

All Day Specials

A Taste of Asia Chef's Creation (Lamb Shank)	
Slow cooked tender lamb shank in a red curry sauce, Thai herbs and spices served with chunky cut vegetables and rice	\$28.00 Extra Shank \$8.00
B Thai Herb Marinated Lamb Rack	
Baked lamb rack marinated in Thai herbs and spices served on a hot plate with steamed vegetables, rice and a red wine sauce	\$26.00
C Grilled Salmon Steak	
A chunky piece of grilled, crispy salmon, served over a plate of steamed vegetables and rice with your choice of sauce – sweet chilli or lemon	\$28.00
D Grilled Salmon Salad	
This hearty salad is a tasty combination of tender salmon, lettuce and carrot with lemon dressing	\$28.00
E Char-grilled Chicken Breast	
Stuffed with garlic and olives, served with curry sauce, steamed vegetables and rice	\$23.00
F Thai Garlic Spinach Prawns	
Served with grilled pineapple on a bed of rice	\$18.00
G Green Apple Salad	
Tossed lettuce with green apple, red onion and spring onion, mixed with cracked pepper and served with a sweet lime dressing	\$12.00
H Duck Leg	
Slow baked duck leg served with steamed veges, tamarind sauce and served with rice	\$28.00
I Crispy Duck	
Whole duck breast baked in a Thai herb spice, deep fried and served over steamed vegetables, mango sauce and served with rice	\$28.00
J Gai Pad Met-Manmaung	
Crispy chicken bites, cooked with capsicum, spring onion, celery, onion, Thai mild chilli paste, wrapped in cashew nuts and served with rice	\$24.50

Appetizers - Set of Four

- 1 Goog Tod Glob**
Homemade battered prawn cutlets, served with sweet chilli sauce \$12.00
- 2 Thai Style Curry Puff**
Pork/Chicken mixed with kumara, Thai herbs and spices wrapped with puff pastry and served with a sweet peanut sauce \$10.00
- 3 Toh Peah Tod**
Thai Vegetarian spring rolls served with peanut sauce \$10.00
- 4 Thung Thong**
Little pastry bags filled with pork mince, vegetables and secret Thai spices served with peanut sauce \$10.00
- 5 Tod Mun Pla**
Thai style fish cake combined with green beans, kaffir lime, capsicum, coriander, red curry and onion, served with sweet chilli sauce \$10.00
- 6 Satay Chicken**
Char-grilled chicken, marinated in coconut cream, Thai herbs and spices, served with peanut sauce \$11.00
- 7 Chef's selections**
Vegetarian spring rolls, fish cake, curry puff and thung thong \$10.00

Appetizers - Soup

Available in larger portions for an extra \$5.00

- 8 Tom Yum Gai**
Hot and sour chicken soup with mushroom \$10.00
- 9 Tom Yum Talay**
Hot and sour soup with mixed seafood \$11.50
- 10 Tom Yum Goong**
Hot and sour soup with prawns \$11.50
- 11 Tom Kah Gai**
Hot and sour chicken soup with coconut cream, mushroom, lemon grass and lime \$11.00

Mains - Soup

12 Vietnamese Soup

A rice noodle clear soup cooked with Asian herbs and spices served with fresh bean sprouts and coriander

- Chicken, beef or pork \$12.50
- Mixed seafood or prawns \$16.00

13 Thai Laksa

A traditional Thai rich creamy soup cooked with Thai herbs and spices

- Chicken, beef or pork \$17.00
- Mixed seafood or prawn cutlets \$19.50
- Vegetarian with tofu \$16.00

14 Khoa Peah San

Tasty Thai noodle soup with seasonal vegetables

- Chicken, beef or pork \$17.00
- Mixed seafood or prawn cutlets \$19.50
- Vegetarian or tofu \$16.00

Mains - Served with Rice

15 Gang Keow Wan

Thai green curry with coconut cream, garlic, kaffir lime leaves and vegetables

- Chicken beef or pork \$22.00
- Mixed seafood, prawn cutlets or fish \$25.50
- Vegetarian \$19.50
- Vegetarian with tofu \$21.50

