

SOI 25

THAI FUSION RESTAURANT

MENU





STARTERS

Cured Salmon & Scallop 7,00

gf | each | SIGNATURE 

Beetroot cured wild Atlantic Salmon, Hokkaido scallop, avruga caviar with green chilli lime oil and red chilli lime sauce

Vegetarian Spring Roll 7,00

2 pcs

Home-made deep-fried savoury rolls filled with shiitake mushroom, yam beam, carrot and cabbage with a side of sweet chilli sauce

Chicken Satay Skewer 8,00

gf | 2 pcs 

Grilled marinated chicken thigh skewer with a side of home-made peanut sauce

Pork Neck Skewers & Vietnamese Sour Veges 9,00

2 pcs

Grilled marinated pork skewer in tamarind sauce and a side of sour veges

Pacific Oyster with Lime Sauce 11,00

gf | 2 pcs

Freshly shuck oyster served with Thai chilli and lime sauce

Lotus Flower Dumpling 11,00

gf | 2 pcs 

Handcrafted dumpling with mince crab and prawn meat

Betel Leaf with Prawn and Scallop 11,00

gf | 2 pcs | SIGNATURE 

Betel leaf topped with prawn, Hokkaido scallop, peanut, coriander and herbal palm sugar sauce



STARTERS



Hokkaido Seared Chilli Scallop 12,00

gf | 2 pcs | SIGNATURE

Seared Japanese scallop with crispy salmon skin, avruga caviar and watermelon dressed with chilli, lime, garlic and coriander sauce

Crispy Fried Chicken Wings 12,50

gf | 5 pcs

Crispy deep fried chicken wings coated in Soi 25 home-made flour with a side of sriracha dipping sauce

Green Papaya Salad 15,00

gf 

Freshly made shredded green papaya tossed with garlic, snake bean, tomatoes, peanut, chilli, lime, fish sauce and tamarind sauce

Modern Thai Roti Curry Puff 15,00

gf | 4 pcs

Home-made Roti, chicken mince, curry powder and oyster sauce served with a side of peanut sauce

Kingfish Ceviche 19,00

gf | SIGNATURE 

Hiramasa kingfish sashimi and Thai chilli lime sauce

Prawn and Scampi Ceviche 32,00

gf | SIGNATURE

New Zealand scampi, king prawns and avruga caviar, coated with ginger, garlic and chilli lime sauce



NOODLES



Pad Thai

gf | SIGNATURE 

Thin rice noodles stir fried with tofu, pork cracker, eschalot, sweet radish, egg, and bean sprouts in Soi 25 home-made Tamarind sauce served with dried chilli flakes and crushed peanut on the side

Pad See Ew

Flat rice noodles stir fried with Chinese broccoli, soya bean, garlic, pepper, sweet soy sauce and oyster sauce

with a choice of	Tofu & Vegetables 18,00
	Chicken 20,00
	Prawns 24,00



FRIED RICE



Thai Fried Rice

gf Thai fried rice with onion, tomatoes, Chinese broccoli, spring onion, coriander and cucumber

with a choice of	Tofu & Vegetables 19,00
	Chicken 21,00
	Prawns 25,00

Baked Fried Rice and Wagyu Beef 28,00

gf Wagyu beef MSB 5+ [150g], masala and curry powder with chilli lime and vinegar sauce

Crab Meat Fried Rice 30,00

SIGNATURE

Fried Jasmine rice with of blue swimmer crab meat, butter and spring onion

STIR FRY

Crispy Chicken Cashew Nuts 21,00

gf 

Deep fried chicken, stir fried with cashew nuts, tamarind, chilli, capsicum and shallots

Prik Khing Stir Fry

gf Soi 25 home-made Prik Khing chilli paste stir fried with green bean and kaffir lime leaf

with a choice of

Crispy Chicken 21,00

Crispy Pork Belly 24,00

Crispy Pork Belly with Chinese Broccoli 24,00

gf Crispy pork belly, Chinese broccoli and garlic stir fried with soy, oyster and fish sauce

Spicy Seafood Stir Fry 29,00

Prawns, mussels and blue swimmer crab stir fry with home-made curry paste and sriracha chilli [comes with a side of home-made roti]

Soi 25 Roasted Duck 35,00

[limited per day] 

Layers and layers of sauce through 48 hours of preparation stages. Roasted duck [deboned] stir fried with Chinese broccoli, peanut, soya bean, garlic, ginger, five spices and pickled ginger

Cashew Nuts with Chilli Jam Tofu 20,00

gf | VEGAN 

Stir fried tofu with mixed vegetables, chilli jam, garlic, cashew nuts and ginkgo in mushroom and soy sauce

Fresh Ginger with Tofu 20,00

VEGAN

Stir fried tofu, mixed vegetables, fresh ginger, black fungus and shallots in home-made mushroom soy sauce



