

All main dishes are served with Thai jasmine rice.

As some dishes are spicy we recommend that when ordering ask for **“MILD, MEDIUM or HOT”** to satisfy your taste.

**PLEASE LET US KNOW IF YOU
HAVE ANY ALLERGIES.**

THANK YOU

Entrée

Rice \$4.00
Roti \$5.50

A1. Thai spring roll - \$11.50

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

A2. Pork on Toast - \$11.50

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

A3. Thai fish cakes - \$11.50

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

A4. Curry puff - \$11.50

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



A5. Wontons - \$11.50

Deep fried wontons with minced pork, prawn meat and Thai herbs served with sweet chilli sauce.

A6. Mixed Entrée - \$12.50

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

A7. Chicken Satay - \$11.50

Barbecue chicken skewers topped with peanut sauce.

A8. New Zealand Oysters - \$15.50

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



Soup

(PER PERSON)

Main size soup available on request

B1. Tom Yum Goong - \$12.50

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

B2. Tom Kha Goong - \$12.50

Tiger prawns and mushrooms cooked in coconut cream soup.

B3. Tom Yum Gai - \$11.50

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



B4. Tom Kha Gai - \$11.50

Chicken and mushrooms cooked in coconut cream soup.

B5. Tom Yum Talay - \$13.50

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

Salad

Rice \$4.00
Roti \$5.50

Salad1. **Larb Gai** - \$27.50

Minced chicken cooked with Thai herbs and lemon juice and fresh shallot garnished with fresh mint.

Salad2. **Yum Nua** - \$29.50

Medium cooked beef with red onions, tomatoes, cucumber and chili lemon dressing.

Salad3. **Yum Talay** - \$32.50

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

Salad4. **Plah Goong** - 30.50

Tiger prawns and lemon grass, red onions, mint combined in chili and lemon juice.
(With your choice of Raw or Cooked prawns)



Curry

Curry1. **Green Curry** - \$26.50

prawns \$30.50

Green Curry paste cooked in coconut cream and vegetables with a choice of chicken, pork or beef.

Curry2. **Red Curry** - \$26.50

prawns \$30.50

Red curry paste cooked in coconut cream, vegetables and bamboo shoots with a choice of chicken, pork or beef.

Curry3. **Panaeng Curry** - \$26.50

prawns \$30.50

A creamy curry paste cooked in coconut cream and vegetables with ground peanuts and a choice of chicken, pork or beef.

Curry4. **Masaman Curry** - \$26.50

prawns \$30.50

A mild Thai curry paste cooked in coconut cream, peanuts, potatoes and onions with a choice of chicken, pork or beef.

Curry5. **Jungle Curry** - \$25.50

prawns \$30.50

Traditional Thai curry cooked with a hot curry paste and vegetables without coconut cream and your choice of chicken, pork or beef.



* Any sauce with fresh chilli \$1.00
Chilli powder FREE

Chicken

Rice \$4.00
Roti \$5.50

Chic1. **Chicken Basil** - \$26.50

Stir fried chicken with chili, garlic and basil leaf with vegetables and bamboo shoots.

Chic2. **Chicken Cashew Nuts** - \$27.50

Stir fried chicken with Thai sweet chili paste, cashew nuts and vegetables.

Chic3. **Chicken and Peanut Sauce** - \$27.50

Char grilled chicken breast marinated with Thai herbs served on steamed vegetables and topped with peanuts sauce.



Chic4. **Chicken and Chili Tamarind Sauce** - \$27.50

Char grilled chicken breast marinated with Thai herbs served on steamed vegetables and topped with chili tamarind sauce and garnished with coconut cream.

Chic5. **Chicken Oyster Sauce** - \$26.50

Stir fried chicken with oyster sauce and vegetables.

Chic6. **Chicken Garlic and pepper** - \$26.50

Stir fried chicken with garlic and black pepper sauce and vegetables.

Pork

Pork1. **Pork Ginger** - \$27.50

Stir fried pork fillet with garlic, ginger and vegetables.

