

## Soup

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|----|-----------------|---|-------------------|
| 1. | Thom yum.       | spicy and sour Thai soup                                      | Chicken<br>Prawns |
| 2. | Thom ka.        | A spicy and sour Thai soup with coconut milk                  | Chicken<br>Prawns |
| 3. | Thom yum talay. | A spicy and sour Thai soup with sweet basil and mixed seafood |                   |

## Entree

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|-----|----------------|---|
| 4.  | Tod mun goong. | Homemade Thai prawn cake served with homemade sweet chilli sauce (4 per serve).   |
| 5.  | Por pia nur.   | Homemade Thai spring rolls with minced pork served with homemade sweet chilli sauce (6 per serve).                                    |
| 6.  | Curry puffs.   | Homemade curry puffs with minced chicken, sweet potato, onion, carrot and peas served with homemade sweet chilli sauce (4 per serve). |
| 7.  | Satay.         | Thai style marinated chicken skewers topped with homemade peanut (satay) sauce. (6 per serve)   |
| 8.  | Goong hom pha. | Deep fried marinated king prawns in spring roll pastry served with homemade sweet chilli sauce (4 per serve).                         |
| 9.  | Tod mun pla.   | Homemade Thai fish cake served with homemade sweet chilli sauce (4 per serve).  |
| 10. | Nur num tok.   | Beef salad with onion, chilli, mint and lemon juice   |
| 11. | Nam zod.       | Spicy minced pork salad with ginger, roasted peanuts and lemon juice  |
| 12. | Larb gai.      | Spicy minced chicken salad with onion, chilli, mint and lemon juice.  |
| 13. | Yum pla murg.  | Thai style warm calamari salad with mint.   |
| 14. | Yum goong.     | Thai style warm prawn salad with mint.  |

## MAIN COURSE

### Curries

Our curries have a unique and subtle flavour and you can determine how spicy You would like it: Hot, medium or mild.

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|-----|-----------------------|---|---------------------------------|
| 15. | Gang dang.            | A coconut milk based Thai red curry with vegetables.  | Chicken, beef or pork<br>Prawns |
| 16. | Roast duck red curry. | A coconut milk based Thai red curry with Thai roast duck, Lychee, pineapple, capsicum and basil   |                                 |
| 17. | Gang keow wan.        | A coconut milk based Thai green curry with vegetables.  | Chicken, beef or pork<br>prawns |
| 18. | Gang Panang.          | A sweet coconut milk based Thai curry with lime-leaf.   | Chicken, beef or pork<br>prawns |
| 19. | Gang Mussaman.        | A smooth and gentle coconut milk based Thai curry with potato, carrot, onion and roasted peanuts. | Chicken, beef or pork<br>prawns |

### Stir Fry

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|-----|--------------------------|--|---|
| 20. | Pud bai gapao.           | Stir fried garlic, chilli, vegetables and sweet basil.   | Chicken, beef or pork<br>Prawns             |
| 21. | Pud khing.               | Stir fried ginger, mushroom and onion.                   | Chicken, beef or pork<br>Prawns             |
| 22. | Pud med mamuang himapan. | Stir fried cashew nuts, onion and roasted dry chilli     | Chicken, beef or pork<br>Prawns             |
| 23. | Pud gratiem pik tai.     | Stir fried garlic, pepper and cabbage                    | Chicken, beef or pork<br>Prawns or Calamari |
| 24. | Pud num mun hoy.         | Stir fried mushrooms, mixed vegetables and oyster sauce. | Chicken, beef or pork                       |
| 25. | Pud puk.                 | Stir fried combination vegetables.                       | Chicken, beef or pork<br>Prawns             |
| 26. | Pud num pik poaw.        | Stir fried sweet chilli paste, onion and vegetables.     | Chicken beef or pork<br>Prawns              |

## Noodles

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|-----|--------------|--|---------------------------------|
| 27. | Pud se ewe.  | Stir fried rice noodles, vegetables and black soy sauce.                                       | Chicken, beef or pork<br>Prawns |
| 28. | Pud Thai.    | Stir fried rice noodles, bean shoots, tamarind juice, palm sugar topped with crunched peanuts. | Chicken, beef or pork<br>Prawns |
| 29. | Pud kee mow. | Stir fried rice noodles, vegetables, garlic, chilli and sweet basil.                           | Chicken, beef or pork<br>Prawns |

## Claypot

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|-----|------------------|---|
| 30. | Gai ob mo din.   | Tender chicken pieces in a stock with onion ginger and vermicelli noodles cooked in a clay pot. |
| 31. | Goong ob mo din. | King prawns in a stock with onion ginger and vermicelli noodles cooked in a claypot.            |

## Seafood

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|-----|-------------------------------|---|
| 32. | Hor mok pla.                  | Rockling fillets steamed in a claypot with red curry paste, coconut milk and vegetables.                |
| 33. | Hor mok talay.                | Combination seafood steamed in a claypot with red curry paste, coconut milk and vegetables              |
| 34. | Pla lard khing.               | Deep fried or steamed fish with a ginger sauce.<br>Whole snapper or rockling fillets                    |
| 35. | Pla sum rod.                  | Deep fried fish with Thai sweet and sour sauce.<br>Whole snapper or rockling fillets                    |
| 36. | Pla num tok.                  | Deep fried rockling fillets topped with onion, chilli and mint based salad.                             |
| 37. | Pla chu chee.                 | Deep fried rockling fillets cooked in a rich red curry sauce.   |
| 38. | Chu chee scallops and prawns. | Cooked in a rich red curry sauce.   |
| 39. | Mixed seafood basil.          | Stir fried king prawns, mussels, calamari and scallops with garlic, chilli, vegetables and sweet basil. |

