



THE GINGER TIGER

MENU

MAINS

ENTREES

- Traditional Thai fish cakes | 4 pieces | \$12**
Thailand's most popular entree, fried fish fillet served with cucumber and sweet chilli sauce
- Signature fried chicken wings | 4 pieces | \$10**
Deep-fried and lightly marinated using Ginger Tiger's own recipe for an extra crispy taste
- Satay skewers in special TGT marinade
4 pieces | \$14**
Tender chicken marinated in coconut milk, grilled and served with peanut sauce
- Steam dim sims (chicken or pork) | 4 pieces | \$10** FAVOURITE
Chinese-inspired meat and vegetable dumplings
- Vegetarian spring rolls (V) | 4 Pieces | \$12**
Mixed vegetables, vermicelli and water chestnuts wrapped in a spring roll crepe, deep-fried and served with homemade sweet chilli sauce
- Crispy Curry puff pastries (V) | 4 pieces | \$12**
Potatoes, carrots and peas flavoured with a touch of curry powder, deep-fried in a crispy light puff pastry and served with sweet sauce
- Dinner only**
- Traditional Lao Sausages with nam jim | \$12**
Minced pork, garlic, pepper, salt, sugar and lemongrass
- Bao Buns (chicken or pork) | 2 pieces | \$10**
Soft Chinese Bao buns stuffed with meat and topped with crushed chilli peanuts
- Salt n pepper soft shell crab | \$17**
Served with a touch of fried onions and chilli
- Nam Kao | \$17**
Crispy rice salad with deep-fried rice balls, Lao-style fermented pork sausage, peanuts, shallots, mint, coriander, lime juice and fish dressing

SOUPS

- Laksa noodle soup** RECOMMENDED
Rice vermicelli noodles in rich spicy curry and coconut milk flavoured soup
- Tom yum soup (dinner only)**
Thailand's most popular spicy sour soup flavoured with fresh mushrooms, galangal, lemongrass and kaffir lime leaves

- Vegetarian | \$15
Chicken/pork/beef | \$17
Seafood/king prawn | \$20

SALADS

- Grilled chicken salad | \$17**
Vietnamese grilled chicken tossed in a salad of tomatoes, cucumber, coriander, Spanish onion, shallots, chilli jam dressing and mint, seasoned with lime and fish dressing
- Grilled Beef salad | \$18**
Grilled beef tossed in a salad of tomatoes, cucumber, coriander, Spanish onion, shallots, chilli jam dressing and mint, seasoned with lime and fish dressing
- Vermicelli salad**
Glass noodle salad with onion, shallots, round mint and coriander, topped with cashew nuts
- Chicken | \$17
Seafood | \$20

FAVOURITE

- Crispy skin chicken | \$16**
Crispy fried chicken maryland served with Asian dipping sauce
- Grilled tender rump steak | \$18**
200 gram rump steak marinated in garlic, coriander, pepper, sesame oil
- Vietnamese grilled – (chicken or pork) | \$17**
Marinated in lemongrass, garlic and fish sauce
- Salt & pepper five spice – (pork or squid) | \$17**
marinated in salt and pepper with a touch of fried onions and chilli
- *All Main options comes with a choice of
(Rice, chips or salad)**

RICE

- TGT Thai fried rice (spicy or non spicy) (GF)**
Thai style stir fried rice with eggs, onion, green vegetable leaves and shallots
- Traditional Nasi Goreng**
Indonesian/Malay style fried rice with sweet soy sauce, shallots, garlic, ground shrimp paste, tamarind, chill, served with egg
- Tom yum fried rice**
Fried rice with exotic of Tom Yum flavour
- Vegetarian | \$15
Chicken/pork/beef | \$17
Duck/crispy pork | \$18
Seafood/king prawn | \$20
- Soft shell crab fried rice (dinner only) | \$22**
Served with a touch of fried onions and chilli & Thai fried rice

NOODLES

- Pad see ew (V,GF)**
Flat rice noodles with egg, green vegetables and sweet soy sauce
- THE BEST Pad Thai**
Noodle stir-fry with thin, soft rice noodles, egg, tofu, bean sprouts, garlic, chives and crushed peanuts
- Pad kee mao (V,GF)**
Spicy stir-fried flat rice noodles with fresh chilli, mixed vegetables, bamboo shoots, onion, shallots and basil
- Hokkein noodle (V,GF)**
Thick egg noodles stir-fry with mixed vegetables
- Singapore noodles (V,GF)**
Thick egg noodles stir-fry with mixed vegetables
- Vegetarian | \$15
Chicken/pork/beef | \$17
Duck/crispy pork | \$18
Seafood/king prawn | \$20
- Egg crepe wrap (dinner only) | add \$4**

CURRIES

- Red curry**
Thai red curry with coconut milk, bamboo shoots, green beans, broccoli, capsicum and Thai basil
- Green curry**
Mild Thai curry, slightly sweet, cooked with coconut milk, Bamboo shoots, green beans, broccoli, capsicum and Thai basil
- Penang curry**
Penang curry paste, thick creamy coconut milk, peanuts, green beans, capsicum and kaffir lime leaves
- Vegetarian | \$15
Chicken/pork/beef | \$17
Duck/crispy pork | \$18
Seafood/king prawn | \$20
- Massaman Beef Curry | \$19**
Thai-style sweet and mild curry cooked with thick coconut milk, potatoes and pineapple, topped with roasted cashew nuts
- All curries comes with rice at lunch only**

STIR FRY

- Cashew nut (V,GF)**
A Popular Thai stir-fry with seasonal vegetables, chilli jam, capsicum, onion, shallots and roasted cashew nuts
- Peanut sauce (V,GF)**
Mixed vegetables and a tasty homemade peanut sauce
- RECOMMENDED Chilli basil (V,GF)**
Cooked with fresh garlic, chilli, bamboo shoots, green beans, broccoli, capsicum, onion and basil
- Ginger tiger (V,GF)/ Oyster sauce (GF)**
An aromatic meal made of fresh ginger, mushroom, snow peas, capsicum, onion, shallots and garlic
- Black pepper garlic sauce (V,GF)**
Black pepper with fresh ginger, mushroom, snow peas, capsicum, onion, shallots and garlic
- Vegetarian | \$15
Chicken/pork/beef | \$17
Duck/crispy pork | \$18
Seafood/king prawn | \$20

All stir-fry comes with rice at lunch only

- Dinner only**
- Stir Fry Clams | \$20**
Served with oyster sauce, ground peppercorn, chilli jam

- Crispy pork with Chinese broccoli | \$18**
Stir-fried with Chinese broccoli in oyster sauce and garlic

- Phrik Khing crispy pork | \$18**
Phat Phrik Khing a type of Thai style curry fried in oil, curry paste and beans

*** All Curries & Stir-fry comes with rice at lunch only**

Rice	1 Serve	\$3
	4 Serve	\$10

* (V) Vegan Option

* (GF) Gluten free option

Please clearly specify with our staff