

ENTRÉE

ALL DAY MENU

VEGETARIAN SPRING ROLL

(4) \$12.9
Deep fried rice paper roll filled with cabbage, carrot, celery, vermicelli, oyster sauce and sliced black fungus, served with plum sauce.

VEGETARIAN CURRY PUFF

(4) \$12.9
Deep fried puff pastry, filled up with mixed vegetable in curry sauce, butter, served with sweet chilli sauce.

NET SPRING ROLL (4) \$12.9

Shrimp and crab net spring roll, served with plum sauce.

CRISPY SOFT SHELL CRAB BAO

(2)\$13.9
Fried soft shell crab, mix salad, shredded carrot, red onion, fried shallot, Sriracha mayo in bao bun.

TEMPURA EGGPLANT BAO

(2) \$13.9
Tempura-battered eggplant, mix salad, shredded carrot, red onion, fried shallot, Sriracha mayo in bao bun.

FISH CAKE (4)\$12.9

Homemade popular fish cake served with sweet chilli sauce.

SATAY CHICKEN

(4 skewers) \$12.9
Grilled marinated chicken thigh on skewer, served with peanut sauce and cucumber relish.

SATAY CHICKEN

STAFF PICKS

DUCK PANCAKE

GRILLED BEEF BALLS

VEGETARIAN SPRING ROLL

TEMPURA EGGPLANT BAO

VEGETARIAN CURRY PUFF

GRILLED BEEF BALLS

(4 skewers) \$12.9
Grilled beef ball with spicy tamarind dipping.

WING ZAP (5)\$12.9

Fried marinated spicy chicken wing with sweet chilli sauce

KA NOM JEEB (4)\$12.9

A perfect combination of prawn and chicken dumplings steamed and served with chilli and sweet soy dipping.

DUCK PANCAKE (4)\$19.9

Thai style Gozleme, filled with roast duck, chilli jam and tasty cheese served with cider cucumber salad.

PRAWN CAKE (4)\$16.9

Deep fried marinated minced prawn, mixed with Thai herb and bread crumb, served with plum sauce.

MIXED ENTRÉE (4)\$13.9

Spring roll, curry puff, fish cake and net spring roll (one piece each).

FISH CAKE

KA NOM JEEB

PRAWN CAKE

 VEGETARIAN  CONTAINS EGG  IT'S SPICY  MEDIUM HOT  CONTAINS PEANUTS

STAFF PICKS

NET SPRING ROLL



GF GLUTEN FREE

TOM KHA GAI GF

\$16.9

Mild coconut milk soup with chicken breast flavoured with lemongrass, kaffir lime leaves, galangal and chilli jam.



TOM YUM GOONG GF

\$18.9

Most popular, prawns served in spicy-sour Thai soup flavoured with lemongrass, kaffir lime leaves and galangal.



TOM YUM SEAFOOD GF

\$18.9

Famous spicy soup with king prawn, mussel, fish fillet and squid, flavoured with lemongrass, kaffir lime leaves and galangal.



DEEP FRIED

SALT AND PEPPER SQUID

Deep fried salt and pepper squid, served with sweet chilli sauce.

\$19.9

DEEP FRIED SOFT SHELL CRAB

Crispy soft shell crab served with sweet chilli sauce, mixed salad, dressed with Thai style salad dressing.

\$21.9

DEEP FRIED SOFT SHELL CRAB WITH PAPAYA SALAD

Crispy soft-shell crabs served with sweet chilli sauce and Thai style papaya salad.

