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Entrée

1.	Cassava Cracker (GF)	\$8.00
	Potato Cracker served with Peanut Sauce	
2.	Testy prawn cracker	\$8.00
	Thai Prawn Cracker served with peanut Sauce	
3.	Roti Peking Duck Roll	\$14.90
	Pan fried roti bread with roast duck, cucumber, pickle carrot,	
	avocado, spring onion served with Hoisin sauce	
Į.	Por Peia (Spring Rolls 6 pcs)	\$10.90
	Homemade Thai spring rolls with minced pork served with swe	et chili sauce
	Curry Puff (4 pcs.)	\$10.90
	Homemade Minced chicken, potatoes, onion cooked in curry po	wder wrapped
	with puff pastry served with yogurt mint dip	
	Tod Mun (Fish Cake 4 pcs.)	\$11.90
	Spicy Thai fish cake served with sweet chili sauce	
	Imperial Prawn Rolls (4 pcs.)	\$12.90
	Homemade Minced prawn meat marinated with our chef specie	al wrapped
	with spring roll pastry served with sweet chili sauce	
	Chicken Satay (4 pcs.)	\$11.90
	Pieces of grilled chicken marinated in a traditional blend of	
	Thai herb & spice served on skewers with peanut sauce	
	Mixed Entrees (for 2 people)	\$21.90
	2 pieces of Cassava cracker, Por Peia, curry Puff, Tod Mun,	
	Prawn Rolls, Chicken Satay	

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10. Goong Hom Pah (5 pcs.)

\$11.90

Marinated prawns wrapped in spring roll pastry served sweet chili sauce

11. Peek Gai Tod (5 pcs.)

\$11.90

Deep-fried traditional Thai marinate chicken wings

12. Fried Calamari

\$11.90

Deep fried Calamari served with Sriracha Mayo

13. Look Chin Ping (3 Skewers)

\$11.90

Pork Balls served with sweet chili sauce

Vegetarian Entrée

14. Curry Puff Pag (4 Pcs.)

\$10.90

Homemade Vegetable curry puff served with "Yogurt Mint Dip"

15. Por Piea Pag (4 Pcs.)

\$10.90

Homemade Vegetable Thai Spring Rolls served with sweet chili sauce

16. Tofu Tod

\$12.90

Deep fried tofu served with "Peanut Sauce"

17. Pag Tod

\$12.90

Deep fried mixed vegetable in batter served with "Yogurt Mint Dip"

18. Garlic Chives Cake (4 Pcs.)

\$12.90

Deep fried garlic chives cake served with special sauce

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Soup (Entrée Size)

Choice of protein Soup Tofu & Vegetables \$10.90

Chicken \$10.90 Prawn \$11.90

19. Tom Yum (GF)

Thailand's most famous soup freshly prepared from an authentic blend of lemon grass, lime leaves, chili and lemon juice.

20. Tom Kha (GF)

A Creamy Coconut milk - based soup seasoned with a refreshing combination of lemon grass galangal, chili, lime leave.

Salad (Main Course Size)

<i>21</i> .	Larb (Mince Pork/Mince Chicken)	\$18.90
	Thai Salad style with chili, red online mixed with spicy dressing	
<i>22</i> .	Beef Salad	\$20.90
	Grilled beef with chili red onion, tomatoes mixed with spicy dressing	
<i>23</i> .	Crispy Pork Salad	\$22.90
	Crispy Pork with chili red onion, tomatoes mixed with spicy dressing	
<i>24</i> .	Seafood Salad (Prawn Squid and mussel)	\$22.90
	Seafood with chili red onion, tomatoes mixed with spicy dressing	
<i>25.</i>	Duck Salad	\$24.90
	Grilled Duck with cherry tomatoes, grapes, pine-apple, chili, red onion r	nixed with spicy dressing

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Grilled (Main Course Size)

26. Grill Pork \$24.90

Juicy neck pork marinated in our home style sauce and sesame oil grilled and served with tamarind sauce

27. Grill Beef \$24.90

Juicy beef meat marinated with our home style sauce and sesame oil grilled and served with tamarind sauce

Stir-Fry from wok (Main Course Size)

Choice of wok

Chicken, Beef, Pork 21.90

Tofu& Vegetable 21.90

Prawn 26.90

Seafood 23.90

28. Pad Prig (Chili stir fried)

A Combination of fresh chili and garlic seasonal with vegetable stir fried in our special sauce.

29. Pad Khing (Ginger stir fried)

An aromatic ginger stir fried with mixed vegetable.

