Appetizers

	Roti Bread - Pickle vegetables	per person	\$3.00 \$4.50
	French Fries		\$4.00
1.	Thai Spring rolls (4 pieces) Chef's own recipe wrapped in crispy pastry and served with dip Minced Pork Vegetarian	ping sauce.	\$8.50 \$7.50
2.	Satay Skewers of grilled marinated meat in Thai spices Served with sw Chicken, Pork or Beef	veet peanut sauce.	\$8.50
3.	Kiew glop – (Wontons) (4 pieces) Mince pork marinated in Thai spices wrapped in pastry. Deep fried and served with Thai dipping sauce		\$7.50
4.	Tod Mun Goong (Thai Prawn Cakes) (4 pieces) Our house made prawn cake made from king prawns seasoned with coriander and spices, deep fried. Served with Thai dipping	sauce.	\$10.50
5.	Tod Mun Pla – (Thai Fish Cakes) (4 pieces) Our house made Fish cake with Thai herbs and seasoning, dee Served with Thai dipping sauce.	p fried.	\$9.50
6.	Curry Puffs (4 pieces) Made with minced chicken, potato, onion and curry spices deep fried accompanying with dipping sauce.		\$8.90
7.	Khanom Paung Crispy bread topped with marinated minced pork coated with e crumb, then deep-fried served with dipping sauce	ggs, sesame	\$8.50
8.1	Coconut Prawns (4 prawns) Green Tiger prawns coated with coconut crumb deep fried, serv	ved with dipping sauce	\$10.50
8.2	Chilli Prawns (6 Prawns) Skewed Tiger prawns glaze with fresh chilli garlic and coriande grilled to perfection. Served with sweet chili sauce	er	\$11.50
9.	Tao Hu/ Pak Tod Vegetarian lover! Deep fried tofu, vegetables in tempura flour. served with Thai dipping sauce		\$7.90
10.	Golden Bags (4 pieces) 'Minced Chicken, marinated in spices parceled in spring roll past deep fried and served with dipping sauce.	stry.	\$9.50

11.	Stuffed mushrooms (4 piec Mushrooms stuffed with marin Deep fried and served with dip	nated mince	d pork, Thai spices.		\$8.50
12.	Hoi Yuang Bar B Qued Scallops on skewer Served with hot chilli sauce	with mush	room pineapple, pepper.		\$11.50
13.	Mixed Entrée Platter of ch Includes Spring roll, fish cake, 1 of each Small \$9.50		rry puffs, and golden bag.	3 of each Large	\$26.00
		S	Soups		
14.	Tom yum Popular authentic hot and soun lemon juice, roasted chilli paste	r soup with	lemon grass, tomato, mushr	ooms, onion,	
	Chi ah an		Entrée		Main
	Chicken Prawn		\$8.50 \$10.90		\$15.50 \$20.50
	Mixed Seafood		\$10.90 \$10.90		\$20.50 \$20.50
15.1	Tom Kha Gai Soup of coconut milk, includes lime leave and lemon juice.	Chicken, mu	\$8.50 ushroom, galangal, lemon gr	rass,	\$15.50
15.2	Tom Yum Narm koond Traditional hot and sour soup v mushroom, onion, chilli and lim		\$10.90 n mixed seafood., lemon gras	ss, galangal tom	\$20.50 nato
16.	Wonton Soup Traditional wonton soup, wrap broth and garnished with Asiar	ped with mi		l in chicken	\$15.50
		T	hai Salads		
17.	~ Thai Salads—great for the hot summer day! ~ Yum Neur Thai grilled scotch fillet beef salad, dressed with lime & chilli juice, celery, onion, cucumber, cabbage, carrot, tomato and garnished with		\$18.50		
18.1	coriander. 1 Yum Moo Grob Crispy pork salad dressed with homemade sauces onion, cucumber, tomato, celery, cabbage, carrot, chilli and lime juice.		\$17.50		
18.2	Moo Yang Salad Grilled marinated pork scotch and lime juice.	fillet tossed	with green salad, onion, celo	ery and chilli	\$18.50
19.	Larb (From the North-Ea Delicious minced meat salad, in chili, fresh herbs, grounded rice Choice from Chicken, Beef	spicy lime; e, and a touc			\$17.50

