9

A DELICIOUS LIGHTLY BATTERED PRAWNS COAT WITH A GORGEOUS "PEPPER SEEDS" TAMARIND BLEND SAUCE...PERFECT SWEET & SOUR FLAVOUR.



THAI DUCK *par cake* (4) \$12.9

ONE OF OUR FAVOURITE DISH. SLICES OF BBQ DUCK WRAPPED IN THIN PANCAKES WITH CUCUMBER, SHALLOTS AND HOISIN SAUCE. LOVE IT!

CURRY PUFF

(4 - vegetarian) \$8.9

CRISPY GOLDEN PILLOWS STUFFED WITH SPICY MIXED VEGETABLES AND SERVED WITH SWEET CHILLI SAUCE.

SATAY CHICKEN

(4 skewers) \$9.9 GF

FIGHT HUNGER WITH GRILLED SKEWERS, CHICKEN MARINATED IN THAI SPICES, SERVED WITH CRUNCHY PEANUT SAUCE.

BETEL LEAF *with* SMOKED SALMON (4)

\$13.9 GF

AUTHENTICALLY ASIAN. HEART-SHAPED BETEL LEAF HAS AN AMAZING PEPPERY-TASTE THAT WORKS WITH THE SWEET AND SOUR DRESSING. TOPPED WITH SMOKED SALMON.

NAM PRIK ONG DIPPING *and* PRAWNS CRACKERS

\$12.9

NORTHERN STYLE CHILLI PASTE DIPPING, MADE WITH GROUND CHICKEN AND TOMATOES. ENJOY IT WITH CUCUMBER OR PRAWN CRACKERS FOR FULL TEXTURE.

THAI *fish cake* SALAD \$10.9

FISH CAKE WITH CUCUMBER, ONION, BEAN SPOUT SALAD AND SWEET VINEGAR DRESSING AND PEANUTS.

Sides

JASMINE RICE.....\$3
BROWN RICE.....\$4
ROTI.....\$3

STEAMED NOODLES.....\$3

PEANUT SAUCE
SMALL.....\$4
LARGE.....\$6

EGG FRIED RICE.....\$9.5

Steamed Mixed Vegetables.....\$8.5

Grill Bar

GRILLED *Beef* \$18.9

SPICE UP YOUR DAY WITH SUCCULENT BEEF MARINATED WITH AROMATIC HERBS. A KICK OF CHILLI, LIME AND FISH SAUCE DIPPING.

GRILLED *Chicken* \$17.9

WE ALL LOVE CHICKEN. SO HERE'S ONE FABULOUS WAY WITH YOUR POULTRY FARE. GET INTO IT, A DELICIOUS FEAST OF GRILLED TENDER CHICKEN WITH A LICK OF SWEET CHILLI SAUCE.

Soup

TOM KHA *Chicken or Vegetable* GF \$12.9

TENDER CHICKEN POACHED IN COCONUT BROTH INFUSED WITH FRAGRANT LEMONGRASS, LIME JUICE, KAFFIR LIME LEAF AND GALANGAL.

TOM YUM *Prawn* GF \$14.9

Chicken or Vegetable GF \$12.9

THAI SOUP MASTERPIECE TEEMS WITH PRAWNS, MUSHROOMS, TOMATOES, LEMONGRASS, GALANGAL AND KAFFIR LIME LEAVES.

Garden Salad

Chicken LARB GF \$18.9

LOOKING FOR AN EXCITING DISH WITH CHICKEN MINCE, CHILLI POWDER, LIME JUICE, FRESH HERBS AND RICE POWDER? LOOK NO FURTHER THAN AROMATIC CHICKEN LARB!

GRILLED *Beef* SALAD \$19.9

THIS AROMATIC THAI SALAD COMBINES LEMONY-FLAVOURED CORIANDER LEAVES WITH COOL CUCUMBER, REFRESHING MINT AND JUICY MARINATED BEEF. YOUR WAISTLINE WILL ALSO ENJOY THIS LOW-FAT AND LOW-CARB THAI SALAD.

