

# Entree

## CHICKEN SATAY \$14.5

Char-grilled marinated chicken served with peanut sauce (4pcs)



## CURRY PUFF \$12.5

Beef, sweet potatoes, onion served with sweet chilli sauce (4pcs)



## PRAWN ROLLS \$15.5

Marinated prawn, vermicelli noodles, cabbage, carrot served with plum sauce (4pcs)



## THAI FISH CAKE \$12.5

Thai herb, fish, green bean served with red onion, sweet chilli sauce (4pcs)



## BBQ PORK SKEWERS \$16.5

You can call it "Moo Ping". Marinated with Thai herbs, served with jaew sauce. (4pcs)



## SALT&PEPPER CALAMARI \$18.5

Fried squid coated with our own special salt and pepper. Served with dipping sauce.



## PRAWN POTATO WRAP \$11.5

Cocktail prawns wrapped with potato served with sweet chilli mayo (5pcs)



## VEGETABLE SPRING ROLLS \$11.5

Vermicelli noodles, cabbage, carrot served with sweet Chilli sauce (4pcs)



## DIM SIM \$12.5

Chicken dumpling served with sweet vinegar (4pcs)



## BAO PRAWN TEMPURA \$16.5

Steamed plain bao, prawn tempura, cucumber, coriander, spring onion, red chilli, sweet chilli mayo (2pcs)



## BAO CRISPY PORK \$14.5

Steamed plain bao, crispy pork belly, cucumber, coriander, spring onion, red chilli, sweet sauce (2pcs)

## ROTI WITH PEANUT SAUCE \$8.5

Roti served with slow-cooked beef in massaman curry.

## ROTI WITH MASSAMAN BEEF \$16.5

Roti served with slow-cooked beef in massaman curry.



# Curry

## Choice of

VEGETABLE&TOFU	\$23.5
CHICKEN	\$23.5
BEEF	\$25.5
PRAWN	\$28.5
SEAFOOD	\$30.5



## GREEN CURRY

Capsicum, green bean, bamboo shoot, carrot, zucchini, basil leaves, rhizome

## RED CURRY

Capsicum, green bean, bamboo shoot, carrot, zucchini, basil leaves

## YELLOW CURRY

Potatoes, spring onion, fried onion, capsicum, onion

## PANANG CURRY

Green bean, carrot, crushed peanut, capsicum, zucchini, kaffir lime leaves

## MASAMAN BEEF CURRY \$28.5

Slow cooked beef in mild curry, potato, onion, fried onion, peanut

## ROASTED DUCK CURRY \$30.5

Capsicum, carrot, green bean, tomato, pineapple, lychee

# Stir Fried

## Choice of

VEGETABLE&TOFU	\$23.5
CHICKEN	\$23.5
BEEF	\$25.5
PRAWN	\$28.5
SEAFOOD	\$30.5
CRISPY PORK	\$30.5

## SWEET AND SOUR SAUCE

Zucchini, capsicum, onion, carrot, spring onion, pineapple, tomato

## CHILLI PASTE SPICY

Zucchini, capsicum, bamboo shoot, green bean, carrot, pepper corn, Thai herb

## GINGER SAUCE

Broccoli, capsicum, onion, carrot, spring onion, ginger

## OYSTER SAUCE

Broccoli, zucchini, capsicum, onion, carrot, kailan, spring onion

## CHILLI BASIL SAUCE

Broccoli, zucchini, capsicum, onion, carrot, green bean, bamboo shoot, Thai herb, basil

## CASHEW NUT SAUCE

Broccoli, zucchini, capsicum, onion, carrot, spring onion, cashew nut, mild chilli jam

## PEANUT SAUCE

Broccoli, zucchini, onion, carrot, spring onion, coconut cream, peanut sauce



BARRAMUNDI FILLET	\$30.5
BARRAMUNDI WHOLE FISH	\$46.5

## Choice of

## GARLIC SAUCE

Garlic, pepper, spring onion, capsicum, coriander, broccoli

## 3 FLAVOUR

Capsicum, spring onion, onion, chilli, pineapple, lychee, coriander, tomato

## SPICY SALAD

Green apple, lime, lemongrass, chilli, coriander, red onion, spring onion, garlic, fish sauce

## CHOO CHEE

Lightly battered fish, Choo Chee coconut milk curry sauce, served with steamed mixed vegetable



## LARB GAI "Chicken Minced Salad" \$23.5

Chicken minced, spring onion, red onion, mint, coriander, chilli power, roasted rice powder, lime dressing



## PRAWN SALAD \$30.5

Grilled prawn, spring onion, red onion, mint, coriander, garlic, green apple, lemongrass, chilli, lime dressing



## THAI BEEF SALAD \$ 30.5

Char-grilled beef, tomato, spring onion, red onion, mint, coriander, chilli powder, roasted rice powder, lime dressing



## DUCK SALAD \$30.5

Roasted duck, lemongrass, lychee, pineapple, red onion, mint, coriander, fried onion, lime dressing



## BBQ BEEF "Crying Tiger" \$29.5

Served with jaew sauce ( Tamarind, fish sauce, palm sugar)



## BBQ ROASTED DUCK \$30.5

Served with mixed vegetable stir fried



## LAMB SHANK MASAMAN CURRY \$31.5

Slow cooked lamb shank, mild curry, potato, fried onion, cashew nut



## CRISPY CHICKEN CASHEW NUT STIR FRY \$29.5

Onion, capsicum, carrot, broccoli, spring onion, cashew nut, coriander



## CRISPY FRIED CHICKEN \$26.5

Marinated chicken served with sweet chilli sauce





# Fried Rice

## Noodle Choice of



VEGETABLE&TOFU	\$23.5
CHICKEN	\$23.5
BEEF	\$25.5
PRAWN	\$28.5
SEAFOOD	\$30.5



### PAD THAI NOODLE

Thin rice noodles, spring onion, bean sprout, crushed peanut, egg

### PAD SEE EW NOODLE

Thick rice noodles, egg, kailan, broccoli, capsicum

### SPICY SOFT NOODLE (PAD KEE MOW)

Thick rice noodles, egg, green bean, bamboo shoot, capsicum, Thai herb.

### THAI FRIED RICE

Carrot, onion, spring onion, kailan, egg

### PINEAPPLE FRIED RICE

Pineapple, egg, spring onion, cashew nut.

### CHILLI BASIL FRIED RICE

Capsicum, green bean, bamboo shoot, egg, Thai herb.

## Side Dish

JASMINE RICE.	\$5.5
COCONUT RICE.	\$6.5
ROTI	\$5.5
STEAMED VEGS.	\$7.5

# Soup

## Choice of



	Small	Large
VEGETABLE&TOFU	\$15.5	\$25.5
CHICKEN	\$15.5	\$25.5
PRAWN	\$16.5	\$29.5
SEAFOOD	\$18.5	\$30.5

- Fully Licensed and BYO bottled wine only. \$4 corkage charge per person
- 15% surcharge on public holidays
- One bill per table
- Dishes can be made mild, medium, or hot upon request
- Please inform staff of any dietary and allergy requirements
- All images used are for illustration purposed and may vary from actual products

Thai  
HOUSE  
KITCHEN . BAR

