

ENTREE

- 1. Satay Chicken (4)** **\$8.00**
Marinated chicken with spices coconut cream served on skewers with peanut sauce.
- 2. Satay Beef (4)** **\$8.00**
Marinated beef with spices coconut cream served on skewers with peanut sauce.
- 3. Spring Rolls (4)** **\$7.50**
Chicken, vegetables and clear noodles wrapped in pastry served with homemade sauce.
- 4. Vegetarian Spring Rolls (4)** **\$7.00**
Combination of vegetables and clear noodles wrapped in pastry served with homemade sauce.
- 5. Curry Puffs (4)** **\$8.00**
Chicken, vegetables and mild curry powder wrapped in puff pastry served with homemade sauce.
- 6. Fish Cakes (4)** **\$7.90**
Fish blended with egg, spices and herbs served with ground peanuts and cucumber sauce.
- 7. Money Bags (6)** **\$8.00**
Chicken and prawns wrapped in pastry served with homemade sauce.
- 8. Jacket King Prawns (4)** **\$8.50**
Marinated king prawns wrapped in pastry served with homemade sauce.
- 9. Coated Fried Prawns (4)** **\$9.50**
Coated with pumpkin seeds and served on crispy egg noodles basket.
- 10. Yum Yum Pork (5)** **\$8.00**
Marinated mince pork, herbs and deep fried with crispy Thai noodles served with homemade sauce.
- 11. Mixed Entrée (5)** **\$9.50**
A combination of spring roll, curry puff, fish cake, money bag and satay chicken served with homemade sauce.

KIDS MENU

- 12. Nuggets and Chips** **\$8.50**
- 13. Fish Finger and Chips** **\$8.50**

SOUP

- 14. Tom Yum**
Famous Thai spices and sour soup cooked with mushrooms, tomatoes, fresh herbs and
(Chicken) \$8.50
(Prawns) \$8.90
(Combination seafood) \$9.50
- 15. Tom Kha**
Thai coconut flavoured soup cooked with mushrooms, fresh herbs, and galanga.
(Chicken) \$8.50
(Prawns) \$8.90
(Combination seafood) \$9.50
- 16. Po Tak** \$9.50
Hot and sour soup cooked with combination seafood, mushrooms, tomatoes and fresh herbs

SALAD

- 17. Larb Chicken** \$18.00
Finely chopped chicken mixed with fresh herbs and lemon juice served hot with a touch of ground chilli.
- 18. Larb Beef** \$18.00
Finely chopped beef mixed with fresh herbs and lemon juice served hot with a touch of ground chilli.
- 19. Larb Pork** \$18.50
Finely chopped pork mixed with fresh herbs and lemon juice served hot with a touch of ground chilli.
- 20. Yum Seafood** \$19.00
Combination seafood and clear noodles seasoned with fresh herbs and chilli paste.
- 21. Yum Woon Sen** \$18.00
Clear noodles, minced pork and prawns seasoned with fresh herbs and chilli paste.
- 22. Chicken Salad** \$17.90
Sliced chicken, carrot, onion, tomato and fresh herbs seasoned with Thai spicy and sour salad dressing.
- 23. Beef Salad** \$18.00
Sliced beef, carrot, onion, tomato and fresh herbs seasoned with Thai spicy and sour salad dressing.
- 24. Pork Salad** \$18.00
Sliced pork, carrot, onion, tomato and fresh herbs seasoned with Thai spicy and sour salad dressing.
- 25. Squid Salad** \$19.00
Squid, carrot, onion, tomato and fresh herbs seasoned with Thai spicy and sour salad dressing.

26. Prawns Salad **\$20.00**
Prawns, carrot, onion, tomato, lemongrass and fresh herbs seasoned with Thai spicy and sour salad dressing.

27. Combination Seafood Salad **\$20.50**
Combination seafood, carrot, onion, tomato and fresh herbs seasoned with Thai spicy and sour salad dressing.

CHICKEN

28. Green Curry Chicken **\$18.00**
Popular choice of chicken curry cooked with coconut milk, homemade green curry paste, vegetables, kafa lime leaves and fresh basil.

