BANQUET A: \$36 per person (minimum 2 pp)

Prawn Crackers and Peanut Sauce Chicken Spring Roll Curry Puff Chicken Satay

Massamun Beef Curry Garlic and Pepper Chicken Stir Fry Vegetable and Tofu with Oyster Sauce

BANQUET B: \$40 per person (minimum 4 pp)

Prawn Crackers and Peanut Sauce Chicken Spring Roll Curry Puff Chicken Satay

Chicken Tom Yum Soup

Beef Red Curry Chicken Cashew Nut Stir Fry Spicy Prawn Salad (Pla Goong) Vegetable and Tofu with Oyster Sauce

BANQUET C: \$45 per person (minimum 4 pp)

Prawn Crackers and Peanut Sauce Chicken Spring Roll Curry Puff Chicken Satay

Chicken or Prawn Tom Yum Soup

Chicken Green Curry Beef Salad Choo Chee Goong Sweet and Sour Pork Vegetable and Tofu with Oyster Sauce

All sets accompany with ice cream and coffee/tea. Main dishes in each set are served with steamed rice. Free corkage for all banquets









Please advise our staff if you have any allergies and your desired level of spice: <u>Mild</u>, <u>Medium</u> or <u>Hot</u> *All prices include GST*

Your place for authentic Thai cuisine

ENTRÉE

1.	PRAWN CRACKERS served with peanut sauce *gluten free	\$6.90
2.	GOLDEN BAGS (4) Chicken mince filled in a bag shaped thin pastry served with sweet chilli s	\$9.90 sauce
3.	CURRY PUFFS (4) Deep fried puff pastry filled with curried potato, minced chicken and vege served with sweet chilli sauce	\$9.90 etable
4.	VEGETARIAN CURRY PUFF (4)	\$8.90
5.	SPRING ROLLS (6) Homemade spring rolls of minced chicken served with sweet chilli sauce	\$9.90
6.	VEGETARIAN SPRING ROLLS (4) Cellophane noodle, carrot, cabbage and black fungi mildly seasoned and y in crispy pastry	\$6.90 wrapped
7.	PRAWN SPRING ROLLS (4) Marinated whole prawn in light soy sauce wrapped in thin crispy pastry se with sweet chilli sauce	\$11.90 erved
8.	CHICKEN SATAY (4) *gluten free Grilled chicken pieces marinated in coconut milk, curry powder and spice with peanut sauce	\$10.90 s served
9.	DEEP FRIED TOFU (6) *gluten free Served with sweet chilli sauce	\$7.90
10.	FISH CAKES (4) *gluten free Thai style fish cakes served with sweet chilli sauce	\$8.90
11.	MIANG KUM (4) *gluten free Prawn floss, ginger, red onions, roasted peanut , lime pieces, toasted cocc wrapped in betel leaf and topped with palm sugar sauce. Light and tas try!!	
12.	MIXED ENTRÉE One piece of number 2, 3, 5, 6, 8 and 10	\$14.90
13.	BBQ PORK Grilled pork pieces marinated in garlic, pepper and coriander root	\$16.90



SOUPS

Vegetable and tofu (entree/Main) Chicken Prawn (3/7)

\$8.90/\$16.90 \$9.90/\$18.90 \$10.90/\$20.90

- TOM YUM *gluten free 14. Thailand most popular soup given hot and sour taste, seasoned with lemongrass, galangal, lime leaves, coriander, chilli, lemon juice, tomato and mushroom
- 15. TOM KHA *gluten free A bit milder than tom yum with a touch of coconut milk
- 16. CLEAR SOUP Thai style clear soup with cellophane noodle, tofu, vegetable, spring onion and coriander

SALADS **all gluten free

- BEEF SALAD 17. \$18.90 Wok tossed beef pieces, cucumber and tomato seasoned with chilli yam, fresh chilli, fish sauce, lemon juice, ground rice powder, red onion, mint and coriander leaves served on fresh lettuce
- LARB CHICKEN **(** 18.

Minced chicken breast with chilli yam, lemon juice, ground rice powder, red onion, mint and coriander leaves with spicy sauce served on fresh lettuce

SOUID SALAD 19.

Squid pieces with spring onion, lemon grass, lime leaves, red onion, coriander leaves and mint with spicy sauce

- SEAFOOD SALAD 20. \$24.90 Fish pieces, scallops (2), Prawns (2), calamari (4), mussels (2) with tomato, lemongrass, lime leaves, red onion, chilli vam and lemon juice sprinkled with cashew **nuts**
- PLA GOONG 21. \$23.90 Whole prawns (8) tossed with tomato, lemon grass, lime leaves, mint and coriander leaves in lemon juice and chilli dressing
- 22. NAM SOD 📢 \$18.90 Minced chicken cooked with spring onion, red onion, ginger, coriander leaves and cashew **nuts**
- YUM WOON SEN 📢 23. \$21.90 Cellophane noodle cooked with prawns (2), calamari (4) and minced chicken tossed with red onion, tomato, mint, coriander leaves and spicy sauce

