

STARTERS (from \$11.00)

Chicken soup

Mild chicken broth redolent with a selection of fragrant Thai herbs in coconut milk.

Spicy, hot & sour soup

Classic Thai dish cooked with fresh King Prawns, straw mushrooms and selected aromatic herbs.

Seafood soup

Another classic Thai soup cooked with a selection of seafood and fragrant Thai herbs, lemongrass, fresh mushroom, galangal and Thai basil.

Fish tofu satay (4 per serve)

Skewers of special tofu blended with fish, served with delicious thick home-made spicy peanut sauce.

Vegetarian curry puff (4 per serve)

Delicately wrapped pastry puffs filled with potato, corn, onion, carrot, soybean and peas, deep-fried and served with cucumber relish.

Curry puff (4 per serve)

Delicately wrapped pastry puffs filled with curried minced chicken, potato and peas, deep-fried and served with cucumber relish.

Savoury fish patty (4 per serve)

Freshly ground red fish fillet enriched with aromatic Thai herbs, deep-fried and served with cucumber relish.

Pastry roll (4 per serve)

Minced pork combined with vermicelli and a selection of fresh vegetables, rolled in a pastry, deep-fried and served with a mild sweet & sour chilli sauce.

Thai satay (4 per serve)

Marinated and skewered slivers of chicken or beef char-grilled and served with a thick, spicy peanut sauce.

Stuffed king prawns (4 per serve)

King Prawns filled with savoury minced chicken, wrapped in pastry, deep-fried and served with a tamarind sauce.

Grilled king prawns (6 per serve)

Marinated and skewered King Prawns char-grilled and served with basil mayonnaise sauce.

SALADS (from \$20)

Larb

Chicken or Pork minced with a selection of Thai herbs, chilli, red onion and lime juice.

Grilled chicken

Char-grilled breast sliced and tossed in tangy dressing with coconut cream, a selection of fresh herbs, and topped with crispy red shallots and cashew nuts.

Grilled beef

Char-grilled beef slices, tossed with a tangy chilli dressing, fresh mint and shredded shallots and coriander.

Duck

Roast duck slices, tossed with a tangy chilli dressing, fresh mint, and shredded shallots and coriander.

King prawn

King Prawns tossed with a tangy chilli dressing, tomato, cucumber, and a selection of fresh herbs, shredded shallots and coriander and cashew nuts.

Salmon

Pan-fried salmon fillets tossed with a tangy chilli dressing, tomato, cucumber, and a selection of fresh herbs, shredded shallots and coriander and cashew nuts.

CURRIES (from \$20)

Mussaman

Southern Thai/Malay style beef curry, cooked with potato, sweet coconut gravy and sprinkled with deep fried whole peanuts and crispy red shallots.

Yellow prawn

Wonderfully fragrant mild Thai/Malay curry cooked with a selection of seafood, fresh herbs, spices, pumpkin and coconut cream.

Penang

Southern style fragrant curry of beef, chicken or pork combining typical Indian spices with the distinctly Thai ingredients of coconut cream, kaffir lime leaves, banana chilli, peanuts and fresh basil.

Red

Spicy red chilli curry of beef, chicken or pork cooked in coconut cream with kaffir lime leaves, bamboo shoots, banana chilli, beans, Thai aubergines and fresh basil.

Red duck

Roast duck slices cooked in red chilli curry with coconut cream, kaffir lime leaves, bamboo shoots, beans, Thai aubergines, cherry tomatoes, pineapple and fresh basil.

Red prawn

Succulent King Prawns cooked in red chilli curry with coconut cream, kaffir lime leaves, banana chilli, pumpkin and fresh basil.

Green

Spicy green chilli curry of beef, chicken or pork with coconut cream, kaffir lime leaves, bamboo shoots, banana chilli, beans, Thai aubergines and fresh basil.

Green salmon

Spicy green chilli curry of pan-fried salmon fillets with coconut cream, kaffir lime leaves, krachai, green peppercorns, bamboo shoots, banana chilli, beans, Thai aubergines and fresh basil.

STIR-FRIES (from \$14)

Mixed vegetable

Fresh vegetables including bok choy, gai lan, mushrooms, broccoli and snow pea, briskly stir-fried in oyster sauce

Mixed vegetable & tofu

Assorted fresh vegetables as listed above and deep-fried tofu briskly stir-fried in oyster sauce

Tofu

Deep-fried tofu stir-fried with cashews, chilli jam and topped with deep-fried basil

Tofu & vegetable

Deep-fried tofu and fresh vegetables as listed above stir-fried with cashews, chilli jam and topped with deep-fried basil.

Spicy pork & Green Beans

Tender pieces of pork fillet stir-fried with chilli paste, asparagus and black ear mushroom.

Chilli & basil

Tender pieces of beef, chicken or pork stir-fried with chilli and fragrant Thai basil.

Garlic

Tender pieces of beef, chicken or pork stir-fried with crushed garlic and fresh mushrooms.

Cashew

Beef, chicken or pork stir-fried with cashews, chilli jam, dried chilli and topped with deep-fried basil.

Green peppercorn (chicken, pork or king prawns)

Green peppercorn with a choice of beef, chicken, pork or king prawns briskly stir-fried in spicy home-made curry paste with a selection of vegetables and basil, topped with kaffir lime leaf and coconut cream.

Calamari

Fresh calamari briskly stir-fried with home-made chilli paste and fresh Thai basil.

Seafood medley

Assorted seafood including king prawn, calamari, salmon, baby octopus and mussel briskly stir-fried with a mild chilli paste and fresh basil.

King prawn

King Prawns briskly stir-fried in spicy home-made curry paste with a selection of vegetables and basil, topped with kaffir lime leaf and coconut cream.

RICE & NOODLES (from \$2)

Pad Thai (Thai rice noodles)

Rice vermicelli fried with a combination of chicken, egg, shrimp, tofu, bean sprouts and fresh herbs and garnished with ground-roasted peanuts.

Pad Thai king prawn

Rice vermicelli fried with king prawns, egg, tofu, bean sprouts and fresh herbs and garnished with ground-roasted peanuts.

Fried rice

Thai style fried rice with chicken, egg, shrimp, and a selection of vegetables.

Fried rice with chilli & basil

The same as above but flavoured with a mild chilli paste and fresh basil.

Jasmine rice

Plain jasmine rice.