29. Red Curry Chicken **\$18.00**
Uniquely hot Thai chicken curry cooked with coconut milk, homemade red curry paste, vegetables, kafa lime leaves and fresh basil.

30. Yellow Curry Chicken **\$18.00**
Chicken thighs cooked with homemade curry paste, coconut milk, potatoes, onion and sprinkled with deep fried shallot.

31. Panang Curry Chicken **\$18.50**
Mild red chicken curry cooked with coconut milk, homemade curry paste, and fresh basil topped with coconut cream.

32. Sweet and Sour Chicken **\$17.00**
Chicken cooked in Thai style sweet and sour sauce stir-fried with tomatoes, onion, cucumber and pineapple.

33. Cashew Nut Chicken **\$17.00**
Chicken stir-fried with chilli paste, vegetables, and crunchy cashew nuts.

34. Chilli and Basil Chicken **\$17.00**
Chicken stir-fried with fresh chilli, bamboo shoots, onion, capsicum, stringer bean and fresh basil.

35. Ginger Chicken **\$17.00**
Chicken stir-fried with soy sauce, vegetables and freshly sliced ginger.

36. Garlic Chicken **\$17.00**
Chicken stir-fried with sauce, chopped garlic, vegetables and sprinkled with garlic flakes.

37. Peanut Sauce Chicken **\$17.00**
Steamed mixed vegetables and steamed chicken topped with homemade peanut sauce.

38. Oyster Sauce Chicken **\$17.00**
Chicken stir-fried with vegetables and oyster sauce.

39. Three Flavour Chicken **\$18.00**
Battered chicken created with a special sauce to bring out the blend of sweetness, spice and sour in a mild taste.

40. Honey Chicken **\$18.00**
Crispy clear noodles and battered chicken covered with a delightful honey sauce and sprinkled with spring onion.

41. Deep Fried Garlic and Chicken **\$18.00**
Battered marinated chicken and battered garlic pepper served with homemade sauce.

42. Chicken and Curry Paste **\$18.00**
Chicken stir-fried with curry paste, vegetables and fresh herbs.

PORK

43. Green Curry Pork **\$18.50**
Popular choice of pork curry cooked with coconut milk, homemade green curry paste, vegetables, kafa lime leaves and fresh basil.

44. Red Curry Pork **\$18.50**
Uniquely hot Thai pork curry cooked with coconut milk, homemade red curry paste, vegetables, kafa lime leaves and fresh basil.

45. Panang Curry Pork **\$18.90**
Mild red pork curry cooked with coconut milk, homemade curry paste, and fresh basil topped with coconut cream.

46. Jungle Curry Pork **\$18.50**
Traditional country style hot and spicy clear curry cooked with pork, vegetables and fresh herbs.

47. Chu Chee Pork **\$18.90**
Pork cooked in red curry paste, coconut milk, vegetables and fresh herbs topped with coconut cream.

48. Sweet and Sour Pork **\$18.00**
Pork cooked in Thai style sweet and sour sauce stir-fried with tomatoes, onion, cucumber and pineapple.

49. Cashew Nut Pork **\$18.00**
Pork stir-fried with chilli paste, vegetables and crunchy cashew nuts.

50. Chilli and Basil Pork **\$18.00**
Pork stir-fried with fresh chilli, bamboo shoots, onion, capsicum, stringer bean and fresh basil.

51. Ginger Pork **\$18.00**
Pork stir-fried with soy sauce, vegetables and freshly sliced ginger.

52. Garlic Pork **\$18.00**
Pork stir-fried with sauce, chopped fresh garlic, vegetables and sprinkled with garlic flakes.

