

DEAR PATRONS
PLEASE NOTE THE FOLLOWING



All prices are inclusive of G.S.T.

One account per table

BYO wine only

Corkage charge \$3.00 per person or
\$5.00 per bottle

Our minimum charge \$17.00
per person

Steamed Jasmine rice \$2.50
per person

We do not use MSG

As we may not list all ingredients, please advise
if you have any special dietary
or allergy requirements.

Please note that our menu
selection is subject to change
without notice.



★Mild ★★★ Medium ★★★★★ Hot
Thai Hot available on request

Appetizers

- A1 Goong Hoa Thong **** **10.50**
Crispy tiger prawns wrapped in egg noodles and served with sweet chilli sauce.
- A2 Poh Pia Grob **** **8.50**
Spring rolls with vermicelli, mushrooms and mixed vegetables.
- A3 Satay Gai **** **9.50**
Grilled chicken marinated in aromatic yellow curry on skewers. Served with peanut sauce.
- A4 Ga Ree Puff **** **8.50**
Hand crafted pastries stuffed with minced chicken, sweet potatoes, onion, peas and aromatic yellow curry powder. Served with plum sauce.
- A5 Tod Mun Pla **** **9.50**
Thai fish cakes served with chopped cucumber, shallot, crushed peanuts and sweet and sour sauce.
- A6 Kanom Pung Na Goong **** **9.50**
Prawn toast sprinkled with sesame seeds and served with plum sauce.
- A7 Star Chicken Wings **** **9.00**
Fancy crafted marinated chicken wings (deep fried) and served with sweet chilli sauce.
- A8 Star Chef's selection appetizers for two people** **18.00**

Tom Yum (Soup)

- T1 Tom Yum Goong ****** **9.50**
Spicy prawn soup with mushroom, lemon grass, kaffir lime leaf and coriander.
- T2 Tom Kha Gai ***** **8.50**
Galangal chicken soup with coconut milk, mushrooms, galangal and lemongrass.
- T3 Tom Kha Talay ***** **9.50**
Galangal combination seafood soup with coconut milk, mushroom, galangal and lemongrass.
- T4 Gaeng Jeud *** **8.50**
Very mild soup with vermicelli, shrimp, minced chicken and seasonal vegetables.

Main Yum (Salad)

- Y1 Larb Gai ******* **19.50**
Chicken mince tossed with shallots, ground roasted dried chilli, rice, mint, coriander and lemon juice.
- Y2 Larb Pla ******* **23.50**
Chopped fish fillet tossed with finely sliced lemongrass, shallot, kaffir leaf, mint, coriander, spring onion, ground roasted dried chilli, rice and lemon juice.
- Y3 Nam Tok Nua ******* **19.50**
Grilled sliced beef sirloin tossed with ground roasted dried chilli, rice, spring onion, shallots, mint, coriander and lemon juice.
- Y4 Yum Talay ****** **24.50**
Combination seafood with cucumber, tomato, celery, coriander, spring onion and lemon juice.
- Y5 Yum Nua ****** **19.50**
Grilled slices of tender beef sirloin tossed with cucumber, onion, tomato, coriander, spring onion and lemon juice.
- Y6 Goong Chae Nam Pla ******* **24.50**
Raw tiger prawns on bed of cucumber, cherry tomatoes and wedge of garlic. Served with hot and spicy chilli sauce. One to blow your head off!

- Y7 Plaa Goong *** 24.50**
Tiger prawns tossed with fine slices of lemongrass, kaffir leaf, shallot, coriander, spring onion and chilli paste.

Gaeng (Curry)

- G1 Pa-Nang *** 19.50**
Chicken or beef in thick red curry with coconut milk and crushed peanuts.
- G2 Gaeng Dang *******
Chicken, Pork or Beef 19.50
Prawn 24.50
Aromatic red curry in coconut milk with kaffir lime leaf, sweet basil and mixed vegetables.
- G3 Gaeng Kiew-Waan *****
Chicken, Pork or Beef 19.50
Prawn 24.50
Sweet green curry in coconut milk with zucchini, round bean, red capsicum and sweet basil.
- G4 Gaeng Garee *** 19.50**
Chicken or beef in sweet yellow curry with coconut milk, crispy shallot, onion and sweet potatoes.
- G5 Gaeng Bped Yang ***** 23.50**
Sliced barbecued duck in a red curry with coconut milk, red capsicum, cherry tomato, pineapple and green grape.
- G6 Gaeng Mus-sa-mun Nua *** 19.50**
Tender stewed beef curry with aromatic Thai herbs, potatoes and peanuts.
- G7 Gaeng Choo Chee *** 24.50**
Fish or prawn in thick red curry with coconut milk and finely sliced kaffir lime leaf.
- G8 Gaeng Paa Moo ***** 19.50**
Spicy jungle pork curry (no coconut milk) with green pepper, rhizome and mix vegetables.

