



B.Y.O. Open 7 days





Salads (Mild, Med, Spicy)

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	16. Thai Larb Chicken or pork mince, with coriander, red onion, mint and homemade dressing.	20.9
	17. Thai Beef Salad > grilled beef mixed with coriander, red onion, mints and homemade dressing.	20.9
	18. Green Paw Paw Salad (Somtom) .	
		20.9
	- King prawns	22.9
	19. Yum Woonsen Glass noodle salad, pork mince mixed with homemade dressing.	22.9
	20. Thai chicken Salad warmed chicken mixed with coriander, red onion, mints and homemade dressing.	20.9
	Wallieu Clickeli liikeu Will Collangel Teu Union Thinis and Homemade dressing	

Stir Fried

Mixed Vegetables	17.9
Chicken, pork, beef or tofu	18.9
Crispy Pork	21.9
King Prawns	21.9
Seafood (Prawns, scallops, calamari & mussels)	22.9

21. Pad Rose Niyom >
Stir fried spicy paste with garlic, capsicum, green bean, peppercorn, basil leaves, onion and kaffir lime leaves.

22. Pad Spicy Paste >
Stir fried spicy paste with coconut cream, peppercorn, capsicum, onion, basil leaves and green beans.

23. Pad Basil 🚉 Stir-fried basil leaves, mushroom, onion, capsicums, green beans and bamboo shoot

24. Pad Ginger Stir-fried fresh ginger, garlic, onion, shallot, capsicums, broccoli, mushroom and carrot

25. Pad Cashew Nuts Roasted cashew nut stir-fry, with sweet chilli paste, shallot, onion, carrot and capsicums.

26. Pad Sweet & Sour Tomato, pineapple, cucumber, broccoli, carrot and onion stir-fry with sweet & sour sauce

27. Pad Oyster Sauce
Mushroom, onion, capsicum, Wombok, Kailan, Carrots and broccoli stir-fried in rich oyster sauce

28. Pad Garlic & Pepper Stir-fried garlic, pepper, onion, broccoli, wombok and carrot

29. Pad Peanut Sauce
Stir-fried mushroom, onion, capsicum, Wombok, Kailan, Carrots, broccoli with homemade peanut sauce









BEST SELLER

ENTRÉE

1.	Spring Rolls (4 pcs) Thai style vegetarian spring roll served with sweet chilli sauce.	11
2.	Curry Puffs (4 pcs) Beef mince cooked with potatoes, onion rolled in puff pastry.	11
3.	Chicken Satay (4 sticks) Grilled chicken on skewers served with peanut sauce.	11
4.	Money Bags (4 pcs) Pasty bags filled with chicken mince, carrot and water chestnuts.	11
5.	Dim sim (4 pcs) Steam Thai style pork minces in egg pasty with onion, cabbage and water chestnuts.	11
7.	Coconut Prawns (4 pcs) C Battered prawns coated with coconut.	12
_	Fish Cakes (4 pcs) Minced fish seasoned with Red curry paste, lime leaves and green beans, served with sweet chilli sauce.	12
9.	Prawns Dumpling (5 pcs) Steam prawns dumpling served with homemade sauce.	12
10.	Prawns Toast (5 pcs) Deep fried prawns mixed with sesame seed on top of bread pieces.	12
11.	Mixed Entrée for 2 people (8 pcs) Spring Rolls, Curry Puff, Coconut prawn and Satay Chicken	20
12.	Chives Tod deep fried vegan garlic chives served with homemade sauce	12
13.	Crumbed Crab crumbed seafood crab served with sweet chilli sauce	12

SOUPS

	Entree	Main
Mixed Vegetables	10.9	17.90
Chicken, Beef, Pork or Tofu	11.9	18.90
King Prawns	12.9	21.90
Seafood (Prawns, scallops, calamari & mussels)	13.9	22.90

14. Tom Yum An aromatic blend of lemongrass, chilli, kaffir lime, onion, shallot, tomato and mushrooms

An exotic coconut milk soup of lemongrass, shallot, tomato, wombok and mushroom









Curries (Mild, Med, Spicy)

Mixed Vegetables	17.9
Chicken, pork, beef or tofu	18.9
King Prawns	21.9
Seafood (Prawns, scallops, calamari & mussels)	22.9



31. Green curry 😄 Classic Thai green curry with coconut milk, basil, bamboo shoot and green bean

Red chili paste, coconut milk, bamboo shoot, capsicum, green beans and basil

33. Panang curry A sweeter Thai curry with kaffir lime, ground peanuts, green beans and Kaffir lime leaves.

34. Yellow curry Mild & creamy curry with potato, onion and carrot

35. Choo Chee curry Choo chee curry paste, coconut milk, green beans and kaffir lime leaves

36. Jungle Curry Spicy Jungle curry with basil, broccoli, bamboo shoot, peppercorn, green beans, capsicum, mushrooms

37. Mussaman curry Chicken/Beef only
Mild curry cooked with coconut cream, onion, peanut and potatoes

38. Duck Red Curry 22.9 Roasted duck with Tychees, pineapple, basil, capsicums, green beans, tomato and mushroom





20.9

5.0

Noodle & Rice

Mixed Vegetables	17.9
Chicken, pork, beef or tofu	18.9
King Prawns	21.9
Seafood (Prawns, scallops, calamari & mussels)	22.9

39. Pad Thai

Thin rice noodle stir-fried with egg, bean sprout, tofu, ground peanut and homemade sauce.

