

Appetisers (4 pieces)

A1. SPRING ROLL \$9.00

Vegetarian spring rolls stuffed with vermicelli & vegetables.

A2. CURRY PUFF \$9.00

Minced chicken, kumara, onion wrapped by puff pastry.



A3. CHICKEN ON TOAST \$9.00

Marinated Mince chicken on toasts.



A4. SILVER WINGS (G) \$9.00

Deep fried Marinated chicken wings with Thai spice.

A5. MONEY BAG \$9.00

Mince pork, onion, spring onion and water chestnut wrapped in pastry.



A6. CHICKEN SATAY (G) \$9.50

Skewer marinated chicken topped with peanuts sauce.



A7. FISH CAKE \$10.00

Minced Fish mixed with Kaffir lime leaves, green bean and curry paste served with sweet chilli sauce and crunch peanut.



A8. GOONG HOM PLA \$10.00

Marinated King prawns with carrot and spring onions in a spring roll pastry.



A9. MIXED ENTREES \$10.00

Spring Roll & Curry Puff & Chicken on Toast & Chicken Satay.

** Thai jasmine Rice \$2.50 per person, GST Inclusive, No MSG, (G) = Gluten free, for main course \$2.00 per dish additional on request, Minimum order \$20 per person, One bill per one table.**

Soup

- S1. TOM YUM PRAWNS (MED)** \$10.00
Thai famous spicy clear soup with prawns, mushroom, tomato, onions, spring onion, coriander and kaffir lime leaves.
- S2. TOM YUM CHICKEN (MED)** \$9.50
Thai famous spicy clear soup with chicken, mushroom, tomato, onions, spring onion, coriander and kaffir lime leaves.
- S3. TOM KHA SEAFOOD** \$10.00
A delicious coconut milk soup with mixed seafood, mushroom, onions, spring onion, coriander and kaffir lime leaves.
- S4. TOM KHA CHICKEN** \$9.50
A delicious coconut milk soup with chicken, mushroom, onions, spring onion, coriander and kaffir lime leaves.



Traditional Thai Salad

- Y1. YAM NUA (THAI BEEF SALAD) (MED)** \$19.50
Grilled beef with chilli, Thai herb, vegetables in citrus dressing.
- Y2. YAM TALAY (THAI MIXED SEAFOOD SALAD) (MED)** \$24.00
Mixed seafood with chilli, Thai herb, vegetables in citrus dressing.
- Y3. LARB GAI (TRADITIONAL THAI MINCE CHICKEN) (MED)** \$19.50
Minced Chicken with chilli, red onion, spring onion, coriander and carrot in lime dressing.



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Thai Fusion

Entree

F1. "ROLLING TIGER" (3 pieces)

Deep fried marinated king prawns wrap with bacon.

\$11.00



F2. THREE KINGS (MED) (3 pieces) (G) \$11.00

Cooked king prawns served with spicy lime dressing and lettuce.



F3. MOO PING (2 skewers)

Grilled marinated pork served with tamarind sauce.

\$6.00



F4. GAI YANG (2 skewers)

Grilled marinated chicken top with BBQ sauce.

\$6.00



Main

F5. POO KARI

Crab meat in curry powder with cream milk, egg, onion, spring onion, celery and capsicum served with roti bread.

\$25.00



F6. PHU KET ISLANDS (MED)

Char grilled salmon top with a creamy red curry, coconut milk and kaffir lime leaves.

\$27.00



F7. SALMON LUI SUAN (MED)

Char grilled salmon with lemon, red onion, ginger, lemon grass, spring onion, coriander, cashew nut and topped with spicy lime dressing.

