

ENTREES

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| A1. Combination Entrées | {4 pieces} | \$9.50 |
| A piece of Satay Gai, Thai Curry Puff, Thai Spring Roll and Kanom Pang Nagoong (a piece of entrée can be replaced with another kind) | | |
| A2. Satay Gai | {4 pieces} | \$9.50 |
| Grilled skewers of marinated chicken strips topped with peanut sauce | | |
| A3. Thai Curry Puff | {4 pieces} | \$8.50 |
| Deep-fried minced chicken and kumara wrapped in puff pastry | | |
| A4. Thai Spring Roll | {4 pieces} | \$8.50 |
| Deep-fried mixed vegetables, vermicelli and sunflower seeds rolled in rice pastry | | |
| A5. Kanom Pang Nagoong | {4 pieces} | \$8.50 |
| Deep-fried spiced minced prawns on toast | | |
| A6. Goong Grob | {4 pieces} | \$9.50 |
| Deep-fried tempura king prawns sprinkled with sesame seeds | | |
| A7. Tod Mun Pla | {4 pieces} | \$9.50 |
| Deep-fried Thai fish cakes finely minced with curry paste | | |
| A8. Gai Tod | {4 pieces} | \$8.50 |
| Deep-fried marinated chicken wings | | |
| A9. Fresh Spring Roll | {4 pieces} | \$8.50 |
| Chicken OR prawn with mixed vegetables rolled in fresh rice pastry | | |
| A10. Hoi Yang | {3 pieces} | \$9.50 |
| Grilled skewers of marinated scallops, pineapple slices and capsicum topped with sweet chilli sauce | | |
| A11. Satay Goong | {4 pieces} | \$9.50 |
| Grilled skewers of marinated king prawns topped with peanut sauce | | |
| A12. Pun Sip Neung | {4 pieces} | \$9.50 |
| Steamed Thai dumplings filled with fish fillet, Thai herbs and roasted peanuts wrapped in dough | | |



VEGETARIAN ENTREE

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| 1V. Combination Entrées | {4 pieces} | \$8.00 |
| A piece of Toong Thong, Spring Roll Jay, Satay Tofu and Curry Puff Jay | | |
| 2V. Toong Thong | {4 pieces} | \$8.00 |
| Deep-fried corn carrot and greenpea wrapped in wonton pastry | | |
| 3V. Tod Mun Kao Pod | {4 pieces} | \$8.00 |
| Deep-fried sweet corn beaten with chilli paste | | |
| 4V. Satay Tofu | {4 pieces} | \$8.00 |
| Grilled skewers of deep-fried tofu cubes topped with peanut sauce | | |
| 5V. Curry Puff Jay | {4 pieces} | \$8.00 |
| Deep-fried kumara and potatoes wrapped in puff pastry | | |
| Roti is \$4.50 for two pieces | | |

SOUP

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| B1. Tom Yum | {medium} | \$9.50 |
| Hot and sour soup with either combination seafood OR chicken OR king prawns, mushrooms, lemon juice, galangal, coriander and kaffir lime leaves | | |
| B2. Tom Kha | {medium} | \$9.50 |
| Lightly spiced coconut milk soup with either king prawns OR chicken, mushrooms, coriander, lemongrass and galangal | | |
| B3. Tom Jued Woon Sen | {mild} | \$8.50 |
| Clear soup with vermicelli noodles, pork and vegetables | | |
| B4. Wonton Soup | {mild} | \$8.50 |
| Clear soup with minced chicken & prawns wrapped in wonton pastry and vegetables | | |
| B5. Mae Glong Soup | {hot} | \$8.50 |
| Hot and sour soup with chicken, Thai herbs, fresh chilli, coriander and tamarind juice | | |



MAINS

— SERVED WITH STEAMED JASMINE RICE —

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|--|----------|----------------|
| C1. Gaeng Kiew Wan | {medium} | \$19.50 |
| Chicken OR beef OR pork green curry with coconut milk, broccoli, carrots, zucchini, snow peas, bamboo shoots and basil leaf | | |
| C2. Gaeng Panang | {medium} | \$19.50 |
| Chicken OR beef OR pork OR lamb panang curry with coconut milk, pumpkin, green beans, crushed peanuts and kaffir lime leaves | | |
| C3. Gaeng Gari Gai | {medium} | \$19.50 |
| Chicken yellow curry with coconut milk, potatoes, carrots and crispy shallots | | |
| C4. Gaeng Massamun | {medium} | \$19.50 |
| Lamb massamun curry with potatoes, onions, carrots and crushed peanuts | | |
| C5. Gaeng Paa | {hot} | \$19.50 |
| Special Thai curry without coconut milk. With either chicken OR beef OR pork, vegetables and Thai herbs | | |
| C6. Pud Gra Prow | {hot} | \$19.50 |
| Stir-fried chicken OR beef OR pork with chilli, garlic, green beans, bamboo shoots and basil leaf | | |
| C7. Pud Prieu Wan | {mild} | \$19.50 |
| Stir-fried chicken OR pork with vegetables and Thai style sweet & sour sauce | | |
| C8. Pud Nam Mun Hoi | {mild} | \$19.50 |
| Stir-fried chicken OR beef OR pork with oyster sauce, broccoli, mushrooms, zucchini and cashew nuts | | |
| C9. Pud Khing | {mild} | \$19.50 |
| Stir-fried chicken OR beef OR pork with fresh ginger and vegetables | | |
| C10. Pud Met Ma Muang | {medium} | \$19.50 |
| Stir-fried chicken OR beef OR pork with chili paste, vegetables and cashew nuts | | |
| C11. Pud Gratiam Priktae | {mild} | \$19.50 |
| Stir-fried chicken OR beef OR pork with garlic & pepper sauce and leek | | |



