

### **Entrees**

10.5
10.5
e <b>12.5</b>
auce <b>12.5</b>
13.5
13
auce <b>11.5</b>
11.5
13.5
12.5
6.5
4

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Traditional Thai soup flavoured with Thai Herbs, Chilli, Fresh	
Mushroom, Baby Corn, Coriander and Lemongrass	Entrée / Main
Vegetarian with/without Tofu	10.5 / 19.5
Chicken	12.5 / 21.5
Prawns or Seafood	14.5 / 24.5

#### **Tom Kha** 14.

Corn, Coriander and Fresh Mushroom Vegetarian with/without Tofu 10.5 / 19.5 12.5 / 21.5 Chicken

A light tangy coconut soup flavoured with Lemongrass, Galangal, Baby

14.5 / 24.5 **Prawns or Seafood** 











### Stir-Fried

Vegetarian with/without Tofu 19.5 Chicken, Beef or Pork 21.5 Prawns and/or Calamari 24.5

#### 15. Pad Gratiam

Stir fried Vegetables with Garlic and Pepper Sauce

#### Pad Med Ma Muang

Stir fried Vegetables with Sweet Chilli Paste and Cashew Nuts

#### 17. Pad Num Man Hoy

Stir fried Vegetables with Oyster Sauce

#### 18. Pad Phrik

Stir fried Vegetables with Chilli Paste, Thai herbs and Thai Basil

#### 19. Pad Satay

Stir fried Vegetables with Peanut Sauce

#### 20. Pad Grapow

Stir fried Finely Chopped Meat with Chilli, Garlic, Onion, Caps & Sweet Basil

#### 21. Pad Khing

Stir fried Vegetables with Fresh Ginger

#### 22. Pad Preow Waan

Stir fried Vegetables with Sweet and Sour Sauce

#### 23. Pad Woon Sen

Stir fried Vegetables with Glass Noodles

#### 24. Golden Triangle

Stir fried Combination Chicken, Beef and Pork with Vegetables, Sweet Chilli Paste, Mint and Lemongrass 21.5

## **Curries**

Vegetarian with/without Tofu	19.5	Lamb	24.5
Chicken, Beef or Pork	21.5	Roasted Duck (selected)	24.5
Prawns and/or Calamari	24.5		

#### 25. Gang Kiew Waan

Thailand's favourite Green Curry with Vegetables and Thai Basil

#### 26. Gang Dang

Traditional Thai Red Curry with Vegetables and Thai Basil (d)

#### 27. Gang Panang

A tasty Panang Curry with Vegetables topped with Kaffir Lime Leaves (d)

#### 28. Gang Massaman

A mild, thick rich curry with Potatoes, Onion and topped with Cashew Nuts

#### 29. Gang Karee

Royal Yellow Curry blended with Herbs, Spices and Vegetables (d)

#### 30. Gang Paa (Jungle Curry)

An excellent Red Curry with a harmony of tangy and spicy flavours <u>without</u> Coconut Milk

#### 31. Gang Sapparod

The delicate Sweet and Sour Pineapple Curry with Red Capsicum, Pineapple, Coconut Milk, topped with Kaffir Lime Leaves (d)



# **Salads**

32.	Yum	
	Traditional Thai salad with our homemade dressing;	
	Chicken, Beef or Pork	21.5
	Prawns, Calamari or Seafood	24
33•	Yum Woon Sen	
	Glass noodles with Mixed Thai Herbs and Lemon Juice;	
	Chicken, Beef or Pork	21.5
	Prawns, Calamari or Seafood	24
34.	Yum Chef Special	
	Combination of Chicken, Beef, Pork and Prawns with Thai Herbs, Chilli Paste, Cashew Nuts and Lemon Juice;	26.5
35•	Larb	
	Warm Thai style salad with Ground Meat, Roasted Rice tossed in ou	r Spices,
	Chilli, Mint, Coriander, Red Onion, Spring Onion and Lime Dressing;	
	Chicken, Beef or Pork	21.5
	Seafood	
36.	Chef's Special	
	Seafood combination with Chef's special sauce, served on a hotplat	e <b>28.5</b>
37•	Chu Chee Goong	
	Stir fried Tiger King Prawns with a thick aromatic Red Curry Sauce, son a hotplate	served <b>28.5</b>
<b>38.</b>	Plaa Sam Rod	
	Fried whole fish (Barramundi) filleted with Sweet and Sour Chilli Sau	uce <b>34.5</b>
39.	Chu Chee Plaa	
	Fried whole Fish (Barramundi) with a thick aromatic Red Curry Sauc	e <b>34.5</b>
40.	Garlic Prawns	
	Stir fried Tiger King Prawns with Garlic and Pepper Sauce	27.5



**Pad Cha Plaa** 

41.





