

DINNER MENU

ENTREE

Homemade Vegetable Spring Roll (4) (v)	\$8.50
Homemade Vegetable Curry Puff (3) (v)	\$8.50
Homemade Fried Wonton (6)	\$8.90
Satay Chicken Skewer (3)	\$8.50
Homemade Prawn Spring Roll(4)	\$11.90
Fried Chicken Wings (5)	\$11.00
Silken Fried Tofu (Contain Peanut) (v)	\$11.00
Thai Fish Cake (4)	\$8.50
Entree Plater	\$17.90
Spring roll, satay chicken skewers, fish cakes, and fried wontons (2p each)	



CHEF COLLECTION

Soft-shell Crabs On Bed Of Golden Egg	\$24.90
<i>Crispy fried soft-shell crab served with apocums, eggs, crab meat, turmeric, onions and finished with spring onion</i>	
Salt and Pepper Calamari (GF*)	\$19.00
Gai Yang - Grill Chicken	\$18.00
<i>Marinated chicken thigh char-grilled served with chili & tamarind sauce</i>	
Crying Tiger	\$25.90
<i>Grilled beef served with green apple salad and Thai dipping sauce</i>	
Baby Clam Tossed in Chilli Jam	\$20.90
<i>Stir-fried baby clam in chili jam, sweet basil and young peppercorn</i>	
Crispy Pork Platter	\$25.90
Thai Omelette With Crabs Meat	\$17.90
<i>Thai style omelette with shredded crabs meat garnish with spring onion served with chili sauce</i>	
Fried Tofu Stir Fry with Beansprout (v)(GF*)	\$15.90

STIRFRY FROM THE WOK

Choice of meat:	
Prawn / Mix seafood	\$19.90
Main Course	\$18.90
On Rice	\$18.90
Crispy Pork	\$20.90
Main Course	\$18.90
On Rice	\$18.90
Chicken / Beef	\$16.90
Main Course	\$15.90
On Rice	\$15.90
Vegetable and Tofu	\$15.90
Main Course	\$14.90
On Rice	\$14.90

Pad Gropao Spicy Basil Stir-fry (GF*)	
<i>Green beans, capsicum, garlic, chilli and Thai basil</i>	
Pad Med Mamuang Cashew Nut Chilli Jam	
<i>Seasonal vegetable, cashew nut, sweet chilli jams</i>	
Pad Kraiem Stir-fry with Fresh Cantio (GF*)	
<i>Green leaves lettuce, cucumber and fresh garlic</i>	

Pad Satay Sauce	
<i>Seasonal vegetable, satay peanut sauce tossed</i>	
Pad Kana Sauce	
<i>Chef special house mix oyster sauce and Chinese broccoli</i>	
Pad Prik Gaeng	
<i>Dry red curry sauce, green beans, capsicum and young peppercorn</i>	

STIRFRY NOODLE

Choice of meat:	
Vegetable	\$14.90
Chicken/Beef	\$15.90
Prawn/Mix Seafood	\$17.90
Crispy Pork	\$18.90
Pad Thai (GF*)	
<i>Thin Rice Noodle, egg, spring onion, beansprout and crushed peanut</i>	
Pad See Ew (GF*)	
<i>Flat Rice Noodle, egg, seasonal vegetable and dark soy sauce</i>	
Pad Kee Mao (GF*)	
<i>Flat Rice Noodle, fresh garlic, chilli, seasonal vegetable and Thai basil</i>	

FISH LOVER SECTION Main Course

Pad Khing	\$26.90
<i>Rocking fish fillet stir-fry with onions, fungus, carrot, mushroom and shredded ginger, garnish with pinch of cracked peppers and spring onion</i>	
Yum Pla	\$24.90
<i>Crispy rocking fish fillet served with refreshing green apple salad garnished with mints and shredded carrots</i>	
Pla Sam Rod	\$29.90
<i>Deep fried whole Saratandi served with tamarind sauce, young peppercorn, garden salad and garnish with crispy basil</i>	
Pad Prik Thai Dum	\$26.90
<i>Stir fried Rocking fish fillet with authentic Thai flavour of Mortar & Pesto black pepper crushed and herbs with vegetables</i>	