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\$18.90

\$19.90

RECOMMENDED FISH AND SEAFOOD DISHES

24.	SEAFOOD HOTPLATE Fish pieces, scallops (2), Prawns (2), vegetable, lemongrass, lime leave an			e
25.	PLAA LARD PRIG C Deep fried fish in tangy spicy tamari Fish fillet Whole Snapper (min 700 g)	ind sauce, garlic, lime l	eave and chilli \$27.90 \$36.90	
26.	CHOO CHEE PLAA Deep fried fish in spicy curry sauce, Fish fillet Whole Snapper (min 700 g)	snow pea, kaffir leaves	and basil \$27.90 \$36.90	
27.	CHOO CHEE GOONG (Whole Prawns (8) stir-fried in red cu served in hot plate	irry sauce, carrot, snow	\$24.90 peas and lime leave	
28.	SEAFOOD SIZZLING POT K Fish pieces, scallops (2), Prawns (2), beans, gingers and lemongrass seaso			een
CURRIES **all gluten free				
	Vegetable and tofu Chicken, beef or pork Prawn (7)		\$16.90 \$19.90 \$23.90	
29.	GREEN CURRY (Thai hot green curry, coconut milk, •	vegetable, bamboo shoo	ot strips and sweet b	asil
30.	RED CURRY C Red curry, coconut milk, vegetable,	pumpkin, bamboo shoc	ot strips and sweet ba	asil
31.	YELLOW CURRY Mild yellow curry, coconut milk coc	ked with potato, pea ar	nd onion	
32.	MASSAMUN CURRY Slightly sweet mild curry with potate reduced creamy massamun sauce **			
33.	PANANG CURRY C Panang curry, coconut m1lk, lime lea	aves, green beans and ca	arrot	
34.	JUNGLE CURRY (Hot and bold flavour taste WITHOU pumpkin, bamboo shoot strips and s		ble, finger root,	
	advise our staff if you have any allergies and ices include GST	your desired level of spice:	Mild, Medium or Hot	Sim



STIR FRIES **Gluten free option available on request**

Vegetable and tofu	\$16.90
Chicken, beef or pork	\$19.90
Prawn (7)	\$23.90

35. PAD BAI GRAPROW 🔨

Chilli and basil sauce with chilli yam, onion, vegetable and bamboo shoot strips Seafood on Hotplate (Graprow Talay) \$25.90

- 36. STIR FRY WITH GINGER Ginger, onion, mushroom, baby corn, snow peas, capsicum and spring onion
- 37. STIR FRY WITH CASHEW NUT Cashew **nuts**, onion and mixed vegetable in chilli yam and oyster sauce
- 38. GARLIC AND PEPPER Garlic and pepper with tasty seasoning sauce served on fresh lettuce
- 39. OYSTER SAUCE Stir fry with mushroom, vegetable and oyster sauce
- 40. SWEET AND SOUR SAUCE**shell fish free Thai style tangy sweet and sour sauce with onion, snow peas, cucumber, tomato and pineapple
- 41. PAD SATAY Peanut sauce cooked with celery, onion and vegetable served in hot plate
- 42. SPICY CHILLI STIR FRY (PAD PED) Red curry, coconut milk, bamboo shoot strips, vegetable and basil



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NOODLES

Vegetable and tofu	\$14.90
Chicken, beef or pork	\$16.90
Prawn (4)	\$17.90
Combination (chicken, beef and 2 prawns)	\$18.90

- 43. PAD THAI *gluten free Stir fried thin rice noodle with egg, bean shoot, cabbage and tofu in Thai style sauce sprinkled with crushed roasted **peanuts** and spring onion
- 44. PAD SEE EW Stir fried soft flat noodle with egg, broccoli, carrot, snow peas and oyster sauce
- 45. PAD KEE MOW **K** Stir fried soft flat noodle with fresh chilli, chilli yam, basil, egg, bamboo sliced and vegetable
- 46. PAD MEE Stir-fried egg noodle with egg, broccoli, carrot, snow peas and oyster sauce
- **RICE** **Gluten free option available on request**

Vegetable and tofu		\$14.90
Chicken, beef or pork		\$16.90
Prawn (4)		\$17.90
Combination (chicken,	beef and 2 prawns)	\$18.90

- 47. FRIED RICE Thai style fried rice with egg, broccoli, carrot, snow peas and onion
- 48. TOM YUM FRIED RICE Hot and sour fried rice with egg, lemon grass, broccoli, carrot, onion, snow pea and mushroom
- 49. FRIED RICE WITH CRAB MEAT \$18.90 Fried rice with egg, crabmeat, spring onion, onion and coriander
- 50. SPICY FRIED RICE Fried rice with egg, fresh chilli, chilli yam, basil, bamboo shoot, onion and vegetable

51.	JASMINE RICE	\$3.50 per head
52.	COCONUT RICE	\$4.00 per head
53.	ROTI BREAD (per piece) Add peanut sauce dip	\$3.90 \$3

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SPECIAL DISHES

Entree

KHAO TANG *gluten free \$10.90 Crispy rice cracker (4) served along with creamy dipping of pork and prawn mince, red onion, ground **peanut**, coriander and a touch of coconut cream

\$7.90 SOFT SHELL CRAB (1) *gluten free Lightly battered and fried until crispy served with sweet chilli sauce

Mains

MOO YANG \$17.90 Grilled pork chops (2) marinated in garlic, pepper and coriander root served with sweet tamarind sauce and steamed vegetable

DUCK RED CURRY \$24.90 Sliced roast duck breast in red curry with basil, green bean, carrot, lychee and cherry tomato

PAD CHA GOONG 🔨

Prawn (7), green bean and bamboo shoot stir fry in spicy paste of chilli, finger root, galangal, turmeric and garlic served in sizzling pot.



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\$24.90

DESSERTS

1.	COCONUT PANCAKE Pancake with coconut flakes served with ice cream and golden syrup	\$9.90
2.	BANANA FRITTER Banana deep-fried in batter served with ice cream and golden syrup	\$9.90
3.	BULOY TARO Taro pearls in warm coconut milk and palm sugar	\$7.90
4.	KLUY BUAD CHEE Banana pieces in warm coconut milk and palm sugar	\$6.90
5.	ICE CREAM (2 Scoops) Coconut, vanilla or mango ice cream topped with chocolate, strawberry or topping	\$6.90 caramel

