Trading Hours Monday - Priday 11:30 am - 9.00 pm Saturday & Sunday 5:00 - 9:00 pm Shop 2/391 St.Kilda Road Melbourne VIC 3004

Tel. (03) 8596 3684 0420 787 659







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Entree

Homemade Vegetable Spring Roll (4) Ø \$8.50

Homemade Vegetable Curry Puff (4) Ø \$8.50

Homemade Fried Wonton (6)

\$8.90

Satay Chicken Skewer (3)

\$8.50

Pork Skewer - Moo Ping (3)

\$9.00

Fried Chicken Wings (5)

\$9.00

Silken Fried Tofu 🕖

\$9.00

Son In Law

\$10.50

Thai Fish Cake (4)

\$7.90

Entrée Platter

Spring rolls, satay chicken skewers, fish cakes and fried wontons (2pc each)

\$17.50









Main Course



Tom Yum Soup

An iconio bowl of steaming goodness is bold, aromatic which created with essential Thai ingredients: lemongrass, kaffir lime leaves, shallst, fresh lime juice finished with button mushroom, tomatoes and coriander

Tom Yum Talay

\$18.90

A mixture of king prawns, mussels, calamari, and rockling fish fillet

Tom Yum Gai

\$16.90

A sliced fresh cut of chicken breast

Tom Yum Pak Ø

\$15.90

A combination of seasonal vegetable cabbage, broccoli, carrots and green beans

Tom Kha Soup

A rich and creamy occonut milk creating a rich soup that beautifully balances the That flavours of lemongrass, kaffir lime, galangal & fnished up with cabbages, mushrooms, cherry tomatoes and coriander

Tom Kha Gai

\$16.90

A sliced fresh cut of chicken breast

Tom Kha Pak 💯

\$15.90

A combination of seasonal vegetable cabbage, broccoli, carrots, and green beans





Soft-shell Crabs On Golden Eggs

\$23.50

Crispy fried soft-shell crab served with capsicums, eggs, crab meats, turmeric, onions and finished with spring onio

Salt and Pepper Calamari 🛞



\$18.50

Gaiyang - Grill Chicken

\$18.00

Marinated chicken thigh char-grilled served with chili & tamarind sauce

Crying Tiger 🛞



\$25.90

Grilled eye fillet served with green apple salad and Thai dipping sauce

Baby Clam Tossed in Chilli Jam

\$20.90

Stir-fried baby clam in chilli jam, sweet basil and young peppercorn

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Thai Omelette with Crabs Meat

\$15.00

Thai style omelette with shredded crabs meat gamish with spring onion served with chili sauce Fried Tofu Stir Fry with Beansprout ® Ø

\$15.90

Fish Lover Section Main Course



Pad Khing

\$26.90

Rockling fish fillet stir fry with onions, fungus, carrots, mushroom and shredded ginger, garnish with pinch of cracked peppers and spring onion

Yum Pla

\$24.90

Crispy Rockling fish fillet served with refreshing green apple salad garnished with mints, and shredded carrots

Pla Sam Rod

\$26.90

Deep fried whole Barramundi served with tamarind sauce, young peppercorn, garden salad and garnish with crispy basil

Pad Prik Thai Dum

\$26.90

Stir fried Rockling fish fillet with authentic Thai flavour of Mortar & Pesto black pepper crushed and herbs with vegetables

*Please kindly inform our staff if you have any food altergies or any dietary requirement.







Main Course

Choice of meat:

Prawn / Mixed seafood \$19.90 Chicken / Beef \$16.90 Vegetable and Tofu \$15.90

Green Curry 🕲 💋



Classic green curry cooked with Thai herbs in rich coconut milk until its aroma emerged and finished with fresh vegetables

Red Curry 🛞 🌶





Classic red curry cooked in rich coconut milk and fresh vegetables to creamy and gamished with Thai basil

Red Duck Curry 🕲 🥒



\$20.50

Premium roast duck cook in Red curry and tropical fruits

Massaman Beef Curry 🔘



\$18.90

Slow cook beef to its tender in mild massaman curry with tamarind puree, potatoes, carrots, and roasted peanut



🗷 Gluten free 🛮 💆 Vegetarian



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From the Wok Fried

Why wok?

Wok is a versatile round-bottomed cooking vessel, originating in China. It is one of the most common cooking utensils in Southeast Asia especially for Thai cooking. A wok has numerous advantages over the frying pan, it distributes heat more evenly, requires less oil, and ensures that food tossed during stir-frying lands back in the pan and not on the stove!