GRILLED *Chicken* SALAD \$18.9

TAKE A TRIP TO THAILAND WITH THIS TANGY CHICKEN DISH. RUSTLE UP THIS HEALTHY SALAD WITH CHILLI-LIME DRESSING AND A MIXED OF CUCUMBER, ONION, MINTS, TOMATOES AND GREENS.

PAPAYA SALAD *with* YOUR CHOICE OF

Grilled Chicken \$21.9

Soft Shell Crab \$25.9

THAILAND'S MOST FAMOUS SALAD. POUNDS GARLIC AND CHILLI IN A MORTAR, TOSS IN PEANUTS, DRIED SHRIMP, TOMATOES, LIME JUICE, GREEN BEANS AND A HANDFUL OF GRATED GREEN PAPAYA. DELISH! GRAB A SIDE OF YOUR FAVOURITE BBQ CHICKEN OR GOLDEN CRISP SOFT SHELL CRAB. FEAST!

JANE SANGPOOWONG

HEAD CHEF
PEPPER SEEDS : BOUTIQUE THAI BITES

JANE'S DIARY IS COLLECTION OF MY YEARS OF COOKING, HERITAGE & PASSION – SHARING THEM WITH YOU IS A GREAT JOY. WAIT & SEE WHAT IS ON MY NEXT PAGE. THANK YOU.

Pepper Seed's darling



MANDARIN Duck \$27.9

PEPPER SEEDS MOUTH-WATERING DISH. BONELESS ROAST DUCK, SERVED WITH AN ORIENTAL SPICED PLUM AND MANDARIN SAUCE.

GANG GAREE \$21.9

TURMERIC ADDS FLAVOUR AND DISPLAYS THE DISHES ORIGINS IN THE FAR EAST. SLOW COOKED AND MILD, TENDER THE YELLOW CURRY WITH CHICKEN AND POTATOES IS COMFORT AT ITS BEST. CRISPY EGG NOODLES PROVIDE CONTRAST AND THE ROTI BREAD IS PERFECT FOR SOAKING UP THE GOODNESS.

SALT 'N' PEPPER Soft shell crab \$21.9

LIGHTLY BATTERED SOFT SHELL CRAB TOSSED WITH SALT AND PEPPER SEASONING WITH FRIED GARLIC, SHALLOT AND CHILLI.

MOON LIGHT Soft shell crab \$25.9

ENJOY SOFT SHELL CRAB WITH LIGHTLY BATTERED AND STIR FRIED WITH EGG, COCONUT MILK, CURRY POWDER AND VEGETABLES.

GRILLED Salmon \$25.9

THE GRILL BRINGS OUT THE BEST IN SALMON! COMBINED WITH SESAME DRESSING, WITH THE PERFECT ACCOMPANIMENT OF GRILLED GREENS. WE LOVE SALMON!

PRAWN & Betel leaf SALAD \$19.9

THIS PRAWNS SALAD IS FULL OF VIBRANT THAI FLAVOURS, BEAN SPOUTS SALAD AND FRESH BETEL LEAVES THEN DRIZZLED IN A COCONUT MILK AND CHILLI JAM DRESSING.

CHOO CHEE Prawn \$23.9

RICH AND THICK COCONUT BASED CURRY DISH. COOKED WITH PRAWNS, AND KAFFIR LIME LEAVES FOR AN INVITING AROMA.

CHU CHEE whole BARRAMUNDI \$32.9

WHOLE DE-BONED BARRAMUNDI SMOTHERED IN SPICY, RICH AND CREAMY CHOO CHEE CURRY SAUCE THAT WILL LEAVE YOU ASKING FOR MORE RICE TO SOAK UP ALL THAT DELICIOUS SAUCE!

MASSAMAN CURRY with BEEF \$19.9

GENTLE TASTY CURRY WITH TENDER BEEF, DRIED SPICES, COCONUT MILK, ONIONS, POTATOES AND PEANUTS. ENJOY!



SALT 'N' PEPPER Squids & Prawns \$20.9

CRUNCHY SALT AND PEPPER SQUID AND PRAWNS ON A BED OF CRISP LETTUCE. DELICIOUS WITH A SQUEEZE OF LIME AND DIP OF SWEET CHILLI SAUCE (SERVED ON THE SIDE).