\$27.00



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Curries

- C1. GREEN CURRY CHICKEN (MED)** \$19.50
Chicken in green curry paste with coconut milk and vegetable.
- C2. RED CURRY CHICKEN (MED)** \$19.50
Chicken in red curry paste with coconut milk and vegetable.
- C3. YELLOW CURRY CHICKEN (MED)** \$19.50
Chicken in yellow curry paste with potatoes, onion and coconut milk.
- C4. PANANG CURRY PORK (MED)** \$19.50
Pork in a creamy coconut milk with capsicum and green bean.
- C5. MASSAMAN CURRY BEEF (MED)** \$19.50
Stewed beef in massaman curry paste with potatoes, onion, peanuts and coconut milk.
- C6. ROAST DUCK CURRY (MED)** \$22.50
Boneless duck in red curry paste, pineapple, tomato, capsicum and coconut milk.
- C7. SEAFOOD RED CURRY (MED)** \$24.00
Mixed seafood in red curry paste, bamboo shoot, capsicum and coconut milk.



Duck

- D1. DUCK CASHEW NUTS** \$22.50
Stir fried boneless duck with cashew nuts and vegetables.
- D2. DUCK WITH GINGER** \$22.50
Stir fried boneless duck with ginger and vegetables.
- D3. DRUNKEN DUCK (MED)** \$22.50
Stir fried boneless duck with Thai style sauce, vegetables and nip of red wine.



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Stir Fried

W1. CHICKEN CASHEW NUTS **\$20.00**

Stir fried chicken with cashew nuts and vegetables.



W2. PRA RAM CHICKEN **\$19.50**

Stir fried chicken with vegetables topped with peanut sauce.

W3. CHICKEN GARLIC AND PEPPER **\$19.50**

Stir fried chicken with garlic, pepper and vegetables.



W4. GOLDEN CHICKEN **\$19.50**

Stir fried chicken with Banana, egg, curry powder, spring onion and touch of cream.

W5. BEEF WITH OYSTER SAUCE **\$19.50**

Stir fried beef with oyster sauce and vegetables.



W6. BEEF WITH GINGER **\$19.50**

Stir fried beef with fresh ginger and vegetables.

W7. BASIL BEEF (MED) **\$19.50**

Stir fried beef with spicy basil sauce and vegetables.



W8. "ANGRY BULL" (HOT) **\$19.50**

Sautéed beef mixed of Three chili paste Red, Green, Yellow with coconut milk.

W9. SPICY PORK (MED) **\$19.50**

Stir fried pork with red curry paste with vegetables.



W10. SWEET AND SOUR PORK **\$19.50**

Stir fried sweet and sour sauce with pork and vegetables.

W11. HONEY PORK **\$19.50**

Marinate pork with tamarind sauce topped with spring onion and coriander.



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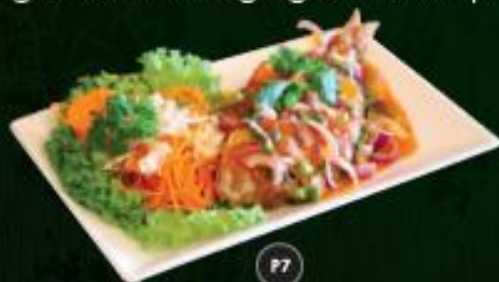
Seafood

- P1. PRAWNS WITH CASHEW NUTS** \$24.00
Stir fried prawns with cashew nuts and vegetables.
- P2. CHOO CHEE SCALLOPS (MED)** \$24.00
Sauté scallops with a creamy red curry, coconut milk and kaffir lime leaves.
- P3. GARLIC AND PEPPER SCALLOPS/SQUID** \$24.00
Choice of scallops or squid stir fried garlic and pepper with vegetables.
- P4. BASIL SQUID (MED)** \$24.00
Stir fired squid with basil leave and vegetables.
- P5. PAD TOM YUM SEAFOOD (MED)** \$24.00
Stir fried mixed seafood with chili paste, cream milk and vegetables.
- P6. HO MOK SEAFOOD (MED)** \$24.00
Traditional Thai curry seafood custard mixed with egg, red curry paste, coconut cream, capsicum, cabbage and kaffir lime leaves.



Fish

- Snapper whole/fillet** \$27.00
- P7. PLA SAM ROS** sweet chili and Garlic sauce with red onion, spring onion and coriander.
- P8. PLA CHOO CHEE (MED)** Red curry paste in a creamy coconut milk, capsicum and kaffir lime leaves.
- P9. PLA PAD KHING** Ginger sauce with celery, onion, spring onion, fresh ginger and capsicum.



