

Entrée

Rice \$4.00
Roti \$5.00

A1. **Thai spring roll** - \$7.50

Minced pork and vermicelli mixed with vegetables served with sweet chili sauce.

A2. **Pork on Toast** - \$7.50

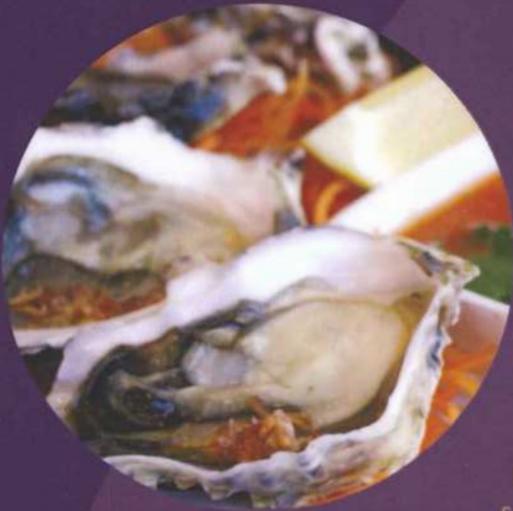
Minced pork and prawns on toast served with sweet chili sauce.

A3. **Thai fish cakes** - \$7.50

Thai style fish cake served with sweet chili sauce and ground peanuts.

A4. **Curry puff** - \$7.50

Minced chicken, onion, kumara and pumpkins in puff pastry served with sweet chili sauce.



A5. **Hoy Jaw** - \$7.50

Crab meat and minced pork marinated with Thai herbs served with plum sauce.

A6. **Mixed Entrée** - \$9.50

Entrée number 1, 2, 3, 4 and 5 served with sweet chili sauce.

A7. **Chicken Satay** - \$8.50

Barbecue chicken skewers topped with peanut sauce.

A8. **New Zealand Oysters** - \$13.50

New Zealand fresh oysters topped with fried shallot served with seafood sauce. (Half a dozen per serve)

Soup

B1. **Tom Yum Goong** - \$9.00

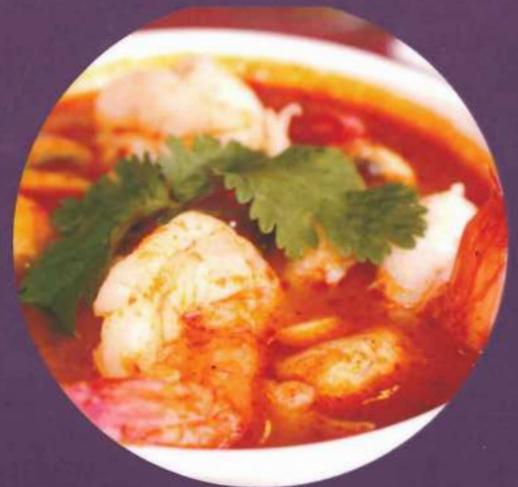
Tiger prawns and mushrooms cooked in traditional Thai hot and sour soup.

B2. **Tom Kha Goong** - \$9.00

Tiger prawns and mushrooms cooked in coconut cream soup.

B3. **Tom Yum Gai** - \$7.50

Chicken and mushrooms cooked in traditional Thai hot and sour soup.



B4. **Tom Kha Gai** - \$7.50

Chicken and mushrooms cooked in coconut cream soup.

B5. **Tom Yum Talay** - \$10.50

Combination seafood and mushrooms cooked in traditional Thai hot and sour soup.

Stir fried on rice

01. **Pad Kra Praew** - \$13.50

lamb \$14.50 **prawns** \$17.50

Stir fried vegetables with fresh chili, garlic, basil and your choice of chicken, pork or beef.



02. **Pad Med Mamuang** - \$13.50

lamb \$14.50 **prawns** \$17.50

Stir fried vegetables with cashew nuts and your choice of chicken, pork or beef.



03. **Pad Prik** - \$13.50

lamb \$14.50 **prawns** \$17.50

Stir fried vegetables with fresh chili and your choice of chicken, pork or beef.



04. **Pad Krathum Prik Thai** - \$13.50

lamb \$14.50 **prawns** \$17.50

Stir fried vegetables with garlic and pepper sauce and your choice of chicken, pork or beef.



