

Seaside

KITCHEN & BAR

Dine-in Menu

PLEASE NOTE THAT PUBLIC HOLIDAYS INCUR A 15% SURCHARGE

Banquet A

45.9 PER PERSON (MIN 2PP)

ENTREE

- Spring Rolls (2 pcs each)

MAIN

- Chicken Stir-Fried W/ Cashew Nuts
- Green Curry Beef
- Pad Thai Prawn
- Jasmine Rice

DESSERT

- Scoop of Ice Cream

DRINK

- Organic Green Tea



Pad Thai Prawn

Banquet B

49.9 PER PERSON (MIN 4 PP)

ENTREE

- Chicken Satay (2 pcs each)
- Seaside Net Roll (2 pcs each)

MAIN

- Char-Grilled Beef
- Crispy Pork Belly Stir-Fried Chilli & Basil
- Barramundi Fillet w/ Garlic & Pepper Sauce
- Crispy Chicken Cashew Nut Stir-Fry
- Tom Yum Prawn Hot Pot
- Jasmine Rice

DESSERT

- Scoop of Ice Cream

DRINK

- Organic Green Tea / Jasmine Tea

Tom Yum Soup



Roasted Duck Curry



BANQUET MENU

Premium Banquet

69.9 PER PERSON (MIN 4 PP)

ENTREE

- Chicken Satay (2 pcs each)
- Spring Rolls (2 pcs each)
- Steamed Prawn Dumpling (2 pcs each)

MAIN

- Barramundi Fillet w/ Spicy Salad Sauce
- Massaman Beef Curry
- Crispy Pork Thai Style Sauce
- Crispy Chicken Cashew Nut
- Roasted Duck Curry
- Tom Yum Prawn Hot Pot
- Jasmine Rice

DESSERT

- Scoop of Ice Cream

DRINK

- Organic Green Tea / Jasmine Tea

ENTREE

Spring Roll



Seaside Net Roll



Steamed Prawn Dim Sim



SPRING ROLL (4PCS) (V) 12.9

Vermicelli noodles, cabbage, green peas, black fungus and carrot. Served with sweet chilli sauce.

SEASIDE NET ROLL (5PCS) 12.9

Deep fried net roll filled with crab meat, prawn and fish. Served with plum sauce.

STEAMED PRAWN DIM SIM (5PCS) 12.9

Steamed prawn dumplings topped with black vinegar and fried garlic.

STEAMED PORK DIM SIM (4PCS) 12.9

Coriander, black vinegar and fried garlic.

FRIED CHICKEN 13.9

Crispy chicken served with homemade spicy mayo sauce.

BBQ PORK SKEWER (2PCS) 11.9

Thai style BBQ pork skewers served with Nham Jim Jeaw.

CHICKEN SATAY (4PCS) (GF) 14.9

Char-grilled marinated chicken skewers served with peanut sauce and Thai cucumber relish.

FRIED LOTUS ROOT 11.9

Served with peanut sauce.

Fried Chicken



BBQ Pork Skewer



Chicken Satay



ENTREE

FISH CAKE (4PCS)

Thai herbs, fish, green beans served with Thai cucumber relish.

12.9

SALT & PEPPER CALAMARI

Spring onion, lemon wedge served with sweet chilli sauce.

14.9

COCONUT PRAWN (5PCS)

Thai coconut prawn, served with plum sauce.

16.9

CRISPY PRAWN ROLL (4PCS)

Pepper, garlic, coriander and onion. Served with plum sauce.

12.9

Fish Cake

Salt & Pepper Calamari

Crispy Prawn Roll

Coconut Prawn

Grilled Scallop

DIY Duck Pancake

Seaside Prawn Wrap

Curry Puff

GRILLED SCALLOP (2PCS)

Scallop, seaweed, shallot and chilli. Served with honey soy sauce.

10.9

DIY DUCK PANCAKE (3PCS)

Pickled cucumber, shallot, pancake wrapper and Hoisin sauce.

15.9

VEGETABLES CURRY PUFF (4PCS)

Vegetable, curry powder, potato, Thai cucumber relish.

12.9

SEASIDE PRAWN WRAP (5PCS)

Deep fried potato prawn wrap served with plum sauce.

15.9

BAO BUN

CRISPY PORK BAO BUN (2PCS)

12.9

Steamed bao bun with
cucumber, fresh chilli,
coriander and Thai-style sauce.

CRISPY CHICKEN BAO BUN (2PCS)

12.9

Steamed bao bun with
cucumber, fresh chilli, coriander
and honey Sriracha sauce.

