

SOUP

1. **Thai beancurd soup:** with chicken and vegetables 6.90
2. **Thom yum soup:** spicy Thai hot and sour w chicken 7.90
w king prawns 7.90
3. **Thom ka soup:** spicy Thai hot and sour in coconut milk w chicken 7.90
w king prawns 7.90
4. **Thom yum talay:** spicy Thai hot and sour with mixed
seafood and sweet basil 8.90

ENTRÉE

5. **Por pia nur:** home made Thai spring roll with minced pork
served with home made sweet and sour sauce (6 per serve) 6.90
6. **Curry puffs:** minced chicken, potato, onion, cooked in curry
powder and puff pastry served with home made sweet and
sour sauce (4 per serve) 7.90
7. **Tod mun pla:** home made Thai fish cake served with
home made sweet and sour sauce (4 per serve) 9.90
8. **Goong hom pla:** deep fried marinated king prawns in puff
pastry served with home made sweet and sour sauce (4 per serve) 9.90
9. **Satay:** Thai style satay is one of the most popular Thai dishes
consisting of marinated pieces of charcoal grilled meat in coconut
milk with satay powder topped with home made peanut
sauce with either chicken, pork, beef, or mixed (6 per serve) 11.90
10. **Nur num tok:** grilled beef salad with onion, chilli,
lemon juice and mint 11.90
11. **Nam zod:** spicy minced pork salad with ginger,
roasted peanuts and lemon juice 11.90
12. **Larp gai:** spicy minced chicken salad with onion, chilli,
mint and lemon juice 11.90
13. **Yum pla murg:** Thai style warm calamari with mint salad 12.90
14. **Yum goong:** Thai style warm king prawns with mint salad 14.90

MAIN COURSE

CURRY

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 can determine the strength of the curry:

HOT, MEDIUM OR MILD.

15. Gang Dang: traditional Thai curry made from red curry paste, cooked in coconut milk and vegetables w chicken, beef or pork 18.90
w king prawns 21.90

16. Gang keon whan: traditional Thai curry made from green curry paste, cooked in coconut milk and vegetables
w chicken, beef or pork 18.90
w king prawns 21.90

17. Panang curry: Thai sweet curry cooked in thick coconut milk and lime leaf
w chicken, beef or pork 18.90
w king prawns 21.90

18. Mussaman curry: a smooth and gentle curry cooked in coconut milk with potato, onion and roasted peanuts
w chicken, beef or pork 18.90
w king prawns 21.90

FISH

We serve whole fresh snapper or rockling fillets

19. Hor mok pla: steamed fillet marinated in coconut milk and curry paste, cooked with vegetables and egg 25.90

20. Pla chu chee: deep fried whole or fillet fish in curry paste 25.90

21. Pla lard khing: deep fried or steamed whole fish or fillets with ginger and black bean sauce 25.90

22. Pla sum rod: deep fried whole fish or fillets with
Thai sweet and sour sauce 25.90

CHARCOAL GRILL

23. Gai yang: charcoal grilled marinated chicken maryland
in honey, chilli, garlic, pepper, lemon grass and red wine 18.90

24. Moo yang: charcoal grilled marinated pork fillets in honey,
chilli, pepper, lemon grass and red wine 18.90

CLAYPOT DISH

25. Goong ob mo din: king prawns cooked in claypot with
bean thread noodles, onions and ginger 21.90

26. Gai ob woon shen: chicken cooked in claypot with onions,
ginger bean thread noodles 18.90

STIR FRY DISH

27. Pud bai gapoa: stir fried with garlic, chilli and sweet basil
w chicken, pork or beef 18.90
w calamari 20.90
w prawns 21.90
w mixed seafood - scallops prawns and calamari 21.90

28. Pud khing: stir fried with ginger, onion and black bean sauce
w chicken, pork or beef 18.90
w prawns 21.90
w mixed seafood - scallops, prawns and calamari 21.90

29. Pud mad mamuang hima pan: stir fried chicken,
pork or beef with cashew nuts and roasted dry chilli 18.90
w prawns 21.90

30. Pud gratiam pik tai: stir fried garlic and pepper
w chicken, pork or beef 18.90
w calamari 20.90
w prawns 21.90

31. Pud puk : stir fried combination vegetables
with oyster sauce w chicken or pork or beef 18.90
w prawns 21.90

32. Pud num pik poaw: stir fried with sweet chilli paste
w chicken, pork or beef 18.90
w prawns 21.90
w mixed seafood - scallops, prawns and calamari 21.90

NOODLE

- 34. Pud se ewc:** stir fried rice stick noodle and vegetables
cooked with soy sauce w chicken, pork or beef 18.90
w prawns 20.90
- 35. Pud Thai:** stir fried rice stick noodles, roasted peanuts
and vegetables with lemon juice w chicken, pork or beef 18.90
w prawns 20.90
- 36. Pud hi Mau:** stir fried rice stick noodles with garlic,
chilli basil and vegetables w chicken, pork or beef 18.90
w prawns 20.90