05. **Pad khing** - \$13.50

lamb \$14.50 **prawns** \$17.50

Stir fried vegetables with fresh ginger, garlic and your choice of chicken, pork or beef.

Curry on rice

06. **Green Curry** - \$13.50

lamb \$14.50 **prawns** \$17.50

Green curry paste cooked in coconut cream with vegetables and your choice of chicken, pork or beef



07. **Red Curry** - \$13.50

lamb \$14.50 **prawns** \$17.50

Red curry paste cooked in coconut cream with vegetables and your choice of chicken, pork or beef



08. **Panaeng Curry** - \$13.50

lamb \$14.50 **prawns** \$17.50

Panaeng curry paste cooked in coconut cream with vegetables and ground peanuts and your choice of chicken, pork or beef



09. **Massaman Curry** - \$13.50

lamb \$14.50 **prawns** \$17.50

Mild curry cooked in coconut cream with potatoes, onion and peanuts and your choice of chicken, pork or beef



010. **Jungle Curry** - \$13.50

lamb \$14.50 **prawns** \$17.50

Spicy traditional Thai curry cooked in hot curry paste with vegetables and your choice of chicken, pork or beef

Salads

Yum1. **Larb Gai** - \$14.50

Minced chicken cooked with fresh Thai herbs and lemon juice.

Yum2. **Yum Nea** - \$13.50

Warm medium cooked beef mixed with red onions, tomatoes, cucumber and chili lemon dressing.

Yum3. **Yum Talay** - \$18.50

Combination seafood mixed with onions, tomatoes, celery and chili lemon dressing.

Grilled

Yang1. **Gai param** - \$14.50

Char grill marinated chicken breast in Thai green herbs served with steamed vegetables and topped with peanut sauce.

Yang2. **Amazing Gai Yang** - \$14.50

Barbecue marinated chicken breast in Thai green herbs served with steamed vegetables topped with sweet chili tamarind sauce.

Yang3. **Mandarin Beef** - \$17.50

Pan fried sirloin steak cooked in red wine sauce served with steamed vegetables.

Yang4. **Moo Ma Now** - \$17.50

Char grilled marinated pork loins topped with chili garlic and lemon sauce served with steamed vegetables.

Hot Plates

Kata1. **Amazing Nea Yang** - \$30.50

Char grilled marinated tender loins steak with sweet chili tamarind sauce served with vegetables on a sizzling hot plate.

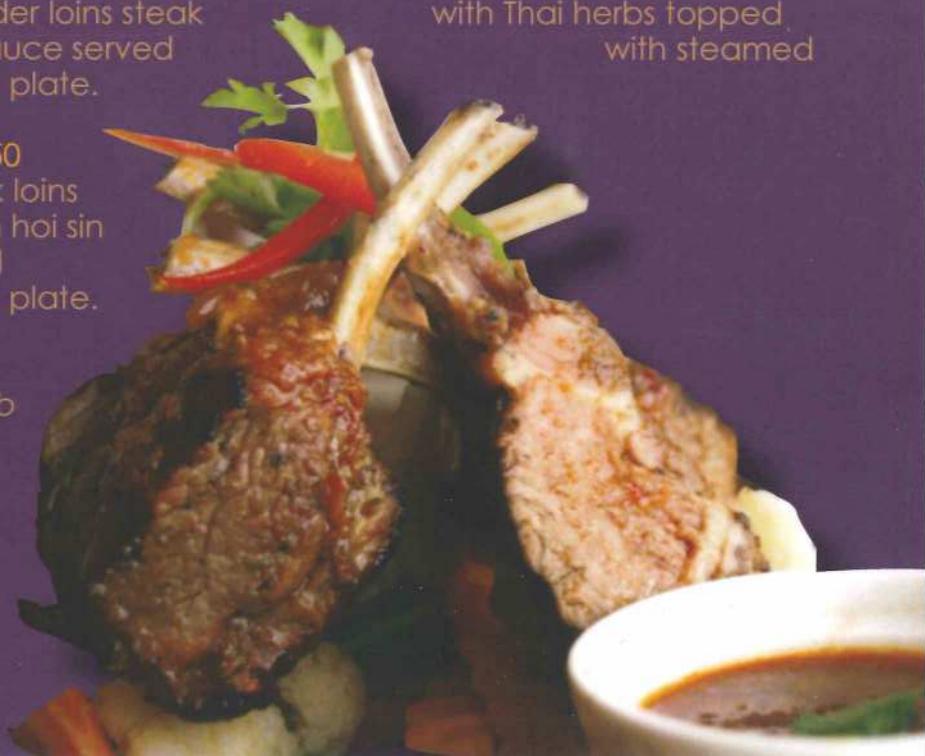
with Thai herbs topped with steamed

Kata2. **Moo Yang Nam Jim** - \$18.50

Char grilled marinated pork loins with Thai herbs topped with hoi sin sauce served with steamed vegetables on a sizzling hot plate.

