

Aharn Bao (Something light)

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| 1 | Goong Yaang
<i>Char-grilled marinated King Prawns with green papaya carrot dipping sauce</i> | 15 |
| 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> | 15 |
| 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> | 13 |
| 7 | Yum Squid and Prawns (Medium)
<i>Cooked fresh squid and prawns, lime juice, chilli paste, aromatic herb</i> | 14 |
| 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> | 9 |
| 10 | Peppered Quail
<i>Glazed quail, spices, garlic, white pepper, lemon and chilli dipping sauce</i> | 12 |
| 11 | Pandan Chicken (4)
<i>Fried chicken, sweet soy, sesame, pandan wrap</i> | 11 |
| 12 | Curry Puffs (3)
<i>Chicken, potato, onion, water chestnut, spices</i> | 8 |

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



13 Toong Tong (4)	9
<i>Crisp rice paper ‘moneybags’, chicken, prawn, corn, spring onion</i>	
14 Thai Spring Rolls (2)	8
<i>Chicken, prawns, carrots, vermicelli</i>	
15 Satay (4)	13
<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, Pandan Chicken, Toong Tong</i>	

Tom gaeng Gaeng Jeud (Soups)

17 Tom Yum Prawn/Chicken (Mild)	10 / 8
<i>Spicy sour broth, lemongrass, galangal, lime, coriander, mushroom</i>	
18 Tom Kar Chicken (Mild)	8
<i>Chicken poached in spicy coconut milk broth, lemongrass, galangal, kaffir lime, coriander, mushroom</i>	
19 Po Tak (Mild)	13
<i>Clear spicy sour broth, mussels, prawns, scallops, squid, basil, mushroom</i>	

Aharn Nak (Something more filling)

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

<p>26 Roast Duck Curry (Medium) (with Steamed Jasmine Rice) <i>Roast duck, spicy red curry, pumpkin, cherry tomatoes, pineapple, basil</i></p>	<p>26</p>	<p>Curries</p>
<p>27 Mild Yellow Salmon Curry (with Steamed Jasmine Rice) <i>Yellow curry, coconut milk, Salmon fillet, green beans, bamboo strips and basil</i></p>	<p>25</p>	
<p>28 Kana Muu Grob <i>Stir-fried green vegetable, garnished with crisp-fried pork belly, garlic</i></p>	<p>20</p>	<p>Pork</p>
<p>29 Pork with Red Curry Paste (Medium - Hot) <i>Coarsely chopped pork stir-fried with red curry, green beans, bamboo strips, basil</i></p>	<p>21</p>	
<p>30 Honey Pork <i>Peppered pork fillet, honey and garlic glaze</i></p>	<p>21</p>	
<p>31 Royal Beef <i>Stir-fried beef, ginger, shallot, cloud ear mushrooms, straw mushrooms, coconut</i></p>	<p>24</p>	<p>Beef</p>
<p>32 Beef and Peanut Sauce <i>Beef fillet, broccoli, cauliflower, garlic, white pepper, rich peanut sauce</i></p>	<p>21</p>	
<p>33 Chicken with Cashew Nuts <i>Chicken fillet, semi-sweet sauce, pineapple, onion, capsicum, dry-fried chillies, roast cashews, mushroom</i></p>	<p>24</p>	<p>Chicken</p>
<p>34 Chicken with Thai Basil (Medium) <i>Coarsely chopped chicken, garlic, green beans, mushroom, chilli, Holy basil</i></p>	<p>21</p>	
<p>35 Prawn Gratiam <i>Fried garlic prawns, light soy and white pepper</i></p>	<p>26</p>	<p>Seafood</p>
<p>36 Flame-Grilled Spicy Prawns <i>Char-grilled marinated prawns, served with a fresh Thai salad and a sprinkling of almond flakes</i></p>	<p>28</p>	
<p>37 Seafood Lemongrass (Medium Hot and Sour) <i>Prawns, squid, scallops, mussels, mushrooms and chilli, stir fried with a delicious sauce of galangal, lemongrass and kaffir lime leaves</i></p>	<p>26</p>	
<p>38 Prawns Chuu Chee (Medium) <i>King Prawns, spicy Chuu Chee sauce, kaffir lime, coconut milk</i></p>	<p>26</p>	
<p>39 Hor Mok Salmon (Mild) <i>Salmon fillet steamed in savoury red curry custard, kaffir lime</i></p>	<p>27</p>	
<p>40 Moreton Bay Bug with Fresh Basil <i>Moreton Bay Bugs, fresh basil, celery</i></p>	<p>29</p>	
<p>41 Pla Todt <i>Fried whole fish with ginger or spicy Chuu Chee sauce, kaffir lime, coconut milk</i></p>	<p>29</p>	

42 Thai Fried Rice	<i>Fried Jasmine rice, chicken, prawn, egg</i>	14.5	Rice and Noodles	
43 Sticky Rice	<i>Steamed glutinous rice, coconut milk</i>	4		
44 Steamed Jasmine Rice		3		
45 Pad Thai	<i>Rice noodles, chicken, prawns, bean sprouts, egg, crushed peanuts</i>	17		
46 Drunken Noodles (Medium)	<i>Wide rice noodles, soy sauce, beef, egg, white pepper, Chinese broccoli, tomato</i>	17		
Entree				
47 Taro rolls (2)	<i>Taro, sticky rice, Japanese mushroom, onion</i>	11	Vegetarian	
48 Vegetarian Spring Rolls (2)	<i>Crisp, Thai style rolls, shredded vegetable, rice vermicelli</i>	7.5		
49 Yum Thai Salad (Mild)	<i>Shredded carrot, cucumber, lettuce, bean sprouts, chilli, fresh mint</i>	12		
Main				
50 Stir Fried Seasonal Vegetables	<i>Mixed vegetables, garlic, broccoli, Chinese greens</i>	15.5		
51 Chuu Chee Vegetable Curry (Medium)	<i>Mixed seasonal vegetables, spicy Chuu Chee sauce, kaffir lime, coconut milk</i>	15		
52 Tofu with Peanut Sauce	<i>Lightly fried tofu, rich peanut sauce, salad</i>	15.5		
53 Pad Woonsen	<i>Glass noodles, cloud ear mushrooms, bean sprouts, celery, onion, capsicum, curry powder</i>	16		



Khong Waan (*Something Sweet*)

Coconut Ice Cream	8
Coconut Ice Cream with Sticky Rice	10
Pandan Ice Cream	8
Rainbow Ice Cream	12
<i>Layered ice cream bar - strawberry, coconut, pandan, orange</i>	
Kahlua Choc Chip Ice Cream	9
Egg Custard with Sticky Rice	10
Fresh Mango with Sticky Rice (<i>in season only</i>)	12
Honey Banana	12
<i>Fried banana, honey orange syrup, coconut ice cream</i>	

