

ENTREE

1. PRAWN SPRING ROLL (3)	7.90
Fried spring roll with marinated prawn, minced chicken and vegetables wrapped in spring roll pastry served with plum sauce	
2. VEGETARIAN SPRING ROLL (3)	6.90
Golden spring roll pastries filled with shredded vegetables served with plum sauce	
3. SATAY GAI	7.90
Marinated chicken in Thai spices served with peanuts sauce	
4. TORD MUN GOONG (3)	7.90
Lightly crumbed mince prawn patties served with plum sauce	
5. POR PIA TORD (4)	7.90
Lightly fried mince prawn wrapped in a layer of thin pastry served with plum sauce	
6. TORD MUN PLA (3)	7.90
Minced fish mixed with Thai chilli paste, snake beans, kaffir lime leaves deep fried and served with sweet chilli sauce	
7. GAI HOR BUY TOEY (5)	
Flavoured chicken pieces wrapped in pandan leaf served with sweet chilli sauce	
	Entree 8.90
	Main 17.00
8. MHU/NUEA DAED DEAW	7.90
Lightly deep fried sun dried marinated pork or beef strips served with Jim-Jaew	
9. PEAK GAI TOD (4)	7.50
Deep fried marinated chicken wings with fried garlic on top	
10. TARO PUFFS (4)	7.90
Lightly fried puff pastry filled with mince pork, taro and vegetables	
11. MONEY BAGS (5)	7.90
Seasoned pork and water chestnuts wrapped in wonton pastry and lightly fried to a golden brown	
12. PLA MUK GRATIAM PRIK TAI	
Lightly battered pepper squid topped with fried garlic served with sweet chilli sauce	
	Entree 8.90
	Main 17.00

SALAD

13. YUM SAM CIEN (mild-medium)	15.90
Mixture of prawn, squid and soft fried fish maw salad with fresh chilli, pickle garlic, onion, cashew nut and lemon juice	
14. YUM PLA(medium-hot)	15.90
Lightly battered barramundi fillets with onion, lemongrass, cashew nuts, lemon juice, celery, tomatoes tossed with chilli paste dressing	

15. LARP GAI	14.90
Minced chicken flavoured with lemon juice, onion, celery, chilli and Thai lemon juice dressing	
16. SOM TUM THAI (mild-medium)	14.90
Shredded green papaya with Thai dressing of fish sauce, lemon juice, palm sugar, cherry tomatoes, dry shrimp, chilli and roasted peanut	
17. SOM TUM LAO (mild-medium)	14.90
Originally in Isaan north-east Thailand, green papaya salad with fermented fish sauce, garlic, shrimp pasted, chilli, cherry tomatoes and lime juice (signature dish)	
18. YUM TALAY (medium-hot)	15.90
Mixed squid, prawn and mussel tossed with onion, celery, chilli and Thai lemon juice dressing	

SOUP

19. TOM YUM GAI/GOONG/TALAY (mild-medium)	
Spicy and sour chicken, prawn or seafood, with lemongrass, galangal, kaffir leaves and mushroom	
	Chicken 7.90
	Seafood 8.90
	Prawn 8.90
20. TOM YUM PUCK	7.90
Spicy and sour vegetables cooked with lemongrass, galangal, kaffir lime leaf, lemon juice and mushroom	
21. TOM YUM KHA GAI/GOONG (mild)	
Mild chicken pieces or prawn soup with galangal, lemon grass, creamy coconut milk and mushroom	
	Chicken 7.90
	Prawn 8.90

CURRIES

22. GAENG KEOW WAN GAI/GOONG (medium-hot)	
Chicken or prawn in green curry paste, coconut milk, zucchini and basil leaves	
	Chicken 16.90
	Prawn 22.90
23. GAENG DANG NUEA	17.90
Red curry paste with beef cooked in coconut milk, zucchini and basil leaves	
24. GAENG DANG PED (medium-hot)	23.90
Roasted duck breast fillet cooked in red curry paste with coconut milk, cherry tomatoes, lychee, chilli and basil	
25. GAENG PANANG MHU(medium-hot)	17.90
Pork cooked in panang curry paste and basil	
26. GAENG MASSAMAN NUEA/LAMB	
Slowly cooked beef or lamb in sweet mild Thai curry with roasted peanut and potatoes	
	Beef 18.90
	Lamb 19.90
27. CHOO CHEE GAI	17.90
Chicken pieces lightly coated with battered in a thick red curry paste, cooked in coconut milk and kaffir lime leaves	

28. GAENG KAREE GAI	16.90
Chicken pieces cooked in yellow curry paste, coconut milk, potatoes and onion	

MEAT

29. PAD MED MA MUANG (mild)	17.90
Tender chicken pieces, lightly coated with batter fried then tossed with onion and cashew nuts	
30. PAD KRA PROW GAI/LAMB (medium)	
Chicken or lamb cooked with fresh basil, onion and chilli	
	Chicken 16.90
	Lamb 19.90
31. LEMONGRASS LAMB (medium-hot)	19.90
Aromatic dish of lamb cooked in Thai spicy sour paste with lemongrass (signature dish)	
32. SIZZLING HOT PLATE BEEF	18.90
Stir fried beef in Thai style sauce with snow peas, carrot and served on hot sizzling plate	
33. PAD NUM PRIK PHAO NUEA	17.90
Stir fried beef in roasted chilli paste with capsicum, chilli and mushroom	
34. PAD KHING MHU	17.90
Fillet of pork stir fried with fresh ginger and onion	
35. PAD PRIK SOD PED (mild-medium)	23.90
Stir fried roasted duck breast fillet with pineapple, capsicum, snow peas and mushroom in oyster sauce Thai style	
36. GAI YAANG	17.90
Char grilled marinated chicken served with Jim-Jaew dipping sauce	
37. SAI KROK LAO-ISAAN	17.90
Traditional fragrant Lao-Isaan sausage made from pork, onion, coriander, pepper, dry chilli powder and cooked rice	

