Soup Menu

Thai Bean Curd Soup (Gluten Free)

001 With minced pork, fried bean curd and vegetables
- With Vegetables 9.9
- With Pork 9.9

Thom ka Soup (Gluten Free)

003 Spicy Thai hot and sour soup in coconut milk
- With Vegetables 9.9
- With Chicken 9.9

Thom Yum Soup (Gluten Free)

002 Spicy Thai hot and sour soup
- With Vegetables 9.9
- With Chicken 9.9
- With King Prawns 10.9
- With Mixed Seafood 11.9

- With King Prawns 10.9
- With Mixed Seafood 11.9

Entree Menu

Por Pai Nor

004 Home made thai spring rolls served
With home make sweet and sour sauce
- With Vegetables (6 per serve) 8.9
- With Pork (6 per serve) 8.9
- With Kind Prawns (4 per serve) 9.9

Curry Puffs

005 Home made Thai curry puff served with
a home made sweet and sour sauce (4 per serve)
- With Vegetables 8.9
- With Chicken 8.9



Tod Mun Pla 9.9

006 Home made Thai fish cake served with
a home made sweet and sour sauce (4 per serve)

Mixed Entree 16.9

007 A combination of curry puffs, spring rolls
prawn spring rolls and fish cakes
(two of each)

Satay 16.9

008 Thai style satay is one of the most popular
Thai dishes consisting of marinated pieces of
charcoal grilled chicken thigh fillets in coconut milk
wuth satay powder and topped with a home made
peanut sauce. (6 per serve)

Thai Salad

Nur Num Tok 17.9
010 Grilled Beef salad with onion, chilli, lemon juice and mint

Nam Zod 17.9
011 Spicy minced pork salad with ginger, roasted peanuts and lemon juice

Larp Gai 17.9
012 Spicy minced chicken salad with onion, chilli, mint and lemon juice

Yum Talay 17.9
013 Prawns and calamari cooked in lemon juice, onion and mint salad with cashew nuts and Nongkhai dressing

Papaya Salad 20.9
014 A Thai favourite Papaya salad with soft shell crab

Charcoal Grilled

Gai Yang 20.9
015 Charcoal grilled, marinated chicken thigh fillets in honey, garlic, pepper and lemon grass served with sweet and sour chilli sauce

Moor Yang 20.9
016 Charcoal grilled, marinated pork neck fillets in honey, garlic, pepper and lemon grass served with sweet and sour chilli sauce



MAIN COURSE

Noodles Menu

With Vegetables	24.9
With Chicken, Beef of Pork	24.9
With King Prawns	26.9
With Mixed Seafood (Prawns & Calamari)	27.9
With Duck (100g)	28.9
With Crispy Pork Belly	28.9

Pad Se Ewe

017 Stir-fried flat rice noodles, egg and vegetables cooked with soy sauce

Pad Thai

018 Gluten Free! Stir-fried rice noodles, egg, roasted peanuts and vegetables with lemon juice

Pad ki Mau

019 Stir-fried flat rice noodles with garlic, vegetables, chilli and sweet basil

Hokkien Noodle

020 Stir-fried flat egg noodles with Chinese broccoli, broccoli and spring onion

Hokkien Basil

021 Stir-fried egg noodles with garlic, chilli, green bean, capsicum, onion and sweet basil



Curry Menu

The most important ingredient in Thai curries is the curry paste.
Our traditional Thai curry paste is home made from fresh
herbs and spices and achieves a unique and subtle flavour.

You determine the strength of the curry: hot, medium or mild.

All curry is gluten free.

