

STARTERS

SPECIAL

Thai Platter | A Little Bit of Everything 62 Charcoal Grilled Pork Satay, Thai Fish Cake, Spiced Chicken Wings, Chive Cake, Prawn Satay and Oysters

King Fish Ceviche 30

Kaffir lime leaf, pomelo, finger lime, salmon roe, crispy rice, radish, herb salad

Thai Fish Cakes AKA Tod Man Pla 25

Chilli, Ginger, cucumber and shallots

Tom Yum Goong 27

Prawns, chicken broth, lemongrass, fresh herbs, chilli

Miang Kam 21

Betel leaves, prawns, ginger, coriander, dry coconut

Salt and Pepper Silken Tofu (V) 5.ea

Sweet soy, pickled chilli

Spring Rolls 11

Mixed vegetables and mushrooms, sweet chilli sauce

Spiced Chicken Wings 21

Thai dipping sauce

Corn Fritters (V) 17

Sweet chilli sauce

Chive Cakes (V) 11

Sweet potato, chive, garlic, onions, sweet tangy soy chilli dressing

Steamed Bao, Spiced Pork 10ea

Mama On's dressing, pickled chilli, cucumber

Charcoal Grilled Satay, each

Pickled radish, sriracha dipping sauce Chicken or Pork 7 Prawn 10 Add peanut sauce 4

Freshly Shucked Australian Oysters 6ea

Green nam jim

STIR-FRIED -

Prawns Lemongrass 38

Chilli, garlic, lemongrass, black pepper, shallots. kaffir lime leaves

Pad Kra Pao 32

Minced beef, garlic, chilli, basil, green beans

Chinese Broccoli 19

Fresh chilli. ovster sauce Add Roast Pork Belly +11

Chicken Cashew Nuts 31

Tenderloin chicken, cashew nuts, nam prik paw

Fried Rice, with duck 30

Thai Jasmine rice, egg, spring onion Upgrade to crab meat +8

Pad Thai Noodle, with Chicken 28

Egg, tofu, beansprout Upgrade to Prawns +2

Pad See Ew 23

Flat rice noodles, egg, tofu, Chinese broccoli with vegetables

Upgrade to Prawns +12 Upgrade to Chicken +7

CURRIES

Red Duck Curry 36

Grapes, pineapple, bamboo shoots, kaffir lime

Green Chicken Curry 33

Apple eggplant, fresh basil, chillies

Yellow Vegetable Curry (V) 25

French beans, cabbage, baby corn, fried tofu Add Chicken +8 Add Prawns +13

Massaman Beef Curry 36

Sweet potatoes, peanuts, shallots, toasted coconut Double the meat +16

Fish Curry 32

Snake beans, chilli paste, lemongrass, green beans, coconut milk

SALADS_

Som Tum 25

Fresh papaya, chilli, snake beans, heirloom tomatoes, peanuts, and dried prawns

Crying Tiger Beef Salad 30

Kaffir lime leaf, coriander, chilli, banana blossom

Gai Yang Salad 25

Marinated chicken, galangal, mandarin, shallots, toasted coconut, orange peel, pomegranate

Grilled Salmon Salad 31

Vietnamese mint, fresh herbs. spiced prawn cracker, watermelon

SIDES

Thai jasmine or brown rice 6

Roti bread 10

Roti with peanut sauce 14

Peanut sauce 4

ROAST/GRILL-

Waqyu Beef Ribs 59

Spicy mango salsa criolla

Half Roast Duck 43 Hoisin dipping sauce

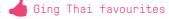
Fish of the Day MP

Ask your server for more details!



Dietary Needs? Scan to match our menu to you.

Should you have any special dietary requirements or allergies please inform your waiter.





GING THAI

SOMETHING SWEET

Lychee Pannacotta Fruit salad, chilli salt	17
Trio of Ice Cream Vanilla bean, mango sorbet, coconut fresh berries, crushed pistachio	16
Toasted Coconut Banana Fritter or Pineapple Vanilla bean ice cream	14
<pre>Crispy Roti Salted Caramel, Peanut Brittle, Vanilla Ice cream</pre>	17
Tasting Plate Choose three of the above	33



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Should you have any special dietary requirements or allergies please inform your waiter. No split bills.

Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays.

A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

GING THAI