

GROUP MENU

(minimum of 5 people)

1. COURSE \$26.50 (Main course)

2. COURSES \$35.50 (Entrée and Main)

3. COURSES \$42.00 (Entrée and Main and Dessert)

ENTRÉE

MIXED

Selection of a piece of poh pia, curry puff, toong thong served with sweet chilli sauce.

MAINS

MASSAMAN LAMB

A popular southern style curry cooked with tender diced lamb, onion, carrot, kumara, Thai herbs, roasted peanuts, and coconut milk.

PAD PRIK THAI DUM CHICKEN

Stir-fried tempura dish with broccoli, cauliflower, garlic, onion, leek, celery, capsicum, carrot, peas, and zucchini. Served with our unique black pepper sauce, on a hot sizzling plate.

PAD MED BEEF

Roasted sweet chilli sauce with broccoli, cauliflower, garlic, mushroom, onion, spring onion, celery, capsicum, carrot, and cashew nuts.

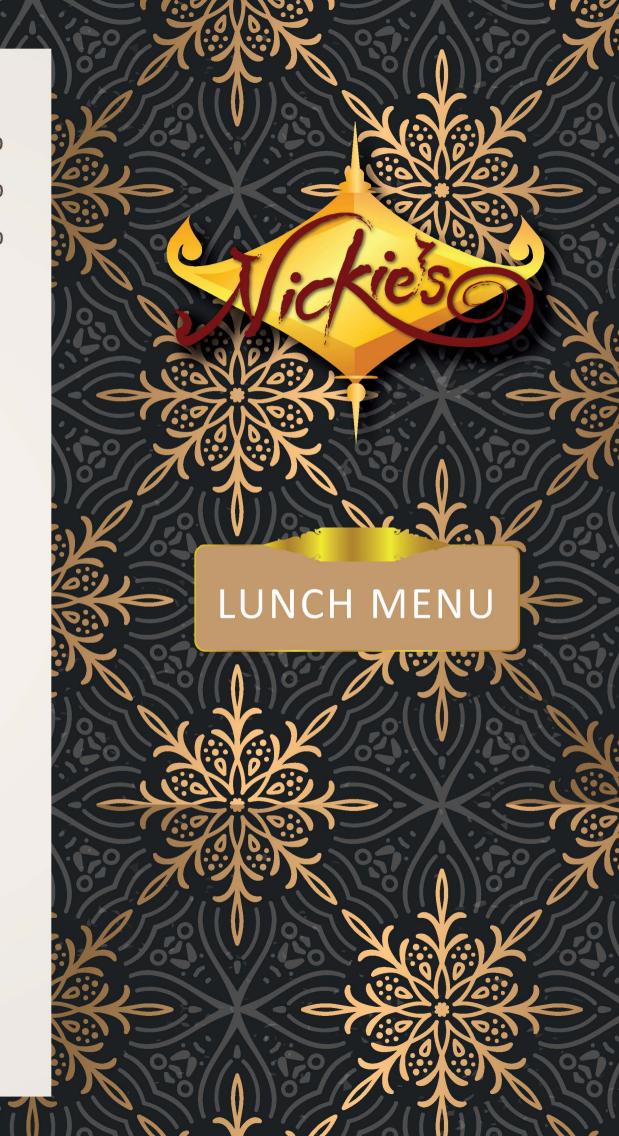
SAM KASAT PRAWNS

Tempura dish with broccoli, cauliflower, garlic, onion, leek, celery, capsicum, carrot, peas, and zucchini, in our unique tamarind sauce.

STEAMED JASMINE RICE

DESSERTS

SAKU AND ICE CREAM



APPETISERS

(4 pieces per serving)

POH PIA (VEG)

\$14.00

Thai fried spring rolls stuffed with vermicelli noodles, sliced garlic, onion, celery, carrot, and cabbage, served with sweet plum sauce.

CURRY PUFF (VEG)

\$14.00

Lightly curried potato, carrot and onion wrapped in golden puff pastry, served with sweet chilli sauce.