FRIED RICE

Choice of meat:	
Vegetable	\$14.90
Chicken/Beef	\$15.90
Prawn/Mix Seafood	\$17.90
Crispy Pork	\$18.90

Nar Bangkok Fried Rice	
<i>Fried rice sauce, egg, and vegetable</i>	
Tomyum Fried Rice	
<i>Fried rice stir fry with eggs in tom yum paste to bring up the aroma of lemongrass, galanga, chilli and fished with button mushroom, capsicum and spring onion</i>	
Pineapple Fried Rice	\$21.90
<i>Thai fried rice stir-fry with eggs, chicken, & prawn, fresh pineapple and served in tropical pineapple boat for an exotic touch with cashew nuts and raisin</i>	



DINNER MENU AVAILABLE FROM
MON- FRI 5 PM - 9 PM
SAT 5 PM - 9 PM

SALAD

Somtum Thai (GF*) (Contain Peanut)	\$14.90
<i>Papaya salad</i>	
Larb Gai (GF*)	\$14.90
<i>Chicken minced, red onions and mints dressed with lime juice and pounded roast rice served with a pinch of chilli flakes perfectly balance of spicy and sour salad</i>	
Yum Woon - Sen (GF*)	\$14.90
<i>A refreshing glass noodle Thai salad served with chicken minced, prawns, cashew nuts, celeriac and red onion dressed with salad sauce.</i>	
Yum Moo - Krop (GF*)	\$18.90
<i>Crispy Pork quickly mixed with Thai salad dressing, red onion and coriander served on garden salad</i>	
Yum Nua (GF*)	\$18.90
<i>Swisty pan fry sliced beef dressed with chilli and lime juice, pounded roast rice and tomatoes beautifully finished a juicy Thai beef salad with mints and lettuce salad</i>	



SOUP Main Course

Tom Yum Talay - Seafood	\$19.90
Tom Yum Gai - Chicken	\$16.90
Tom Yum Pak - Vegetable	\$15.90
Tom Kha Gai - Chicken	\$16.90
Tom Kha Pak - Vegetable	\$15.90

CURRY Main Course

Choice of meat:	
Prawn or Mixed seafood	\$19.90
Chicken or Beef	\$16.90
Vegetable and Tofu	\$13.90

Green Curry (GF*)
Classic green curry cooked with Thai herbs in rich coconut milk until its aroma emerged and finished with fresh vegetable

Red Curry (GF*)
Classic red curry cooked in rich coconut milk, and fresh vegetable to creamy and garnished with Thai basil

Red Duck Curry (GF*) \$20.50
Premium roast duck cooked in Red curry and tropical fruits

Massaman Beef Curry (GF*) \$18.90
Slow cook beef to its tender in mild massaman curry with tamarind puree, potatoes, carrots and roasted peanut

SWEETS

Tub Tim Krob	\$10.50
<i>Crunchy water chestnut coated in sala pink served with coconut ice-cream and jackfruit</i>	
Sagon in Coconut Milk	\$10.50
<i>with corn, young coconut meat and coconut ice-cream</i>	
Grilled Banana Rolled in Roti Bread	\$11.50
<i>Served with condensed milk, cinnamon sugar and maple syrup</i>	
Bangkok Style Coconut Ice-Cream	\$15.50
<i>Creamy Coconut ice-cream served in fresh coconut with crushed peanut, coconut flakes, raspberry and chocolate topping</i>	
Mango Sticky Rice (Seasonal Only)	\$14.90
<i>Whole fresh mango served with sticky rice and coconut milk topping</i>	

SIDE DISHES

Jasmine Rice	\$3.00
Coconut Rice	\$4.00
Sticky Rice	\$4.00
Roti	\$3.00
Peanut Sauce	\$1.50

EXTRA

Vegetables or Tofu	\$2.50
Chicken or Beef	\$3.80
Prawn	\$4.80
Crispy Pork	\$5.50
Fried Egg	\$2.00

*Please kindly inform our staff if you have any food allergies or any dietary requirement.