



THAI RESTAURANT

DINE IN MENU

BYO (No corkage charge, Alcohol only)

OPEN 6 DAYS

Closed on Tuesday

5:00 PM - 9:30 PM

Milder or spicier versions of most dishes can also be prepared Please advise our staff if you allergic to any type of ingredient

*All prices include GST

RECOMMENDATIONS



1 Chilli Lamb Whiskey

\$24.90

Sliced fillet of lamb, stir fried with chill, garlic, vegetables, basil and whiskey.

2 Gal Rod Det (Coconut Ginger Chicken)

\$22.40

Stir fried chicken with ginger, garlic, mushroom, baby corn, capsicum and vegie cooked in thick coconut cream.

3 Gal Nam Peang (Honey Chicken)

\$22.90

Deep fried chicken in light batter with homemade honey sauce.

4 Goong Nam Peang (Honey King Prawns)

\$25.90

Deep fried king prawns in light batter with homemade honey sauce.

5 Crying Tiger

\$24.90

Grilled rump steak Thai style served with special spicy sauce And salad.

RECOMMENDATIONS

6 Goong Snowpeas

\$25.90

Stir fried king prawns with snow peas, tomato, garlic, capsicum and veggie.

7 Goong Pong Kari

\$25.90

Lightly cooked king prawns with curry powder, coconut cream, egg, onion, Spring onion and veggie.

8 Khai Yad Sai (Thai Style Omelette)

\$24.90

The traditional Thai omelette filled with prawns, pork mine, onion, mixed veggie, Tomato, served with chilli sauce

9 Gai Yang (Thai Style BBQ Chicken)

\$24.90

Chicken marinated with Thai Style sauce and herbs served with sweet chilli sauce And salad

10 Pla Sam Rod (Sweet & Sour Spicy Fish)

\$24.10

Deep fried filet fish in light batter cooked with onion, baby corn, capsicum, veggie Basil with homemade special sauce

ENTREE

11 Spring Roll (4)

Deep fried carrot, cabbages, veggie with glass noodles, Rolled in pastry served with plum sauce.

\$12.50



12 Curry Puff (4)

Mixed vegetable and potatoes, onion with mild curry powder, Wrapped in puff pastry and served with cucumber sauce.

\$12.50



13 Money Bag (4)

Mince chicken and prawn wrapped in pastry deep fried serve With plum sauce.

\$12.50

14 Chicken Wing

Chicken Wing marinated in Thai style sauce, deep fried serve With sweet chilli sauce.

\$12.50

15 Satay Gai (3)

Marinated chicken in Thai style sauce with coconut cream, Grilled and served with peanut sauce.

\$12.50



16 Fish Cake (4)

Minced fished blended with paste, egg deep fried then served With sweet chilli peanut sauce.

\$12.50

17 Tofu Tod

Deep fried tofu served with sweet chilli peanut sauce.

\$12.50

18 Mix Entree (1 piece of each)

Spring roll, fish cake, money bag, chicken wing and curry puff Served with sauce.

\$14.90

SOUP

21 Tom Yum Gai (Chicken)

\$11.90

Famous spicy hot and sour soup with chicken
Lemongrass baby corn, mushroom and tomatoes.

22 Tom Yum Goong (Prawns)

\$12.90

Famous spicy hot and sour soup with chicken
Lemongrass baby corn, mushroom and tomatoes.

23 Tom Kha Gai (Chicken)

\$12.90

Spicy hot and sour chicken soup cooked in
light coconut Cream with Lemongrass baby corn, mushroom.

24 Tom Kha Goong (Prawns)

\$12.90

Spicy hot and sour prawns soup cooked in
light coconut Cream with Lemongrass baby com, mushroom.



22



23



24

SALADS

25 Yum Neau Yang (Thal Beef salad) \$21.90

Grilled tender beef combine with fresh chill,garlic
Tomato, red onion, cucumber, lime juice, coriander.