30. Pad Grapow (Basil Stir fried)

A Combination of fresh basil leaves, chili, garlic stir fried seasonal vegetable

31. Pud Preaw Wan (Sweet& Sour Saue stir fried)

Chef's own special sweet and sour sauce stir fried with tomatoes pineapple and zucchini

32. Pud Nummun Hoy (Oyster Sauce stir fried)

Mixed Vegetable stir fried with oyster sauce

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Own special sauce with vegetable and cashew nut

34. Pud Num Satay

Mixed Vegetable stir fried with our homemade satay sauce

35. Pud Gratiam Prig Thai (Garlic and pepper Sauce)

A sheer delight combining our chef's own authentic garlic and pepper sauce stir fried

36. Pud Pong Kari (Curry Stir fried)

A combination of curry powder with egg, chili and celery

Special Stir-Fry (Main Course Size)

37. Pud Ka-na (Chinese Broccoli)

\$21.90

Chinese Broccoli Stir fried with Our special oyster sauce

38. Pud Ka-na Moo krob (Chinese Broccoli with Crispy Pork Belly) \$25.90

Chinese Broccoli Stir fried with Crispy Pork Belly and Our special oyster sauce

39. Pud ka prao Moo krob (Basil Stir fried with Crispy Pork Belly) \$25.90

A Combination of fresh basil leaves, chili, garlic stir fried with Crispy Pork Belly

40. Chicken Mince Basil with Crispy Egg Plan

\$23.90

Deep fried locally sourced egg plan topped with stir fried chicken mince Thai basil

41. Thai Omelet (Prawn or Crab)

\$18.90

The crispy but fluffy omelet with your choice "Prawn or Crab"

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From the Curry Pot (Main Course Size)

Choice of Curry

Chicken, Beef, Pork 21.90 Tofu& Vegetable 21.90
Prawn 26.90 Seafood 23.90

42. Gang Dang (Thai Red Curry)

Thai Style spicy coconut cream with dried red chili and herb

43. Gang Keow Warn (Thai Green Curry)

Traditional Thai curry with fresh green chili and herb in coconut milk

44. Gang Massaman (Massaman Curry)

Thick creamy coconut curry with sweet curry paste and potatoes

45. Gang Panang (Panang Curry)

A famous dry curry in thick creamy coconut with homemade peanut sauce

46. Gang Ped Yang (Red Curry with Roasted Duck)

\$24.90

Roasted Duck cooked in our special red curry sauce

47. Massaman Lamb Curry

\$29.90

Slow Cooked Lamb with Massaman Curry and thick creamy coconut

Choice of size

Half Fillet 28.90

Whole Barramunbi (filleted easy to eat) 35.90

48. Pla Lard Prig (Sweet Chili Sauce)

Deep fried fish filleted served with our special sweet chili sauce

49. Pla Tod Lui Suan (spicy & sour sauce)

Deep fried fish filled served with mixed spicy & sour sauce (lime juice, fish sauce, palm sugar, garlic and chili) smith apple red onion and celery.

50. Choo Chee Fish

Deep fried fish with Thai batter, served with red curry sauce

51. Pla Neung Manow

Steam Fish with lemon and chili sauce

52. Pla Nueng See Ewe

Steam Fish with ginger, Soy Sauce, sesame oil, spring onion

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Seafood (Main Course Size)

<i>53</i> .	Thalay Kee mao (Stir fried Seafood with Spicy sauce)	\$26.90
C	Combination seafood stri-fried with special sauce and ginger	
<i>54</i> .	Hor Mok Thalay	\$26.90
C	Combination seafood in red curry sauce and egg	
<i>55.</i>	Choo Chee Pu nim (Soft shell crab with Red curry)	\$26.90
I	Deep fried Soft shell crab with Thai batter, served with red curry sauce	
<i>56.</i>	Pu Nim Pud Pong Kaki (Soft shell crab Curry Stir fried)	\$26.90
I	Deep fried Soft shell crab with Thai batter curry powder with egg, chili and	d celery
<i>57.</i>	Choo Chee Prawn	\$26.90
I	Deep fried prawn with Thai batter, served with red curry sauce	
<i>58.</i>	Goong Ob Mor Din (Roasted prawn in pot)	\$26.90
F	Prawn cooked in hot pat with vermicelli and special sauce	
<i>59</i> .	Goong Suki	\$26.90
F	Prawn stir-fried with vegetable and egg in our homemade	
Sį	picy sukiyaki sauce then toped with sesame seed	

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Rice (Main Course Size)

Choice of Rice

Chicken, Pork, Beef \$19.90

Tofu& Vegetable \$19.90

Prawn \$20.90

Seafood 22.90

60. Kao Pud (Fried Rice)

Thai fried rice with egg, carrot, onion, broccoli, spring onion and tomatoes

61. Kao Pud Supparode (Fried rice pineapple)

Fried rice with pineapple, curry powder, egg, tomatoes, onion served with cashew nut.