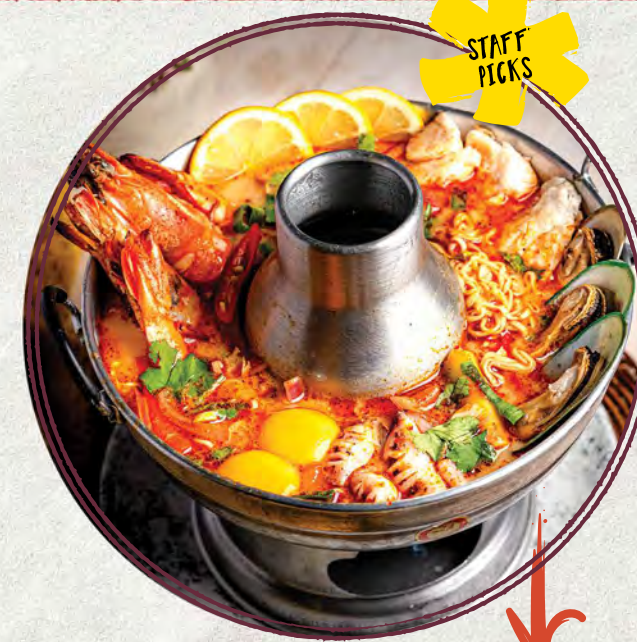
\$24.9



STAFF PICKS

SPICE ISLAND BOIL

HOT POT



STAFF PICKS

MAMA TOM YUM HOT POT

..... \$28.9

A must try for fans of Thai cuisine - The vibrant flavours of the famous Tom Yum Mama noodle soup with the interactive and communal experience of hot pot dining.



BRAISED BEEF SOUP HOT POT

\$24.9

Slow-cooked beef simmered in a flavourful broth infused with fragrant Thai spices, served in Thai style hot pot.



TOM ZAP BEEF HOT POT

\$24.9

A combination of bold, tangy and savory flavors features tender slow-cooked beef simmered in a fragrant broth infused with lemongrass, galangal, lime leaves and chilli.



TOM YUM GOONG HOT POT GF

\$24.9



TOM YUM SEAFOOD HOT POT GF

\$26.9



TOM KHA GAI HOT POT GF

\$22.9

IT'S SPICY CONTAINS EGGS CONTAINS PEANUTS GF GLUTEN FREE

FROM THE STREET OF BANGKOK 1



BBQ BEEF/ CHICKEN WITH STICKY RICE\$23.9
Thai style grilled marinated meat with herb, served with steamed sticky rice and Nam Jim Jeaw (chilli dip).

PAPAYA SALAD WITH BBQ BEEF/ CHICKEN

.....\$23.9
Thai style grilled meat with herb, served with Thai papaya salad.



GRA PRAO GAI\$20.9
Stir-fried holy basil leaves with minced chicken, minced chilli and garlic.

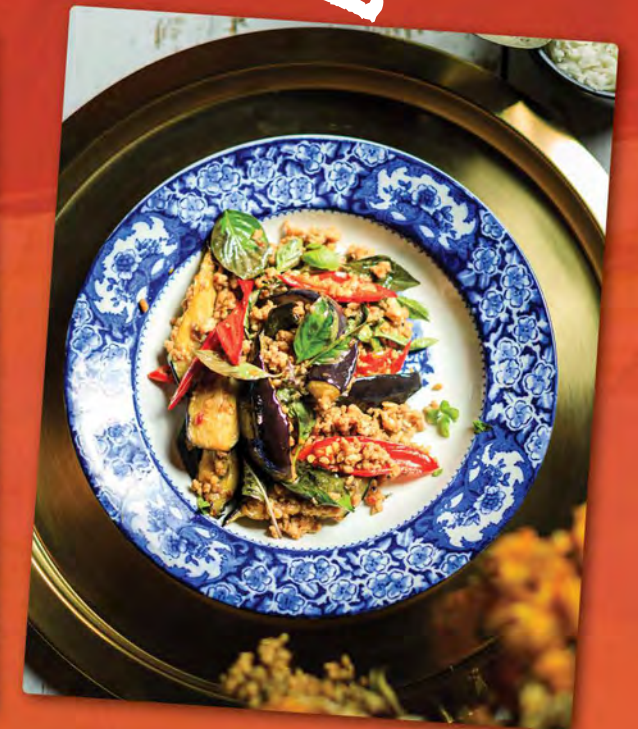


PAPAYA SALAD\$18.9
Famous Thai classic papaya salad (Bangkok style), shredded green papaya tossed with tomato, peanuts, drizzled with chilli-lemon dressing.