53. Peanut Sauce Pork **\$18.00**
Steamed mixed vegetables and steamed pork topped with homemade peanut sauce.

54. Oyster Sauce Pork **\$18.00**
Pork stir-fried with vegetables and oyster sauce.

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| 55. Three Flavour Pork
Battered pork created with a special sauce to bring out the blend of sweetness, spice and sour in a mild taste. | \$18.50 |
| 56. Fresh Pepper Pork
Pork stir-fried with curry paste, coconut milk, fresh pepper and fresh herbs. | \$18.90 |
| 57. Deep Fried Garlic Pork
Battered marinated pork and battered garlic pepper served with homemade sauce. | \$18.50 |
| 58. Pad Char Pork
Pork stir-fried with fresh chilli paste, capsicum, and fresh herbs. | \$18.50 |
| 59. Pork and Curry Paste
Pork stir-fried with curry paste, vegetables and fresh herbs. | \$18.00 |

BEEF

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| 60. Green Curry Beef
Popular choice of beef curry cooked with coconut milk, homemade green curry paste, vegetables, kafa lime leaves and fresh basil. | \$18.00 |
| 61. Red Curry Beef
Uniquely hot Thai beef curry cooked with coconut milk, homemade red curry paste, vegetables, kafa lime leaves and fresh basil. | \$18.00 |
| 62. Panang Curry Beef
Mild red beef curry cooked with coconut milk, homemade curry paste, and fresh basil topped with coconut cream. | \$18.90 |
| 63. Massaman Curry Beef
Chunky tender beef cooked in a mild curry paste, coconut milk with potatoes and onions. | \$18.90 |
| 64. Jungle Curry Beef
Traditional country style hot and spicy clear curry cooked with vegetables and fresh herbs. | \$18.00 |
| 65. Cashew Nut Beef
Beef stir-fried with chilli paste, vegetables and crunchy cashew nuts. | \$17.00 |
| 66. Chilli and Basil Beef
Beef stir-fried with fresh chilli, bamboo shoots, onion, capsicum, stringer bean and fresh basil. | \$17.00 |
| 67. Ginger Beef
Beef stir-fried with soy sauce, vegetables and freshly sliced ginger. | \$17.00 |
| 68. Garlic Beef
Beef stir-fried with sauce, chopped fresh garlic, vegetables and sprinkled with garlic flakes. | \$17.00 |
| 69. Peanut Sauce Beef
Steamed mixed vegetables and steamed beef topped with homemade peanut sauce. | \$17.00 |

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| 70. Oyster Sauce Beef | \$17.00 |
| Beef stir-fried with vegetables and oyster sauce. | |
| 71. Pad Char Beef | \$17.50 |
| Beef stir-fried with fresh chilli paste, capsicum, and fresh herbs. | |
| 72. Deep Fried Garlic Beef | \$17.50 |
| Battered marinated beef and battered garlic pepper served with homemade sauce. | |
| 73. Beef and Curry Paste | \$17.50 |
| Beef stir-fried with curry paste, vegetables and fresh herbs. | |

LAMB

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| 74. Green Curry Lamb | \$19.00 |
| Popular choice of lamb curry cooked with coconut milk, homemade green curry paste, vegetables, kafa lime leaves and fresh basil. | |
| 75. Red Curry Lamb | \$19.00 |
| Uniquely hot Thai lamb curry cooked with coconut milk, homemade red curry paste, vegetables, kafa lime leaves and fresh basil. | |
| 76. Yellow Curry Lamb | \$19.00 |
| Lamb cooked with homemade curry paste, coconut milk, potatoes, onion and sprinkled with deep fried shallot. | |
| 77. Panang Curry Lamb | \$19.00 |
| Mild red lamb curry cooked with coconut milk, homemade curry paste and fresh basil topped with coconut cream. | |
| 78. Massaman Curry Lamb | \$19.00 |
| Chunky tender Lamb cooked in a mild curry paste, coconut milk with potatoes and onions. | |
| 79. Chilli and Basil Lamb | \$18.00 |
| Lamb stir-fried with fresh chilli, bamboo shoots, onion, capsicum, stringer bean and fresh basil. | |
| 80. Ginger Lamb | \$18.00 |
| Lamb stir-fried with soy sauce, vegetables and freshly sliced ginger. | |
| 81. Garlic Lamb | \$18.00 |
| Lamb stir-fried with sauce, chopped fresh garlic, vegetables and sprinkled with garlic flakes. | |
| 82. Lamb and Curry Paste | \$19.00 |
| Lamb stir-fried with curry paste, vegetables and fresh herbs. | |