16 Gang Dang

Thai red curry with coconut milk, garlic, kaffir lime leaves and seasonal vegetables

- Chicken beef or pork \$22.00
- Mixed seafood, prawn cutlets or fish \$25.50
- Duck in lychee \$28.00
- Vegetarian \$19.50
- Vegetarian with tofu \$21.50

17 Gang Massaman

Thai Massaman curry paste with potato, pumpkin, onion, coconut milk and crushed peanuts

- Chicken, beef, pork \$22.00
- Lamb \$22.50
- Vegetarian \$19.50
- Vegetarian with tofu \$21.50

18 Yellow Curry

Thai yellow curry paste with potato, pumpkin, onion, coconut milk and seasonal vegetables

- Chicken, beef or pork \$22.00
- Duck \$28.00

19 Penang Curry

Penang Curry in coconut cream, Thai herbs and seasonal vegetables

- Chicken, beef or pork \$22.00
- Mixed seafood, prawn cutlets or scallops \$25.50

20 Pad Kra Pao	Your choice of meat, sautéed with basil leaves, Thai spices, capsicum and seasonal vegetables	
• Chicken, beef, lamb or pork		\$22.00
• Mixed seafood, prawn cutlets or fish		\$25.50
• Duck		\$28.00
21 Pad Met Mamaung	Your choice of meat cooked with Thai herbs and spices, coconut milk, cashew nuts and roasted seasonal vegetables	
• Chicken, beef, or pork		\$24.50
• Mixed seafood, prawn cutlets or scallops		\$27.00
• Duck		\$28.50
22 Puk Puk Supparod	Your choice of meat stir-fried with seasonal vegetables, capsicum, pineapple and cashew nuts	
• Chicken, beef or pork		\$24.50
• Duck		\$28.50
• Mixed seafood, prawn cutlets or scallops		\$27.00
23 Pad Pet Yang	Tamarind marinated duck breast with Thai herbs and spices served with seasonal vegetables	\$28.00
24 Pad Prik King	Your choice of meat cooked with ginger, garlic, onion and seasonal vegetables	
• Chicken, beef or pork		\$22.00
• Lamb		\$22.50
• Mixed seafood, prawn cutlets or fish		\$25.50
• Duck		\$28.00
25 Pad Numman Hoi	Your choice of meat with spring onions and seasonal vegetables in oyster sauce	
• Chicken, beef or pork		\$23.00
• Mixed seafood, prawn cutlets or scallops		\$26.00
26 The Taste of Asia Special Stir-Fry	Stir-fried seasonal vegetables with apple and camembert cheese and your choice of meat	
• Chicken, beef or pork		\$24.00
• Mixed seafood, prawn cutlets or scallops		\$26.50
• Vegetarian with tofu		\$24.00
27 Kinnaree Chicken	Grilled chicken breast marinated with Thai herbs, coconut cream, seasonal vegetables and served with satay sauce on a hot plate	\$26.00
28 Pad Satay Nau	Your choice of meat in a red curry with spring onions, coconut cream and roasted peanuts	
• Marinated beef, chicken or pork		\$24.00
• Prawn cutlets or scallops		\$26.50

