



## ENTRÉE

- 1. PRAWN CRACKERS .....\$6.00**  
Deep fried prawn crackers served with satay sauce.
- 2. TOD MUN PLA (4 Pieces) ..... \$8.00**  
Marinated Thai style fish cake, deep fried served with sweet chilli sauce top with cucumber.
- 3. CHICKEN SATAY (4 Skewers) ..... \$9.00**  
Marinated chicken skewers grilled and topped with peanut sauce.
- 4. THAI VEGETARIAN SPRING ROLL (6 Pieces) ..... \$8.00**  
Traditional Thai vegetable spring roll homemade served with sweet chilli sauce.
- 5. PRAWN SPRING ROLL (4 Pieces) .....\$9.00**  
Marinated prawns rolled in a light pastry served with sweet chilli sauce.
- 6. THAI CURRY PUFF (4 Pieces) .....\$9.00**  
Mince chicken, potatoes, onion and carrot stuffed in puff pastry with peanut sauce.
- 7. GOLDEN BAG (5 Pieces) ..... \$9.00**  
Crispy pastry with tasty chicken mince, prawn mince and sweet corn with sweet chilli sauce.
- 8. FRIED TOFU (6 Pieces) .....\$7.00**  
Deep fried bean curd served with sweet chilli sauce.
- 9. SOOK SABAI MIXED ..... \$13.00**  
The selection of No. 2, 4, 6, 7 and a Taro Bat.
- 10. BBQ PORK (Entrée/Main) .....\$10.00 / \$15.00**  
Thai marinated pork with coriander root, garlic and pepper with special sauce.
- 11. TARO BAT (4 pieces) .....\$12.00**  
Taro dumping with minced pork, deep-fried to perfection serves with sweet chilli sauce.



## SOUP

- Vegetable and tofu or Chicken .....\$9.00**  
**Prawn or seafood .....\$10.00**

### 12. TOM YUM

An exotic spicy & sour comprising of mushroom, lemongrass, lime leaves, baby corn, fish sauce and lemon juice.

### 13. TOM KHA

An exotic spicy & sour creamy coconut milk soup comprising of mushroom, lemongrass, lime leaves, baby corn, fish sauce and lemon juice.

### 14. POH TAAK (Spicy clear soup)

An exotic spicy & sour comprising of mushroom, lemongrass, lime leaves, sweet basil, chilli, baby corn, fish sauce and lemon juice.

## SALAD & GARDEN

(served on a fresh bed of mixed salad)

### 15. SOOK SABAI SALAD (Chef's Special Salad) .....\$18.00

Grilled medium rare prawns & calamari cooked with an infusion of lemongrass, Thai herbs served with a light hot & spicy modern Thai style dressing.

### 16. YUM BEEF (Beef salad) ..... \$14.00

A traditional Thai salad with grilled beef slices marinated in tangy lemon juice tossed with sweet chilli paste and herbs.

### 17. LARB GAI (Thai Chicken mince salad) ..... \$14.00

A traditional Thai salad with Chicken mince cooked lemon juice, mint leaves, chilli, red onion and herbs.

### 18. YUM DUCK (Duck Salad) ..... \$18.00

Modern Thai style spicy roasted duck cooked in tangy lemon juice tossed with herbs.

### 19. YUM SEAFOOD CHAO PHRAYA ..... \$18.00

Seasonal fresh seafood lightly seasoned in a traditional Thai dressing.



## FISH

Fish dish ..... \$23.00

### 20. PLAA LARD PRIG (Highly recommended)

Fillet rockling, deep fried to perfection and topped with homemade Thai special sweet and sour chilli sauce.

### 21. CUMMIN FISH

Fillet rockling, deep fried to perfection and topped with delicious homemade cummin sauce.

### 22. COCONUT FISH

Fillet rockling, deep fried to perfection and topped with chef's special secret coconut sauce.