38. BANGKOK WINGS	
Lightly fried battered chicken wings tossed in a chilli, garlic and tamarind sauce	
	Entree 12.90
	Main 17.90
39. PAD KANA MHU KROB	20.90
Tender crispy pork belly stir fried in oyster sauce, chilli, garlic and chinese broccoli	

SEAFOOD

40. CHOO CHEE GOONG/PLA	
Thick red curry paste with prawn or whole spring water barramundi cooked in coconut milk and kaffir lime leaves	
	Prawn 23.90
	Fish 30.90
41. PAD PUCK RUAM MITR GOONG	22.90
Stir fried prawn with mixed vegetables in oyster sauce	
42. PLA LARD PRIK (medium-hot)	30.90
Golden fried deboned whole spring water barramundi topped with special Thai sweet and sour chilli sauce (signature dish)	

43. PLA CHIEN 30.90
Crispy golden fried deboned whole spring water barramundi, slowly baked and flavoured with ginger onion, capsicum and Chinese mushroom served on a hot plate

44. HOR MOK TALAY (medium) 24.90
Flavoured seafood dish (prawn, squid and scallop) cooked in creamy Thai red curry paste with egg, herbs spices (signature dish)

45. LEMONGRASS TALAY (medium-hot) 22.90
Stir fried prawn and squid in Thai spicy sour paste with fresh lemongrass

46. PAD KRA PROW TALAY (medium-hot) 22.90
Seafood cooked with fresh basil and mixed vegetables

VEGETARIAN

47. PAD PUCK RUAM MITR 15.90
Thai style stir fried mixed vegetables in oyster sauce

48. PAD NUM PRIK PHAO PUCK 15.90
Stir fried mixed vegetables in roasted chilli paste

49. GAENG DANG PUCK (medium-hot) 15.90
Mixed vegetables cooked in red curry paste with coconut milk

50. GAENG KEOW WAN PUCK (medium-hot) 15.90
Mixed vegetables cooked in spicy green curry paste with coconut milk

51. TORD TOFU 16.90
Deep fried tofu tossed with salt and pepper Thai style

52. TEMPURA PUCK 16.90
Assorted seasonal vegetables deep fried in a lightly battered served with sweet chilli sauce

53. ASIAN GREENS 16.90
Stir fried Chinese mixed green vegetables in oyster sauce

VEGAN

54. TOM YUM PUCK 8.90
Spicy and sour vegetables soup cooked with lemongrass, galangal and kaffir leaves

55. GOLDEN DUMPLING (5) 10.50
Lightly crisp vegetables dumpling served with our house made sauce

56. SOM TUM THAI 15.90
Shredded green papaya with Thai dressing of vegan fish sauce, lemon juice, palm sugar, cherry tomatoes, chilli and roasted peanuts

57. PAD MED MA MUANG TOFU 19.90
Lightly coated fried tofu, vegetables and cashew nuts in light soya sauce

58. PAD THAI PUCK 16.90
Popular Thai noodle with bean sprouts, chive. Spring onion, vegetables, tofu and roasted peanuts.

59. PAD PUCK RUAM MITR 16.90
Stir fried mixed vegetable with tofu in mushroom sauce

60. TORD TOFU 17.90
Deep fried tofu tossed with salt and pepper Thai style sauce

61. TEMPURA PUCK 15.90
Assorted seasonal vegetables deep fried in a lightly battered served with sweet chilli sauce

62. KHAO PAD PUCK 14.90
Stir fried rice with mixed vegetables

RICE & NOODLES

63. PAD THAI
Popular Thai rice noodle with chicken or prawn, bean sprouts, chives and roasted peanuts

Chicken	14.90
Beef	15.90
Combo	16.90
Prawn	17.90

64. PAD THAI PUCK 14.90
Stir fried rice noodle with vegetables, tofu and egg

65. PAD KEE MAO (DRUNKEN NOODLE)
Flat rice noodle with chicken or prawn wok tossed with onion, capsicum, carrots and fresh basil

Chicken	14.90
Seafood	16.90
Prawn	17.90

66. PAD SEE EW
Flat rice noodle wok tossed with beef or chicken or seafood, Chinese broccoli, egg and soya sauce

Chicken	14.90
Seafood	16.90
Prawn	17.90

67. LAKSA
Hokkein noodle soup flavour in red curry broth with chicken, coconut milk, potatoes, tofu and served with shredded vegetables

Chicken	14.90
Seafood	16.90
Prawn	17.90

68. KHAO PAD
Thai style fried rice with chicken and prawn

69. KHAO PAD PUCK 13.90
Fried rice with vegetables and egg

70. PUNTHAI KHAO PAD 15.90
Stir fried rice with chicken flavoured PunThai special sauce

71. KHAO PAD PINEAPPLE 16.90
Fried rice with pineapple, prawn, chicken, Chinese pork sausage, egg and spring onion

72. COCONUT RICE 6.00
Steamed jasmine rice drenched in coconut milk

73. STEAMED THAI JASMINE RICE 3.00

74. STEAMED STICKY RICE 5.00

75. ROTI BREAD 3.50

Please inform staff if you have any food allergies.
All prices are GST inclusive



LUNCH

Wednesday – Thursday – Friday

11:30am – 2:30pm

DINNER

Tuesday – Wednesday – Thursday – Sunday

5:30pm – 9:30pm

Friday – Saturday

5:30pm – 10:30pm

80A PROSPECT ROAD, PROSPECT SA 5082

PH: 7226 1919

TAKE AWAY MENU