CURRY

Green Curry gf

Home-made green curry with Thai eggplant, pea eggplant and Thai basil

Red Curry gf

Home-made red curry with shredded bamboo, Thai eggplant, pea eggplant, and Thai basil

with a choice of	Tofu & Vegetables 20,00
	Chicken 22,00
	Duck 27,00

Massaman Lamb Curry **29,00**

gf | 3 pcs | SIGNATURE

Lamb cutlets in Soi 25 home-made massaman curry served with mashed and sweet potatoes

Massaman Wagyu Beef Curry **33,00**

gf | 150g | SIGNATURE

Grilled wagyu beef MSB 5+ with Soi 25 home-made massaman Curry

Choo-Chee Butterflied King Prawns Curry

gf | 3 pcs

32,00

King sized prawns, butterflied served with home-made choo chee curry and Thai basil

SOUP

Tom Yum

gf 

Classic Thai spicy soup infused with chilli jam, galangal, lemon grass, eschalot, lime, kaffir lime leaf, fish sauce, coriander, mushroom and cherry tomatoes

with a choice of	Tofu & Vegetables 19,00
	Prawns 24,00
	Salmon 26,00
	Seafood Combination 26,00

Crab Thick Soup 28,00

gf Crab meat, coconut cream with soya bean paste and tamarind sauce

GRILLED

BBQ Chicken Maryland 15,00

gf Grilled chicken thigh fillet and tamarind chilli sauce

BBQ Squid 16,00

gf Grilled marinated squid and chilli lime sauce

BBQ Lamb Cutlets 29,00

gf | 3 pcs

Grilled marinated lamb cutlets and tamarind chilli sauce

BBQ Butterflied King Prawns 30,00

gf | 3 pcs

Grilled butterflied king prawns and chilli lime sauce

BBQ Wagyu Beef MSB 5+ 38,00

gf | 200gr

Grilled wagyu beef MSB 5+ and tamarind chilli sauce

SALAD

Mango Salad 19,00

gf 

Freshly made mango salad tossed with mint, spring onion, eschalot, crunchy fish and peanut dressed with chilli lime sauce

ADD SOFT SHELL CRAB FOR \$8

Larb Chicken Salad 21,00

Minced chicken and salad with eschalot, mint, coriander, spring onion and chilli

Wagyu Beef MSB 5+ Salad 39,00

gf | 200gr

Grilled Wagyu beef MSB 5+ with a side of Thai fusion salad

SIDES

Jasmine Rice 4,00

Brown Rice 4,50

Coconut Rice 4,50

Homemade Roti 5,00

Steamed Vegetables 7,00



CHEF SPECIAL



Crab Meat Curry Stir Fried ^{25,00}

gf

Crab meat with chilli jam, curry powder, oyster sauce and shallot

Red Curry Crispy Pork Belly ^{27,00}

gf

Crispy pork belly, home made red curry, tamarind sauce and morning glory

Panang Grilled Wagyu Beef ^{29,00}

gf | 150gr

Home made Panang curry, wagyu beef MSB 5+, vermicelli noodles and quail eggs

Crispy Whole Snapper 800g-1kg ^{55,00}

gf  

Deep fried whole snapper, fillet into bite sizes topped with green apple, mango salad and cashew nuts



DESSERT



Peanut and Salted Caramel 15,00

gf 

Homemade peanut brittle and salted caramel ice cream

Pandan Custard and Coconut Pudding 19,00

gf

Pandan custard, coconut pudding with chocolate cake
and homemade coconut ice cream

Soi 25 Mango Sticky Rice 20,00

gf

White sticky rice, jelly flower, fresh seasonal mango and
mango sorbet ice cream with a side of coconut milk





THAI DRINKS



Pandan Juice 5,00

Thai Lemon Ice Tea 5,00

Thai Milk Tea 6,00



SOFT DRINKS



Coke 4,00

Coke Zero 4,00

Sprite 4,00

Lemon Lime Bitter 6,00

Bundaberg Ginger Beer 5,00



JUICE



Lemon Juice 5,00

Orange Juice 5,00

Pineapple Juice 5,00

Fresh Coconut Juice 8,00



TEA



Green Tea 5,50

origin

Lemongrass & Ginger 5,50

origin

Forest Berry 5,50

origin



WATER



Bottomless Moda Still 4,00/person

Bottomless Moda Sparkling 4,00/person



MOCKTAILS



Lychee Sparkler 12,00

Lychee juice, lemon juice, mint and soda water

Pandan Fusion 12,00

Home-made Pandan juice with lemon and pineapple juice and a dash of lime



COFFEE



S25 Coffee 8,00

Traditional drip coffee with condense milk as a base

*NOTES:

- BYO [wine bottle only] 15,00/bottle
 - Cake charges 3,00/person
- Group booking of 8 or more will incur a 10% group surcharge
 - 10% surcharge apply for public holiday
- All cards payment will incur a 1,6% card surcharge and 2,2% if taken over the phone
- All dishes can be tailored to your spicy level [from mild to hot]
- Some dishes may contain nuts and shellfish [please advise our staff of any dietary requirements]
- No split bill

THANK YOU



ENJOY YOUR MEAL