Meats and Poultry

- P1 Nua Nam Mun Hoi * 19.50**
Stir fried sliced beef sirloin sautéed in oyster sauce with onion, capsicum, mushroom and spring onion.

- P2 Pad-Khing Moo** ★ **19.50**
Stir fried sliced pork with fresh finely sliced ginger, onion, mushroom and spring onion.
- P3 Gai Pad Med-Ma-Meung** ★★★ **19.50**
Stir fried chicken with cashew nuts baby corn, capsicum, onion, spring onion and chilli paste.
- P4 Tod Kra Tiam** ★★ **19.50**
Beef, pork or chicken with garlic, pepper and a side of mixed vegetables.
- P5 Priaw Waan Moo** ★ **19.50**
Sliced pork sautéed in sweet and sour sauce with onion, capsicum, tomatoes, cucumber and pineapple.
- P6 Pad Kra Pow** ★★★★★
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|----------------------|--------------|
| <i>Chicken, Pork</i> | 19.50 |
| <i>Lamb</i> | 21.50 |
| <i>Duck</i> | 23.50 |
- Stir fried spicy hot chilli, garlic and sweet basil together with green bean, red capsicum and meat of your choice.*
- P7 Pad Ped** ★★★★★
- | | |
|----------------------|--------------|
| <i>Chicken, Pork</i> | 19.50 |
| <i>Lamb</i> | 21.50 |
| <i>Seafood</i> | 25.50 |
- Stir fried spicy hot red curry paste with coconut milk, kaffir lime leaf, rhizome, green pepper seed, bamboo shoot, green bean, capsicum, chilli and sweet basil.*

Seafood's

- S1 Pla Lard Prik** ★★★★★ **22.50**
Deep fried fresh marinated whole snapper topped with sweet chilli and tamarind sauce, capsicum, spring onion and sliced ginger to garnish.
- S2 Pla Neung C-ew** ★★ **22.50**
Steamed whole snapper with black bean sauce topped with sliced ginger and spring onion.
- S3 Pla Tod Lard Kra Tiem** ★★ **24.50**
Deep fried fresh marinated fish fillet topped with garlic and pepper sauce on a bed of mixed vegetables.

- S4 Pla Tod Ped- Pried- waan *** 24.50**
Deep fried marinated fish fillet topped with spicy hot sweet and sour sauce, onion, capsicum, pineapple, tomato and cucumber to taste.
- S5 Goong Kra Tiam ** 24.50**
Tiger prawns sautéed with garlic and pepper and a side of mixed vegetables.
- S6 Goong Waan * 24.50**
Marinated tiger prawns drizzled with tamarind sauce and served with crispy shallot and a side of mix vegetables.
- S7 Goong Grop * 24.50**
Tempura tiger prawns served with plum sauce.
- S8 Goong Pad Med-Ma-Meung *** 24.50**
Tiger prawns with cashew nuts, mushroom, onion, baby corn, capsicum, spring onion and chilli paste.
- S9 Pad Hoi Shell * 25.50**
Stir fried scallops with onion, mushroom, capsicum and broccoli served on a hot plate.
- S10 Hoi Shell Pad Kra Pow ***** 25.50**
Stir fried scallops with chilli, sweet basil, zucchini and capsicum.
- S11 Pad Kra Tiam Talay ** 25.50**
Combination of seafood sautéed with garlic and pepper and served with a side of mixed vegetables.
- S12 Pad Zha Talay ***** 25.50**
Herbal spicy hot combination seafood with green pepper, rhizome, kaffir lime leaf and served with a side of mixed vegetables.
- S13 Priaw Waan Talay * 25.50**
Combination seafood sautéed in a sweet and sour sauce with onion, capsicum, pineapple, tomato and cucumber.
- S14 Pla Meuk Pad Kra Tiam ** 20.50**
Squid sautéed with garlic and pepper and served with a side of mixed vegetables.

Vegetables/Noodles and Rice

- R1 Pad Paak Reum * 17.50**
Mixed vegetables drizzled with oyster sauce and sprinkled with sesame seeds.

