



STARTER

- CHEESE WONTON** cream cheese with pickled vegetables wrapped in wonton skin and deep fried **\$10**
- CURRY PUFF** filled with ground chicken, peas, carrot, curry powder and served with sweet chilli sauce **\$10**
- GRILLED PORTOBELLO & SCALLOP** topped with sour chilli-oil and mint leaves **\$14**
- GRILLED PORK SKEWERS WITH BLACK STICKY RICE ROLL** (Khao Neow Moo Ping) served with nam jim jaew **\$12**
- PRAWN CAKE**(Tod Mon Goong) minced prawn mixed with beans and kaffir lime leaves **\$11**
- SATAY** marinated in curry powder, grilled and served in skewers, topped with peanut sauce. fried tofu(3) **\$10**, chicken(4) **\$11**, and prawn(2) **\$12**
- SPICED-SOUR PRAWN** on edible spoons with red onion, chilli paste, mint leaves, coriander, and lemon juice **\$11**
- SPICY FRESH GARDEN ROLL** spicy entrée of paper roll stuffed with smoked salmon and sliced fresh vegetables **\$14**
- THAI SPRING ROLL** fried roll stuffed with glass noodle and shredded vegetables and served with plum sauce **\$9**
- WINTER PRAWN** 2 tiger prawns stuffed with minced prawn, wrapped with bacon and served with plum sauce **\$12**
- COMBINATION STARTERS**(5pcs) chicken satay, spring roll, curry puff, prawn cake and winter prawn(with bacon) **\$16**
- SEAFOOD PLATTER** of prawn satay, winter prawn(with bacon), and grilled portobello mushroom and scallop **\$19**
- SPECIAL PLATTER FOR TWO** combination of prawn satay, cheese wonton, Thai spring roll, prawn cake, curry puff, and grilled portobello mushroom and scallop **\$39**

SOUP

- PRAWN SOUP**(Tom Yum Goong) medium and little sour soup with prawn, lemongrass, mushroom, and tomato
Entrée **\$11**, main **\$26**
- PRAWN COCONUT SOUP**(Tom Kha Goong) soft coconut soup with galangal, mushroom and tomato
Entrée **\$11**, main **\$26**

MAIN COURSE.....\$21-

- CASHEW NUT CHICKEN**(Pad Med Mamuang Gai) with cashew nut, onion, and vegetables
- VERY-SPICY CHICKEN CURRY PASTE** with kaffir lime leaves, beans, and Thai herbs (sorry, we only do spicier, not less)
- GINGER BEEF**(Pad Khing Nua) stir-fried beef with mushroom, shredded ginger and vegetables
- GARLIC-PEPPERED BEEF**(Pad Gra Tiem Nua) stir-fried beef on steamed mushroom and vegetables

GREEN CURRY CHICKEN coconut milk curry with basil leaves, bean, pea, bamboo shoot and eggplant

RED CURRY CHICKEN coconut milk curry with basil leaves, bean, pea, and bamboo shoot

PANANG CURRY CHICKEN coconut milk curry with peas, ground peanut, and kaffir lime leaves

YELLOW CURRY BEEF coconut milk curry with onion, capsicum and potatoes

SPICY JUNGLE CURRY very hot non-coconut-milk-curry with chicken and Thai herbs (sorry, we only do spicier not less)

MAIN COURSE.....\$26.-

SPICED MINT DUCK(Larb Ped) with ground and roasted rice, chilli, lemon juice, coriander and mint leaves

ROASTED DUCK CHILLI BASIL stir-fried roasted duck, chilli, basil leaves and vegetables

ROASTED DUCK CURRY(Gang Phed Ped Yang) with tomatoes, grapes, pineapples, lychees and vegetables

GRILLED CHICKEN PEANUT SAUCE(Pra Ram Gai -25min preparation time) marinated grilled chicken thigh topped with peanut sauce on roasted vegetables

LEMONGRASS BARBECUED CHICKEN (25min preparation time) marinated grilled chicken thigh with lemongrass, roasted zucchini, bean, and lychee

FLAMING CHICKEN CHILLI (GAI YANG FAI- 25min preparation time) flaming and sizzling marinated chicken thigh with roasted vegetables and medium-hot chilli sauce

LAMB PANANG lamb slices in panang curry paste, ground peanut, coconut milk, peas and capsicum

PINEAPPLE FRIED RICE with fresh pineapple, cashew nut, chicken, curry powder, egg and vegetables.

