



Tom Yum Seafood



Sago Dumpling



Hoy Jor



Spring Roll Prawn



SOUP

- THAI BEAN CURD SOUP (*V)** 12.90
Egg tofu, dried tofu, shiitake mushroom and vegetables in clear soup
- WONTON SOUP** 12.90
Chicken wonton in light clear soup
- TOM YUM CHICKEN (*V)** 14.90
Lemongrass, kaffie lime, mushroom, tomato and chilli
- TOM YUM PRAWN OR SEAFOOD** 16.90
Lemongrass, kaffie lime, mushroom, tomato and chilli (l)
- TOM KA CHICKEN (*V)** 14.90
Coconut milk, lemongrass, kaffir lime, mushroom, tomato and chilli

ENTREE

- CASSAVA CRACKER** 6.50
- MIANG PRAWN (1 PER SERVE)** 10.90
Thai tangy dressing with kaffir lime, lemongrass, chilli, peanut, red onion, ginger and roasted coconut on betel leaf (l)
- MIANG TOFU (1 PER SERVE) (*V)** 10.90
Thai tangy dressing with kaffir lime, lemongrass, chilli, peanut, red onion, ginger and roasted coconut on betel leaf
- ROTI BREAD (*V)** 8.00
Served with satay sauce
- SPRING ROLL CHICKEN(*V)** 13.90
Home made Thai spring roll served with sweet chilli sauce
- SPRING ROLL PRAWN** 14.90
Home made Thai spring roll served with sweet chilli sauce (l)
- CURRY PUFF CHICKEN (*V)** 13.90
Potato, onion, curry powder in puff pastry served with sweet chilli sauce
- THAI FISH CAKE** 13.90
served with sweet chilli sauce
- SATAY CHICKEN SKEWERS** 16.90
Grilled chicken skewers, coconut milk and curry powder topped with peanut sauce
- SAGO DUMPLING** 15.90
Chicken cooked in pepper, garlic and peanut wrapped with sago, coriander and steamed
- HOY JOR** 15.90
Minced prawn (l) and chicken wrapped with bean curd skin served with plum sauce
- GRILLED CHICKEN** 18.90
Marinated with chilli, garlic, pepper, lemongrass and coriander

Please inform our staff of any allergies. Some ingredients may not be listed on the menu.
 (*v) denotes either vegetarian or can be made vegetarian upon request
 All prices are GST inclusive - Prices are subject to change without notice
 10% surcharge applies on weekends & 15% surcharge applies on public holiday
 NO split bills



Papaya Salad



beef salad



Panang curry lamb



Pad Thai Prawn

SALAD

- GARDEN SALAD (*V)** 10.90
Mixed salad, cucumber, tomato, red onion with Thai dressing
- TOFU SALAD (*V)** 18.90
Deep fried tofu, chilli, lemon juice, red onion, coriander, cucumber, tomato and mint
- SOFT SHELL CRAB SALAD** 24.90
Battered crab on garden salad, avocado, vinegar soy sauce and sesame dressing
- BEEF SALAD** 21.90
Grilled beef salad with red onion, chilli, coriander, lemon juice, mint and roasted rice powder
- CHICKEN SALAD** 21.90
minced chicken salad with red onion, chilli, coriander, lemon juice, mint and roasted rice powder
- CALAMARI SALAD** 21.90
Thai style grilled calamari (l), chilli, lemongrass, tamarind, coriander, roasted rice powder and mint in tamarind sauce
- PAPAYA SALAD (SOM TUM)** 20.90
Green papaya, dried shrimp, peanuts, salty crab, chilli, garlic, cherry tomato and green beans

CURRY (SERVED WITH RICE)

- GREEN CURRY CHICKEN (*V)** 29.90
Traditional Thai curry paste, cooked in coconut milk and vegetables
- RED CURRY DUCK (*V)** 32.90
Traditional Thai curry paste, cooked in coconut milk and vegetables
- PANANG CURRY LAMB (*V)** 32.90
Thai sweet curry cooked in thick coconut milk and lime leaves
- MUSSAMAN CURRY (BEEF OR LAMB)** 29.90
Traditional South Thai curry, slow cooked meat with potato and peanuts
- YELLOW CURRY CHICKEN (*V)** 29.90
Traditional Thai curry paste, cooked in coconut milk and vegetables

NOODLES

- PAD SE IU (CHICKEN OR BEEF) (*V)** 26.90
Stir fried flat rice noodle with chinese broccoli, soy sauce and egg
- PAD THAI CHICKEN (*V)** 26.90
Stir fried rice noodle with dried shrimp, turnip, roasted peanut, tofu, egg, spring onion and bean shoot
- PAD THAI PRAWN** 28.90
Stir fried rice noodle with dried shrimp, turnip, roasted peanut, tofu, egg, spring onion and bean shoot (l)
- HOKKIEN NOODLE SEAFOOD** 28.90
Stir fried egg noodles with seafood (l), garlic and vegetables & egg
- HOKKIEN NOODLE CHICKEN (*V)** 26.90
Stir fried egg noodles with garlic, vegetables and egg
- PAD KEE MAU (CHICKEN OR BEEF)(*V)** 26.90
Stir fried flat rice noodles with garlic, chilli, sweet basil, egg and vegetables