FROM THE STREET OF BANGKOK 2



GRA PRAO TAAD JUMBO\$29.9
Super sized (to share) chilli basil stir fry with rice and two fried eggs with choice of **CHICKEN or BEEF**.



CHICKEN MINCE WITH EGGPLANT\$19.9
A perfect stir fry of minced chicken, Thai basil, eggplant, fresh long chilli in chilli, garlic and chilli-basil sauce.



CRAB FRIED RICE\$23.9
Thai local favourite - Thai style fried rice with crab meat, egg and shallots.



GAU TORD HAD YAI\$19.9
A famous Southern Thai fried chicken with a unique twist - Chicken Maryland marinated in a special blend of herbs and spices, then deep-fried to a golden perfection.

SALAD SALAD SALAD SALAD SALAD SALAD SALAD SALAD

HEALTHY VEGETARIAN TOFU SALAD

..... \$19.9
Crispy fried tofu with masculine mixed salad, red onion, cucumber, peanuts drizzled with sweet chilli peanut dressing.



BBQ BEEF SALAD

THAI BBQ BEEF / CHICKEN SALAD

..... \$21.9
Thai style BBQ tossed with mixed salad, red onion, mint, shallots and chilli-lime dressing.



BBQ CHICKEN SALAD

DUCK SALAD

NUTS \$24.9
Roast duck tossed with red onion, mint, shallot, cashew nuts, drizzled with coconut milk and chilli jam dressing.



G GLUTEN FREE

IT'S SPICY

CONTAINS PEANUTS

NUTS CONTAINS OTHER NUTS

CRISPY CHICKEN LOVER



**CRISPY CHICKEN
CASHW NUT NUTS** .. \$20.9
Battered chicken tight, fried to crisp and stir-fried with chilli jam sauce.



**CRISPY CHICKEN WITH
CHINESE BROCCOLI** .. \$20.9
A well known stir-fry Chinese broccoli with a little bit of chilli, crushed garlic, soy bean, oyster sauce and fry battered chicken tight, topped with fried onion.



**CRISPY CHICKEN
BASIL SAUCE** \$20.9
Battered chicken tight, fried to crisp and stir-fried with chilli, garlic and basil sauce.



PAK BOONG GAI GROB
..... \$20.9
Crispy chicken stir-fried with morning glory, soy bean garlic and shiitake mushroom sauce.



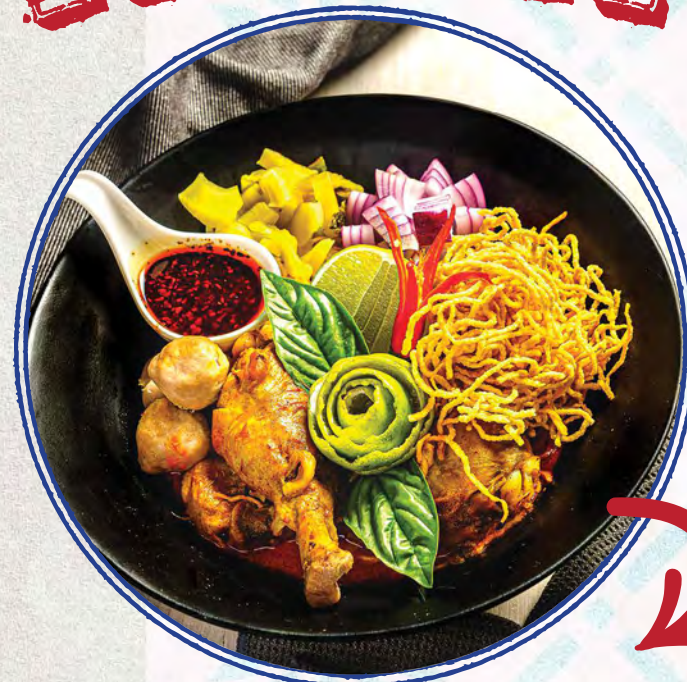
**CRISPY CHICKEN
SWEET & SOUR** \$20.9
Battered chicken tight, fried to crisp and stir-fired with vegetables, tomato, pineapple, garlic and sweet and sour sauce.