R2	Pad Paak Fai Dang ★★★★★	17.50
	<i>Spicy hot mixed vegetables with chilli and garlic.</i>	
R3	Pad Thai ★	18.50
	Chicken	18.50
	Prawn	22.50
	Combination Chicken and Prawn	22.50
	<i>Traditional Thai fried noodles with shrimp, egg, tofu, spring onion, bean sprout and crushed peanuts.</i>	
R4	Pad C-Ew ★	18.50
	<i>Stir fried flat rice noodle with a choice of chicken, pork or beef in black soya sauce and vegetable.</i>	
R5	Khao Pad ★	
	Chicken, Pork or Beef	18.50
	Prawn	20.50
	Combination of seafood and meats	22.50
	<i>Traditional Thai fried rice with mixed vegetables with your choice of combination seafood or meats.</i>	
R6	Khao Pad Star Thai ★★★	22.50
	<i>Special Thai fried rice by Star Chef.</i>	
	Steamed Jasmine Rice	2.50

Vegetarian Appetizers

V1	Poh Pia Jay ★★	8.50
	<i>Spring rolls with vermicelli, mushroom, mixed vegetables and crushed cashew nuts.</i>	
V2	Tod Mun Khao Pod ★★	8.50
	<i>Corn cakes served with sweet chilli sauce</i>	
V3	Tod To Fu Hom Nga ★	9.00
	<i>Bean curd coated with sesame seeds served with sweet and sour sauce.</i>	

Soup

V4	Tom Yum Hed ★★★	8.00
	<i>Spicy button mushroom soup with lemongrass and kaffir leaf.</i>	

V5 Tom Kha Paak ** **8.00**
Galangal vegetable soup with coconut milk, galangal, lemongrass and lemon juice.

V6 Gaeng Jud Jay * **8.00**
Mixed vegetables with vermicelli and bean curd.

Main

V7 Tofu Luk Keuy * **19.00**
Pan fried bean curd topped with sweet tamarind and chilli sauce.

V8 Hed Pad Kra Pow ***** **19.00**
Stir fried button mushrooms with garlic, chilli and sweet basil

V9 Larb Hed ***** **19.00**
Chopped button mushroom tossed with crushed cashew nuts, tofu, ground roasted dried chilli, rice, shallot, coriander, spring onion and lemon juice.

V10 Priew Waan Jay * **19.00**
Mixed vegetables sautéed with sweet and sour sauce and cashew nuts.

V11 Pad Med Ma-Meung Jay *** **21.50**
Cashew nuts with crispy bean curd, baby corn, capsicum, spring onion and chilli paste.

V12 Gaeng Kiew Waan Jay ***** **21.50**
Combination of beans, mixed vegetables, green curry and coconut milk.

V13 Gaeng Ped Jay ***** **19.00**
Mixed vegetables in red curry with coconut milk.

V14 Pad Thai Jay * **18.50**
Traditional Thai fried noodles with crispy bean curd, vegetables and crushed peanuts.

V15 Pad C-ew Jay ** **18.50**
Stir fried flat noodles with mixed vegetables and black bean sauce.

V16 Khao Pad Jay * **19.50**
Traditional Thai fried rice with vegetables and cashew nuts.

Set Dinner Menu

Set 1

Two course for \$30.00 (minimum of 4 person)

Appetizers

Star Chef's selection of appetizers

Mains

G3. Gaeng Kiew Waan Gai *(Green curry chicken)*

P1. Nua Pad Nam Mun Hoi *(Beef with oyster sauce)*

S1. Pla Lard Prik *(Deep fried whole snapper topped with chilli sauce)*

R3. Pad Thai *(Traditional Thai fried noodles)*

R1. Pad Paak Reum *(Stir fried mixed vegetables)*

Jasmine Rice

Set 2

Three course for \$37.00 (minimum of 4 person)

Appetizers

Star Chef's selection of appetizers

Soup

T1. Tom Kha Gai

Mains

G3. Gaeng Kiew Waan *(Green curry beef)*

P3. Pad Med-Ma-Meung

(Stir fried chicken with cashew nuts & vegetables)

S4. Pla Tod Ped-Priew-Waan

(Fish fillet with spicy sweet and sour sauce)

R3. Pad Thai *(Traditional Thai fried noodles)*

R1. Pad Paak Reum *(Stir fried mixed vegetables)*

Jasmine Rice

Tea or coffee

Set 3

Four course for \$42.00 (minimum of 4 person)

Appetizers

Star Chef's selection of appetizers

Soup

T1. Tom Yum Goong or Tom Kha Gai

Main

G5. Gaeng Bped Yang *(Red curry duck)*

P1. Nua Nam Mun Hoi *(Beef with oyster sauce)*

S3. Pla Tod Lard Kra Tiem *(Fish fillet topped with garlic sauce)*

R3. Pad Thai *(Traditional Thai fried noodles)*

R1. Pad Paak Reum *(Stir fried mixed vegetables)*

Jasmine Rice

Thai Daily dessert or seasonal fruit

(served with coffee or tea)