

SPECIAL DISHES

Crispy Wonton Pad Thai \$25

Wonton skin cooked with prawn, tofu, Pad Thai sauce, and crushed peanut

Massamun Curry Beef \$30

Thai massamun curry with slow cooked gravy beef, potatoes, pineapple, and peanut

Pad Pong Gari Seafood \$35

Stir fried seafood with vegetable, curry powder, egg, milk, and spring onion

Angry Sea (Pad Cha) \$33

Combination of seafood stir fired with Thai herbs, garlic, chili, and basil leaves

Grapao Moo Grob \$29

Crispy pork belly stir fried with chilli and garlic, vegetables, and basil leaves

Kana Moo Grob \$29

Crispy Pork belly stir fried with oyster sauce, Chinese broccoli and vegetables, and garlic

Red Curry Duck \$32

Thai red curry cooked with roasted duck legs (come with BONES), capsicum, and lime leaves

Duck Cashew Nut \$32

Stir fried roasted duck legs (come with BONES) with vegetable, chilli jam, and cashew nut

Duck Pad Grapao \$32

Stir fried roasted duck legs (come with BONES) with vegetable, chilli, garlic, and Thai basil leaves

Chilli Lime Duck \$32

Stir fried roasted duck legs (come with BONES) with chilli paste, onion, capsicum, and lime leaves

Goong Choo Chee \$32

Thai curry with a touch of cumin & coriander powder cooked with prawn, capsicum, and lime leaves

Green Crispy Chicken \$27

Crispy chicken breast served with green curry sauce



ENTREES

Vegetable Spring Roll / Pork Spring Roll

\$8

Vegetable spring rolls served with homemade sweet chilli sauce

Pumpkin Fritter

\$8

Pumpkin sliced coated with Coconut shredded served with homemade sweet chilli sauce

Vegetable Curry puff / Chicken Curry Puff

\$8

Minced chicken with Diced potato, onion, and Spices in light puff pastry

Garlic Chive Dumpling

\$8

Chives with garlic packaged in Crispy Dough served with homemade chilli Soy Vinegar

Spicy Prawn Cracker

\$10

Deep fried Thai spicy prawn cracker served with Thai sweet chilli sauce

Tod Mon Pla

\$10

Thai fish cake served with Thai sweet chilli sauce topped with peanut

Satay Gai

\$11

Marinated chicken on skewers served with homemade Peanut Sauce

Money Bag

\$11

Prawn and pork wrapped in pastry served with homemade sweet chilli sauce

Goong Tod

\$11

Marinated prawn wrapped with Wonton pastry served with homemade sweet chilli sauce

Coconut Crumbed Prawn

\$12

Marinated prawn coated with Coconut shredded served with homemade sweet chilli sauce

Goong Manow

\$15

Lightly grilled prawn served with Lemongrass Dressing juice and mixed salad

Neur Dad Deaw

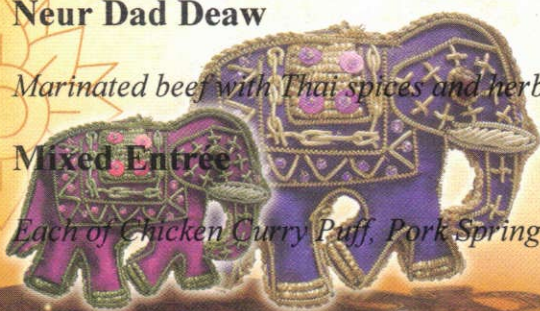
\$16

Marinated beef with Thai spices and herbs served with homemade sweet chilli sauce

Mixed Entrée

\$18

Each of Chicken Curry Puff, Pork Spring Roll, Goong Tod, Fish cake, and Veggie roll



ENTREES (con.)

Drunken Chicken \$16

Fried chicken wings sauté with Thai herb dressing, pinch of fresh chilli and topped with mixed salad

Poo Nim Tod \$17

Fried soft shell crab coated with salt and pepper served with homemade sweet chilli sauce

SOUPS

Your choice of meat is: **Vegetable & Tofu / Chicken** \$13/\$15

Prawn \$17

Seafood (prawn, squid, fish, and mussels) \$19

Tom Yum

The most famous Thai spicy hot and sour soup with a choice of meat

Tom Kha

Coconut Soup with a touch of Galangal flavor with a choice of meat

FISH

Ginger Barramundi (Fillet) \$28

Baramundi fillet served with ginger sauce

Red Baramundi (Fillet) \$28

Baramundi fillet topped with red curry sauce

Pla Lui Suan (With Bones) \$38

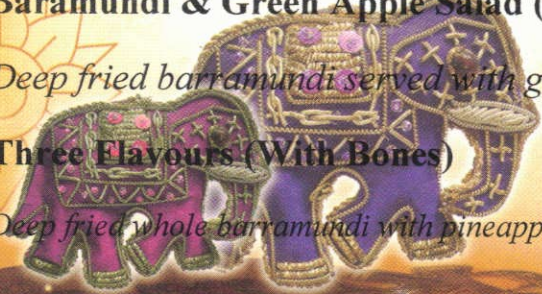
Deep fried whole barramundi served with tamarind sauce, lemongrass, coriander, red onion, cashew nuts

Baramundi & Green Apple Salad (With Bones) \$38

Deep fried barramundi served with green apple, coriander, red onion, and lemon juice

Three Flavours (With Bones) \$38

Deep fried whole barramundi with pineapple, capsicum, chili, and coriander



SALADS & GRILLED

SOM TUM **\$18**

Thai green papaya mixed with Homemade papaya salad sauce, and cashew nut.