**SRIRACHA CRISPY
CHICKEN** \$20.9
Battered chicken tight fry to crisp then fried in garlic, chilli and shallot served with Sriracha hot sauce.

STAFF
PICKS

ONE PLATE WONDER



CHICKEN CURRY RAMEN (KHAO SOI GAI) \$19.9

A fragrant and flavourful Northern Thai dish - tender chicken in a creamy coconut curry broth, served over noodles, Topped with crispy fried noodles and pickled mustard greens, shallots.



THAI BRAISED BEEF NOODLE SOUP \$19.9

Slow-cooked beef simmered in a flavorful broth infused with fragrant Thai spices, served over vermicelli rice noodle and topped with fresh herbs and bean sprouts.



TOM YUM NOODLE SOUP \$23.9

Thin rice noodles with king prawn, squid, soft boiled egg, bean sprouts and mushrooms in spicy-sour herbal broth.



EGG NET PAD THAI \$25.9

A traditional Thai dish of fried thin rice noodle stirred with chicken breast, bean sprouts, shallot, diced tofu, crushed peanuts wrapped in egg net. Topped with grilled king prawns.



HAINANESE CHICKEN RICE



GRILLED CHICKEN BIRYANI RICE



SHRIMP PASTE FRIED RICE



TOM YUM FRIED RICE \$24.9

Fried rice with TOM YUM herbs, and prawns, served with soft boiled egg.

HAINANESE CHICKEN RICE \$19.9

Tender steamed chicken Maryland topped with house-recipe soy sauce served with fragrant jasmine rice, accompanied by chilli vinegar sauce, sweet soy sauce and aromatic chicken broth.

GRILLED CHICKEN BIRYANI RICE \$19.9

Succulent marinated chicken cooked to perfection on grill with fragrant jasmine rice infused with herbs like cumin, cinnamon, coriander, and cardamom, served with green chilli sauce and broth.

GRA PRAO KAI DAO \$19.9

Stir-fried holy basil leaves with choice of minced chicken or beef, minced chilli and garlic, served with rice and a fried egg.

SHRIMP PASTE FRIED RICE \$24.9

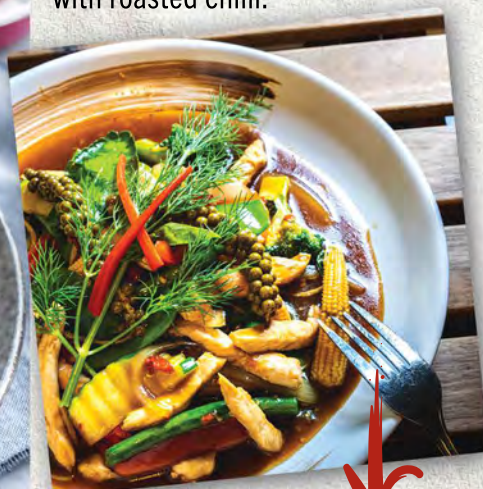
Enjoy the umami goodness of shrimp paste infused in jasmine rice stir-fried with prawns, spring onion served with soft-boiled egg.

WOK STIR FRY



CHILLI JAM SAUCE NUTS

Famous Thai cuisine, roasted cashew nuts, assorted vegetables, stir-fried in chilli jam, then topped with roasted chilli.



LIME LEAF AND PEPPER CORN SAUCE

A combination of fragrant herbs, garlic, chilli, lime leaves, peppercorn and Kra-Chai, stir-fried with oyster sauce.



OYSTER SAUCE

A classic stir-fried assorted vegetables in oyster sauce, sprinkled with fried onion.



CHILLI BASIL SAUCE

Stir-fried mixed vegetables, bok choy, basil with minced garlic and chilli.

CURRY

CHOOSE
YOUR
FAVOURITE

GREEN CURRY G

A well known Thai curry with assorted vegetables, flavoured with green chilli paste, kaffir lime leaves, fresh red chilli and basil.