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Prawn Tamarind



Crispy Pork with Chinese Broccoli



tofu claypot



Barramundi three flavour sauce

STIR FRY (SERVED WITH RICE)

SIZZLING CALAMARI RING WITH GREEN PEPPERCORN (*V) 33.90

Stir fried with green peppercorn, garlic, lime leaves, rhizome, chilli and vegetables (l)

BASIL (CHICKEN OR BEEF) (*V) 29.90

Stir fried with garlic, chilli, sweet basil and vegetables

GINGER SEAFOOD 33.90

Stir fried seafood (l) with ginger and vegetables

COMBINATION VEGETABLE (*V) 29.90

Seasonal vegetables served with oyster sauce, Shiitake mushroom, tofu and mushroom

SWEET & SOUR (CHICKEN/BEEF) (*V) 29.90

Lightly battered with mix vegetables

CASHEW NUT CHICKEN (*V) 29.90

Stir fried with cashew nuts, roasted dry chilli and vegetables

SATAY SAUCE CHICKEN (*V) 29.90

Stir fried with vegetables in satay sauce

PAD CHA LAMB 33.90

Stir fried with green peppercorn, garlic, lime leaves, rhizome, chilli and vegetables

PRAWN TAMARIND SAUCE 35.90

tempura prawn with pineapple, capsicum, cabbage and onion in tamarind sauce

CRISPY PORK WITH CHINESE BROCCOLI 39.90

Stir fried crispy pork with Chinese broccoli, garlic and oyster sauce

CLAYPOT (SERVED WITH RICE)

FISH CLAYPOT 33.90

Rockling fish (l) fillet with chilli, lemongrass, onion, dill, mushroom, vegetables and fish sauce

CHICKEN CLAYPOT 31.90

chilli, lemongrass, onion, dill, mushroom, vegetables and fish sauce

TOFU CLAYPOT 32.90

Egg tofu cooked in rice cooking wine, shiitake, coriander, pepper, vegetables and dried beancurd

FISH (SERVED WITH RICE) 50

whole barramundi (A) served with your choice of one of the following sauce

THREE FLAVOUR *deep fried with three flavour of tamarind, chilli and garlic*

GINGER SAUCE *steamed with ginger, spring onion, pepper, sesame oil and soy sauce*

THAI HERB SALSA

deep fried with red onion, ginger, lemongrass, coriander, peanut, roasted coconut in tamarind dressing

LEMON DRESSING *lemongrass, garlic, coriander, fish sauce, lemon and lime leaves*

GREEN APPLE SALAD

deep fried, served with red onion, ginger, lemongrass, coriander, peanut, dried chilli, mint and roasted coconut

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Cup O' Coconut



Crispy Roti Sticky rice banana with coconut ice cream

RICE

FRIED RICE CHICKEN (*V) 26.90

Stir fried rice, chicken, egg, and mix vegetables in a light soy sauce seasoning

FRIED RICE SEAFOOD 28.90

Stir fried rice, seafood (l), egg, and mix vegetables in a light soy sauce seasoning

JASMINE RICE 3.90

COCONUT RICE 4.90

DESSERT

MANGO / VANILLA / COCONUT ICE CREAM SINGLE SCOOP 7.90
DOUBLE SCOOP 10.90

CUP O' COCONUT WITH COCONUT ICE CREAM 16.90

STICKY RICE IN BANANA LEAF WITH VANILLA ICE CREAM 14.90

STICKY RICE BALLS 9.90

GINKO NUTS 9.90

CRISPY ROTI STICKY RICE BANANA WITH COCONUT ICE CREAM 18.90

Tuk Tuk Banquet \$45 per person

Entree

Spring Roll Chicken
Curry Puff Chicken
Fish Cake
Satay Chicken

Main

Basil Beef
Or
Satay Sauce Chicken
Or
Mussaman Curry Lamb/Beef
Or
Chicken Claypot

Jasmine Rice

Dessert

Coconut or Mango ice cream

Thai Curry Banquet \$50 per person

Entree

Spring Roll Chicken
Curry Puff Chicken
Fish Cake
Satay Chicken

Main

Red Curry Duck
Or
Mussaman Curry Lamb/ Beef
Or
Green Curry Chicken
Or
Yellow Curry Chicken

Roti Bread
Jasmine Rice

Dessert

Coconut or Mango ice cream

Bangkok Holiday Banquet \$70 per person

Soup

Tom Yum Prawn

Entree

Miang Prawn
Spring Roll Prawn
Hoy Jor
Curry Puff Chicken

Main

Red Curry Duck
Or
Panang Curry Lamb
Or
Crispy Pork with Chinese Broccoli
Or
Prawn Tamarind Sauce

Jasmine Rice

Dessert

Coconut or Mango ice cream