



ENTREE

1. **Poh Pia (Vegetarian)**.....8.15
Thai spring roll with celery, carrots and cabbage served with a sweet chilli sauce
2. **Gai Hor Bai Thoey**.....8.15
Marinated pieces of chicken fillet wrapped with pandan leaves served with a dipping sauce
3. **Curry Puff(Vegetarian)**.....10.45
Diced potato cooked with carrot, onion & curry powder served with a sweet chilli sauce
4. **Tod Mun(Fish Cake)**.....10.45
Traditional Thai fish cake served with a home made sweet chilli sauce
5. **Chicken Satay**.....10.45
BBQ skewers served with our home made peanut sauce
6. **Goong Hom Pha**.....12.25
Deep fried marinated prawns wrapped with spring roll paper served with a sweet chilli sauce
7. **Goong Manao**.....12.25
Grilled prawns marinated with garlic & lime juice
8. **Gai Yang**.....12.25
Thai chicken BBQ served with a home made sweet chilli sauce
9. **Crispy Calamari**.....13.45
Deep fried calamari with a lightly coating, served with a sweet chilli sauce

SOUP

10. **Tom Yum**
Lightly spiced clear soup with mushroom, onion, tomato & lime juice.
 11. **Tom Kha**
Coconut cream with mushroom, onion and tomato
- Choice of**
- | | |
|--|-------|
| Chicken..... | 9.50 |
| Prawns or fish..... | 12.25 |
| Vegetarian (with or without tofu)..... | 9.25 |
| Seafood..... | 13.25 |
12. **Poh Taek**.....13.45
Spicy hot and sour combination seafood soup with mushrooms, chilli, lemon grass and sweet basil
 13. **Gang Jured**.....9.50
Clear soup with minced chicken, vegetables in season and spring onion
 14. **Gang Lieng Goong**.....12.25
Thai spicy soup with prawns, Thai herbs, vegetables & basil leaves.

CURRY POT

15. **Gang Dang (Red Curry)**
Traditional Thai red curry in coconut sauce with mixed vegetables

16. **Gang Keow Wan (Green curry)**
Traditional Thai green curry in coconut sauce with mixed vegetables
 17. **Gang Panang (Panang Curry)**
Traditional Thai panang curry in coconut sauce with lime leaves
 18. **Gang Masaman (Masaman Curry)**
Thai masaman curry Southern style in coconut sauce with potato, tomato and onions
 19. **Gang Ped Yang (Red Curry with Roasted Duck)**
Roasted duck and fresh vegetables cooked in a red curry and coconut milk sauce
 20. **Gang Gari (Gari Curry)**
Yellow curry of potatoes, tomato and onion.
- Choice of**
- | | |
|---|-------|
| Chicken or Beef..... | 15.65 |
| Prawn or Fish or Duck..... | 18.80 |
| Vegetarian (with or without tofu)..... | 12.60 |

WOK STIR FRIED

21. **Pad Kra Prao**
Stir fried vegetables with garlic chilli and sweet basil
 22. **Pad Nam Mun Hoi**
Stir fried Oyster sauce with combination of vegetables in season
 23. **Pad Prig Kee Nu**
Stir fried with chilli and onion with seasoned vegetables.
 24. **Pad Kra Tiem**
Stir fried garlic and cracked pepper with vegetables in season
 25. **Pad Khing**
Stir fried ginger with vegetables in a home made sauce
 26. **Pad Preow Waan**
Stir fried sweet & sour sauce with tomato, onion and pineapple
 27. **Pad Med Ma Muang**
Stir fried cashew nuts with mixed vegetables and mild chilli paste
- Choice of**
- | | |
|--|-------|
| Chicken or Beef | 15.65 |
| Prawn or Fish or Duck..... | 18.80 |
| Vegetarian (with or without tofu)..... | 12.60 |

SALAD

28. **Yum Sam Grob**.....18.80
Prawn, chicken & beef lightly coated then deep fried topped with lime dressing, ginger & cashew nuts
29. **Larb Gai**.....14.90
Minced chicken salad with chilli flake, red onion and mints.
30. **Nam Tok Beef**.....16.70
Grilled sliced Porterhouse steak with red onion, chilli and sweet basil leaves
31. **Yum Nuer Yang**.....16.70
Grilled sliced Porterhouse steak mixed with onion, fresh chilli and lime dressing
32. **Yum Pla Muk (Calamari Salad)**.....15.65
With onion, mint, lime dressing & ginger .