MAINS

Served with steamed Jasmine rice

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|---|----------|----------------|
| C12. Pud Ped | {hot} | \$19.50 |
| Stir-fried chicken OR beef OR pork with red curry paste, vegetables, Thai herbs and a drop of coconut cream | | |
| C13. Gai Takrai | {mild} | \$19.50 |
| Grilled marinated chicken pieces and lemongrass served with sautéed vegetables | | |
| C14. Gai Pud Pak | {mild} | \$19.50 |
| Stir-fried chicken with mixed vegetables | | |
| C15. Muu Thong | {mild} | \$19.50 |
| Grilled marinated pork topped with steamed vegetables and peanut sauce | | |
| C16. Gai Gorlek | {medium} | \$20.50 |
| Marinated B.B.Q. chicken topped with massamun curry sauce and a drop of coconut milk. Served with roti (2 pieces) | | |

DUCK

Served with steamed Jasmine rice

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| D1. Gaeng Pet Ped Yang | {medium} | \$19.50 |
| Roasted duck red curry with coconut milk, grapes, tomatoes and eggplant | | |
| D2. Ped Pud Gra Prow | {hot} | \$19.50 |
| Stir-fried duck with chilli, garlic, green beans, bamboo shoots and basil leaf | | |
| D3. Ped Gratiam Priktai | {mild} | \$19.50 |
| Stir-fried duck with garlic & pepper sauce and leek | | |
| D4. Ped Pud Pak | {mild} | \$19.50 |
| Stir-fried duck with mixed vegetables | | |
| D5. Yum Ped Yang | {hot} | \$19.50 |
| Hot and sour roasted duck salad with cucumber, tomato and Thai herbs | | |
| D6. Ped Pud Met Ma Muang | {medium} | \$19.50 |
| Stir-fried duck with chilli paste, vegetables and cashew nuts | | |
| D7. Ped Pud pet | | |
| Stir-fried duck with red curry paste, vegetables, Thai herbs and a drop of coconut cream | | |





SEAFOOD

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|---|----------|----------------|
| E1. Ruby Curry | {medium} | \$23.00 |
| Red curry with either king prawns OR scallops, coconut milk and green vegetables | | |
| E2. Gaeng Kiew Wan | {medium} | \$23.00 |
| Green curry with either scallops OR prawns OR fish fillet, coconut milk, broccoli, carrots, zucchini, snow peas, bamboo shoots and basil leaf | | |
| E3. Gaeng Gari Goong | {medium} | \$23.00 |
| Yellow curry with king prawns, coconut milk, potatoes and crispy shallots | | |
| E4. Pud Talay | {medium} | \$23.00 |
| Red curry with spicy combination seafood, vegetables, fresh green pepper, fingerroot and kaffir lime leaf | | |
| E5. Tiger's Milk | {medium} | \$23.00 |
| Lightly spiced curry with king prawns, squid, curry powder, a drop of milk, broccoli and celery | | |
| E6. Goong Pud Pak | {mild} | \$23.00 |
| Stir-fried king prawns with mixed vegetables | | |
| E7. Pud Gra Prow | {hot} | \$23.00 |
| Stir-fried king prawns OR scallops OR squid with chilli, garlic, green beans, bamboo shoots and basil leaf | | |
| E8. Pud Met Ma Muang | {medium} | \$23.00 |
| Stir-fried king prawns OR mixed seafood with chilli paste, vegetables and cashew nuts | | |
| E9. Plar Goong | {hot} | \$23.00 |
| Spicy king prawn salad with chilli paste, lemongrass, mint and shallots | | |
| E10. Pud Prew Wan | {mild} | \$23.00 |
| Stir-fried king prawns OR fish fillet with vegetables and Thai style sweet & sour sauce | | |
| E11. Pud Grafiam Priktae | {mild} | \$23.00 |
| Stir-fried king prawns OR squid with vegetables and garlic & pepper sauce | | |