40. Pad See You Thick, flat noodle stir-fried with egg, carrot, broccoli, kai lan and wombok

41. Pad Ke Mow Thick, flat noodle stir-fried with egg, chilli, onions, capsicum, carrot, peppercorn, green bean and basil leave

42. Pad Hokkien Stir-fried egg noodles with broccoli, capsicums, wombok, onion, carrot and egg

Egg noodle with onions, capsicums, wombok, broccoli, carrot in curry soup

44. Rose Niyom Fried Rice Dry tom-yum fried rice with red onion, tomato, kai lan, lime leaves, basil leaves egg and mushrooms

45. Spicy fried rice A touch of spice in this fried rice, with green beans, bamboo shoot, capsicums, onion and basils

46. Thai fried rice Traditional Thai-style fried rice with egg, onion, tomatoes and vegetables

47. Coconut rice 48. Steamed jasmine rice



CHEF'S SPECIALS

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	49.	Whole Fish Chilli Deep-fried whole fish with pineapple, onions, and capsicums topped with homemade	35 sauce.
	50.	Whole Fish Choo Chee Q. Deep-fried whole fish with Choo Chee curry paste, coconut cream, kaffir limes leaf and green beans.	35
	51.	Whole Fish Tamarind Sauce Deep-fried whole fish topped with a legendary tamarind sauce and crispy ginger	35
	52.	Whole Fish Salad Deep-fried whole fish with Thai herbs mixed with a light tangy dressing topped with crispy Thai herbs	35
	53.	Whole Fish Garlic Deep-fried whole fish topped with crispy garlic	35
	54.	Whole Fish with Paw Paw Salad Deep-fried whole fish served with Thai green Paw Paw salad (Som Tum)	35
	55.	Seafood Pad Cha © Prawns, scallops, calamari & mussels stir-fry with vegetables	23.9
	56.	Soft-Shell Crab Pongaree Crispy soft shell crab with vegetables, egg, curry seasoning and coconut milk	23.9
		Soft-Shell Crab Salt & Pepper Crispy soft-shell crab with salt & pepper topping	23.9
	58.	Calamari Salt & Pepper Crispy Calamari with salt & pepper topping	23.9
	59.	Crispy Prawns Salt & Pepper Crispy King Prawns with salt & pepper topping	23.9
	60.	Crispy Prawns Honey Canal Crispy deep-fried prawns with honey sauce & sesame seeds	23.9
	61.	Crispy Prawns Basil Crispy deep-fired prawn stir-fry with crispy basil leaves, mushroom, onion,	23.9
	62	capsicums, green beans and bamboo shoot Crispy Prawns Chilli	23.9
		Crispy prawns with pineapple, onions, and capsicums topped with homemade sauce. Duck Tamarind	23.9
		Crispy roast duck topped with a legendary tamarind sauce and crispy ginger Rose Niyom Duck	28.9
	04.	Crispy roast duck with steam vegetables topped with homemade sauce and sesame seeds	20.9
	65.	Duck Salad > Crispy roast duck mixed with ground rice, chilli, coriander, red onion, mint and homemade sauce	28.9
	66.	Crispy Pork Garlic Roast pork belly mixed with fried crispy garlic	23.9
		Beef Black Pepper String Beef stir-fry with vegetables and black pepper sauce.	23.9
	68.	Pa Ram Long Song Consequence Crispy chicken served with steam vegetables topped with peanut sauce	23.9
	69.	Honey chicken Superport of the Company of the Compa	23.9
	70.	Fish Tamarind Crispy deep-fried fish fillet stir-fried with tamarind sauce and vegetables	23.9
	71.	Fish Ginger C Crispy deep-fried fish fillet stir-fried with fresh ginger, onion, shallot, capsicums, broccoli, mushroom and carrot	23.9
)	72.	Peanut Sauce	10
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Drinks 5.90

COLD DRINK

Coke, Coke zero, Diet coke, Fanta, Sprite, Lift, Creaming Soda, Pasito, Ginger Beer, Ginger Ale, Mineral Water, Gauva, Soda water, Pink Grapefruit, Lemon Lime & Bitter, Lychee juice,

JUICE

Orange juice, Apple juice, Coconut Water, Lychee Drink

ICE TEA

Lemon Ice Tea, Peach Ice Tea, Green Ice Tea, Winter Melon Tea, Chrysanthemum Tea

HOT TEA

Jasmine Tea, Green Tea, Black Tea, Ginger Tea

THAI DRINK

Thai Milk Tea, Lodchong Drink, Grass Jelly Drink

Dessert 10.9

- · Deep fry ice cream with topping
 - Coconut ice cream
 - Taro balls with sweet coconut















Banquets Menu (All banquets Minimum 4 people)

Chiang Mai Banquet

Curry Puff Money Bag Spring Roll

\$32 pp

King prawns Pad Thai Crispy Pork Cashew nut stir-fired Chicken Thai Larb (Mild, Med, Spicy) Beef Yellow Curry Steam Jasmine Rice

Krabi Banquet

Prawns Dumpling Grill Chicken Satay Spring Roll

\$34 pp

Calamari Salt & pepper Fish Tamarind Beef Basil Stir-fried Chicken Panang Curry Steam jasmine rice

Phuket Banquet

Coconut Prawns Curry Puff Grill Chicken Satay Spring Roll

Whole fish Choo Chee Crispy Prawns Honey Chicken Green Curry Beef Garlic & Pepper Steam jasmine rice \$38 pp

Bangkok Banquet

Coconut prawns
Grill Chicken Satay

Steam Dimsim Spring Roll

Rose Niyom Duck
Whole Fish Garlic
or Whole Fish Salad (Mild, Med, Spicy)
Chicken peanut sauce
Beef Mussaman Curry
Steam Jasmine Rice



Lunch Specials

15 choices, only \$15.9, Take-away or dine-in



Choose with Chicken, Beef, Pork or Vegetables
With any change additional cost will apply (King prawns +\$3, Seafood +\$4, coconut rice +\$2)