With Vegetables	24.9
With Chicken, Beef of Pork	24.9
With King Prawns	26.9
With Mixed Seafood (Prawns & Calamari)	27.9
With Duck (100g)	28.9
With Crispy Pork Belly	28.9

Gang Dang
022 Traditional Thai curry made from a spicy red curry paste, cooked in coconut milk and vegetables

Gang Keon Whan
023 Traditional Thai curry made from green curry paste, cooked in coconut milk and vegetables



Panang curry
024 Thai sweet curry cooked in thick coconut milk and lime leaf

Mussaman Curry
025 A smooth and gentle curry cooked in coconut milk with potato, onion and roasted peanuts

Mussaman Lamb Shank 30.9
026 12 Hour slow cooked lamb on the bone. Cooked in a mild thick and rich curry paste with coconut milk with potato, curry, onion and roasted peanuts

Gang Pett Ped Yang 28.9
027 Tradional Thai red duck red curry with cherry tomato, potato, carrot, basil, pineapple, lychees and lime leaf

Stirfry Menu

With Vegetables---------- 24.9
With Chicken, Beef of Pork---------- 24.9
With King Prawns---------- 26.9
With Mixed Seafood (Prawns & Calamari)---------- 27.9
With Duck---------- 28.9
With Crispy Pork Belly---------- 28.9

Pad Bai Gapao
028 Stir-fried with garlic, chilli and sweet basil

Pad Khing
029 Stir-fried with ginger, onion, snowpeas, mushrooms, baby corn and black bean sauce

Pad Mad Mamuang Hima Pan
030 Stir-fried with cashew nuts and onion in a dark mushroom soy sauce

Pad Gratiam Pik Tai
031 Stir-fried with garlic, pepper and vegetables

Pad Puk
032 Stir-fried combination vegetables with oyster sauce

Pad Piowan
033 Stir-fried carrot, pineapple, onion with sweet and sour sauce

Pad Nongkhai
034 Stir-fried with sweet chilli paste, cashew nuts and broccoli (Contains traces of anchovies)

Pad Cha
035 Stir-fried with lemongrass, onions, kaffir lime leaves, egg plant, chilli and sweet basil

Pad Satay Sauce
036 Stir-fried mixed seasonal vegetable Tossed with home made peanut sauce

Pad kana
037 Stir-fried chinese broccoli with garlic, chilli and soy bean

Asian Green
038 Stir-fried asian green vegetable, tofu and garlic

Fish Menu

We Serve Whole Fresh Barramundi (500g)
or Rockling Fillets
33.90

Hor Mok Pla
039 Steamed fillet fish marinated in coconut milk, egg and red curry paste, cooked with vegetables

Gluten Free!

Pla Lard Phik
040 Deep fried fish topped with a spicy tamarind sauce

Pla Lard Khing
041 Deep fried or steamed whole fish or fillets with ginger sauce

Pla Sum Rod
042 deep fried or steamed whole fish or fillets with Thai sweet and sour sauce

Crispy Rockling In Black Pepper
043 Deep fried rockling fish fillet cooked with garlic & black peppar sauce

Golden curry Soft shell Crab 28.9
044 Deep fried soft shell crab and stir fried and presented with baby corn, red capsicum, snow pea and onion in a special mild golden curry (Fish fillet available)

Rice Menu

Koa Pad

045 Thai fried rice with tomato, onion and egg

With Vegetables, Chicken, Beef or Pork	23.9
With King Prawns	24.9
With Mixed Seafood	25.9

Koa Pad Tom Yum

046 Thai fried rice with tom yum paste, tomato, mushroom, onion and lime leaf

With Vegetables, Chicken, Beef or Pork	23.9
With King Prawns	24.9
With Mixed Seafood	25.9

