SPECIAL BANQUET

A \$25 PER PERSON For 2p

APPETISERS

Thai spring roll (2)

Curry puff (3)
Thai dumbling (4)

Main courses Green curry chicken (17)

Gatiam beef (27)

Steam rice

B \$30 PER PERSON For 4p

APPETISERS

Mixed Entrée

Yum Beef Salad (10)

Main courses Red curry chicken (18)

Ginger fish (40)
Ruammit beef (25)
Pad pak (54)
Steam rice

C \$35 PER PERSON For 4p

APPETISERS

Mixed Entrée

Tomyum prawns (15)

Main courses Red Duck curry 21)

Lemon grass prawns (34) Chicken cashew nut (24)

Chilli Fish (38)

Steam rice

Desert

OneThai

ENTREES

 Golden bag Crispy golden bag stuffed with tasty Spring rol 	y chicken minced, and corn.	7.50 7.50
Mix vegetable rolled in light pastry	-	,.50
3. Curry puff Minced chicken, potatoes, onion, ca	4 pcs	7.50
4. Thai dumpling	·	7.50 hilli sauce
5. SatayTraditional home made chicken sata6. Pandan chicken	4 pcs ay marinated char grilled on skewers served	8.50 d top with peanut sauce.
7. Sabai	4 pcs ght pastry served with sweet chilli sauce.	8.50
 8. Fishcake Thai fish cake marinated in chilli pa and cool cucumber slices. 9. Mix Entrée for The selection of No 2, 3, 4, 7 	aste then deep fried to perfection, served w	8.50 ith a classic sweet chilli sauce 15.00

SALADS

10. Yum beef 12.50

A traditional Thai salad with grilled beef slices, marinated in tangy lemon juice, fish sauce, chilli jam, red onion, and tomato served on to of lettuce.

11. Larb 12.50

Traditional Thai salad with minced chicken cooked in lemon juice, mint & herbs, chilli, tomato, cucumber and red onion served on top of lettuce.

12. Moo yang 15.50

Grill marinated pork fillet seasoned with lemon juice, chilli, lemon grass served with fresh tomato, cucumber on top of lettuce.

13. Pra goong 15.50

Grill medium rare prawns seasoned with lemon juice, chilli, lemon grass, lime leaves, chilli jam, and tomato served on top of lettuce.

14. Yum bet yang 15.50

Modern style Thai spicy roasted duck cooked in tangy lemon juice sweet chilli jam, red onion, lettuce and Thai's herbs & spices served on top of lettuce.

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SOUP

15. Tom yum soup

The exotic spicy & sour soup comprises mushroom, fish sauce, and lemon juice.

 Chicken
 5.50

 Prawns
 6.50

16. Tom ka soup

The exotic sour & spicy coconut milk cooked with mushroom, fishsauce, lemon juice.

Chicken 5.50

Prawns 6.50

CURRIFS

17. Green curry

The 'GANG KEOW WAAN' Thai curry comprises bamboo shoots, basil and mixed vegetables cooked in coconut milk.

chicken or beef 15.50 prawns 18.50

18. Red curry

The 'GANG DANG' spicy curry comprises bamboo shoots, vegetables, basil cooked in a lovely coconut milk.

chicken or beef 15.50 prawns 18.50

19. Yellow curry

The "THAI GANG KAREE" medium spicy yellow curry cook in coconut milk with onion, potato, and tomato.

chicken or beef 15.50 prawns 18.50

20. Musmun curry

The "GANG MUSMUN" milder red curry paste cooked in coconut milk with potato and top with roasted cashew nut.

chicken or beef 15.50
21. Red duck curry 18.50

The "GANG PED BET YANG" modern style curry with roasted duck, pineapple, tomato, bamboo shoot, and basil leaves cooked in curry paste and coconut milk.

22. Panang curry

The "GANG PANANG" hot and spicy curry paste cooked in coconut milk with bean and capsicum top with kefir lime leave.

