

## STARTER

**SATAY** marinated in curry powder, grilled and served in skewers, topped with peanut sauce. fried tofu **\$10**, chicken **\$11**, and prawn **\$12**

**CHEESE WONTON** cream cheese with pickled vegetables wrapped in wonton skin and deep fried **\$10**

**CURRY PUFF** filled with ground chicken, peas, carrot, and curry powder served with sweet chilli sauce and cucumber **\$10**

**PRAWN CAKE**(Tod Mon Goong) minced prawn mixed with beans, kaffir lime leaves, served with sweet chilli sauce with cucumber and ground peanut **\$11**

**THAI SRPING ROLL** fried egg roll stuffed with vermicelli and shredded vegetables and served with plum sauce **\$9**

**WINTER PRAWN** tiger prawn with minced prawn wrapped with bacon served with plum sauce **\$12**

**GRILLED PORTOBELLO & SCALLOP** topped with sour chilli-oil and mint leaves **\$14**

**COMBINATION STARTERS** (5pcs) mix appetizers of chicken satay, spring roll, curry puff, prawn cake and winter prawn(bacon) **\$16**

**SEAFOOD PLATTERS** combination of prawn satay, winter prawn(bacon), and grilled portobello and scallop **\$19**

**SPECIAL PLATTERS 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 spicy, with prawn, lemongrass, mushroom, and tomato **entree \$11, main \$18**

**PRAWN COCONUT SOUP**(Tom Kha Goong) soft coconut milk with galangal, and kaffir lime leaves **entree \$11, main \$18**

## MAIN SALAD

come with a serve of rice, extra rice **\$2**

**SPICED-SOUR PRAWN SALAD**(Pla Goong) with tomato, shallot, chilli, cucumber, curry paste, lemon juice and salad vegetables **\$18**

**SPICED MINT CHICKEN**(Larb Gai) minced chicken flavored with ground roasted rice, chilli, lemon juice, coriander and mint leaves **\$14.50**

**YUM NUA YANG** beef with Thai dressing, shallots, onion, cucumber, and chilli **\$18**

## STIR FRY

chicken or beef **\$14.50**, prawn **\$18**  
come with a serve of rice, extra rice **\$2**

**SWEET AND SOUR**(Pad Preaw Waan) with pineapple, tomato, and cucumber.

**BASIL LEAVES**(Pad Kra Praw) spicy dish with basil leaves, bamboo shoot and chilli.

**GINGER SAUCE**(Pad Khing) with mushroom, onion, and vegetables.

**CASHEW NUT**(Pad Med Mamuang) with cashew nut, onion, and vegetables.

**OYSTER SAUCE**(Pad Nam Mon Hoi) with mushroom, capsicum, and vegetables.

**GARLIC-PEPPERED**(Pad Kra Tiem Prik Thai) dry garlic and pepper seasoned.

**PEANUT SAUCE**(Pra Ram) stir fried vegetables topped with peanut sauce.

**SPICE AND CHILLI**(Lad Prik) vegetables with medium spicy chilli sauce.

## CURRY

chicken or beef **\$14.50**, prawn **\$18**  
come with a serve of rice,extra rice**\$2**

**GREEN CURRY**(Gang Keaw Waan) coconut milk with basil leaves, capsicum, peas, and bamboo shoot.

**RED CURRY**(Gang Dang) coconut milk with basil leaves, capsicum, peas, and bamboo shoot.

**YELLOW CURRY**(Gang Gari) peanut, potato, onion, and capsicum.

**MASSAMANN CURRY** curry with potato, onion, peanut and spice.

**PANANG CURRY** curry with peas, ground peanut, kaffir lime leave, and chilli.

## FRIED RICE.....\$14.50

**VEGETABLE FRIED RICE**(Khao Pad Pak) fried rice with egg, onion, and vegetables

**KHAO FRIED RICE** pad-thai style fried rice with chicken, bean sprouts, fried tofu, egg, ground peanut and shredded vegetables

