

Appetisers	@MENU
A.1 Spring Rolls Thai style spring rolls with vermicelli & vegetables	\$9.00
A.2 Money Bags Minced chicken with peanut wrapped in pastry	\$9.00
A.3 Kari Puffs Minced Chicken cooked with curry powder, onion, kumara in puff past	\$9.00
A.4 Chicken Satay Strips of grilled marinated chicken in Thai spices with peanut sauce	\$9.00
A.5 Bacon Prawns Marinated prawn wrapped with bacon	\$12.00
A.6 Fish Cakes Thai fish cakes finely minced with curry paste	\$10.00
A.7 Fresh Spring Rolls Prawn & fresh vegetables rolled in rice pastry	\$12.50
A.8 Mieng Prawns A traditional finger food of prawns with ginger and tamarind sauce	\$12.50
A.9 Hoy Yang Char-grilled marinated scallops with pineapple, onion, capsicum	\$12.50
A.10 Spicy Raw Prawns Raw prawns marinated in lemon juice and garlic with hot & spicy saud	\$15.00
A.11 Mixed Appetisers Our chef's selection of mixed appetizers	\$9.00
A.12 De GRAND Lamb Cutlets Grilled marinated lamb cutlet with Thai herbs served with green salad	\$15.00

Soups	@MENU
B.1 Tom Yum Chicken Spicy chicken soup with lime juice, mushrooms and Thai herbs	\$9.00
B.2 Tom Yum Prawns Spicy prawns soup with lime juice, mushrooms and Thai herbs	\$10.50
B.3 Tom Yum Seafood Spicy seafood combination soup with lime juice, mushrooms and Thai	\$10.50 herbs
B.4 Tom Kha Chicken Lightly spiced chicken soup with mushrooms and coconut milk	\$9.00
B.5 Tom Kha Prawn Lightly spiced prawns soup with mushrooms and coconut milk	\$10.50
B.6. Tom Kha Seafood Lightly spiced seafood combination soup with mushrooms and coconut	\$10.50 t milk
B.7 De GRAND Soup Special clear flavoured soup with chopped chicken, prawns, vermicelli and vegetables	\$9.00

Salads	@MENU
C.1 Thai Spicy Salad	\$20.00
Grilled fillet of chicken or beef dressed with hot & spicy sauce and Thai	i herbs
C.2 Larb	\$20.00
Finely chopped chicken or pork cooked with lime juice, Thai herbs and	chili
C.3 Pla Prawns King prawns With chili paste and fresh herbs	\$23.50
C.4 Yum Pla Country style crispy fish fillet with shallots, coriander, spring onion, lemon juice, fish sauce & roasted ground rice with cashew nuts	\$24.50
C.5 De GRAND Salmon	\$26.00
Char - grilled salmon steak topped with Thai in - house dressing and Fi	resh herbs

Curries		@MENU
D.1 Green Curry Traditional Thai green curry with coconut n	Chicken, Beef or Pork	
D.2 Panang Curry	Prawns	\$24.00
Thick Red curry with coconut milk and crusi	hed roasted peanuts Chicken, Beef or Pork	\$20.00
D.3 Spicy Curry		
Country style hot curry with Thai herbs and vegetables	Chicken, Beef or Pork	\$20.00
D.4 Masaman Lamb Tender braised lamb in curry sauce with coc milk, peanut, sweet potato and onion		\$21.50
D.5 De GRAND Curry		
Special Yellow curry with sweet potato, shal	lot and coconut milk Chicken Prawns	
D.6 Choo Chee Curry		
Traditional Thai red curry with sweet basil (and coconut milk Salmon Prawns	

Stir Fried	@MENU
E.1. Cashew Nut	\$21.50
Chicken, beef or pork with cashew nuts, vegetables and oyster sauce	Ş21.50
E.2 Pra-Ram	\$21.50
Chicken, beef or pork with vegetables topped with peanut sauce	
E.3 Basil & Garlic	\$20.50
Chicken, beef or pork with fresh chili, garlic & sweet basil	
E.4 Ginger	\$20.50
Chicken, beef or pork with fresh ginger, spring onion and mushroom	
E.5 Sweet & Sour	\$20.50
Chicken or pork with sweet and sour sauce, pineapple,	1-0100
tomato, onion, carrot and cucumber	
E.6 Garlic & Pepper	\$20.50
Chicken, beef or pork with special sauce, ground pepper and fresh garl	ic
E.7 Beef Oyster Sauce	\$20.50
Beef with oyster sauce and seasonal vegetables	
E.8 Red Whiskey Beef	\$20.50
Beef with special red whiskey sauce and vegetables	
E.9 Sizzling Beef	\$23.50
Beef sirloin with special sauce and vegetables, cashew nuts on hot plat	
E.10 De GRAND Sizzling	\$23.50
Combination of beef, chicken and pork with special	
homemade sauce and cashew nuts on hot plate	