62. Kao Pub Tom Yum (Fried rice Tom Yum)

Fried Rice with "Tom Yum" Sauce, lemon grass, lime leave, chili and lemon juice

63. Kao Pub Pu (Thai Fried rice crab)

\$22.90

Fried Rice with crab meat, with our sauce, egg, carrot and onion

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Noodle (Main Course Size)

Choice of Noodle

Chicken, Pork, Beef \$20.90 Tofu& Vegetable \$20.90

Prawn \$21.90 Seafood 23.90

64. Pud Thai

A truly authentic Thai dish combining rice noodle, spring onion, bean sprouts, egg and grated peanut with distinctive tradition Thai Sauce

65. Pud See Ewe

Noodle stir-fried with mixed vegetable, egg and our sauce

Choice of noodle

Rice Noodle

Flat Rice Noodle

66. Pud See Ewe Kee Mao (Spicy Sauce)

Stir-fried Flat Rice Noodle with chili, mixed vegetable, basil leaves, fish sauce and oyster sauce

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Add (Side)

<i>67.</i>	Kao Suay (Steamed Rice)		\$4.00
	Steam Jasmine rice		
<i>68.</i>	Kao Maplaw (Coconut Rice)		\$5.00
	Steam Jasmine rice marinated with Coconut mike, ginger and lime leav	res	
<i>69</i> .	Kao Naew (sticky Rice)		\$5.00
	Steam Sticky Rice		
<i>70</i> .	Roti Bread (Very nice to accompany with curry)		
	Plain		\$4.00
	Garlic		\$5.00
<i>71</i> .	Satay Sauce (to serve with roti)	S	\$3.00
		\boldsymbol{L}	\$5.00

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Dessert

1. Waffle's mango sauce	\$14.90
Waffle with Ice- cream Mango and Vanila served with our homemade	"Mango Sauce"
2. Coconut Ice cream (3 scoops)	\$13.90
3. Mango Ice Cream (3 scoops)	\$13.90
4. Bua Loy	\$12.90
Sticky Rice Balls served with sweet coconut milk	
5. Banana Fritter	\$12.90
Thai style Banana fritter served with Vaninla Ice-cream	
6. Banana Pancake	\$12.90
Our homemade banana pancake served with Ice- cream	
7. Kao Tom Mud	\$12.90
Stuffed banana in sweet sticky rice pudding served with Ice-cream	
8. Kanom Sod Sai	\$12.90
Steam coconut pudding, stuffed with sweetened shredded coconut	
wrapped with banana leave served with Ice- cream	
9. Vanila Ice- Cream	\$8.90

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Out 4 Thai Dinner Set menu

Set "Delight Banquet"

(Minimum 2 Persons or more)

\$45.90 Per person

Entrée Mixed Entrée

Main Courses Gang Dang Gai (Red Curry with Chicken)

Pud Kai Gratiam Prig Thai (Stir-fried garlic and paper with chicken)

Beef Med Mamuang (Stir-fried beef with cashew nut sauce)

Dessert your choice of dessert from dessert section (choice No.4-9)

Set "Supreme Banquet"

(Minimum 4 Persons or more)

\$55.90 Per person

Entrée Mixed Entrée 2 Set

Soup Tom Yum Soup (Prawn or Chicken)

Main Courses Seafood Pad Grapow (Seafood Basil Stir fried)

Gang Massaman Gai (Massaman Curry with Chicken)

Beed Salad

Pad Pag Nam Satay (Tofu and mixed vegetable stir-fried with peanut Sauce)

Dessert your choice of dessert from dessert section (choice No.4-9)

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Drink

Homemade Drink	
1. Thai Mike Tea	\$6.90
2. Butterfly Pea Juice with Lemon	\$6.90
3. Pink Milky	\$6.90
4. Blue Milky	\$6.90
5. Thai Tea with Lemon	\$6.90
6. Red Lime Soda	\$6.90
7. Longan Juice	\$7.90
8. Singha Lemon Soda with honey lemon homemade	\$7.00
9. Singha Yuzu Lemon Soda with Orange Sauce	\$7.00
10. Ice Chocolate	\$7.90
11. Hot Chocolate	<i>\$4.00</i>
Hot Tea	
1. English Tea	\$4.00
2. Mint Tea	\$4.00
3. Jasmine Tea	\$4.00
4. Green Tea	\$4.00
5. Chinese Tea	\$4.00

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Beverage

1. Coke/ Coke Zero	\$4.00
2. Lemonade	\$4.00
3. Lemon Squash	\$4.00
4. Sparking Water	\$4.00
5. Tonic Water	\$4.00
6. Lemon Lime & Bitter	\$7.00
7. Singha Lemon Soda with honey lemon homemade	\$7.00
8. Singha Yuzu with Orange Compote	\$7.00
Beer	
1. VB	\$8.90
2. Cascade light	\$8.90
3. Crown Larger	\$8.90
Thai Beer	
1. Singha	\$8.90
2. Chang	\$8.90
Spirits	
1. Scotch Whisky	\$10.90
2. Gin	\$10.90
3. Vodka	\$10.90
4. Bourbon	\$10.90

PLEASE NOTIFY OUR STAFF OF ANY ALLERGIES PRIOR ORDERING

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