26 Larb gai (Thal Chicken Salad) \$21.90

Popular Thai style salad, combining mince chicken,
Red onion, chilli, lemon juice, coriander served with salad.

27 Plaa Goong (Prawns Salad) \$24.90

Spicy prawn salad combined with fresh chilli onion,
Chilli jam, coconut milk, coriander. Lemon juice

28 Yum Talay (Mixed Seafood salad) \$24.90

Spicy and sour salad mixed seafood combined with
Fresh chilli garlic, red onion, coriander lemon juice.

29 Moo Yang salad (BBQ Pork Salad) \$21.90

Grilled marinated pork with fresh chill, coriander,
with Special Thai style sauce

30 Yum Pla Muk (Squid Salad) \$24.90

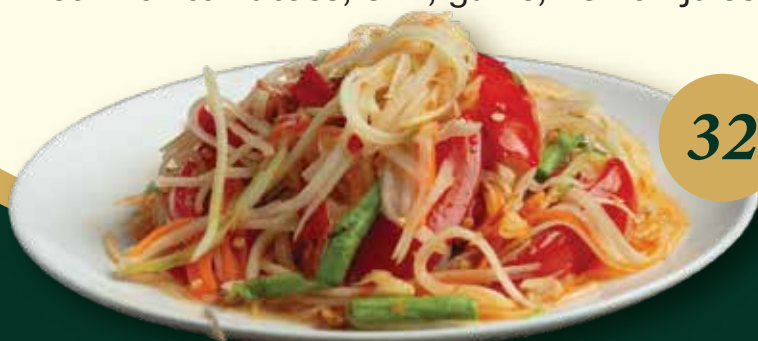
Special Thai style sauce with cooked squid with
chilli, Garlic, herbs, coriander served with fresh salad.

31 Yum Woon Sen (Vermicelli Salad) \$24.90

Vermicelli noodle cooked with mince chicken seafood
Seasoned with chilli lemon juice coriander, spring onion.

32 Somtum (Papaya Salad) \$18.90

Slice papaya mixed with tomatoes, chill, garlic, Lemon juice.



CURRY

**Vegetarian \$18.50 / Chicken \$22.90 / Pork \$22.90
Beef \$20.90 Prawn / Seafood \$24.90**

33 *Gang Keaw Wan (Green Curry)*

Popular Thai curry dish cooked with green chilli paste Coconut milk, bamboo shoots, veggie and fresh basil



34 *Gang Dang (Red Curry)*

Milder Thai curry cooked with red chill paste coconut Milk, veggie and fresh basil



35 *Panang*

Mild and tasty dish cooked with panang curry paste, Coconut milk, veggie

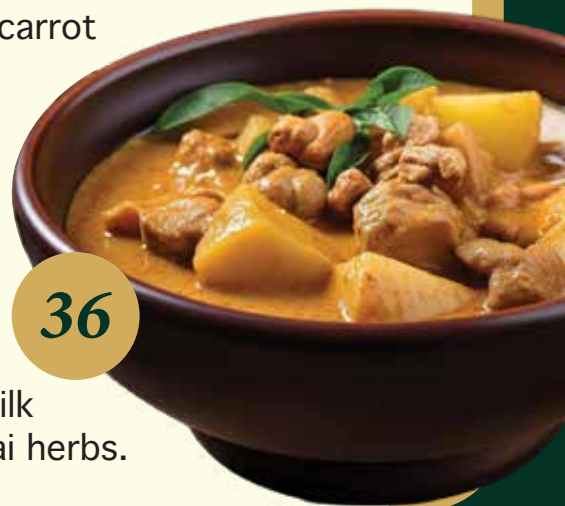


36 *Massaman*

Popular sweet tasting mild curry dish with very tender beef cooked in coconut milk and potato & carrot

37 *Roast Duck Curry* **\$24.90**

Roasted duck fillet cooked with red curry paste coconut milk Tomato, bamboo slice, pineapple, veggie and fresh basil.