Main Course

Curries

20.	Gaeng Ped Popular red curry cooked in coconut milk, bamboo shoots, beans, and courgettes. Your choice of Beef, Chicken or Pork Mixed Seafood	\$17.50 \$22.50
21.	Gaeng Keaw Waan Thai green curry slightly sweet cooked in coconut milk, bamboo shoots, kaffir leaf, beans and courgetts.	
	Your choice of Beef, chicken, or Pork. Fish	\$17.50 \$19.50
22.	Gaeng Ped Gai Yuang (Roast chicken curry) Thai Style B.B.Q Chicken cooked in red curry, coconut milk, grapes, onion, pineapple, tomato and basil leaves.	\$18.50
23.	Gaeng Gari An Indian-influenced curry dish very popular in Thailand. Yellow curry with potatoes, capsicum, onions, and coconut milk. Your choice from Chicken, Lamb or Beef	\$17.50
24.	Gaeng Mussaman (Muslim curry) Originally from India and then tailored to Thai tastes, tender meat with potatoes, coconut milk, onion, peanuts, and tamarind juice. Choice of Chicken, Beef or Lamb	\$17.50
25.	Panang Curry Our most popular curry, Slightly sweet dry curry with coconut cream, peanut and kaffir lime. Your choice of Chicken, Beef or Pork	\$18.50
26.	Gaeng Ped Bhet Yaung (B.B.Q Duck curry) Tendered B.B.Q duck cooked with red curry, coconut milk, grapes, onion, pineapple, tomato and basil leaves.	\$24.50
27.	Southern Curry Curry from the south of Thailand with out coconut milk, with the blend of fresh herbs from our garden, includes fresh chilies, bamboo shoots, and zucchini. With your choice of meat	
	Chicken or Beef Crispy Pork	\$17.50 \$20.50
28.	Gai Fai For those who wanting the heat! This is perfect!! Sliced chicken in a blend of red, green and yellow curries, fresh chili, capsicum, coconut cream and a touch of Thai herbs.	\$18.50

Stir - Fried Dishes		
29.	Pad Med MaMuang Stir fried in oyster sauce with cashew nuts, baby corn, mushroom onion, capsicum and carrot. Chicken, Pork or Beef	\$18.90
30.	Pad Preaw Waan Thai style sweet and sour with pineapple, cucumber, onion, tomatoes, and capsicum. Your Choice of Pork, chicken or Beef	\$17.50
31.	Pad Khing Sautéed with ginger, onion, black mushrooms, celery, baby corn, spring onion and capsicum. Your choice of Pork, Chicken, or Beef	\$17.50
32.	Pad Kraprow Sautéed your choice of meat with zucchini, chilli, garlic, basil, onion, and capsicum. Chicken, Pork or Beef Crispy Pork	\$17.50 \$20.50
33.	Pad Nam Prik Pao Sautéed your choice of meat with house made B.B.Q chilli paste, mushroom, onion, baby corn and capsicum. Your Choice of Chicken, Pork or Beef.	\$17.50
34.	Pad Pak Nam mun Hoi Sautéed your choice of meat with Asian vegetables in oyster sauce. Chicken, Pork or Beef. Crispy Pork	\$17.50 \$20.50
35.	Pad Ped Sautéed your choice of meat with red curry paste, beans, courgettes, bamboo shoots, capsicum, coconut milk, kaffir leaves, and a touch of basil. Chicken, Pork or Beef. Crispy Pork	\$17.50 \$20.50
36.	Pad Prik Gratiam Stir-fried your choice of meat in chilli garlic sauce, courgettes, mushroom, capsicum, broccoli and Chinese vegetables (seasonal only) Chicken, Pork or Beef	\$17.50
37.	Pad Sapparod Stir-fried in sweet pineapple, mushroom, onion, tomato, capsicum in oyster sauce, and a touch of cashew nuts. Your choice of Chicken, Pork or Beef.	\$18.50
38.	Pad Gratiam Prik Thai Stir-fried in heavy garlic, pepper. Served on bed of broccoli and carrot. choice of Chicken, Pork or Beef.	\$18.50

Seafood

39.	Pla Preaw Waan (Sweet and Sour Fish) Fish pieces deep fried and cooked with home made sweet and sour sauce tomato, onion, pineapple, cucumber and capsicum.	\$19.50
40.	Pla Lard narm makarm Deep fried fish fillet topped with chilli tamarind sauce.	\$19.50
41.	Pla Choo Chee Deep fried fish fillet topped with red curry milk sauce, capsicum and basil.	\$19.50
42.	Pla Pad Nam Prik Pao Deep fried fish pieces and cooked in B.B.Q chilli sauce, onion, capsicum, and baby corn.	\$19.50
43.	Pla Pad Khing Fried fish fillet, sautéed with fresh ginger shallot and mushroom in oyster sauce	\$19.50
44.	Goong Pad Ped King prawns stir fried in red curry paste, coconut cream, bamboo shoots beans, capsicum, zucchini and a touch of sweet basil.	\$21.50
45.	Goong Pad Kraprow Sautéed king prawns with fresh chili, garlic, capsicum and Thai basil	\$21.50
46.	Goong Pad Prik Gratiam Stir fried king prawns with chilli and garlic sauce, capsicum, mushrooms, courgettes, and onion.	\$21.50
47.	Crunchy Prawns King prawns lightly fried and topped with red curry sauce, sit on bed of broccoli.	\$22.50
48.	Hoi Gata Laon Sautéed Scallops with fresh ginger, garlic, onion, capsicum and oyster sauce. Served on a sizzling hot platter.	\$22.50
49.	Hoi Pad Ped Stir fried scallops with red curry sauce, bamboo shoots, beans, courgettes. basil leaves, kaffir leave, capsicum and coconut cream.	\$22.50
50.	Ho Mok Talay A dry curry of Combination prawns, squid, scallop, mussel and fish cook in fresh Thai herbs, coconut cream, egg, and chili. Served on bed of cabbage.	\$21.50
51.	Pla Muek Choo chee Crunchy squid topped with red curry coconut cream, capsicum and kaffir lime.	\$19.50
52 .	Spicy Seafood Boat Combination of prawn, squid, scallop, mussel, and fish sautéed in lemon grass, kaffir leaves, galangal, coriander and fresh chilli., Spicy! But so yummy!	\$22.50