VEGETABLE	\$19.9
VEGETABLE & TOFU	\$19.9
CHICKEN	\$19.9
BEEF	\$23.9
SQUID	\$20.9
FISH FILLETS	\$20.9
PRAWNS	\$24.9
SEAFOOD	\$24.9
ROAST DUCK	\$26.9



MASSAMAN BEEF CURRY

G NUTS \$23.9

Tendered beef 6 hours slow cooked in coconut milk and Massaman curry, flavoured with a traditional of Thai spice, tossed with baby potato, topped with cashew nuts.



PANANG CURRY G

Creamy red curry with assorted vegetables, flavoured with red chilli paste and additional grounded paprika, tossed with fresh red chilli and basil.

CHOOSE
YOUR
FAVOURITE

VEGETABLE	\$19.9
VEGETABLE & TOFU	\$19.9
CHICKEN	\$19.9
BEEF	\$23.9
SQUID	\$20.9
FISH FILLETS	\$20.9
PRAWNS	\$24.9
SEAFOOD	\$24.9
ROAST DUCK	\$26.9

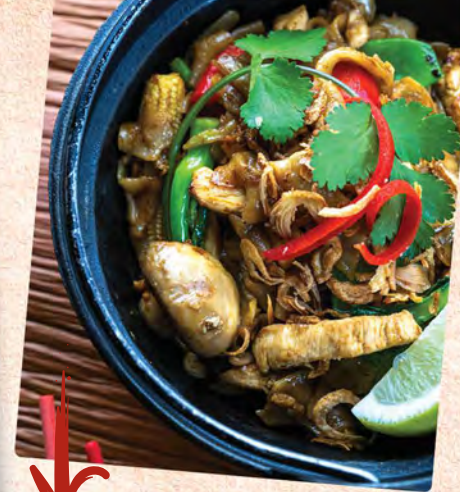
G GLUTEN FREE NUTS CONTAINS OTHER NUTS IT'S SPICY CONTAINS PEANUTS

NOODLES



PAD THAI

A traditional Thai dish of fried thin rice noodles, stirred with bean sprouts, shallot, diced tofu, crushed peanuts and egg.



PAD SEE EIW

Tasty stir-fried flat rice noodles with sweet soy sauce, soy bean, minced garlic and mixed vegetables.

CHILLI JAM NOODLE

NUTS

(Hokkien noodles / flat rice noodles)
Stir-fried noodles with chilli jam, roasted cashew nuts and assorted vegetables, then topped with roasted chilli.



SINGAPORE NOODLE

Stir-fried rice vermicelli noodles, bean sprouts and shallot, flavoured with turmeric spice.



MEE GORENG

Stir-fried noodles with sambal chilli.

SUKIYAKI NOODLE

A popular street stir fry glass noodles with Chinese cabbage, morning glory (seasonal), carrot, and Sukiyaki sauce.



SATAY NOODLE

(Hokkien noodles / flat rice noodles)
Stir-fried noodles with satay sauce and vegetables.



CHILLI BASIL NOODLE

(Hokkien noodles / flat rice noodles)
Stir-fried noodles with chilli basil sauce, minced garlic and chilli, basil leaves and vegetables.