DUCK

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| 83. Green Curry Duck | \$20.50 |
| Popular choice of duck curry cooked with coconut milk, homemade green curry paste, vegetables, kafa lime leaves and fresh basil. | |

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| 84. Red Curry Duck | \$20.50 |
| Uniquely hot Thai duck curry cooked with coconut milk, homemade red curry paste, vegetables, kafa lime leaves and fresh basil. | |
| 85. Chilli and Basil Duck | \$20.50 |
| Roasted duck stir-fried with fresh chilli, bamboo shoots, onion, capsicum, stringer bean and fresh basil. | |
| 86. Broccoli Duck | \$20.50 |
| Roasted duck stir-fried with broccoli and homemade sauce. | |
| 87. Snow Peas Duck | \$20.50 |
| Roasted duck stir-fried with fresh snow peas, onions and homemade sauce. | |
| 88. Duck and Curry Paste | \$20.50 |
| Roasted duck stir-fried with curry paste, vegetables and fresh herbs. | |

SEAFOOD

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| 89. Green Curry Seafood | \$21.00 |
| Popular choice of combination seafood curry cooked with coconut milk, homemade green curry paste, vegetables, kafa lime leaves and fresh basil. | |
| 90. Red Curry Seafood | \$21.00 |
| Uniquely hot Thai combination seafood curry cooked with coconut milk, homemade red curry paste, vegetables, kafa lime leaves and fresh basil. | |
| 91. Panang Curry Seafood | \$21.00 |
| Mild red combination seafood curry cooked with coconut milk, homemade curry paste and fresh basil topped with coconut cream. | |
| 92. Chilli and Basil Seafood | \$21.00 |
| Combination seafood stir-fried with fresh chilli, bamboo shoots, onion, capsicum, stringer bean and fresh basil. | |
| 93. Pad Char Seafood | \$21.00 |
| Combination seafood stir-fried with fresh chilli paste, Capsicum and fresh herbs. | |

SQUID

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| 94. Pad Char Squid | \$19.50 |
| Squid stir-fried with fresh chilli paste, capsicum, fresh herbs. | |
| 95. Chilli and Basil Squid | \$19.50 |
| Squid stir-fried with fresh chilli, bamboo shoots, onion, capsicum, stringer bean and fresh basil. | |
| 96. Three Flavour Squid | \$19.50 |
| Battered squid created with a special sauce to bring out the blend of sweetness, spice and sour in a mild taste. | |
| 97. Honey Squid | \$19.50 |
| Crispy clear noodles and battered squid rings covered with a delightful honey sauce and sprinkled with spring onion. | |

- 98. Squid and Curry Paste** **\$20.00**
Squid stir-fried with curry paste, vegetables and fresh herbs.

PRAWNS

- 99. Green Curry Prawns** **\$21.00**
Popular choice of prawns curry cooked with coconut milk, homemade green curry paste, vegetables, kafa lime leaves and fresh basil.
- 100. Red Curry Prawns** **\$21.00**
Uniquely hot Thai prawns curry cooked with coconut milk, homemade red curry paste, vegetables, kafa lime leaves and fresh basil.
- 101. Panang Curry Prawns** **\$21.00**
Mild red prawns curry cooked with coconut milk, homemade curry paste, and fresh basil topped with coconut cream.
- 102. Chu Chee Prawns** **\$21.00**
Prawns cooked in red curry paste coconut milk, vegetables and fresh herbs topped with coconut cream.
- 103. Sweet and Sour Prawns** **\$21.00**
Prawns cooked in Thai style sweet and sour sauce stir-fried with tomatoes, onion, cucumber and pineapple.
- 104. Chilli and Basil Prawns** **\$21.00**
Prawns stir-fried with fresh chilli, bamboo shoots, onion, capsicum, stringer bean and fresh basil.
- 105. Three Flavour Prawns** **\$21.00**
Battered prawns created with a special sauce to bring out the blend of sweetness, spice and sour in a mild taste.
- 106. Honey Prawns** **\$21.00**
Crispy clear noodles and battered prawns covered with a delightful honey sauce and sprinkled with spring onion.
- 107. Garlic Prawns** **\$21.00**
Prawns stir-fried with sauce, chopped fresh garlic, vegetables and sprinkled with garlic flakes.
- 108. Snow Peas Prawns** **\$21.00**
Prawns stir-fried with fresh snow peas, onions and homemade sauce.
- 109. Pad Char Prawns** **\$21.00**
Prawns stir-fried with fresh chilli paste, capsicum, and fresh herbs.
- 110. Prawns and Curry Paste** **\$21.00**
Prawns stir-fried with curry paste, vegetables and fresh herbs.
- 111. Prawns and Vegetables** **\$21.00**
Prawns stir-fried with combination of vegetables and homemade sauce.