chicken or beef 15.50 fish or prawn 18.50

MILD STIR FRIES

MILDSTIKTRIES				
23. Gai Gnar	15.50			
Chicken and mix vegetable stir-fried with peanut sauce served on hot plate. 24. Chicken & cashew	15.50			
	15.50			
Chicken with cashews and mixed vegetable stir-fried with oyster sauce. 25. Pad ruammit				
Mixed vegetables and a selection of meat or seafood stir-fried with oyster sat	ice.			
chicken, beef, pork or calamari	15.50			
prawns or mixed seafood	18.50			
26. Sweet & sour				
Stir-fried mix vegetables, cucumber, pineapple and a selection of meat or seafood stir-fried with sweet & sour sauce.				
chicken, beef, pork	15.50			
prawns	18.50			
27. Gatiam pik thai				
Stir-fried garlic and pepper with a selection of meat or seafood served top of lettuce.				
chicken, beef, pork or calamari	15.50			
prawns or mixed seafood	18.50			
28. Pad khing				
Mixed vegetables and a selection of meat or seafood stir-fried with fresh ging	· · · · · · · · · · · · · · · · · · ·			
chicken, beef, pork or calamari	15.50			
prawns or mixed seafood	18.50			
HOT STIR FRIES				
29. Pad pik nue	15.50 Tender slice beef			
cooked with chef's spicy chilli sauce, lemon-grass, mix vegetable & Thai He	eabs.			
30. Spicy lamb	18.50			
Marinated lamb with fresh chilli, black pepper, lemon grass, onion, bean, and	d herb cooked in an exotic very			
hot & spicy sauce. 31. Pad ga pow				
Stir fried spicy fresh chilli with onion, mix vegetable, and basil cooked in yur	mmy hot & spicy sauce.			
chicken, beef, pork or calamari	15.50			
prawns or mixed seafood	18.50			
32. Pad pik pow	10.50			
Stir fried sweet chilli jam with onions, capsicum, carrots, basil leaves, and cashew nut.				
chicken, beef, pork or calamari	15.50			
prawns or mixed seafood	18.50			
prawns of finaca scarood	10.30			

SEAFOOD & SPECIALS

33. Lime leaves prawns

18.50

Prawns with onion, bean, and lime leaf stir-fried with fresh chilli and medium hot & spicy sauce.

34. Lemon grass prawns

18.50

Available, this best seller comprises fresh jumbo prawns, stir fried with a selection of Thai spices including lemon grass.

35. Crying calamari

18.50

Fresh calamari pieces, deep fried in light batter then tossed in a wok with hot fresh chilli & a dash of salt.

36. Chilli prawns

18.50

Deep fried Tiger prawns and top with very yummy three favors sweet & sour chilli sauce.served with cucumber, tomato and lettuce.

37. Seafood Hot Plate

18.50

Sizzling wok fried seafood with Lemongrass, Herbs and served with seasonal vegetable

FISHES

38. Chilli fish

18.50

Fillet of seasonal fish deep fried to perfection and top with very yummy three favors sweet & sour chilli sauce.

39. Coconut fish

18.50

Fillet of seasonal fish deep fried to perfection and top with chef's special secret coconut sauce.

40. Ginger fish

18 50

Fillet of seasonal fish steamed with an aromatic ginger sauce to perfection and top with mix vegetable.

NOODLES

41. Pad Thai

13.50

Stir-fried rice stick noodle with prawns, calamari, ground peanut and bean sprout.

42. Pad see ewe

12 5

Stir-fried noodle with fresh veg and choice of chicken, beef, or pork in oyster sauce.

43. Chilli noodle

13.50

Stir-fried rice noodle with mix fresh vegetable, fresh chilli, and thai basil.

Bread

Roti	2.50
extra peanut sauce	2.50

Rice

44. Special fried rice Fried rice with mixed seafood chicken, beef, or pork 45. Steam rice (per person) 46. Coconut rice(per person) Vegetarian Dishes	13.50 11.50 2.00 2.50
47. Thai Spring roll Mix vegetable rolled in light pastry served with sweet chilli sauce. 48. Tofu box Bean curd deep fried top with sweet chilli sauce, peanut, cucumber sliced, at 49. Thai salad Thai salad Thai salad of fresh lettuce, cucumber, tomato, and boil egg served top with p 50. Tom yum pak The exotic spicy & sour Thai soup with mix vegetable. 51. Tom Ka pak The exotic coconut milk soup with mix vegetable and mushroom.	8.50
Main courses	
52. Red curry pakThai red curry comprises red curry paste cook with coconut milk, basil, and53. Green curry pak	15.50 mix veg. 15.50

Thai green curry comprises green curry paste cook in coconut milk, basil, and mix veg.

54. Pad pak 15.50

Stir-fried mix vegetable with bean curd, cashew nut and oyster sauce

55. Sweet & sour pak

Stir-fried mix veg with light sweet & sour sauce, pine apple, tomato, and cucumber.

DESERT & BEVERAGE

15.50

1. Pancake ice cre	eam & golden syrup	5.90
2. Black sticky r	ice pudding	5.90
3. Banana fritter	with ice cream	5.90
4. Banana cooked	in coconut milk	5.90
5. Ice cream frui	t salad	5.90
Jasmine tea \$ 2.	00 English tea	2.50
Coffee \$ 2.	50 Soft drink	2.50