NASI GORENG

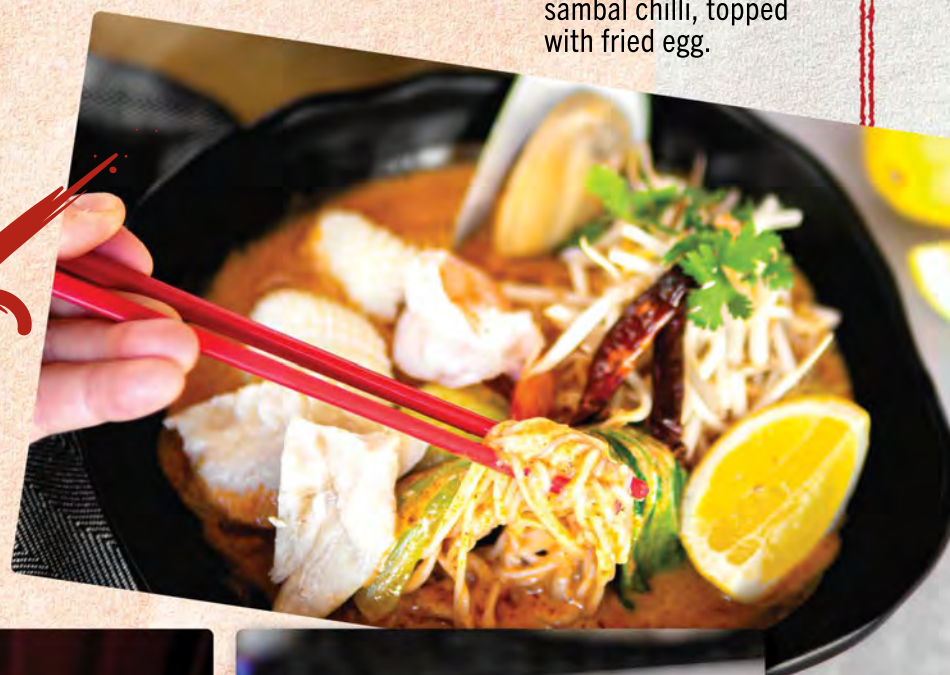
(EGG ON TOP +\$2)

Fried rice with sambal chilli, topped with fried egg.

LAKSA

NUTS

A popular coconut curry soup with vermicelli noodles, candle nuts bok choy, bean sprouts, fried tofu and topped with fried onion.



THAI FRIED RICE

Thai style fried rice stirred with oyster sauce, served with sliced cucumber and cherry tomato.



CHILLI BASIL FRIED RICE

Fried rice with chilli and basil with oyster sauce, served with sliced cucumber and cherry tomato.

CHOOSE YOUR FAVOURITE

VEGETABLE	\$19.9
VEGETABLE & TOFU	\$19.9
CHICKEN	\$19.9
BEEF	\$23.9
SQUID	\$20.9
FISH FILLETS	\$20.9
PRAWNS.....	\$24.9
SEAFOOD.....	\$24.9
ROAST DUCK.....	\$26.9

CONTAINS EGGS IT'S SPICY CONTAINS PEANUTS
NUTS CONTAINS OTHER NUTS CONTAINS MILK

KANA FIRE DANG

..... \$18.9
Stir-fried Chinese broccoli with chilli, garlic, mushroom sauce.



GREEN GARDEN

..... \$19.9
All green vegetables stir-fried with vegetarian, tofu and soy sauce.



PAK BOONG FIRE DANG

..... \$18.9
Stir-fried morning glory with soy bean garlic and shiitake mushroom sauce.



HEALTHY SHIITAKE MUSHROOM STIR-FRY

..... \$23.9
Shiitake, King oyster mushroom, tofu, bok choy, and capsicum, stir-fried with cashew nuts in shiitake mushroom sauce.

TEMPURA EGGPLANT

..... \$18.9
Tempura eggplant with tamarind sauce, fried shallots and smoked chilli.

VEGAN

TOFU SALAD

..... \$19.9
Crispy fried tofu with masculine mixed salad, red onion, cucumber, peanut, drizzled with sweet chilli peanut dressing.



VEGAN CHILLI BASIL NOODLE

..... \$19.9

..... \$19.9
Stir fired flat rice noodle with garlic, chilli, basil leaves in soy sauce.



GRA PRAO TOFU

..... \$19.9

Stir-fried tofu with mixed vegetables, bok choy, basil, minced garlic, chilli, in mushroom sauce.



CHEF SAYS "MUST TRY"

PINEAPPLE FRIED RICE

..... \$23.9
A special Thai fried rice with prawns, chicken, peas, sultanas, carrot and pineapple flavoured with grounded turmeric, served in a pineapple shell.



PAD THAI SOFT SHELL CRAB

..... \$26.9
Thin rice noodle stirred with bean sprouts, shallots, diced tofu, crushed peanuts with crispy soft shell crabs.