### 23. GINGER FISH

Fillet rockling steamed with aromatic ginger sauce to perfection topped with mixed vegetables.

## CURRY

Vegetable and tofu, chicken, beef or pork ..... \$17.00

Prawn or seafood ..... \$19.00

### 24. GREEN CURRY

"Gang Keow Wan" Traditional Thai curry comprises of green curry paste with bamboo shoots, mixed vegetables and sweet basil cooked in coconut milk.

### 25. RED CURRY

"Gang Dang" Traditional Thai curry comprises of red curry paste with bamboo shoots, mixed vegetables and sweet basil cooked in coconut milk.

### 26. MUSSAMUN CURRY

The "Gang mussamun" mild curry is cooked in coconut milk with potato and carrot topped with roasted cashew nuts.

### 27. YELLOW CURRY

The "Thai Gang Karee" medium spicy yellow curry is cooked in coconut milk with potato and onion.

### 28. PANANG CURRY

Slow cooked in thick coconut milk, panang curry, green bean, carrot and lime leaves.

### .....SPECIAL CURRY.....

### 29. RED DUCK CURRY ..... \$19.00

The "Gang Pled Ped Yang" modern style curry comprises of red curry paste with roasted duck, pineapple, bamboo shoots, mixed vegetables and sweet basil cooked in coconut milk.

### 30. SOOK SABAI CURRY ..... \$19.00

Modern Thai style curry comprises of red curry paste with prawn, chicken, pork, bamboo shoots, mixed vegetables and sweet basil cooked in coconut milk served with crunchy sweet basil leaves.





## ***STIR FRY***

<b>Vegetable and tofu, chicken, beef or pork .....</b>	<b>\$17.00</b>
<b>Prawn or seafood .....</b>	<b>\$19.00</b>

### **31. PAD RUAMMIT**

Mixed vegetables and a selection of meat or seafood stir-fried with oyster sauce.

### **32. KEOW GAI HAANG**

Thai medium spicy green chilli paste with chicken and vegetables stir-fried with special sauce & topped with crunchy sweet basil leaves.

### **33 CHICKEN AND CASHEW**

Chicken and cashew nuts mixed vegetables stir-fried and sweet chilli paste in Thai special sauce.

### **34. SWEET AND SOUR**

Stir-fried mixed vegetables, pineapple and selection of meat or seafood with sweet & sour sauce.

### **35. GRATIAM PRIK TAI**

Stir-fried garlic and pepper with a selection of meat or seafood served on a fresh bed of mixed salad.

### **36. PAD KHING**

Stir-fried fresh ginger and vegetables with a selection of meat or seafood.

### **37. PAD GRA PROW**

Spicy stir-fried with fresh chilli, vegetables and sweet basil leaves cooked in a hot & spicy sauce.

### **38. PAD PRIK POW**

Stir-fried special sweet chilli paste with vegetables, sweet basil leave and cashew nuts.

### **39. PAD CHA**

Stir-fried with a selection of meat or seafood with lime leaves, finger root (kra-chai) the original Thai herb and vegetables.

## **.....SPECIAL STIR FLY.....**

### **40. PAD SATAY**

<b>Vegetable and tofu, chicken, beef or pork .....</b>	<b>\$18.00</b>
<b>Seafood .....</b>	<b>\$20.00</b>

Stir-fried creamy peanut sauce and mixed vegetables with a selection of meat or seafood.

### **41. SPICY LAMB .....** **\$20.00**

Stir-fried marinated lamb with black pepper and herbs in an exotic hot & spicy sauce.

### **42. SIZZLING BEEF .....** **\$20.00**

Stir-fried marinated beef with black pepper and special sauce served on grilled onion.



## OMELETTE

### 43. THAI OMELETTE

- Thai omelette with minced chicken ..... \$12.00  
Thai omelette with minced prawn ..... \$14.00

## SEAFOOD

### 44. HOR MOK SEAFOOD ..... \$20.00

Thai mild steamed with red curry paste, mixed seafood and mixed vegetables cooked in coconut milk topped with coconut milk and kaffir lime leaves.