TOD MUN KAO POD (VEG)

\$14.00

Crisp corn cakes served with sweet chilli sauce.

TOFU SATAY (VEG)

\$14.00

Deep-fried skewers of bean curd topped with homemade satay sauce.

TOONG THONG

14.00

Wonton parcels of minced, lightly seasoned prawns and chicken with kumara and vegetables, served with sweet chilli sauce.

KANOM PANG NA GOONG

\$14.0

Crispy fried toast topped with marinated minced prawns and chicken, served with sweet plum sauce.

CHICKEN TULIP

\$14.00

Deep-fried chicken nibbles marinated with garlic, pepper, and Thai herbs, served with sweet chilli sauce.

TOD MUN PLA

\$14.0

Thai fish cake enhanced with red curry extract, finely sliced green beans, and finely chopped kaffir lime leaves, served with sweet chilli sauce, and crushed roasted peanuts.

MIXED

14.00

Selection of a piece of poh pia, curry puff, toong thong, and tod mun pla, served with sweet chilli sauce.

CHICKEN SATAY

\$16.00

Skewered slices of marinated chicken topped with homemade satay sauce.

GOONG SAI MAI

\$16.5

Lightly fried, marinated prawns wrapped with egg noodles, served with sweet plum sauce.

SOUPS

SINGLE SERVE

Chicken \$14.00 | Prawns \$15.00 | Vegetarian \$14.00

SHARING SIZE

Chicken \$28.00 | Prawns \$30.00 | Vegetarian \$28.00

TOM YUM

Traditional, spicy and flavourful soup with mushroom, red onion, tomato, lemongrass, kaffir lime leaves and galangal.

Tom Yum Vegetarian

Traditional, spicy and flavourful soup with tofu, broccoli, cauliflower, carrot, zucchini, mushroom, red onion, tomato, cashew nuts, lemongrass, kaffir lime leaves and galangal.

TOM KHA

Lightly spiced, coconut-based soup with an infusion of mushroom, red onion, tomato, lemongrass, kaffir lime leaves and galangal.

Tom Kha Vegetarian

Lightly spiced, coconut-based soup with an infusion of tofu, broccoli, cauliflower, carrot, zucchini, mushroom, red onion, tomato, cashew nuts, lemongrass, kaffir lime leaves and galangal.

STIR-FRIED

PAD MED

Chicken /VEG \$22.00 | Prawns \$25.00 | Snapper Fillets \$26.00 | Roasted sweet chilli sauce with broccoli, cauliflower, garlic, mushroom, onion, spring onion, celery, capsicum, carrot, and cashew nuts.

PARAM

Chicken /VEG \$22.00 | Prawns \$25.00 | Snapper Fillets \$26.00 Sautéed broccoli, cauliflower, garlic, onion, leek, celery, capsicum, carrot, zucchini, cabbage, and bok choy in oyster gravy and topped homemade peanut sauce.

SEXY LADY

Chicken /VEG \$22.00 | Prawns \$25.00 | Snapper Fillets \$26.00 | Tempura dish with broccoli, garlic, onion, spring onion, capsicum, carrot, zucchini, and cashew nuts, in our sweet and spicy exquisite chilli sauce.

PRIEW WAN

VEG \$22.00 Chicken \$22.00
Prawns \$25.00 Snapper Fillets \$26.00
Tempura dish with onion, capsicum, carrot, tomato, peas, zucchini, and pineapple with our special sweet and sour sauce.

PAD KRA PRAW

Chicken /VEG \$22.00 | Beef \$23.50 | Prawns \$25.00 Popular sweet basil sauce through a mix of garlic, mushroom, onion, spring onion, green beans, capsicum, carrot, zucchini, and bamboo shoots.

PAD KRA TIEM

Chicken /VEG \$22.00 | Beef \$23.50 | Prawns \$25.00 Nickie's peppery sauce browned with broccoli, cauliflower, garlic, mushroom, onion, leek, celery, capsicum, carrot, and zucchini, topped with dried shallots.