GREEN CURRY ROAST DUCK \$32.9
Roast duck in green curry with assorted vegetables, kaffir lime leave, chilli and basil

RED CURRY ROAST DUCK \$32.9
Roasted duck in chilli red curry combined with lychee, pineapple, tomato and bamboo shoots.



CHEF'S SECRET RECIPE LAMB SHANK CURRY \$27.9
A delicious and tender 14 hours slow cooked lamb shank with massaman curry, served with lentil puree and vegetables.



STAFF PICKS

SALT & BLACK PEPPER
SOFT SHELL CRAB



GOONG AOB WOONSEN
NOODLE



SEAFOOD

BANGKOK SPECIAL

SALT & BLACK PEPPER SOFT SHELL CRAB

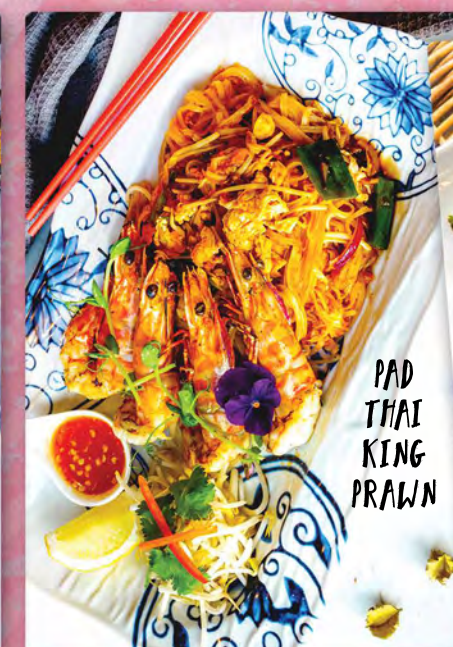
.....\$26.9
Crispy soft shell crabs, garlic, salt, black pepper, chilli, shallot, dried onion & garlic.

PU NIM GARI\$26.9
Soft shell crabs stir-fried with turmeric and curry powder.

PAD THAI KING PRAWN\$28.9
Grilled king prawns served with our popular Pad Thai noodle.

GOONG AOB WOONSEN NOODLE.....\$28.9
Grilled King prawns and glass noodles cooked in clay pot with soy sauce, sesame oil, garlic, ginger, shallot and celery.

**GRILLED KING PRAWN with
LIME LEAVES and PEPPERCORN** ..\$28.9
Grilled fresh king prawns in a combination of fragrant garlic, chilli, lime leaves, and peppercorns stir-fried with oyster sauce.



CONTAINS PEANUTS CONTAINS EGG IT'S SPICY

SEAFOOD

BANGKOK SPECIAL

Steamed BARRAMUNDI with SOY and GINGER..... \$35.9

Steamed whole barramundi with ginger, sautéed in a tasty soy and sesame sauce.

PLEASE ALLOW
20 MINS
PREPARATION TIME



Fried BARRAMUNDI with TAMARIND SAUCE..... \$35.9

Deep fried whole barramundi with homemade tamarind sauce and mixed vegetables. Topped with roasted chilli and fried onion.



PLEASE ALLOW
20 MINS
PREPARATION TIME

Steamed BARRAMUNDI with CHILLI and LIME .. \$35.9

Steamed whole barramundi dressed with chilli and lime sauce, served on baby bok choy bed.

Fried BARRAMUNDI with SWEET CHILLI SAUCE..... \$35.9

Deep fried whole Barramundi dressed with sweet chilli sauce, kaffir lime leaves, chopped long chilli, kra-chai, served on baby bok choy bed, topped with fried onion.

Fried BARRAMUNDI with GREEN APPLE

\$35.9

Deep fried Barramundi, dressed with green apple salad, drizzled with chilli lemon sauce.



FILLET BARRAMUNDI \$26.9

— WITH YOUR CHOICE OF THE FOLLOWING SAUCES —



SOY & GINGER SAUCE

Ginger, sautéed in a tasty soy and sesame sauce.



CHILLI & LIME SAUCE

served on baby bok choy bed.



SALT & PEPPER SAUCE

An aromatic wok fried chilli, garlic, shallots and dried onions.