Pork2. **Pork Garlic and Pepper** - \$27.50

Stir fried pork fillet with garlic and black pepper sauce and vegetables.

Pork3. **Pork with Curry Paste** - \$27.50

Stir fried pork fillet in coconut cream and red curry paste with green peppercorn, bamboo shoots and vegetables.



Pork4. **Char Grilled Pork** - \$32.50

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

Pork5. **Pork Basil** - \$27.50

Stir fried pork fillet with garlic, chili, basil, bamboo shoots and vegetables.

Pork6. **Pork Cashew Nuts** - \$28.50

Stir fried pork fillet with Thai sweet chili paste, cashew nuts and vegetables.

Beef

Rice \$4.00
Roti \$5.50

Beef1. Beef Oyster Sauce - \$26.50

Stir fried beef rump with oyster sauce and vegetables.

Beef2. Beef with Fresh Chili - \$26.50

Stir fried beef rump with fresh chili and vegetables (This dish comes spicy).

Beef3. Mandarin Beef - \$35.50

Grilled beef sirloin served on steamed vegetables and topped with red wine sauce served on a sizzling hot plate.



Beef4. Beef Basil - \$26.50

Stir fried beef rump with garlic, chili, basil, bamboo shoots and vegetables.

Beef5. Beef Cashew Nuts - \$27.50

Stir fried beef rump with Thai sweet chili paste, cashew nuts and vegetables.



Lamb

Lamb1. Lamb Panaeng Curry - \$27.50

Meaty lamb cooked in coconut cream and panaeng curry paste with vegetables and ground peanuts.

Lamb2. Lamb Basil - \$27.50

Stir fried lamb with garlic, chili, basil, bamboo shoots and vegetables.

Lamb3. Lamb Rack - \$38.50

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



* Any sauce with fresh chilli \$1.00
Chilli powder FREE

Duck

Rice \$4.00
Roti \$5.50

Duck1. **Roast Duck Ginger** - \$29.50

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

Duck2. **Duck with Curry Paste** - \$29.50

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

Duck3. **Mandarin Duck** - \$33.50

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

Duck4. **Duck Red Curry** - \$29.50

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

Duck5. **Honey Duck** - \$33.50

Roast duck breast served on steamed vegetables with honey sauce.



Prawn

Prawn1. **Prawn Curry** - \$30.50

Tiger prawns cooked in coconut cream and red curry paste with ground peanuts and vegetables.

Prawn2. **Prawn Basil** - \$30.50

Stir fried tiger prawns with garlic, chili, basil, bamboo shoots and vegetables.

Prawn3. **Prawn Cashew Nuts** - \$31.50

Stir fried tiger prawns with Thai sweet chili paste, cashew nuts and vegetables.

Prawn4. **Prawn Garlic and Pepper** - \$30.50

Stir fried tiger prawns with garlic and black pepper sauce and vegetables.

Prawn5. **Prawn with Curry Paste** - \$30.50

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



Squid

Rice \$4.00
Roti \$5.50

- Squid1. **Squid Basil** - \$29.50
Stir fried squid with garlic, chili, basil, bamboo shoots and vegetables.
- Squid2. **Squid Garlic and Pepper** - \$29.50
Stir fried squid with garlic and black pepper sauce and vegetables.
- Squid3. **Squid with Curry paste** - \$29.50
Stir fried squid in red curry paste with green peppercorn, bamboo shoots and vegetables with a touch of coconut cream.



Scallop

- Scallop1. **Scallop Cashew Nuts** - \$33.50
Sauteed scallops with Thai sweet chili paste, cashew nuts and vegetables.
- Scallop2. **Scallop Ginger** - \$33.50
Sauteed scallops with garlic, ginger and vegetables.
- Scallop3. **Scallop with Curry Paste** - \$33.50
Sauteed scallops in red curry paste with green peppercorn, bamboo shoots and vegetables with a touch of coconut cream.

