

Aharn Bao (Something light)

1	Grilled Moreton Bay Bugs <i>Char-grilled Moreton Bay Bugs with Nam Jim dipping sauce</i>	15.5
2	Thai Cold Rolls (2) <i>Soft rice paper skins, chicken, prawns, fresh herbs</i>	9
3	Fish Cakes (4) <i>White fish, red curry spices, kaffir lime</i>	9
4	Grilled Duck Salad (Medium) <i>Roast duck, lime, red onion, toasted almonds, fresh herbs</i>	14
5	Larp Chicken (Medium) <i>Coarse-chopped chicken, shallots, chilli, fresh herbs, lime, roasted ground sticky rice</i>	11
6	Beef Nam Tok (Medium) <i>Succulent Char-grilled beef fillet, tossed with red onion, chilli, fresh herbs, roasted ground sticky rice and tangy lime dressing</i>	12
7	Yum Squid (Medium) <i>Cooked fresh squid, lime juice, chilli paste, aromatic herb</i>	12
8	Hor Jor <i>Minced prawn, chicken, crab meat, water chesnuts, onion, spring onion, wrapped in delicate bean curd skin. Served with a house-made kumquat brandy sauce</i>	14
9	Grilled Pork Balls (6) <i>Marinated sweet pork, garlic, onion</i>	8
10	Peppered Quail <i>Glazed quail, spices, garlic, white pepper, lemon and chilli dipping sauce</i>	11
11	Pandan Chicken (4) <i>Fried chicken, sweet soy, sesame, pandan wrap</i>	9
12	Curry Puffs (3) <i>Chicken, potato, onion, water chestnut, spices</i>	8
13	Toong Tong (4) <i>Crisp rice paper 'moneybags', chicken, prawn, corn, spring onion</i>	9

* All sauces, dipping
sauces and marinades
are made in-house by
head Chef Suree



14 Thai Spring Rolls (2)	8
<i>Chicken, prawns, carrots, vermicelli</i>	
15 Satay (4)	11
<i>Char-grilled spiced chicken or beef, coconut milk marinade, rich peanut sauce</i>	
16 Mixed Plate (serves 2)	28
<i>Pork Balls, Curry Puff, Fish Cake, Toong Tong, Thai Salad</i>	

Tom gaeng Gaeng Jeud (Soups)

17 Tom Yum Prawn/Chicken (Mild)	9 / 7.5
<i>Spicy sour broth, lemongrass, galangal, lime, coriander, mushrooms</i>	
18 Tom Kar Chicken (Mild)	7.5
<i>Chicken poached in spicy coconut milk broth, lemongrass, galangal, kaffir lime, coriander, mushrooms</i>	
19 Po Tak (Mild)	11
<i>Clear spicy sour broth, mussels, prawns, scallops, squid, basil, mushrooms</i>	

Aharn Nak (Something more filling)

20 Gai Yaang – Som Tam – Sticky Rice (Mild)	22	Signature Dishes
<i>Turmeric spiced grilled chicken, fresh herb and green papaya carrot salad, crushed peanut</i>		
21 Neau Yaang – Thai Salad – Sticky Rice	24	
<i>Marinated grilled beef, fresh herb salad</i>		
22 Green Chicken Curry (Medium - Hot) (with Steamed Jasmine Rice)	19.5	Curries
<i>Green curry, coconut milk, chicken, eggplant, green peas</i>		
23 Mild Yellow Chicken Curry (Mild) (with Steamed Jasmine Rice)	19.5	
<i>Yellow curry, coconut milk, chicken, potatoes, green peas</i>		
24 Panaeng Beef Curry (Medium) (with steamed Jasmine Rice)	19.5	
<i>Red curry, braised beef, kaffir lime, coriander seeds, basil</i>		
25 Masaman Lamb Curry (Medium) (with Steamed Jasmine Rice)	23	
<i>Mild fragrant red curry, lamb, potatoes, whole roast peanuts, cinnamon</i>		
26 Roast Duck Curry (Medium) (with Steamed Jasmine Rice)	25	
<i>Roast duck, spicy red curry, pumpkin, cherry tomatoes, pineapple, basil</i>		