**HOME-STYLE FRIED RICE**(Khao Pad Gai) with egg, chicken and vegetables

**THAI-FAVOURITE BASIL LEAVES FRIED RICE** spicy with egg and chicken

**SOUTH PACIFIC FRIED RICE** with pineapple chunks, chicken, curry powder and egg

## NOODLE

**PAD THAI** with chicken and prawn, egg, fried tofu, ground oeabyt and beansprout **\$16**

**DRUNKEN NOODLE WITH BEEF**(Pad Kee Maw Nua) rice noodle with basil leave, egg, and beef **\$14.50**

**BLACKENED NOODLE CHICKEN**(Pad Se-ew Gai) rice noodle with black soy sauce, egg and chicken **\$14.50**

**KITCHENER'S NOODLE** in cashew nut sauce with beef and vegetables **\$14.50**

## VEGETARIAN

topped with cashew nuts

**VEGETABLE PAD THAI** noodle with assorted vegetables, egg, ground peanut and fried tofu **\$14.50**

**TOFU WITH GINGER** stir-fried mushroom, spring onion, onion, fried tofu, and vegetables **\$14.50**

**SWEET AND SOUR VEGETABLES** and fried tofu **\$14.50**

**PRA RAM VEGETABLES** assorted vegetables topped with peanut sauce and fried tofu **\$14.50**

**COMBINATION OF VEGETABLES WITH TOFU** **\$14.50**

**VEGETABLE PANANG CURRY** with fried tofu, pea and ground peanut **\$14.50**

**VEGETABLE GREEN CURRY** with fried tofu and vegetables **\$14.50**

**VEGETARIAN MOCK DUCK WITH BASIL LEAVES**, chilli, bamboo shoot, and vegetables **\$16.50**

**VEGETARIAN MOCK DUCK CURRY** with coconut milk, grapes, pineapple chunks, and vegetables **\$16.50**

## DUCK.....\$18

**DUCK CHILLI BASIL LEAVES** with chilli and vegetables

**SPICED MINT DUCK** duck slices flavoured with lemon juice, ground roasted rice, chilli and coriander

**ROASTED DUCK CURRY**(Gang Phed Ped Yang) roasted seasoned duck with tomato, grape, pineapple, and vegetables

## SIDE ORDERS

**CHOPPED FRESH CHILLI** **\$1.50**

**CHOPPED FRESH CHILLI WITH SOY SAUCE OR FISH SAUCE** **\$1.50**

**PEANUT SAUCE** **\$3**

**STEAMED MIXED VEGETABLES** **\$6**

## EXTRA

**EXTRA CASHEW NUT** **\$3**

**EXTRA CHICKEN OR BEEF** **\$3**

**EXTRA MIXED VEGETABLES** **\$3**

**EXTRA FRIED TOFU** **\$2**

## CHEF SELECTIONS

**HAPUKA GREEN CURRY**

grilled hapuka or daily fish fillet in coconut milk, mashed pumpkin, roasted coconut slices, beans, and basil leaves **\$30**

**LAMB PANANG**

lamb slices in panang curry paste and coconut milk, ground peanut, kaffir lime leaves and peas **\$25**

**OCEAN HARMONY**

hot plate of combination seafood of prawn, mussel, squid ball, fish fillet and scallop in curry paste, herbs, and coconut milk **\$29**

**SEAFOOD COCONUT PASTE** (HOR MOK TALAY)

prawn, scallop, fish fillet, squid ball and mussel in thick coconut milk, and egg. Presented in red cabbage **\$29**

**GINGER HAPUKA**

or daily fish fillet grilled and topped with ginger sauce **\$30**



**LEVEL OF SPICY:** mild, medium, kiwi spicy, thai spicy, burn hot spicy (applied to some dishes only)

**\*\*\* We do not list all ingredients, please advise if you have an allergy or special requirements \*\*\***