RICE

- 37. Koa pud:** Thai fried rice with tomato, onion and egg
w chicken, pork or beef 16.90
w prawns 19.90
- 38. Koa pud talay:** Thai fried rice with pineapple, onion,
egg and tomato w prawns and calamari 19.90
- 39. Koa poa:** Thai steamed aromatic rice (per head) 2.90
- 40. Coconut rice** (per head) 3.90
- 41. Roti Bread** (one per serve) 2.90

VEGIE SELECTION

SOUP

- 42. Thai beancurd soup:** with mushrooms
and mixed vegetables 6.90
- 43. Thom yum puk soup:** spicy hot and sour soup with
mushrooms and mixed vegetables 6.90
- 44. Thom ka puk soup:** spicy hot and sour soup in coconut
milk with mushrooms and mixed vegetables 6.90

ENTRÉE

- 45. Poh pia puk:** Thai spring rolls with vegetables (6 per serve) 6.90
- 46. Curry puffs puk:** vegetable curry puffs (4 per serve) 7.90
- 47. Thai salad:** egg, beancurd and fresh vegetables topped with home made peanut sauce 9.90
- 48. Yum toa fu:** deep fried beancurd with chilli, lemon juice and mint salad 10.90

MAIN COURSE

- 49. Gang dang puk:** traditional Thai curry made from red curry paste cooked in coconut milk with vegetables and beancurd 16.90
- 50. Gang keow whan puk:** traditional Thai curry made from green curry paste cooked in coconut milk with vegetables and beancurd 16.90
- 51. Mussaman puk:** a smooth curry cooked in coconut milk with vegetables, potato, onion and roasted peanuts 16.90
- 52. Pud puk:** stir fried combination vegetables 16.90
- 53. Phad khing toa fu:** stir fried beancurd with ginger, onion, fungus mushrooms and black bean sauce 16.90
- 54. Pud bai gapoa puk:** stir fried mixed vegetables with garlic, chilli and sweet basil 16.90
- 55. Pud toa fu makhru:** stir fried beancurd with eggplant, garlic, chilli and sweet basil 16.90
- 56. Pud num pik poaw puk:** stir fried sweet chilli paste with mixed vegetables and beancurd 16.90
- 57. Pud Thai:** stir fried rice stick noodle, roasted peanuts, lemon juice, with egg or without egg 16.90
- 58. Pud se ewe:** stir fried rice stick noodle cooked in soy sauce with egg or without egg 16.90
- 58. Koa pud puk:** fried rice with vegetables, with egg or without egg 14.90
- 59. Pud ki mau:** stir fried rice stick noodles with garlic, chilli and sweet basil 16.90

BANQUET A: \$35.00

PER PERSON

ENTREE

Por Pia Nur: Thai spring rolls with meat or vegetables - 2 per person

Nan Zod: spicy minced pork, ginger, peanuts with lemon juice and mint salad

Satay: mixed satay with peanut sauce - 2 per person

MAINS

Pud Puk: stir fried combination vegetables with oyster sauce

Gang Kcow Whan Gai: Thai green curry vegetables with chicken

Pud Bai Gapoa Nur: stir fried beef with garlic, chilli and basil

Moo yang: charcoal grilled marinated pork fillets in honey, chilli, pepper, lemon grass and red wine

DESSERT

Mixed ice cream

BANQUET B: \$40.00

PER PERSON

SOUP

Thom Yum: with chicken or prawns

ENTREE

Curry Puffs: minced chicken, potato, onion, cooked with curry powder and puff pastry served with home made sweet and sour sauce - 2 per person

Satay: mixed satay with peanut sauce - 2 per person

Yum Pla Murg: Thai style warm calamari with mint salad and chilli

MAINS

Panang Gai: sweet curry cooked in coconut milk with chicken

Pud Bai gapoa Goong: prawns stir fried with garlic, chilli and sweet basil

Pud Puk Nur: stir fried combination vegetables with beef and oyster sauce

Moo yang: charcoal grilled marinated pork fillets in honey, chilli, pepper, lemon grass and red wine

DESSERT

Your choice of dessert

*Banquets are served to four or more people.
If you wish to order a banquet for fewer than four,
please consult with the staff.
Dish substitution is possible.
We are always happy to accommodate.*

DESSERTS

Taro coconut custard: egg, coconut milk, sugar, served with ice-cream	7.90
Banana dumpling: banana, sticky rice, black bean, coconut milk, sugar, salt with ice-cream	7.90
Banana fritter: with vanilla or coconut ice-cream	7.90
Ranom bua loy: Thai sticky rice dumpling cooked in warm sweet coconut milk	7.90
KUCH buod chee: banana cooked in warm sweet coconut milk in traditional Thai style	6.90
Lychee: with vanilla, chocolate or coconut ice-cream	6.90
Rambutan: with vanilla, chocolate or coconut ice-cream	6.90
Longan: with vanilla, chocolate or coconut ice-cream	6.90
Affogato: amaretto, frangelico, espresso, vanilla ice cream	9.90
Coconut, Chocolate, Vanilla, Mango or mixed ice cream	5.90

DESSERT WINE

Brown Brothers Orange Muscat & Flora VIC	Glass \$5.90 Bottle \$23.90
Deen De Bortoli Botryis Semillon NSW	Glass \$5.90 Bottle \$23.90