Koa Pad Talay 26.9

047 Thai fried rice with pineapple, onion, egg king prawns and calamari

Koa Poa 4

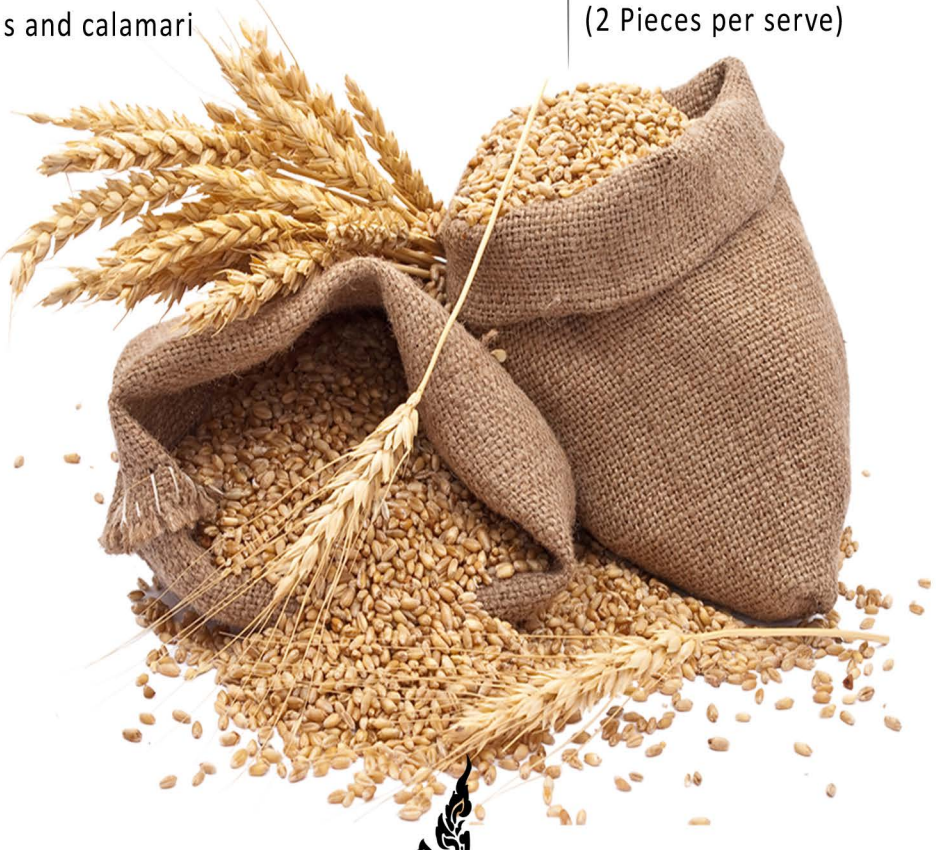
048 Thai steamed aromatic rice per serve

Coconut Rice 5

049 Thai steamed coconut rice per serve

Roti Bread 8.9

050 Served with a peanut sauce (2 Pieces per serve)



BANQUET MENU

All banquets are served with jasmine rice.
Dish substitution is also possible.

Set Menu A
(2 People)

$ 40 per person

Entrée

Por Pai Nor :
Thai spring rolls with meat or with vegetables (2 per person)

Nam Sod :
Spicy minced pork salad with ginger, red onion, spring onion, coriander, roasted peanuts and Nongkhai dressing

Main Course

Mussaman Gai :
A smooth and gentle curry cooked in coconut milk with chicken, potato, onion and roasted peanuts

Pud Bai Gapao Nur :
Stir-fried with garlic, chilli, sweet basil and beef

Dessert

Banana Fritter
Tea or Coffee

Set Menu B
(4 People)

$ 48 per person

The following Banquet is for four or more people.
If you wish to order a banquet for fewer than 4 people, please consult wuth our friendly staff.

Soup

Tom Yum or Tom Kha :
Soup with chicken or prawns

Entree

Por Pai Nor :
Thai spring rolls with meat or with vegetables (2 per person)

Nam Sod :
Spricy minced pork salad with ginger, red onion, spring onion, coriander, roasted peanuts and Nongkhai dressing

Main Course

Gang Keon Whan Gai :
Green Curry with chicken and vegetables

Puk Puk :
Stir-fried combination vegetables

Pud bai Gapoa Prawns :
Stir-fried with garlic, chilli, sweet basil and king prawns

Dessert

Banana Fritter
Tea or Coffee