homemade sauce and cashew nuts on hot plate

Seafoods	@MENU
F.1 Cashew Nut	\$24.00
Prawns or scallops with cashew nuts, vegetables and oyster sauce	
F.2 Basil & Garlic Prawns or Combination Seafoods with sweet basil, Garlic and fresh ci	\$24.00 hili
F.3 Garlic Prawns King Prawns with special sauce ground pepper, fresh garlic come with steamed vegetables	\$24.00



Seafoods continued	@MENU
F.4 Ginger Prawns King Prawns with Fresh ginger and vegetable	\$24.00
F.5 Pad Ped Seafood <i>Traditional Thai chili paste with combination seafood and Thai herbs</i>	\$24.00
F.6 Sweet & Sour Snapper fillet or Scallops with sweet and sour sauce pineapple, onion, tomato and cucumber	\$24.00
F.7 Sizzling Prawns or Scallops with special sauce vegetable and cashew nuts on he	\$25.00 ot plate
F.8 Black Pepper Fish Snapper fillet with homemade black pepper sauce and vegetable	\$26.00
F.9 Steamed Fish Steamed fish fillet with soy sauce, sesame oil, ginger and spring onion	\$26.00
F.10 Steamed Lemon Fish Steamed fish fillet with special lemon sauce and vegetable	\$26.00
F.11 Chili fish Deep fried whole snapper topped with Thai style sweet chili sauce	\$26.00
F.12 Basil & Garlic Fish Deep fried whole snapper topped with chopped chicken, garlic, fresh chili & sweet basil	\$28.00
F.13 De Grand Fillet Steamed fish fillet with homemade sauce and Thai herbs	\$26.00

Duck	@MENU
G.1 Duck Thai Salad	\$23.50
Roasted duck with chili paste and Thai herbs	
G.2 Larb	\$23.50
Roasted duck cooked with Thai herbs, lime juice and fresh chili	
G.3 Roasted Duck Curry	\$23.50
Roasted duck in red curry with coconut milk, grapes, pineapple and veg	getables
G.4 Basil & Garlic Duck	\$23.50
Stir fried Roasted duck with garlic, sweet basil and fresh chili	
G.5 Cashew Nuts	\$24.50
Stir fried Roasted duck with cashew nuts vegetable and oyster sauce	
G.6 Noodle Duck	\$23.50
Stir fried egg noodle with roasted duck and vegetable	
G.7 De GRAND Duck	\$24.50
Special Duck dish with homemade sauce with vegetables flambed in Br	andy

B.B.Q	@MENU
H.1 Beef Sirloin	\$23.50
Marinated Beef sirloin with special sauce, Thai herbs served with v	egetables
H.2 Chicken Marinated chicken breast with special sauce, Thai herbs served wit	\$21.50 th vegetables
H.3 De GRAND Lamb Cutlet Marinated Lamb cutlet with special sauce, Thai herbs served with v	\$26.50 vegetables
<mark>H.4 Salmon Steak</mark> Marinated Salmon steak with special sauce. Thai herbs served with	\$26.50