Salmon

- Salmon1. **Salmon Green Curry** - \$36.50
Grilled New Zealand Salmon fillet with Thai green curry sauce and vegetables garnished with coconut cream.
- Salmon2. **Salmon Ginger** - \$36.50
Grilled New Zealand Salmon fillet topped with ginger, spring onions, capsicum and soy sauce served on steamed bok choy.
- Salmon3. **Salmon Hot Plate** - \$36.50
Grilled New Zealand Salmon fillet topped with mushroom, pea, shallot, capsicum, tomatoes and gravy sauce served on sizzling hot plate.



Fish

Rice \$4.00
Roti \$5.50

Fish1. **Sweet & Sour Fish** - \$31.50

Sauteed fried fish fillet with sweet and sour sauce and vegetables.

Fish2. **Fish with Curry paste** - \$31.50

Sauteed fried fish fillet with curry paste, green peppercorn, bamboo shoots and vegetables with a touch of coconut cream.

Fish3. **Three Taste Fish** - \$38.50

Deep fried whole fish (snapper) served with bok choy and topped with three flavor sauce.

Fish4. **Whole Fish with Curry paste - Chefs Special** - \$38.50

Deep fried whole fish (snapper) served with curry paste and bok choy with a touch of coconut cream.



Combination Seafood

Combi1. **Seafood Cumin** - \$35.50

Combination seafood cooked in cumin sauce and vegetables. (Contain egg)

Combi2. **Seafood Hot Plate** - \$35.50

Combination seafood cooked with sweet and sour sauce and vegetables served on a hot plate.

Combi3. **Seafood with Curry paste** - \$35.50

Combination seafood cooked with curry paste, green peppercorn, bamboo shoots and vegetables with a touch of coconut cream.

Combi4. **Hormok Talay** - \$37.50

Combination seafood cook in coconut cream and curry paste with cabbage, basil and capsicum. (**contains egg**)



Mussel

Mussel1. **Mussel with Curry Paste** - \$28.50

Stir fried mussels with curry paste, green peppercorn, bamboo shoots and vegetables with a touch of coconut cream.

Mussel2. **Mussel Basil** - \$28.50

Stir fried mussels with garlic, chili, basil, bamboo shoots and vegetables.



* Any sauce with fresh chilli \$1.00
Chilli powder FREE

Noodle

Rice \$4.00
Roti \$5.50

Noodle1. *Pad Thai* - \$23.50

prawns \$28.50

Traditional Thai fried noodles with egg, chicken, bean spout and finely chopped peanuts.

Noodle2. *Spicy Noodles* - \$23.50

prawns \$28.50

Stir fried noodle with ground chili, egg, vegetables and your choice of chicken, pork or beef.

Noodle3. *Pad See Eiw* - \$23.50

prawns \$28.50

Stir fried noodle with egg, soya sauce and vegetables with your choice of chicken, pork, beef or BBQ pork.



Rice

FriRice1. *Thai Fried Rice* - \$23.50

prawns \$28.50

Thai style fried rice with egg, vegetables and your choice of chicken, pork or beef.

FriRice2. *Spicy Thai Fried Rice* - \$23.50

prawns \$28.50

Spicy Thai style fried rice with egg, vegetables and your choice of chicken, pork, beef or BBQ pork.

Vegetarian

Veg1. *Vegetarian Spring Rolls* - \$11.50

Thai vegetarian spring rolls (4 pieces) served with sweet chili sauce.

Veg2. *Thai Corn Cake* - \$11.50

Deep fried sweet corn marinated with curry paste and Thai herbs served with sweet chili sauce.

Veg3. *Tofu Green Curry* - \$26.50

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



Veg4. *Pad Thai Tofu* - \$23.50

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

Veg5. *Tofu Cashew Nuts* - \$27.50

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

Veg6. *Stir Fried Mixed Vegetables* - \$25.50

Stir fried mixed vegetables with garlic and soya sauce.

Extras

<i>Fresh Chili + Soy or Fish Sauce</i>	<i>\$1.00</i>
<i>Peanut Sauce</i>	<i>\$4.00</i>
<i>Extra Meat</i>	<i>\$3.50</i>
<i>Extra Tofu</i>	<i>\$3.50</i>
<i>Extra Cashew</i>	<i>\$3.50</i>