Fried Whole Fish (Barramundi) with Roasted Rice tossed in our Spices, Chilli,

Mint, Coriander, Spring Onion, Red Onion and Lime Dressing;



34.5



### **Noodles**

Vegetarian with/without Tofu	19.5
Chicken, Beef or Pork	21.5
Prawns and/or Calamari	24.5

#### 42. Pad Thai

A favourite Thai dish, stir fried rice noodle with Egg, Onion, Bean Shoots, Spring Onion with Our very own home made Pad Thai Sauce;

### 43. Pad Khee-Mao (Drunken Noodles)

A tangy and <u>spicy</u> stir fried flat rice noodles with Thai Herbs and Spices, Thai Basil, Chilli and Vegetables;

#### 44. Pad See-Ew

Stir fried flat rice noodles with Sweet Soy Sauce, Egg and Vegetables;

#### 45. Hokkien Noodles

Stir fried egg noodles with Vegetables;

#### 46. Pad Suki Hang

Stir fried glass noodles with Thai style Sukiyaki Sauce, Egg and Vegetables;

## **Rices**

47.	Khao Pad	
	Traditional Thai fried rice with Egg, Onion and Spring Onion;	
	Vegetarian with/without Tofu	16.5
	Chicken, Beef or Pork	18.5
	Prawns and/or Calamari	21.5
48.	Special Fried Rice	
-	Fried Rice w/ Chicken, Prawns, Egg, Vegetables and our tasty sauce;	22.5
49.	Khao Pad Phrik	
.,	Spicy fried rice with Chilli Pasteo, Onion and Basil;	
	Chicken, Beef or Pork	20.5
	Prawns and/or Calamari	23.5
50.	Pineapple Fried Rice	
	A popular Thai fried rice dish with Chicken, Pineapple, Vegetables,	
	Raisins and Cashew Nuts	20.5
51.	Khao Pad Tom Yum	-
	Tom Yum Fried Rice with Galangal, Lemongrass, Kaffir Lime Leaves,	Onion,
	Tomatoes, Mushrooms and Lemon Juice	·
	Chicken, Beef or Pork	20.5
	Prawns and/or Calamari	23.5

#### 52. Steamed Jasmine Rice

	Small	4.5	Medium	6.5	Large	8.5
53•	Steamed Coconut Rice					
	Small	5	Medium	7.5	Large	9.5

### 54. Garlic Rice

Small 5 Medium 7.5 Large 9.5



# 'All Banquets for Four or More People'

BANQUET 1 \$32.5 Per Person

**Entree'** Spring Roll, Curry Puff, Satay Chicken and Wonton

Mains Chicken in Green Curry

Chicken with Sweet Chilli Paste and Cashew Nuts

Pad Thai Noodles

Steamed Jasmine Rice

**Dessert** Coconut Ice-Cream

BANQUET 2 \$46.5 Per Person

**Entree'** Spring Roll, Curry Puff, Satay Chicken and Wonton

**Soup** Tom Yum Chicken or Prawn

Mains Massaman Chicken Curry

Beef with Garlic and Pepper Sauce

Pad Thai Noodles

Stir-fried combination seafood served on a hotplate

Steamed Jasmine Rice

**Dessert** Coconut Ice-Cream

BANQUET 3 \$53.5 Per Person

**Entree'** Spring Roll, Curry Puff, Satay Chicken, Wonton and

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**Soup** Tom Yum Chicken or Prawn

Mains Panang Curry with Chicken

Beef with Thai Basil, Chilli and Garlic

Pad Thai Noodles

Tiger King Prawns with a thick aromatic Red Curry Sauce

served on a hot plate Steamed Jasmine Rice

**Dessert** Choice of desert