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|-----|--------------------|--|--------------------|
| 40. | Pud bai gapao pla. | Deep fried rockling fillets with garlic, chilli and sweet basil.       |                    |
| 41. | Pud cha.           | Stir fried onion, eggplant, green pepper corns, chilli and lemongrass. | Calamari or Prawns |

## Charcoal Grill

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|-----|------------|---|
| 42. | Gai yang.  | Grilled marinated chicken fillets in honey, chilli, garlic, pepper and lemongrass |
| 43. | Moor yang. | Grilled marinated pork in honey, chilli, garlic, pepper and lemongrass            |

## Rice & Roti

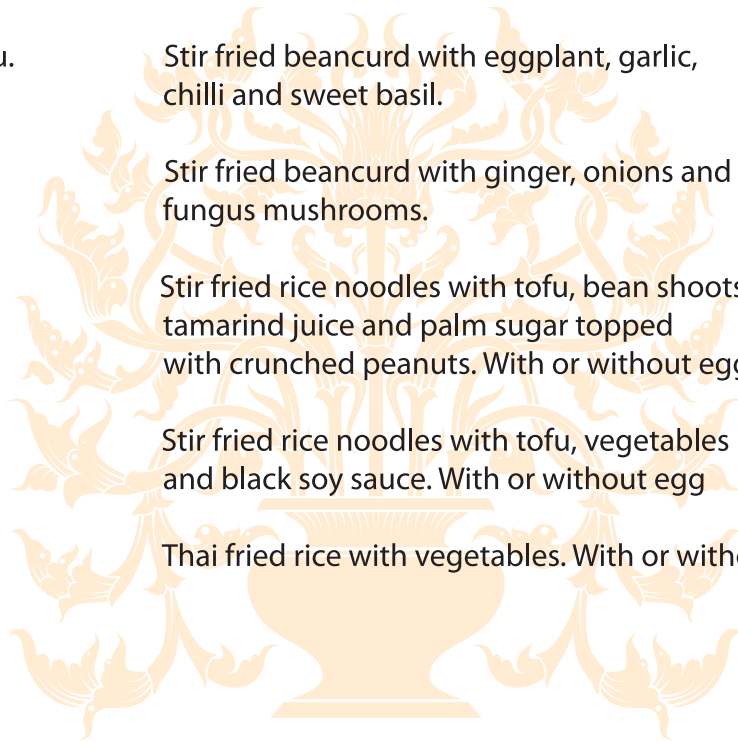
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|-----|----------------|--|-------------------------------|
| 44. | Koa pud.       | Thai fried rice with tomato ,onion and egg                         | Chicken, beef, pork or Prawns |
| 45. | Koa pud talay. | Thai fried rice with a combination of seafood, pineapple and onion |                               |
| 46. | Coconut rice.  | Steamed rice with coconut milk.                                    |                               |
| 47. | Koa pao.       | Steamed Thai aromatic rice.  |                               |
| 48. | Roti bread.    |  |                               |

## VEGETARIAN Soup

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|-----|---------------------|--|
| 49. | Thai beancurd soup. | With straw mushrooms and vegetables  |
| 50. | Thom yum puk.       | A spicy and sour soup with tofu, vegetables, mushrooms and mixed               |
| 51. | Tom ka puk.         | A spicy and sour soup with coconut milk, tofu, mushrooms and mixed vegetables. |
| 52. | Por pia puk.        | Thai vegetarian spring rolls (6 per serve).                                    |
| 53. | Curry puff puk.     | Thai vegetarian curry puffs (4 per serve).                                     |
| 54. | Yum tofu.           | Thai style salad with beancurd, garlic, and chilli, mint and lemon juice.      |

## Vegetarian MAIN COURSE

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|-----|------------------------|---|
| 55. | Gang dang puk.         | A coconut milk based Thai red curry with vegetables and beancurd.   |
| 56. | Gang keow wan puk.     | A coconut milk based Thai green curry with vegetables and beancurd.   |
| 57. | Pud puk.               | Stir fried combination vegetables and beancurd.   |
| 58. | Pud bai gapao puk.     | Stir fried mixed vegetables and beancurd with garlic, chilli and sweet basil.   |
| 59. | Pud ka na num mun hoy. | Stir fried Chinese broccoli with mushrooms garlic and oyster sauce.   |
| 60. | Pud tofu makhru.       | Stir fried beancurd with eggplant, garlic, chilli and sweet basil.  |
| 61. | Pud khing tofu.        | Stir fried beancurd with ginger, onions and fungus mushrooms.   |
| 62. | Pud Thai puk.          | Stir fried rice noodles with tofu, bean shoots, tamarind juice and palm sugar topped with crunched peanuts. With or without egg |
| 63. | Pud se ewe puk.        | Stir fried rice noodles with tofu, vegetables and black soy sauce. With or without egg  |
| 64. | Koa pud puk.           | Thai fried rice with vegetables. With or without egg  |



## Chef's Special Menu

### Entree

Spicy scallops.	Steamed scallops with spring onion, chilli and ginger.	½ Dozen
		1 Dozen

### Main Course

Yum pla thod.	Deep fried fillet or boneless whole barramundi with a spicy green apple salad.
Pla lui suan.	Deep fried fillet or boneless whole barramundi dressed with cashew nuts, tomato, green apple, onion and a spicy sauce.
Pla thod gratiem prik thai.	Deep fried snapper with garlic and pepper sauce
Fish two oceans.	Combination of steamed rockling fillets with green apple salad and deep fried rockling fillets with a Thai sweet and sour sauce.
Crispy prawns.	Deep fried crumbed prawns with broccoli topped with a rich thick spicy sauce and lemongrass.
Pud gapao ped.	Stir fried roast red duck garlic, chilli, vegetables and sweet basil.