29 Get Yung	Grilled tamarind marinated lamb steak served with a traditional Thai garlic sauce	\$27.00
30 Black Bean	Your choice of meat stir-fried in black bean sauce with crushed beans and seasonal vegetables	\$22.00
	• Chicken, beef, or pork	\$25.50
	• Mixed seafood, prawn cutlets or scallops	
31 Sweet and Sour	Your choice of meat cooked in sweet and sour sauce, onion and pineapple	
	• Pork	\$22.00
	• Chicken	\$23.00
	• Fish	\$24.50
32 Mongolian Garlic Lamb	Strip of lamb marinated with soy sauce and spices, with capsicum and spring onions	\$26.00
33 Thai Fried Rice	Fried rice with your choice of meat	
	• Chicken, beef, pork or combination	\$19.00
	• Mixed seafood, prawn cutlets or scallops	\$21.00
	• Vegetarian	\$16.00
	• Vegetarian with tofu	\$18.00
34 Nasi Goreng	Thai-style spicy fried rice with your choice of meat	
	• Chicken, beef, pork or combination	\$22.00
	• Mixed seafood, prawn cutlets or scallops	\$23.50
	• Vegetarian	\$16.00
	• Vegetarian with tofu	\$19.00
35 Nau Nam Tok	Thai-style beef salad	\$27.00
36 Larb	A tasty combination of minced chicken or pork with mint, coriander and spices	\$26.50
37 Gra Tium Prik Thai	Cracked pepper, garlic and seasonal vegetables served on a hot plate with your choice of meat.	
	• Chicken, beef, pork or combination	\$24.00
	• Mixed seafood, prawn cutlets, scallops or fish	\$26.50
	• Duck	\$28.00
38 Makhaam and Makheua Thet Sauce	Your choice of meat sautéed with tamarind, tomato, mushrooms, onion and green vegetables served on a hot plate	
	• Chicken, beef, pork or combination	\$25.00
	• Mixed seafood, prawn cutlets, scallops or fish	\$27.00
	• Duck	\$28.00

Mains - Served with Noodles

39 Pad Thai

Rice noodles fried with egg and roasted peanuts

- Chicken, beef, or pork \$22.00
- Mixed seafood or prawn cutlets \$25.00
- Vegetarian \$19.00
- Vegetarian with tofu \$21.50

40 Pad Sieu

Sweet soy fried ribbon noodles with egg, seasonal vegetables and Thai spices

- Chicken, beef or pork \$22.00
- Mixed seafood, scallops or prawn cutlets \$25.00
- Vegetarian \$21.50
- Vegetarian with tofu \$22.00

41 Chow Mein

Stir-fried pork, beef or chicken with egg noodles, seasonal vegetables and oyster sauce

\$21.00

Fish - Served with Rice

42 Steamed Fish Ma-nao

Whole snapper steamed with ginger, lemongrass, kaffir lime leaves and a slice of lime or lemon, served with sweet chilli sauce and coriander garnish

\$30.00

43 Pla Lard Prik

Whole snapper marinated with garlic, Thai spices, and tamarind juice, deep fried and served with sweet chilli sauce

\$30.00

44 Choo Chi Fish

Deep fried fish fillets, cooked with coconut cream, kaffir lime leaves, curry paste, pineapple and coriander

\$25.00

45 Pla Hor Mok

Fish marinated with coconut cream, kaffir lime leaves, and coriander, curry paste and wrapped in foil

\$27.00

Extras

Roasted cashew nuts

\$5.00

Roti bread

\$4.00

Extra serve of rice

\$3.00

Dessert

1	Selection of seasonal fruits	\$8.00
2	Ice Cream Sundae New Zealand Kapiti ice cream served with wafer sticks and your choice of sauce <ul style="list-style-type: none">Chocolate, strawberry, passionfruit or caramel	\$8.00
3	Chocolate Brownie Served with chocolate sauce and ice cream	\$10.00
4	Banana Boat Fresh banana with New Zealand Kapiti ice cream and your choice of sauce <ul style="list-style-type: none">Chocolate, strawberry, passionfruit or caramel	\$11.00
5	Deep Fried Banana & Ice Cream or Deep Fried Ice Cream Served with New Zealand Kapiti ice cream, fresh fruit and your choice of sauce <ul style="list-style-type: none">Chocolate, strawberry, passionfruit or caramel	\$12.00
6	Chocolate, Cointreau Sticky Date Pudding Served warm with vanilla Kapiti ice cream	\$12.00
7	Hazelnut Black Forest Cake Served warm with vanilla Kapiti ice cream	\$12.00

A Licence Endorsement fee of \$6.00 is applicable
for B.Y.O. wines per bottle.

All prices include GST.