38 *Jungle Curry*

Spicy Thai country style curry, without coconut milk Cooked with red curry paste, veggie, basil and Thai herbs.



STIR FRY

Vegetarian \$18.50 / Chicken \$21.90 / Pork \$21.90
Beef \$21.90 / Prawn or Seafood \$24.90

40 Pad Kra Prao (Basil) 🍷

Popular fresh Thai basil flavoured dish stir - fried with Garlic, chill, onion, mushroom, vegie and fresh basil

41 Pad Satay

A delicious Thai satay sauce dish cooked with vegies

42 Pad Prewwan (Sweet & Sour) 🍷

Thai style sweet and sour sauce cooked with onion, capsicum, Pineapple, tomatoes cucumber and spring onion

43 Pad Khing Sot (Ginger)

A delicious stir - fried with fresh ginger, on, garlic, mushroom, baby corn, Vegetables and spring onion



Pad Kra Prao (Basil)

STIR FRY

Vegetarian \$18.50 / Chicken \$21.90 / Pork \$21.90
Beef \$21.90 / Prawn or Seafood \$24.90

44 Pad Medmamong (Cashew Nuts)

Extremely popular dish, Thai stir – fried capsicum, chilli jam Cashew nut and vegies

45 Pad Katiem Prilk Thai (Garlic and Pepper)

Stir-fried dish with onion, fresh vegetables, garlic and black pepper.

46 Neua Hoi (Beef Oyster Sauce)

Slice Beef stir - fried with oyster sauce mixed vegetables

47 Pad Prilk Sod (Chilli)

Stir-fried with fresh onion, bamboo, carrot, capsicum, garlic and fresh chilli

48 Pad Goong Broccoli (Prawns)

\$24.90

Stir - fried prawns garlic carrot and broccoli with oyster Sauce

49 Pu Pong Kari (Soft Carb)

\$24.90

Deep fried crispy soft carb cooked in coconut cream, egg, onion, vegies and curry powder.



44

RICE & NOODLES

Vegetarian \$18.50 / Chicken \$21.90 / Pork \$21.90
Beef \$21.90 / Prawn or Seafood \$24.90

49 Steamed Jasmine Rice Per serve \$3.50

50 Kao Pad (Fried Rice)

Thai style fried rice cooked with egg, onion, pak choy

51 Spicy Fried Rice

Stir - fried rice with garlic, on, chilli, egg and homemade sauce

52 Kao Pad Sapparod (Pineapple fried rice) 

Thai style fried rice cooked with egg, onion, mixvegies and pineapple.



RICE & NOODLES

Vegetarian \$18.50 / Chicken \$19.90 / Pork \$19.90
Beef \$19.90 / Prawn or Seafood \$24.90

53 Pad Thai

Popular Thai stir - fried rice noodles with egg, tofu, beansprouts, shallot and crushed peanuts

54 Pad Sea-ew

Stir fried fresh flat rice noodles with egg, Chinese broccoli, carrot, beansprouts and dark soy sauce

55 Hokkien Noodle

Stir - fried Hokien noodles with garlic, egg, capsicum, vegies beansprouts

56 Pad Kee Mao (Chili & Basil)

Stir fried rice noodle with garlic, chill, onion, bamboo, green bean, carrots, with homemade sauce



DESSERT

57 Coconut Pandan Cake
58 Eclair (6)

\$7.90
\$7.90

Available only on weekends (Friday-Sunday)



57



58

DRINKS

59 Can of soft drink
60 Chinese Teas
61 Hot Green Teas
62 Thai milk Tea
63 Coconut Juice
64 Apple Juice
65 Orange Juice
66 Iced Coffee

\$3.00
\$4.00
\$4.00
\$7.00
\$6.50
\$5.00
\$5.00
\$6.50