PAD KHING

Chicken /VEG \$22.00 | Lamb \$23.50 | Prawns \$25.00 Uniquely adapted oyster gravy sautéed with broccoli, cauliflower, garlic, mushroom, wood ear mushroom, onion, spring onion, celery, capsicum, carrot, and finely chopped fresh ginger.

PAD PHED

Chicken /VEG \$22.00 | Lamb \$23.50 | Prawns \$25.00 Chef's modified red curry extract with garlic, green beans, capsicum, carrot, peas, zucchini, Thai ginger, green peppercorns, bamboo shoots, and coconut milk.

PAD PRIK SOD

Chicken /VEG \$22.00 | Beef \$23.50 | Prawns \$25.00 A light soy sauce stir-fried with broccoli, garlic, mushroom, onion, spring onion, celery, green beans, capsicum, carrot, and zucchini.

PAD NAM MUN HOI

Chicken /VEG \$22.00 | Beef \$23.50 | Prawns \$25.00 Classic oyster sauce with broccoli, cauliflower, garlic, mushroom, onion, spring onion, celery, carrot, and zucchini.

Extra Cashew Nuts \$2.50 / Extra Rice \$2.00 / Roti \$3.50

CURRIES

GREEN CURRY

Chicken/VEG \$22.00 Prawns \$25.00 Traditional green curry cooked with green beans, capsicum, carrot, peas, zucchini, bamboo shoots and coconut milk.

RED CURRY

Chicken /VEG\$22.00 | Beef \$23.50 | Prawns \$25.00 Red curry cooked with a fusion of green beans, capsicum, carrot, peas, zucchini, bamboo shoots and coconut milk.

YELLOW CURRY

Chicken \$22.00 Lamb \$23.50
Prawns \$25.00 Snapper Fillets \$26.00
Mild yellow curry cooked with onion, capsicum, carrot, peas, kumara, and coconut milk.

PANANG CURRY

Chicken \$22.00 Lamb \$23.50
Prawns \$25.00 Snapper Fillets \$26.00
Creamy panang curry cooked with green beans, capsicum, carrot, peas, pumpkin, and coconut milk, finished with roasted crushed peanuts.

FRIED RICE & NOODLES

KAO PAD

Chicken/VEG \$22.00 Prawns \$25.00
Thai-style fried rice cooked with egg, broccoli, spring onion, tomato, carrot, peas, corn, and pepper.

KAO PAD KRA PRAW

Chicken/VEG \$22.00 | Beef \$23.50 | Prawns \$25.00 Fried rice cooked with sweet basil sauce along with garlic, mushroom, onion, spring onion, green beans, capsicum, carrot, zucchini, and bamboo shoots.

KAO PAD SUB PRA ROD

Chicken/VEG \$22.00 Prawns \$25.00 Curry fried rice with egg, onion, carrot, peas, pineapple, and cashew nuts.

PAD THAI

Chicken/VEG \$22.00 Prawns \$25.00 Traditional stir-fried noodles with egg, tofu, bean sprouts, onion, and carrot. Tossed with our famous modified tomato-tamarind sauce. Served with crushed roasted peanuts.

PAD KEE MAO

Chicken/VEG \$22.00 | Beef \$23.50 | Prawns \$25.00 Stir-fried noodles with popular sweet basil sauce, along with mushroom, onion, green beans, carrot, zucchini, and bamboo shoots.

PAD SE EW

Chicken/VEG \$22.00 Prawns \$25.00 Stir-fried noodles with egg, pepper, broccoli, cauliflower, carrot, cabbage, bok choy, and our special dark soy sauce.

LAKSA

Chicken/VEG \$22.00 | Prawns \$25.00 | Snapper Fillets \$26.00 | Steamed noodles topped with curried coconut milk, broccoli, cauliflower, mushroom, tofu, onion, celery, capsicum, carrot, zucchini, and cabbage, with a sprinkle of crushed roasted peanuts and dried shallots.

Extra Cashew Nuts \$2.50 / Extra Rice \$2.00 / Roti \$3.50