27 Kana Muu Grob	19	Pork
<i>Stir-fried green vegetable, garnished with crisp-fried pork belly, garlic</i>		
28 Pa Lo	20	
<i>Soy-braised pork shoulder and belly, whole eggs, star anise, tofu</i>		
29 Pork with Red Curry Paste (Medium - Hot)	20	Pork
<i>Coarsely chopped pork stir-fried with red curry, green beans, bamboo strips, basil</i>		
30 Honey Pork	20	
<i>Peppered pork fillet, honey and garlic glaze</i>		
31 Royal Beef	23	Beef
<i>Stir-fried beef, ginger, shallot, cloud ear mushrooms, straw mushrooms, coconut</i>		
32 Beef and Peanut Sauce	20	Beef
<i>Beef fillet, broccoli, cauliflower, garlic, white pepper, rich peanut sauce</i>		
33 Chicken with Cashew Nuts	23	Chicken
<i>Chicken fillet, semi-sweet sauce, pineapple, onion, capsicum, dry-fried chillies, roast cashews, mushroom</i>		
34 Chicken with Thai Basil (Medium)	20	
<i>Coarsely chopped chicken, garlic, green beans, mushroom, chilli, Holy basil</i>		
35 Prawn Gratiam	24	Seafood
<i>Fried garlic prawns, light soy and white pepper</i>		
36 Flame-Grilled Spicy Prawns	27	
<i>Char-grilled marinated prawns, served with a fresh Thai salad, sprinkling of almond flakes</i>		
37 Seafood Lemongrass (Medium Hot and Sour)	24	
<i>Prawns, squid, scallops, mussels, mushrooms and chilli, stir fried with a delicious sauce of galangal, lemongrass and kaffir lime leaves</i>		
38 Seafood Chuu Chee (Medium)	24	
<i>Mixed seafood, spicy Chuu Chee sauce, kaffir lime, coconut milk</i>		
39 Hor Mok Salmon (Mild)	26	
<i>Salmon fillet steamed in savoury red curry custard, kaffir lime</i>		
40 Moreton Bay Bug with Asparagus	27.5	
<i>Moreton Bay Bugs, fresh asparagus, celery</i>		
41 Pla Todt	27.5	
<i>Fried whole fish with ginger or spicy Chuu Chee sauce, kaffir lime, coconut milk</i>		

42 Thai Fried Rice	14	Rice and Noodles
<i>Fried Jasmine rice, chicken, prawn, egg</i>		
43 Sticky Rice	4	
<i>Steamed glutinous rice, coconut milk</i>		
44 Steamed Jasmine Rice	3	
45 Pad Thai	16	Rice and Noodles
<i>Rice noodles, chicken, prawns, bean sprouts, egg, crushed peanuts</i>		
46 Drunken Noodles (Medium)	16	
<i>Wide rice noodles, soy sauce, beef, egg, white pepper, Chinese broccoli, tomato</i>		
Entree		
47 Taro rolls (2)	10	Vegetarian
<i>Taro, sticky rice, Japanese mushroom, peanuts, onion</i>		
48 Vegetarian Spring Rolls (2)	7.5	
<i>Crisp, Thai style rolls, shredded vegetable, rice vermicelli</i>		
49 Yum Thai Salad (Mild)	11	
<i>Shredded carrot, cucumber, lettuce, bean sprouts, chilli, fresh mint</i>		
Main		Vegetarian
50 Stir Fried Seasonal Vegetables	14.5	
<i>Mixed vegetables, garlic, broccoli, Chinese greens</i>		
51 Chuu Chee Vegetable Curry (Medium)	14.5	
<i>Mixed seasonal vegetables, spicy Chuu Chee sauce, kaffir lime, coconut milk</i>		
52 Tofu with Peanut Sauce	14.5	Vegetarian
<i>Lightly fried tofu, rich peanut sauce, salad</i>		
53 Pad Woonsen	15	
<i>Glass noodles, cloud ear mushrooms, bean sprouts, celery, onion, capsicum, curry powder, egg</i>		



Khong Waan (*Something Sweet*)

Coconut Ice Cream	7
Coconut Ice Cream with Sticky Rice	9
Pandan Ice Cream	8
Rainbow Ice Cream	11
<i>Layered ice cream bar - strawberry, coconut, pandan, orange</i>	
Kahlua Choc Chip Ice Cream	9
Egg Custard with Sticky Rice	9
Fresh Mango with Sticky Rice (<i>in season only</i>)	11
Honey Banana	11
<i>Fried banana, honey orange syrup, coconut ice cream</i>	