How to order:

- Step 1 Choose the meat
 Simply choose kind of protein you prefer
- Step 2 Choose the size

 Easy! On rice is perfect for 1 pp

 Main course is perfect for sharing at least 2 pp but it doesn't come
 with rice or if you are much hungrier then you can order a main and
 a rice seperate for yourself!
- Step 3 Choose the sauce

 Variety of sauces to choose from and you can adjust spicy level from no chilli, mild , medium , hot , hot , or extra hot , said



Choice of meat:

CHOICE OF MEAT	Main Course	On Rice
Prawn / Mix seafood	\$19.90	\$16.90
Crispy Pork	\$20.90	\$17.90
Chicken / Beef	\$16.90	\$14.90
Vegetable and Tofu	\$15.90	\$13.90

Choice of stirfry sauce:

Pad Grapao Spicy Basil Stir-fry (8)

Green beans, capsicum, garlic, chilli and Thai basil

Pad Med Mamuang Cashew Nut Chilli Jam

Seasonal vegetable, cashew nut and sweet chilli jams

Pad Kratiem Stir-fry with Fresh Garlic 🗷

Green leaves lettuce, cucumber and fresh garlic

Pad Satay Sauce

Seasonal vegetable, satay peanut sauce tossed

Pad Kana Sauce 🥒

Chef special house mix oyster sauce and Chinese broccoli

Pad Prik Gaeng

Dry red curry sauce, green beans, capsicums and young peppercorn





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Stir-Fry Noodle

Choice of meat:

Vegetable	\$14.90
Chicken / Beef	\$15.90
Prawn / Mix seafood	\$17.50
Crispy Pork	\$17.90







Thin rice noodle, egg. chives, beansprout, red onion and crushed peanut

Pad See Eew 🛞



Flat rice Noodle, egg. seasonal vegetable and dark soy sauce

Pad Kee Mao





Flat rice Noodle, fresh garlic, chilli, seasonal vegetable and Thai basil

- @ Gluten free
- Wegetarian

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Fried Rice



Nar Bangkok Fried Rice 🛞

Thai street style fried rice stir fry with eggs, vegetables and chef's special sauce served with wedge of lemon and cucumber.

Choice of meat:

\$14.90
\$15.90
\$17.50
\$17.90



Tomyum Fried Rice

Fried rice stir fry with eggs in tom yum paste to bring up the aroma of lemongrass, galanga, chili and finished with button mushroom, capsicums, and spring onion.

Choice of meat:

Vegetable	\$14.90
Chicken or Beef	\$15.90
Prawn / Mix seafood	\$17.50
Crispy Pork	\$17.90



Pineapple Fried Rice

\$21.90

That fried rice stir fry with eggs, chicken & prawn, fresh pineapple and served in tropical pineapple boat for an exotic touch with cashew nuts and raisin.

(R) Gluten free

Wegetarian



Salad



Somtum Thai \$14.90

The mixture of shredded green papaya, carrot, peanuts, dry shrimp, green beans, palm sugar, lime juice, garlic in Mortar & Pestle which amplifies the flavours into a super moreish dish



Larb Gai \$14.90

Chicken minced, red onions and mints dressed with lime Juice and pounded roast rice served with a pinch of chili flake perfectly balance of spicy and sour salad



Yum Woon - Sen

\$14.90

A refreshing glass noodle Thai salad served with chicken minced, prawns, cashew nuts, celeries and red onion dressed with salad sauce.



Yum Moo - Krob

\$17.90

Crispy Pork quickly mixed with Thai salad dressing, red onion and c oriander served on garden salad



Yum Nua

\$16.90

Swiftly pan fry sliced beef dressed with chili and lime juice, pounded roast rice and tomatoes beautifullyfinished a juicy Thai Beef Salad with mints and lettuce salad

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Sweet







Tub Tim Krob \$10.50

Crunchy water chestnut coated in sala pink served with coconut ice-cream and jackfruit

Sago in Coconut Milk

\$10.50

with corn, young coconut meat and coconut ice-cream

Grilled Banana Rolled in Roti Bread

\$11.50

Served with condensed milk, cinnamon sugar and maple syrup

Bangkok Style Coconut Ice-Cream

\$15.50

Creamy Coconut Ice-Cream served in fresh coconut with crushed peanut, coconut flakes, raspberry and chocolate topping

Mango Sticky Rice (Seasonal Only)

\$14.90

Whole fresh mango served with sticky rice and coconut milk topping

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