### 45. SEAFOOD HOT PLATE ..... \$19.00

Thai traditional stir-fried seafood with mixed vegetables topped crunchy sweet basil leave.

### 46. LIME LEAF PRAWNS ..... \$19.00

Prawns with onions, beans and lime leaves stir-fried with fresh chill and medium hot & spicy sauce.

### 47. LEMONGRASS PRAWNS ..... \$19.00

This best seller comprises of fresh prawns stir-fried with a selection of Thai spices including lemongrass.

## VEGETARIAN

### 48. STEAM VEGIES ..... \$15.00

Steamed mixed vegetables served with soy sauce.

### 49. CHILLI TOFU ..... \$13.00

Deep fried bean curd topped with special sweet chilli sauce served on a fresh bed of mixed salad.

### 50. THAI SALAD ..... \$12.00

Thai salad of boiled egg served on a fresh bed of lettuce and mixed salad topped with peanut sauce.

✓ More dishes can be prepared as vegetarian. ✓



## NOODLE

<b>Vegetable and tofu, chicken, beef or Pork .....</b>	<b>\$14.00</b>
<b>Prawn or seafood .....</b>	<b>\$16.00</b>

### 51. PAD THAI

Stir-fried stick rice noodles with prawns, shimps, tofu, egg and bean sprouts.

### 52. PAD MEE THAI

Stir-fried egg noodles with mixed vegetables and choice of meat.

### 53. PAD SEE EW

Stir-fried soft flat rice noodle with mixed vegetables, egg and choice of meat.

### 54. PAD KEE MOW

Stir-fried soft flat rice noodle, egg with mixed vegetables, chilli and sweet basil leaves.

## RICE

<b>Vegetable and tofu, chicken, beef or Pork .....</b>	<b>\$14.00</b>
<b>Prawn or seafood .....</b>	<b>\$16.00</b>

### 55. THAI FRIED RICE

Thai style fried rice with egg and vegetables.

### 56. SPICY FRIED RICE

Thai style fried rice with chilli, egg and vegetables.

### 57. TOM YUM FRIED RICE

Hot and sour Thai fried rice with lime leaves, lemongrass, egg and vegetables.

### 58. GRA POW FRIED RICE

Thai style hot fried rice with chilli, mixed vegetables and sweet basil leaves.

### 59. COCONUT RICE ..... \$4.00 (per head).

Steamed Thai rice with coconut milk and herbs.

### 60. JASMINE RICE .....\$3.00 (per head).

## BREAD

### 61. ROTI ..... \$3.50

### 62. SATAY SAUCE ..... \$2.00

Homemade peanut sauce.





## DESSERT

63. COCONUT CUSTARD & ICE CREAM ..... \$6.00  
64. BANANA FRITTER & ICE CREAM ..... \$6.00  
65. BANANA DUMPLING & ICE CREAM ..... \$6.00  
66. PANCAKE & ICE CREAM ..... \$5.00  
67. LYCHEE & ICE CREAM ..... \$5.00  
68. ICE CREAM ..... \$4.00  
Vanilla and Coconut ice cream.

## Beverages

69. TEA ..... \$3.00  
Jasmine Tea, Green Tea, English Breakfast Tea  
70. COFFEE ..... \$3.00  
Black Coffee or White Coffee  
71. SOFT DRINK (Can) ..... \$3.00  
Coke, Zero-Coke, Lemonade or Sunkist  
72. GINGER BEER ..... \$4.00  
73. SODA WATER, MINERAL WATER..... \$3.50  
74. Juice ..... \$3.00  
Orange, Pineapple or Apple

## BYO

75. CORKAGE  
Wine ..... \$2.00 per head.  
Beer ..... \$1.00 per bottle.