Specialty Dishes

<i>5</i> 3.	Nuer Gata Laon Char-grilled marinated scotch fillet steak to perfection, sliced and topped with our house made sauce and garnished with roasted chilli and fried shallot. Served on a sizzling hot plate.	\$19.50
54.	Pork Steak in chilli tamarind sauce Char-grilled Marinated pork scotch fillet in lemongrass, pepper corn and garlic spices, sliced topped with hot chili tamarind sauce & coriander. Served on a hot plate.	\$19.50
<i>5</i> 5.	Goong Hemma Sautéed King prawns with onion, mushroom, baby corn, capsicum, chili paste, carrot spring onion, and a touch of egg white, Served on a hot sizzling plate.	\$21.50
56.	Sizzling Beef Hot plate Sauteed sliced beef with chilli and oyster sauce, seasonal vegetables, served on a sizzling hot plate.	\$18.50
57.	Spiced French Lamb Cutlets Pan sheared spiced lamb cutlets with black pepper, coriander and lemongrass sauce, served on a hot plate with green vegetables.	\$24.90
58.1	Spicy Roast Duck Hot Plate Thai style roast duck sliced topped with our house B.B.Q chili basil sauce and crispy fried shallot, set on bed of vegetables of hot sizzling plate.	\$24.90
58.2	2 Bhet Yaung Rad Sauce Roast Duck topped with pepper garlic sauce. Served on bed of Asian vegetable	\$24.90 es
<i>5</i> 9.	Gai Yaung Thai Style Bar B Qued Chicken breasts, topped with sweet peanuts sauce served on bed of lettuce.	\$18.50
60.	Gai Sa-wun (Thai style crispy Chicken) Chicken breast coated in our house made spices and crumb lightly fried topped with leader chilli & plum sauce sit on bed of vegetables.	\$18.50 nome
61.	Kai Yad Sai Thai Style omelet. Filled with prawns, mince pork, onion mushrooms, peas and toma	\$18.50 to.
62.	Whole Fish of the day(depend on availability) Chef's inspirations, please ask our staff, how the fish are serve today!	\$23.50
63.	Moo Ar-loi Delicious creamy Pork curry house made with a unique flavours with crushed cashow puts	\$18.50

Vegetarian

64. Pad Preaw Waan Tao Hu

\$15.50

Sautéed bean curd with mixed seasonal vegetables in sweet and sour sauce.

65. Pad Tao Hu

\$15.50

Stir fried bean curd with mixed seasonal vegetables in oyster sauce.

66. Pad Pak Satay

\$16.50

Vegetarian Lovers! Sauteed seasonal vegetables in sweet satay sauce and cashew nuts.

67. Panang Mushrooms

\$16.50

A sweet curry with mushrooms, potatoes, broccoli and coconut cream and peanuts.

68. Gaeng Keow Waan Tao Hu

\$16.50

Bean curd with mixed vegetables in green curry and coconut milk.

Please note Most of the dishes can be prepared vegetarian style. Please ask our staff.

Fried Rice/Noodles

69. Khao Pad

\$15.50

Simple fried rice with combination of chicken, pork and beef cooked with shredded cabbage, carrots, onions, peas and eggs.

70. Thai Silk Fried Rice

\$17.50

Fried rice with house made chilli paste, prawns, B.B.Q Pork, eggs, onion and vegetables.

71. Khao Pad Sapparod

\$17.50

Fried rice with pineapple, prawns, chicken, onion, peas, carrot, egg, curry powder and a touch of cashew nuts.

72. Gwitiaow Pad Moo Grob

\$17.50

Sautéed wide rice noodles, with crispy pork, egg, green shallot and Asian vegetables.

73. Pad Thai

\$17.50

Famous rice noodles-stir fried with prawns, fresh bean sprout, egg, crushed peanut, tofu, shallot, tamarind sauce and spring onion.

74. Golden wok noodles

\$17.50

Stir-fried egg noodles with prawns, chickens, onion, eggs, cabbage, and carrots.

75. Laksa Seafood

\$18.50

Combination of seafood curry noodle soup, with tofu, bean sprout and coriander delicious just on it's own.

*All Mains come with Steamed Jasmine Rice, any extra rice charge \$2 p.p

* 15% surcharge applied on the public holidays*