Noodle	@MENU
I.1 Pad Thai	
Traditional stir fried rice noodle with egg, pean	ut, bean sprout and spring onion
	Chicken \$19.50
	Prawns \$24.00
I.2 Drunken Noodle	
Stir fried noodle with chili, garlic, basil, and veg	ietables
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	Chicken or Beef \$19.50
	Prawns \$24.00
I.3 Glass Noodle	7
Stir fried glass noodle with vegetable in Thai sty	
	Chicken \$19.50
	Prawns \$24.00
I.4 De GRAND Noodle	
Stir fried noodle with special homemade sauce	and vegetables
Still fried hobbile with special homemade sadee	Chicken \$19.50
	Prawns \$24.00
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	@MENU
J.1 De GRAND Fired Rice	
Stir fried rice with special homemade sauce	
	Chicken, Beef or Pork \$19.50
	Prawns \$24.00
J.2 Tropical Fried Rice	
Stir fried rice with Thai spices, pineapple and co	ashew nuts
	Chicken, Beef or pork \$20.50
1.2 Thai Fried Bico	Prawns \$25.00
J.3 Thai Fried Rice	Chickon Roof er nork \$10 FO
Thai style stir fried rice	Chicken, Beef or pork \$19.50
	Prawns \$24.00
Vegetarian	@MENU
APPETISERS	
K.1 Spring Rolls	\$9.00
Thai style spring rolls filled with vermicelli and	vegetables
K.2 Satay Tofu	\$8.50
Crispy tofu with peanut sauce	
K.3 Corn Cakes	\$8.50
Fritter of sweet corn	
K.4 Tempura Vegetables	\$9.00
Tempura seasonal vegetables	
	\$10.50
K.5 Fresh Spring Rolls	\$10.50
Fresh salad rolled in rice pastry	
SOUPS	
L.1 Tom Yum Vegetable	8.50
Spicy vegetable soup with Thai herbs and lime j	
L.2 Tom Kha Vegetables	\$8.50
Lightly spiced soup of vegetables bean curd in c	oconut milk
L.3 De GRAND Vegetable Soup	\$8.50
Special clear flavoured soun with vermicelli her	

L.3 De GRAND Vegetable Soup Special clear flavoured soup with vermicelli bean curd and vegetables



Vegetarian continued	@MENU
SALAD	
M.1 Tofu Thai Salad Deep fried tofu topped with hot & spicy sauce, Thai herbs and vegetal	\$18.50 oles
MAINS N.1 Green Curry Vegetables Traditional Thai green curry with coconut milk & green vegetables	\$19.50
N.2 Panang Curry Vegetables Thick Red curry with coconut milk crushed roasted peanuts and vege	\$19.50 tables
N.3 Spicy Curry Vegetables Country style hot curry with Thai herbs and vegetables	\$19.50
N.4 Cashew Nut Vegetables Stir fried vegetables, tofu with cashew nuts and oyster sauce	\$20.50
N.5 Pra-Ram Vegetables Stir fried vegetables, tofu topped with peanut sauce	\$20.50
N.6 Basil & Garlic Vegetables Stir fried vegetables, tofu with fresh chili, garlic & sweet basil	\$19.50
N.7 Sweet & Sour Vegetables Stir fried vegetables, tofu with sweet and sour sauce	\$19.50
N.8 Oyster Sauce Vegetables <i>Stir fried vegetables, tofu with oyster sauce</i>	\$19.50
N.9 Pad Thai Vegetables Traditional stir fried rice noodle with tofu, egg, peanut, bean sprout and spring onion	\$18.50
N.10 Thai Fried Rice Vegetables Thai style stir fried rice with vegetables and tofu	\$18.50
SIDE DISH	
0.1 Steamed Vegetables	\$6.00
0.2 Coconut Rice 0.3 Roti	\$4.00 \$5.00
0.4 Green Salad	\$6.00 \$6.00
Banquet	@MENU

De GRAND BANQUET : A \$49.00 per person

APPERTISER Mixed Our chef's selection of mixed appetizers

SOUP Tom Yum Prawns Spicy prawn soup with lime juice, mushrooms and Thai herbs

MAINS De GRAND Lamb Cutlet Marinated Lamb cutlet with special sauce, Thai herbs served with vegetable

Basil & Garlic Fish Deep fried whole snapper topped with chopped chicken, garlic, fresh chili & sweet basil

Duck Cashew Nut Stir fried Roasted duck with cashew nuts vegetable and oyster sauce

De GRAND Yellow Curry Special Yellow curry with potato, shallot and coconut milk

Ginger Prawns King Prawns with Fresh ginger and vegetable DESSERT AND COFFEE Ice Cream Thai Fruits Salad and Jasmine tea or Filter Coffee

De GRAND BANQUET : B \$35.00 per person

APPERTISER

Mixed Our chef's selection of mixed appetizers

MAINS Chili fish

Deep fried whole snapper topped with Thai style sweet chili sauce

Cashew Nut Beef with cashew nuts, vegetables and oyster sauce

Green Curry

Traditional Thai green curry of chicken with coconut milk & green vegetables

Sweet & Sour

Pork with sweet and sour sauce, pineapple, tomato, onion, carrot and cucumber

Oyster Sauce Vegetable

Stir fried vegetables, tofu with oyster sauce

Jasmine Tea or filter Coffee