Kata3. **Kea Sam Rod** - \$30.50

Char grilled marinated lamb rack with garlic and coriander sauce served with steamed vegetables on a sizzling hot plate and topped with chili tamarind sauce.



Seafood

- S1. **Choo Chee Goong** - \$17.50
Tiger prawns cooked in coconut cream, curry paste and vegetables.
- S2. **Meuk Kratium** - \$16.50
Sautéed squid cooked in garlic and pepper sauce with vegetables.
- S3. **Meuk Pad Kra Praw** - \$16.50
Sautéed squid cooked with chili, garlic, basil and vegetables.
- S4. **Scallop Pad Khing** - \$17.50
Sautéed scallop cooked in garlic and ginger sauce with vegetables.
- S5. **Scallop Pad Prik** - \$17.50
Sautéed scallop cooked with fresh chili and vegetables.
- S6. **Scallop Pad Med Mamuang** - \$17.50
Sautéed scallop cooked in Thai sweet chili paste with cashew nuts and vegetables.
- S7. **Kata Talay** - \$18.50
Pan fried combination seafood in sweet and sour sauce with vegetables.
- S8. **Pla Sam Rod** - \$30.50
Deep fried whole fish (snapper) served with vegetables and topped with three flavor sauce.



Rice and Noodles

- R1. **Pad Thai** - \$13.50 **prawns** \$16.50
Traditional Thai fried noodles with eggs, chicken, bean sprout and ground peanuts.
- R2. **Spicy Noodle** - \$13.50 **prawns** \$16.50
Stir fried noodle with ground chili, eggs, vegetables and your choice of chicken, pork or beef.
- R3. **Thai Fried Rice** - \$13.50 **prawns** \$16.50
Thai style fried rice with eggs, vegetables and your choice of chicken, pork or beef.
- R4. **Pad See Eiw** - \$13.50 **prawns** \$16.50
Stir fried noodle with eggs, soy sauce and vegetables with your choice of chicken, pork or beef.

DUCK

Duck1. **Roast Duck Ginger** - \$25.50

Stir fried roast duck with garlic, ginger, pineapple, vegetables and soy bean paste.

Duck2. **Duck with Curry Paste** - \$25.50

Stir fried roast duck in red curry paste with green peppercorn, bamboo shoots and vegetables and a touch of coconut cream.

Duck3. **Mandarin Duck** - \$28.50

Roast duck breast served on steamed vegetables and topped with red wine sauce on a sizzling hot plate.

Duck4. **Duck Red Curry** - \$25.50

Roast duck cooked in coconut cream with red curry paste with pineapple, bamboo shoots and vegetables.

Duck5. **Honey Duck** - \$30.50

Roast duck breast served on steamed vegetables with honey sauce.



Vegetarian Entree



J1. **Vegetarian Spring Rolls** - \$7.50

Spring rolls filled with mixed vegetables and vermicelli served with sweet chili sauce.

J2. **Tod Mun Khaw Pod** - \$7.50

Marinated sweet corn with curry paste and Thai herbs served with sweet chili sauce.

J3. **Tofu Satay** - \$7.50

Deep fried Tofu topped with peanut sauce.

Vegetarian Manins on rice

J4. **Green Curry Tofu** - \$12.50

Green curry paste cooked in coconut cream with tofu and vegetables.

J5. **Tofu Pad Med Mamuang** - \$12.50

Stir fried tofu in sweet chili paste with cashew nuts and vegetables.

J6. **Stir Fried Mixed Vegetables** - \$11.50

Stir fried mixed vegetables with soy sauce.

J7. **Pad Thai Tofu** - \$12.50 (No rice)

Traditional Thai fried noodle with eggs, tofu, bean spout and ground peanuts.