CHEF'S SPECIAL MENU

33. **Pad Prik Pla Muk**.....19.70
Stir-fried squid in red curry paste with ginger & vegetables
 34. **Southern Thai Beef Curry**.....19.70
Diced beef slow cooked with home recipe curry paste then topped with lime leaves
 35. **Duck with chilli jam**.....19.90
Stir fried roasted duck with home made chilli jam and vegetables
 36. **Sesame beef**.....16.40
Stir fried beef with plum sauce, raasted sesame seeds & vegetables
 37. **Cho Chee Fish**.....19.70
Stir fried choo chee paste with vegetables & lime leaves
 38. **Pla Lard Prig**.....19.70
Deep fried fish fillet (Barramundi) then topped with home made sweet & sour chilli sauce
 39. **Pad Red curry paste**
Stir fried meat of your choice with red curry paste with vegetables
 40. **Pad Green curry paste**
Stir fried meat of your choice with green curry paste with vegetables
 41. **Gang Som**
Hot & sour curry without coconut milk with meat of your choice & vegetables.
- Choice of**
- | | |
|--|-------|
| Chicken or Beef..... | 16.40 |
| Prawn or Fish or Squid or Duck..... | 19.70 |
| Vegetarian (with or without tofu)..... | 13.20 |

NOODLE & RICE

42. **Pad Thai**
Stir fried thin noodle with home made sauce topped with grated peanut.
 43. **Pad See-Ew**
Stir fried flat noodle with fresh vegetables.
 44. **Pad Kee Mow**
Stir fried flat noodle with chilli & basil.
 45. **Fried rice (Kao Pad)**
Stir fried rice with vegetables, onion, tomato & egg.
- Choice of**
- | | |
|--|-------|
| Chicken or Beef..... | 15.65 |
| Prawn or Fish or Squid | 18.80 |
| Vegetarian (with or without tofu)..... | 12.60 |
46. **Coconut rice**
Small3.65
Large.....5.25
 47. **Steam jasmine rice**
Small2.10
Medium.....3.65
Large.....6.30
 48. **Plain sticky rice**
Small3.65
Large.....5.25
 49. **Roti Bread**
Plain5.75
Garlic.....6.80

Banquet A : Minimum 4 persons.....31.90 Per Person

- Entree :** Spring Rolls, Curry Puffs
Yum Pla Muk (Calamari Salad)
- Main :** Masaman Curry Prawns
Pad Kra Prao Beef (Garlic, Chilli & Basil)
Pad Thai Prawns
Stir-fried Chicken vegetables with oyster sauce
Rice
- Dessert :** Ice Cream
Green Tea or Jasmine Tea

Banquet B : Minimum 4 persons.....37.90 Per Person

- Entree :** Spring Rolls, Curry Puffs, Fish cake
Yum Sam Grob (Combination salad)
- Soup :** Tom Yum Prawn
- Main :** Southern Thai Beef Curry
Deep-fried fish with home made sweet & sour chilli sauce
Stir-fried Chicken, vegetables with oyster sauce
Pad See Ew Prawns
Rice
- Dessert :** Ice Cream
Green Tea or Jasmine Tea

“ ..,one of the great joy is getting tips on good eating in suburbs I've never heard of.....,the overall impression here is of a four-year Thai veteran that proves you can get a decent feed..”

reviewed by **Matt Preston, THE AGE Apicure 2007**
(And Master chef judge)