Salad Pug (Gado Gado) **\$20**

Steamed vegetable mixed with green salad, red onion, fried tofu, egg served with peanut sauce.

Larb Gai **\$22**

Minced chicken with chilli powder, dressing salad juice, roasted ground glutinous rice, tomatoes spring onion, and coriander

Yum Nuer **\$25**

Beef salad with chilli powder, dressing salad juice, roasted ground glutinous rice, tomatoes spring onion, and coriander.

Gai Yang (BBQ Chicken) **\$26**

Thai grilled marinated chicken thigh fillet served with mixed salad, cucumber, tomatoes, And Thai sweet chilli sauce

Crying Tiger (BBQ Beef) **\$29**

Thai grilled marinated beef served with mixed salad, cucumber, tomatoes, and Tamarind sauce

Pla Goong (Prawn Salad) **\$28**

Grilled prawn mixed with chilli paste, fresh chlli, lime leaves, red onion, and coriander

Yum Talay (Seafood Salad) **\$30**

Seafood cooked with fresh chilli, garlic, dressing juice salad, tomatoes, spring onion, and coriander

Larb Moo Krob **\$30**

Crispy pork mixed with dressing salad juice, fresh chilli, roasted ground rice powder, spring onion, and coriander



FROM THE WOK

Your choice of meat is: Vegetable & Tofu	\$22
Chicken/Pork	\$25
Beef	\$26
Prawn	\$28
Seafood (prawn, squid, fish, and mussels)	\$30

Pad Himaphan

Stir fried your choice of meat with vegetable, chilli jam and cashew nut

Pad Khing

Stir fried your choice of meat with vegetable and ginger sauce

Pad Pet (Hot)

Stir fried your choice of meat with red curry sauce, vegetable, spicy chilli sauce, garlic, and Thai herbs

Gartiem Prig Thai

Stir fried your choice of meat with garlic and pepper served with mixed salad and topped with coriander

Pad Grapao (VERY HOT)

Stir fried your choice of meat with vegetable, fresh chilli, garlic, and Thai Basil

Pad Num Mun Hoy

Stir fried your choice of meat with vegetable, Chinese broccoli, and fried garlic

Pad Ta Krai (Hot)

Stir fried your choice of meat with vegetable, Lemongrass, fresh chilli, garlic, and Thai herbs

Pad Satay Sauce

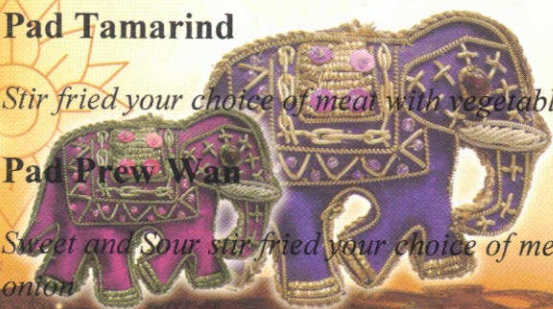
Stir fried your choice of meat with vegetables, and homemade peanut sauce

Pad Tamarind

Stir fried your choice of meat with vegetable, tamarind sauce, and fried shallot

Pad Prew Wan

Sweet and Sour stir fried your choice of meat with vegetable, pineapple, cucumber, tomatoes, and spring onion



THAI CURRIES

Your choice of meat is: Vegetable & Tofu	\$22
Chicken/Pork	\$25
Beef	\$26
Prawn	\$28
Seafood (prawn, squid, fish, and mussels)	\$30

Gang Kew Wan

Thai GREEN curry cooked with choi.; 74ce of meat, vegetable, and Thai Basil

Gang Ka Ri

Thai YELLOW curry cooked with choice of meat, potatoes topped with yogurt and fried shallot

Gang Dang

Thai RED curry cooked with choice of meat, vegetable, and Thai Basil

Jungle Curry (VERY HOT)

Thai clear hot curry cooked with choice of meat, fresh chilli, garlic, Thai herbs (NOT contain coconut cream)



NOODLES & FRIED RICE

Your choice of meat is:

Vegetable & Tofu	\$21	Chicken/ Pork	\$22
Beef	\$23	Prawn	\$24
Crispy Pork Belly	\$25	Seafood (Prawn, squid, fish, and mussel)	\$26