SEAFOOD

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|---|----------|----------------|
| E12. Pla Lard Prik | {medium} | \$26.00 |
| Deep-fried whole snapper topped with chili, garlic, tamarind sauce and green vegetables | | |
| E13. Pla Gratiam Priktaï | {mild} | \$26.00 |
| Deep-fried whole snapper topped with garlic and pepper sauce and green vegetables | | |
| E14. Pla Manow | {hot} | \$26.00 |
| Steamed whole snapper topped with lemon, spicy chili and garlic sauce | | |
| E15. Pla Sea Eiw | {mild} | \$26.00 |
| Steamed whole snapper topped with vegetables and fresh ginger | | |

SALADS

— Served with steamed Jasmine rice —

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|---|----------|----------------|
| F1. Yum Talay | {hot} | \$20.50 |
| Hot and sour combination seafood salad with Thai herbs | | |
| F2. Yum Woon Sen | {medium} | \$19.50 |
| Hot and sour vermicelli salad with pork and prawns | | |
| F3. Yum Neau | {hot} | \$19.50 |
| Hot and sour Thai style beef salad including tomato, cucumber and green apple | | |
| F4. Larb | {hot} | \$19.50 |
| Hot and sour minced chicken OR beef OR pork salad with fresh herbs and ground rice | | |
| F5. Narm Tok | {hot} | \$20.50 |
| A traditional dish from eastern Thailand – spicy salad with either grilled beef OR pork (both meats are medium-rare) and hot Thai dressing. Served with sticky rice | | |



NOODLES AND RICE

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| G1. Pud See Eiw | {mild} | \$18.00 |
| Stir-fried rice noodles with pork, beef, dark soy sauce, vegetables and eggs | | |
| G2. Pud Thai | {mild} | \$18.00 |
| Stir-fried rice noodles with chicken, shrimps, eggs, tofu, spring onions, crushed peanuts and bean sprouts | | |
| G3. Pud Kee Maow | {hot} | \$18.00 |
| Stir-fried fat rice noodles with pork, shrimps, chilli, garlic and basil leaves | | |
| G4. Kao Pud | {mild} | \$18.00 |
| Special fried rice with chicken, shrimps, eggs, mixed vegetables and cashew nuts | | |
| G5. Kao Pud Supparod | {mild} | \$20.00 |
| Special fried rice with chicken, shrimps, curry powder, pineapple slices, cashew nuts and dates in a half pineapple casing | | |
| G6. Noodle Soup | {mild} | \$16.00 |
| Clear noodle soup with chicken, bok choy and bean sprouts | | |

VEGETARIAN SOUP

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|---|----------|---------------|
| 6V. Tom Yum Jay | {medium} | \$8.00 |
| Hot and sour soup with lemongrass flavour and tofu | | |
| 7V. Tom Kha Jay | {medium} | \$8.00 |
| Lightly spiced coconut milk soup with tofu, mushrooms, coriander and galangal | | |
| 8V. Tom Jeud Jay | {mild} | \$8.00 |
| Clear soup with tofu and mixed vegetables | | |





VEGETARIAN MAIN

Please advise us if you would like your dish to be done pure vegan
— Served with steamed Jasmine rice —

9V. Gaeng Kiew Wan Jay	{medium}	\$17.50
Green curry with tofu, coconut milk, broccoli, carrots, zucchini, snow peas, bamboo shoots and basil leaf		
10V. Gaeng Panang Jay	{medium}	\$17.50
Panang curry with tofu, coconut milk, pumpkin, green beans, crushed peanuts and kaffir lime leaf		
11V. Gaeng Gari Jay	{medium}	\$17.50
Yellow curry with coconut milk, vegetables, banana pieces and red kidney beans		
12V. Pud Prieu Wan Jay	{mild}	\$17.50
Stir-fried mixed vegetables with tofu and Thai style sweet & sour sauce		
13V. Pud Pak Roam	{mild}	\$17.50
Stir-fried mixed vegetables with Thai sauce		
14V. Pud Gra Prow Jay	{hot}	\$17.50
Stir-fried mixed vegetables with chilli and basil leaf		
15V. Pud Tofu Sum Ros	{medium}	\$17.50
Stir-fried mixed vegetables with tofu, sweet chilli and cashew nuts		
16V. Pud Thai Jay	{mild}	\$17.50
Stir-fried rice noodles with eggs, tofu, bean sprouts, spring onions and crushed peanuts		
17V. Kao Pad Jay	{mild}	\$17.50
Special fried rice with mixed vegetables and cashew nuts		
18V. Yum Tofu	{hot}	\$17.50
Hot and sour tofu salad topped with cashew nuts		
19V. Tofu Pad Prik Tai Dum	{mild}	\$17.50
Stir-fried tofu with black pepper sauce and vegetables		



* Extra rice is \$2.50 per person

* Roti is \$4.50 for two pieces

* Gluten free available for all dishes (excluding No. A6, Goong Grob)