VEGETABLE BAO BUN (2PCS)

10.9

Steamed bao bun with
mixed vegetables,
Sriracha sause.

Crispy Chicken Bao Ban



Crispy Pork Bao Ban



SOUP



Tom Kha Soup

TOM KHA SOUP 🌶️

Coconut cream, galangal, tomato, mushroom and Thai herbs.

TOM YUM SOUP 🌶️

Mushroom, lemongrass, tomato, galangal, kaffir lime leaves and red onion.

Choice of

	SMALL	HOT POT
Veg & Tofu	15.9	25.9
Chicken	16.9	26.9
Prawn	18.9	28.9
Seafood	19.9	29.9



Tom Yum Soup



SALAD

GREEN PAPAYA SALAD 🌶️

Green papaya, carrot, tomatoes, green bean, peanut, chilli, garlic, lime and sweet fish sauce.

22.9

THAI BEEF SALAD 🌶️

Char-grilled beef sirloin, Thai herbs, tomato, cucumber, rice powder, chilli powder and lime dressing.

26.9

SOFT SHELL CRAB SALAD

Fried soft-shell crab, ginger, mint, green apple, fried onion, cashew nut, shallot, coriander with Thai lime dressing.

28.9

COCONUT PRAWN SALAD

Chilli jam, coconut, shallots, mint, coriander, red onion, lemongrass, lychee.

28.9

CRISPY CHICKEN SALAD

Thai herbs, rice powder, chilli powder & dressing.

26.9

CRISPY PORK SALAD 🌶️

Crispy pork belly, ginger, mint, lychee, coriander, fried garlic, chilli and lime dressing.

28.9

Soft Shell Crab Salad



Coconut Prawn Salad



Crispy Pork Salad



SIGNATURE DISHES

CRISPY CHICKEN CASHEW NUT STIR-FRY 26.9

Stir-fry crispy chicken with mild chilli paste, cashew nut, carrot, onion, baby corn, capsicum, pineapple and spring onion.

CRAB FRIED RICE 28.9

House recipe fried rice with egg, crab meat, shallot and cucumber.

PINEAPPLE FRIED RICE SEAFOOD 32.9

House recipe fried rice with egg, curry powder, pineapple and cashew nut.

STIR FRIED CURRY SEAFOOD 29.9

Egg, capsicum, onions, carrot, corn, shallot and coriander.



CRISPY PRAWN THAI STYLE 30.9

Prawns coated in a special batter, fried and served with honey lime sauce.

SIZZLING PAD CHA SEAFOOD 32.9

Thai style chilli jam sauce mixed vegetables.

THAI CRAB MEAT & SOFT SHELL CRAB CURRY 35.9

Yellow curry of crab meat & soft shell crab & fried potato.

CRISPY SOFT SHELL CRAB 28.9

Lightly coated in a special batter, tossed in a salt and pepper mixture, fried with Thai dressing sauce.

CRISPY PORK BELLY 29.9

WITH YOUR CHOICE OF

CHILLI BASIL 🌶️

Green bean, onion, capsicum, fresh chilli, basil leaves and garlic.

KAFFIR LIME SAUCE STIR FRY 🌶️

(PRIK KHING)

Green bean, capsicum, carrot and kaffir lime leaves.

STIR-FRIED WITH KAI-LAN

(CHINESE BROCCOLI)

Crispy pork belly stir fried in oyster sauce with Kai-lan and long red chilli.

THAI STYLE SAUCE

(CONTAINS PEANUT)

Cucumber and pickled ginger.

CASHEW NUT SAUCE

Capsicum, onion, carrot, baby corn, pineapple, shallot, coriander and cashew nut.

Crispy Pork Stir-Fried with Kai-Lan



Crispy Pork Thai Style Sauce



BARRAMUNDI

29.9

FILLET CRISPY FRIED BARRAMUNDI FILLET
YOUR CHOICE OF SAUCE

WHOLE BARRAMUNDI 48.9

CRISPY FRIED WHOLE BARRAMUNDI WITH YOUR
CHOICE OF SAUCE



CHILI BASIL SAUCE 🌶️

Stir fried mixed vegetables, basil
and red chilli.

PAPAYA SALAD 🌶️

Green papaya, carrot, tomatoes
green bean, peanut chilli, garlic,
lime and sweet fish sauce.

GARLIC & PEPPER SAUCE

Stir fried mixed vegetables,
green pepper corn and coriander.