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Sizzling

- Z1. FIRE CHICKEN** \$21.00
Roast traditional marinated half chicken served on a hot plate with steamed vegetable.
- Z2. BEEF WITH BLACK PEPPER** \$19.50
Marinate beef with black pepper and vegetables.
- Z3. SIZZLING SEAFOOD** \$24.00
Stir fried mixed seafood with Thai style sauce and vegetables.



Fried Rice & Noodle

- R1. CHICKEN FRIED RICE** \$19.50
Stir fried rice with chicken, egg and vegetables.
- R2. PINEAPPLE FRIED RICE** \$23.00
Stir fried rice with prawns, curry powder, pineapple, cashew nuts and vegetables.
- R3. PAD THAI PRAWNS** \$23.00
Thai famous rice noodle with prawns, egg, bean sprouts, Chinese chives and tamarind sauce.
- R4. PAD THAI CHICKEN** \$19.50
Thai famous rice noodle with chicken, egg, bean sprouts, Chinese chives and tamarind sauce.



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Vegetarian Menu

Entrées & Soup

- V1. VEGE TEMPURA** \$8.50
Deep fried battered mixed vegetables served with peanut sauce.
- V2. TOFU TOD** \$8.50
Deep fried tofu served with sweet chilli sauce and crunch peanut.
- V3. SATAY JAE** \$8.50
Vegetarian soy protein product skewer topped with peanut sauce
- V4. TOM YUM TOFU (MED)** \$8.50
Thai famous spicy clear soup with tofu, lemongrass, lemon juice and seasoning vegetables.



Vegetarian Main

- V5. PAD PAK** \$19.00
Stir fried seasoning vegetables with tofu and soya sauce.
- V6. CASHEW NUTS TOFU** \$19.50
Stir fried tofu with cashew nuts and seasoning vegetables.
- V7. PRA RAM TOFU** \$19.00
Stir fried tofu with vegetables top with peanut sauce
- V8. BASIL TOFU (MED)** \$19.00
Stir fried tofu with spicy basil sauce and vegetables.
- V9. GINGER TOFU** \$19.00
Stir fried tofu with fresh ginger and vegetables.



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Vegetarian Menu

Vegetarian Main

V10. GREEN CURRY TOFU (MED)

Tofu in green curry paste with coconut milk and vegetables.

\$19.00



V11. YELLOW CURRY TOFU (MED)

Tofu in yellow curry paste with coconut milk, potatoes, onion and vegetables.

\$19.00

V12. LARB TOFU

(TRADITIONAL THAI SALAD WITH TOFU) (MED) \$19.50

Minced tofu with chilli, red onion, spring onion, coriander and carrot in lime dressing.



V13. SPICY JAE (MED)

Vegetarian spicy soy protein product stir fried with red curry paste with vegetables.

\$19.50

V14. BLACK PEPPER JAE

Vegetarian soy protein product with black pepper and vegetables served on a hot plate

\$19.50



V15. FRIED RICE VEGE

Thai style fried rice with tofu, egg and vegetables.

\$19.00

V16. PAD THAI VEGE

Thai famous rice noodle stir fried with tofu, egg, bean sprout, Chinese chives and vegetables.

\$19.00



Extra

E1. JASMINE RICE

\$2.50

E2. ROTI

\$3.00

E3. STEAM NOODLE

\$3.00



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Banquet Menu

(Minimum for 4 people)

Silver Medal

\$47.00 per person

Appetizers

MIX ENTRÉE

Soup

TOM YUM PRAWNS (MED)

Main Course

DUCK CASHEW NUTS

SEAFOOD RED CURRY (MED)

BEEF WITH BLACK PEPPER

PRA RAM CHICKEN

JASMINE RICE

Coffee/tea

YOUR CHOICE OF COFFEE/TEA

Bronze Medal

\$36.00 per person

Appetizers

MIX ENTRÉE

Main Course

CHICKEN CASHEW NUTS

PANANG CURRY PORK (MED)

BEEF WITH GINGER

FIRE CHICKEN

JASMINE RICE

Coffee/tea

YOUR CHOICE OF COFFEE/TEA