FISH (FILLET ONLY)

- 112. Chu Chee Fish** **\$20.00**
Battered fish fillets and red curry paste cooked with coconut milk, vegetables and fresh herbs topped with coconut cream.
- 113. Sweet and Sour Fish** **\$20.00**
Battered fish fillets cooked in Thai style sweet and sour sauce stir-fried with tomatoes, onion, cucumber and pineapple.
- 114. Ginger Fish** **\$20.00**
Fish fillets stir-fried with soy sauce, vegetables and sprinkled freshly sliced ginger.
- 115. Three Flavour Fish** **\$20.00**
Battered fish fillets created with a special sauce to bring out the blend of sweetness, spice and sour in a mild taste.
- 116. Pad Char Fish** **\$20.00**
Fish fillets stir-fried with fresh chilli paste, capsicum, and fresh herbs.

VEGETARIAN

- 117. Green Curry Vegetables** **\$15.00**
Popular choice of curry cooked with coconut milk, homemade green curry paste, vegetables, kafa lime leaves and fresh basil.
- 118. Red Curry Vegetables** **\$15.00**
Uniquely hot Thai curry cooked with coconut milk, homemade red curry paste, vegetables, kafa lime leaves and fresh basil.
- 119. Sweet and Sour Tofu** **\$15.00**
Thai style sweet and sour sauce stir-fried with deep fried tofu, tomatoes, onion, cucumber and pineapple.
- 120. Peanut Sauce Vegetables** **\$15.00**
Mixed vegetables steamed with vegetarian sauce and topped with homemade peanut sauce.
- 121. Cashew Nuts and Vegetables** **\$15.50**
Mixed vegetables and deep fried tofu stir-fried with crunchy cashew nuts and vegetarian sauce.
- 122. Assorted Vegetables Stir-fried** **\$15.00**
Mixed vegetables and deep fried tofu stir-fried with vegetarian sauce.
- 123. Vegetables Pad Thai** **\$15.00**
Famous Thai rice noodles stir-fried with mixed vegetables, deep fried tofu, bean sprouts and sprinkle with ground peanuts.
- 124. Vegetables Fried Rice** **\$14.00**
Fried rice and mixed vegetables with vegetarian sauce.

OMELETTE

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| 125. | Crispy Chicken Omelette
Minced chicken, bread crumbs and seasoning. | \$16.00 |
| 126. | Pork Omelette
Minced pork, vegetables and seasoning. | \$15.90 |
| 127. | Chicken Omelette
Minced chicken, vegetables and seasoning. | \$15.90 |
| 128. | Prawns Omelette
Chopped prawns, vegetables and seasoning. | \$17.00 |
| 129. | Vegetables Omelette
Mixture of carrots, peas, sweet corn and seasoning. | \$15.00 |