KAFFIR LIME SAUCE 🌶️

(PRIK KHING)

Stir fried mixed vegetables and
kaffir lime leaves.

GINGER SAUCE 🌶️

Stir fried mixed vegetables and
ginger and coriander.

SPICY SALAD 🌶️

Apple, lime dressing, lemongrass chilli,
coriander, spring onion, ginger and peanut.

THREE FLAVOUR SAUCE

Mixed vegetables, coriander, shallot,
chilli and garlic.



STIR FRY

CASHEW NUT

Capsicum, onion, carrot, baby corn, pineapple, shallot, coriander and cashew nut.

CHILLI BASIL

Green bean, onion, capsicum, fresh chilli, basil leaves and garlic.

OYSTER SAUCE (GF)

Green vegetables, capsicum, carrot, baby corn and fried garlic.

PEANUT SATAY SAUCE (GF)

Green vegetables, onion, capsicum, carrot and baby corn.

SWEET AND SOUR

Capsicum, onion, baby corn, carrot, cherry tomato pineapple and shallot.

GARLIC AND PEPPER SAUCE

Green vegetables, capsicum, carrot, baby corn, fried garlic and black pepper.

Choice of

Vegetable and Tofu	22.9
Chicken	23.9
Beef	24.9
Prawn	27.9
Seafood	28.9



Crispy Pork Cashew Nut



Oyster Sauce Stir Fry

FRIED RICE & NOODLES

DRUNKEN NOODLE

Thick rice noodles, carrot, capsicum, onion, baby corn, Thai herbs, green bean and bamboo shoot.

PAD SEE EIW

Thick rice noodles, egg, carrot, capsicum, onion and Kai-lan.

PAD THAI (GF)

Thin rice noodles, egg, tofu, garlic chives, bean sprout, fried onion and crushed peanuts.

THAI STYLE FRIED RICE (CONTAINS SHRIMP PASTE)

House recipe fried rice with egg, carrot, onion and Kai-lan.

Choice of

Vegetable and Tofu 22.9
Chicken 23.9

Beef 24.9
Prawn 27.9
Seafood 28.9

CURRY

GREEN CURRY (GF) 🌶️

Green bean, bamboo shoot, capsicum, basil leaves, coconut cream and eggplant.

PANANG CURRY (GF) 🌶️

Green bean, capsicum, eggplant, coconut cream and kaffir lime leaves.

YELLOW CURRY 🌶️

Fried potato, kaffir lime leave and fried onion.

Choice of

Vegetable and Tofu	22.9
Chicken	23.9
Beef	24.9
Prawn	27.9
Seafood	28.9

MASSAMAN BEEF CURRY (ONLY BEEF) 26.9

Slow-cooked beef in mild curry, potato, fried onions and cashew nut.



ROAST DUCK CURRY 30.9

Roasted duck breast, red curry paste, coconut cream, cherry tomato, tropical fruits, bean, bamboo, eggplant, capsicum and basil leaves.



MASSAMAN LAMB SHANK 31.9

Slow-cooked lamb shank in mild curry, potato and cashew nut.



BBQ

BBQ PORK RIBS 33.9

Serve with fresh salad leaves and Nham Jim Jaew. (tamarind, fish sauce, palm sugar).



BBQ ROAST DUCK 30.9

BBQ Roast Duck marinade with ginger garlic and pepper served with cucumber, pickled ginger and Thai style sauce (Contains Peanut).



CHAR-GRILLED CHICKEN 25.9

Chicken marinade with coriander, garlic and pepper served with fresh salad and Nham Jim Jeaw (tamarind, fish sauce, palm sugar).



CHAR-GRILLED BEEF 28.9

Beef marinade with garlic and pepper served with fresh salad and Nham Jim Jeaw (tamarind, fish sauce, palm sugar).



SIDE DISH

COCONUT RICE
JASMINE RICE
PEANUT SAUCE

6.5 PER PERSON
5 PER PERSON
7

ROTI
STEAMED VEGETABLES
BAO BUN

5 EACH
9
3.5



DESSERT

ICE CREAM SUNDAE 8.9

ROTI BREAD WITH
VANILLA ICE CREAM 9.9

TARO BALL WITH
SWEET COCONUT MILK 10.9

MANGO WITH SWEET STICKY RICE 12.9
(ASK FOR AVAILABILITY)

KIDS MEAL

EGG FRIED RICE WITH
SPRING ROLLS 13.9

Carrot, corn, with spring rolls
(contains shrimp paste)



Seaside
KITCHEN & BAR