Pad Thai

Stir fried rice stick noodle with choice of meat, tofu, egg, carrot, bean shoot, and roasted crushed peanut

Pad See Ew

Stir fried flat rice noodle with choice of meat, egg, Chinese broccoli, carrot and sweet soy sauce

Khao Pad

Thai fried rice with choice of meat, egg, onion, and Chinese broccoli

Pad Khee Maow (Extra \$1)

Stir fried flat rice noodle with choice of meat, egg, vegetables, and Thai Herbs

Khao Pad Tom Yum (Extra \$1)

Fried rice with choice of meat, egg, vegetables, and Tom yum paste

Pineapple Fried Rice (Extra \$1)

Fried rice with choice of meat, egg, pineapple, and vegetables

RICE & ROTI

Steamed Jasmine Rice (per serve)	\$4
Steamed Coconut Rice (per serve)	\$5
Roti Bread	\$10
Peanut Sauce (per serve)	\$2



Set Menu – A

Entree

- Mixed of Vegetable spring roll and Satay chicken skewers

Main Course

- Chicken with Cashew nut stir fried
- Green Curry with Chicken
- Pad Thai with Tofu and vegetables
- Steamed jasmine rice

\$45 / PERSON

(MINIMUM 4 People)

Set Menu – B

Entree

- Mixed of Satay chicken skewers, Goong tod, and Fish cake

Main Course

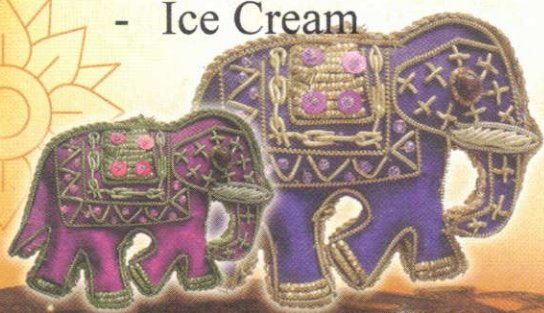
- Stir fried mixed vegetable with cashew nut and tofu
- Yellow curry with chicken
- Stir fried seafood with Thai sweet basil, vegetable, and spicy chilli sauce
- Steamed jasmine rice

Dessert

- Ice Cream

\$50 / PERSON

(MINIMUM 4 People)





Dessert Menu –

Custard Cake	\$ 15
Banana Fritter	\$15
Taro mousse with Ginkgo Nut	\$15
Coconut Pudding	\$15
Rainbow Thai Glutinous Ball	\$15
Sticky rice Banana	\$15
Coconut Ice cream (2 scoops)	\$10
Vanilla Ice cream (2 scoops)	\$7

All dessert served with a scoop of vanilla ice cream

****Please ask our friendly staff for dessert availability****

DRINKS

SPARKLING

DUNES & GREENE

CHARDONNAY PINOT NOIR		13
SPLIT PICK MOSCATO		13

WHITE WINE

	G		B
OXFORD LANDING ESTATES CHARDONNAY	8		29
YALUMBA WILD FERMENTS PINOT GRIGIO	9		33
TWIN ISLAND SAUVIGNON BLANC	9		33
JIM BARRY JB RIESLING	9		31

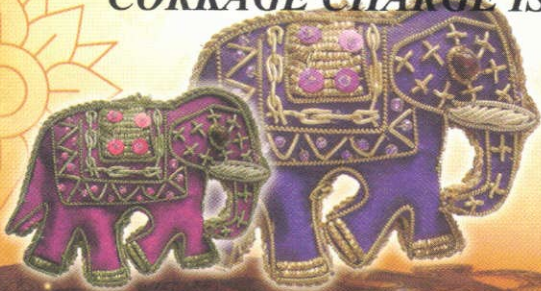
RED WINE

OXFORD LANDING ESTATES CAB' SAUVIGNON SHIRAZ	8		29
YALUMBA WILD FERMENT SHIRAZ	9		33
OPAWA PINOT NOIR	11		41
VASSE FELIX CABERNET SAUVIGNON	11		41

ROSE'

LA VIEILLE FERME ROSE	10		36
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CORKAGE CHARGE IS \$4 PER PERSON – B.Y.O WINE ONLY



BEER

SINGHA

10

CHANG

10

ASAHI

8

CORONA

8

FURPHY

7

CROWN LAGER

7

CIDERS

APPLE CIDER (NON-ALCOHOL)

8

PEAR CIDER

8

SPIRITS

JOHNNY WALKER BLACK LABEL

10

LEMON LIME & BITTER

10

THAI DRINK

THAI ICED MILK TEA

10

THAI ICED LEMON TEA

10

JASMINE TEA

5 per POT

GREEN TEA

5 per POT

THAI COCONUT JUICE

10

SOFT DRINK

SODA WATER

5

COKE CLASSIC / COKE NO SUGAR / LEMONADE / SOLO

4

GINGER BEER

5

SPARKLING WATER SAN PELLEGRINO

6 (S) / 8 (L)