TOM YUM PRAWN FRIED RICE medium spicy fried rice, mushroom, tomato, and shredded lemongrass.

PAD THAI rice noodle with chicken and prawn, egg, ground peanut, tofu, bean sprout and tiger prawns

NOODLE DUCK CASHEW NUT stir-fried rice noodle with duck, egg, cashew nut and vegetables

VEGETARIAN.....\$21 all topped with cashew nut

VEGETABLE PAD THAI noodle with assorted vegetables, egg, ground peanut and fried tofu

VEGETARIAN DUCK WITH BASIL fried tofu, mock duck, onion, vegetables and chilli

TOFU WITH GINGER stir-fried mushroom, spring onion, onion, fried tofu, and vegetables

SWEET AND SOUR VEGETABLES assorted vegetables and fried tofu

PRA RAM VEGETABLES fried tofu and assorted vegetables topped with peanut sauce

COMBINATION OF VEGETABLES WITH TOFU

VEGETABLE PANANG CURRY with fried tofu, ground peanut, panang curry paste in coconut milk

VEGETARIAN DUCK CURRY vegetables with mock duck, grapes, fried tofu, tomatoes and pineapple in coconut milk

VEGETARIAN GREEN CURRY vegetables with fried tofu, green curry paste in coconut milk

SPECIAL SELECTIONS

ALMOND & COCONUT PRAWN TEMPURA CURRY with wilted spinach, grilled banana, and basil leaves **\$29**

HAPUKA GREEN CURRY or daily fish fillet grilled and topped with roasted coconut slice, bean, pea, basil leaves and mashed pumpkin in coconut milk **\$32**

HAPUKA CREAMY TOM YUM COUNTRY STYLE grilled daily fish fillet with mushrooms, tomatoes and tom yum paste **\$32**

HOT SOUTHERN LEMONGRASS CHICKEN(Kua Gling Gai) **VERY HOT & VERY SPICY** minced chicken and salad vegetables **\$25**

MASSAMANN CURRY SCOTCH BEEF FILLET with coconut milk, potato, onion, peanut and spice **\$27**

THAI BEEF SALAD medium-grilled scotch fillet with shallot, onion, and cucumber (15min preparation time) **\$27**

NORTHERN HUNG LAY pork belly with shredded ginger, preserved garlic and peanut **\$27**

ROASTED DUCK BREAST IN PLUM SAUCE with grilled asparagus, mashed pumpkin, and portobello mushroom **\$27**

FIVE SPICE CHICKEN NIBBLES with marinated egg and fried tofu in mild broth of star anise and cinnamon **\$25**

SEAFOOD COMBINATION IN COCONUT PASTE(Hor Mok Talay) combination of prawn, scallop, fish, squid ball, and mussel with egg and coconut milk, presented in red cabbage **\$29**

OCEAN HARMONY hot plate of prawn, scallop, squid ball, mussel, fish and herbs with chilli paste **\$29**

RICE / SIDE ORDERS

JASMINE RICE \$2.50 per serve

STICKY RICE \$4

COCONUT RICE cooked in coconut milk with peas **\$4**

CASHEW NUT RICE with cashew nut **\$5**

GREEN CURRY RICE cooked in green curry with beans **\$5**

ROTI \$4

BLACK STICKY RICE \$4

CHOPPED FRESH CHILLI \$1.50

EXTRA PEANUT SAUCE \$3

Level of spiciness: Mild, Medium, Kiwi Hot, Thai Hot, Burn Hot Spicy (applicable to some dishes only).

ONE BILL PER TABLE, MIN CHARGE PER PERSON \$20.

Price GST inclusive and subject to change without prior notice. 15% surcharge on Public Holidays
Service charge is not included. Gratuity welcome if service is good.

AS WE DO NOT LIST ALL INGREDIENTS, PLEASE ADVISE US FOR ANY ALLERGIES OR SPECIAL REQUIREMENTS.

As we may not list all ingredients, please advise us if you have an allergy or special requirements