TAMARIND SAUCE

Homemade tamarind sauce and mixed vegetables Topped with roasted chilli and fried onion.



SWEET CHILLI SAUCE

With kaffir lime leaves, chopped long chilli, kra-chai, served on baby bok choy bed, topped with fried onion.

CONTAINS PEANUTS GLUTEN FREE IT'S SPICY



JASMINE RICE.....	\$3.9
STICKY RICE	\$4.9
COCONUT RICE	\$4.9
ROTI	\$3.9
PEANUT SAUCE.....	SMALL \$3.5 / LARGE \$5.5

KIDS

HOKKIEN NOODLE
with SPRING ROLL \$12.9

FRIED RICE with
KA-NOM-JEEB \$12.9



DESSERTS



BANANA ROTI

BLACK STICKY RICE
with
THAI CUSTARD.....12.9

BANANA STICKY RICE
with
ICE CREAM.....12.9

BANANA ROTI.....13.9

MANGO STICKY RICE
(seasonal)14.9

CHOCOLATE ICE CREAM8.9

VANILLA ICE CREAM.....8.9



MANGO
STICKY RICE
(SEASONAL)



BLACK
STICKY RICE
with THAI
CUSTARD



SAWASDEE BEVERAGES

WHITE WINE

GLASS / BOTTLE

HOUSE WHITE

8 / -

Sauvignon Blanc

YALUMBA

- / 30

Pinot Grigio, SA

FARMHAND

- / 30

Chardonnay, SA

OYSTER BAY

- / 38

Sauvignon Blanc NZ

SWEET WINE

GLASS / BOTTLE

BROWN BROTHERS

8.5 / 32

Moscato VIC

RED WINE

GLASS / BOTTLE

HOUSE RED

8 / -

Shiraz

TEMPUS TWO

- / 33

Cabernet Merlot, SA

LITTLE GIANT

- / 37

Cabernet Sauvignon,
Coonawarra SA

PEPPERJACK

- / 39

Shiraz, Barossa Valley, SA

BEER

BOTTLE

SINGHA Thailand

8

TIGER Singapore

8

ASAHI Japan

9

CORONA Mexico

8

BYO

**CORKAGE CHARGE
\$2.5 PER PERSON**

SUPER REFRESHING :MOCK TAILS:



	GLASS / JUG
PINK LEMON SODA	7 / 17
GREEN LEMON SODA	7 / 17
CRANBERRY PUNCH	7 / 17
EMERALD PUNCH	7 / 17
LEMON LIME BITTERS	7 / 17
SODA LIME BITTER	7 / 17
PINK LEMONADE	7 / 17
GREEN LEMONADE	7 / 17
VIRGIN MOJITO	10 / 20
VIRGIN PINA COLADA	10 / 20
LYCHEE MAGIC	10 / 20
MANGO TANGO	10 / 20
BERRY MINT FRAPPE	10 / 20
TOBLERONE FRAPPE	10 / 20

HOT & COLD DRINKS:

SOFT DRINK

	CAN / JUG
PEPSI	4 / 14
PEPSI MAX	4 / 14
SOLO	4 / 14
LEMONADE	4 / 14
TONIC	4 / 14
SODA	4 / 14
GINGER ALE	4 / 14

WATER

	BOTTLE
STILL WATER 600ML	3.5
S.PELLEGRINO SPARKLING Mineral Water 750ml, Italy	7

JUICE

	GLASS
ORANGE JUICE	5
APPLE JUICE	5
PINEAPPLE JUICE	5
CRANBERRY JUICE	5
COCONUT JUICE	7

ICED TEA / COFFEE

	GLASS / JUG
THAI MILK TEA	6 / 16
LEMON ICED TEA	6 / 16
PEACH ICED TEA	6 / 16
PINKY MILK	6 / 16
ICED CHOCOLATE	6 / -
ICED COFFEE	6 / -

HOT DRINK

	POT
JASMINE TEA	5
GREEN TEA	5
PEPPERMINT TEA	5
ENGLISH BREAKFAST TEA	5
EARL GRAY TEA	5