NOODLES AND RICE

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| 130. | Pad Thai Chicken or Beef
Famous Thai rice noodles stir-fried with egg, deep fried tofu, bean sprouts and sprinkle with ground peanuts. | \$15.00 |
| 131. | Pad Thai Prawns
Famous Thai rice noodles stir-fried with prawns, egg, deep fried tofu, bean sprouts and sprinkle with ground peanuts. | \$16.00 |
| 132. | Pad See Eiw Chicken or Beef
Rice noodles stir-fried with egg, chopped garlic and vegetables. | \$15.00 |
| 133. | Pad Mee Chicken or Beef
Egg noodle stir-fried with egg and vegetables. | \$15.00 |
| 134. | Pad Kee Mow
Rice noodles stir-fried with fresh chilli, chopped garlic, vegetables and basil leaves with your choice of meat or seafood. | |
| | (Beef) | \$15.00 |
| | (Chicken) | \$15.00 |
| | (Prawns) | \$18.00 |
| | (Combination Seafood) | \$18.00 |
| 135. | Plain Fried Rice
Plain fried rice with mix vegetables and homemade sauce. | \$12.00 |
| 136. | Supreme Fried Rice
Special Thai fried rice with egg, sweet corn, peas, cashew nuts and pineapple with your choice of chicken, pork or prawns. | |
| | (Chicken) | \$14.00 |
| | (Pork) | \$14.00 |
| | (Prawns) | \$16.00 |
| 137. | Steamed Jasmine Rice | \$3.50 (Per Person) |

BANQUET MENU

BANQUET 1

Minimum of 4 People at \$28 Per Person

Entrée

1. Satay Chicken
2. Spring Rolls
3. Curry Puff

Main

4. Green Curry Chicken
5. Massaman Curry Beef
6. Sweet and Sour Chicken
7. Garlic Pork
8. Assorted Vegetables Stir-fried
9. Steamed Jasmine Rice

BANQUET 2

Minimum of 4 People at \$33 Per Person

Entrée

1. Satay Beef
2. Curry Puff
3. Spring Rolls

Main

4. Red Curry Chicken
5. Massaman Beef
6. Chilli and Basil Prawns
7. Three Flavour Chicken
8. Assorted Vegetables Stir-fried
9. Plain Fried Rice
10. Steamed Jasmine Rice
11. Tea or Coffee

BANQUET 3

Minimum of 6 People at \$38 Per Person

Entrée

1. Spring Rolls
2. Jacket King Prawns
3. Satay Chicken
4. Fish Cakes

Main

5. Green Curry Chicken
6. Massaman Curry Beef
7. Sweet and Sour Fish
8. Cashew Nuts and Vegetables
9. Three Flavour Prawns
10. Garlic Pork
11. Plain Fried Rice
12. Steamed Jasmine Rice
13. Tea or Coffee

DESSERTS

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| 14. Ice Cream | \$3.50 |
| One scoop of vanilla ice cream served with your choice of chocolate, strawberry or sprinkles topping. | |
| 15. Deep Fried Ice Cream | \$6.50 |
| Vanilla ice cream coated with bread crumbs and crusty corn flakes. | |
| 16. Lychee and Ice Cream | \$7.50 |
| Lychee and two scoop of vanilla ice cream topped with whipped cream with your choice of chocolate or strawberry sauce. | |

BEVERAGES

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| 1. Coke | \$2.50 |
| 2. Diet Coke | \$2.50 |
| 3. Sprite | \$2.50 |
| 4. Sunkist | \$2.50 |
| 5. Solo | \$2.50 |
| 6. Lemon Lime Bitter | \$3.50 |
| 7. Ginger Beer | \$3.50 |
| 8. Lipton Lemon Iced Tea | \$3.50 |
| 9. Orange Juice | \$2.80 |
| 10. Apple Juice | \$2.80 |
| 11. Bottle Water 360ml. | \$2.50 |
| 12. Coconut Juice | \$3.00 |
| 13. Thai Style Iced Tea | \$4.50 |
| 14. Thai Green Iced Tea | \$4.50 |
| 15. Strawberry Milk Shake | \$5.00 |
| 16. Chocolate Milk Shake | \$5.00 |
| 17. Vanilla Milk Shake | \$5.00 |
| 18. Iced Coffee | \$5.20 |
| 19. Hot Coffee | \$4.00 |
| 20. English Breakfast Tea | \$3.50 |
| 21. Green Tea | \$3.00 |