Steamed BARRAMUNDI GINGER & SHALLOTS \$25.9

BARRAMUNDI FILLET STEAMED AND FINISHED WITH FRAGRANT GINGER AND SHALLOT OIL. THIS SIMPLE BUT DELICIOUS DISH WILL BLOW YOU AWAY WITH ITS DELICATE BALANCE OF FLAVOURS.



HUNG LAY CURRY \$21.9

THE MOST ICONIC DISHES OF NORTHERN THAILAND. SLOWLY STEWED BEEF IN A WHOLE BUNCH OF HERBS AND SPICES. YOU WILL LOVE THIS MILD CHILLI, SALTY, SWEET & SOUR CURRY, WITH PEANUTS AND GINGER.



EGGPLANT WONDER \$19.9

LUSCIOUSLY TENDER GRILLED EGGPLANT, TOPPED WITH CHICKEN MINCE WITH BITS OF CHILLI, GARLIC, BASIL AND SOYA BEAN, CREATE FLAVOURFUL EGGPLANT DISH EVERY TIME.



MASSAMAN Lamb shank \$23.9

MUST TRY! SLOW COOKED, WHERE MEAT JUST FALLS OFF. COCONUT MILK, CINNAMON AND STAR ANISE MAKE IT A SUMPTUOUS DISH.

Create your own dish

CHOOSE YOUR FAVOURITE MEAT with CURRY, STIR-FRY, NOODLES or FRIED RICE.

Your choice of

VEGETABLES / TOFU.....	\$17.9
CHICKEN / BEEF	\$17.9
ROAST DUCK.....	\$21.9
SQUID	\$19.9
PRAWN	\$21.9

stir fry

CASHEW NUT
GINGER AND SHALLOTS
GARLIC and PEPPERS
PEANUT SAUCE
HOLY BASIL

CRISP VEGGIES, FRAGRANT FRESH SWEET BASIL, BAMBOO SHOOT, CHILLI, GARLIC AND SOY.

curry

GREEN CURRY

A SWEET & SLIGHTLY SPICY BLEND OF GREEN CURRY CHILLI PASTE & COCONUT MILK.

PANANG CURRY

THAI CURRY W/ A THICK & RICH COCONUT MILK SAUCE. SPRINKLE W/ KAFFIR LIME LEAVES.

noodles

PAD THAI THE CLASSIC THIN RICE NOODLE STIR FRY WITH EGGS, TAMARIND JUICE, BEAN SPROUTS, SHRIMP AND TOFU. GARNISHED WITH CRUSHED PEANUTS AND CORIANDER.

PAD SEE EW ^{GF} on request

STIR FRIED RICE NOODLES WITH EGG, CRUNCHY GREEN AND SWEET SOY, SERVED WITH LEMON.

PAD BA MEE

CHINESE-INSPIRED STIR-FRIED NOODLE DISH. MADE WITH SWEET SOY SAUCE, EGGS AND GREENS. THIS DISH CAN BE MADE VEGETARIAN OR GET CREATIVE AND ADD YOUR OWN CHOICE OF PROTEIN - BOTH OPTIONS ARE DELICIOUS!

CHILLI JAM NOODLE ^{GF} on request

A STIR FRIED NOODLES IN SOY, SOYA OIL AND WARM CHILLI JAM. THIS HEARTY SPICY NOODLE DISH IS READY IN A JIFFY!!

DRUNKEN NOODLE ^{GF} on request

AN ABUNDANCE OF FLAVOURS AND TEXTURES! ONE OF A KEY INGREDIENT IS FRESH HOLY BASIL AND CHILLI.

fried rice

all ^{GF} on request

THAI FRIED RICE
WITH EGG, MILD SOY AND GREENS

HOLY BASIL FRIED RICE
A MUST LOVE DISH FOR CHILLI LOVERS.

LANNA FRIED RICE \$19.9
(chicken only)

FULL OF FLAVOUR AND TEXTURE, WITH THE ADDITION OF CHILLI PASTE, FRESH VEGETABLES AND CHICKEN.