

## ***Entrees***

Spring Rolls (4 per serving) served with tangy plum sauce <i>Vegetarian</i>	7.50
Curry Puffs (3 per serving) served with cucumber sauce	7.50
Vegetable Curry Puffs (3 per serving) served with cucumber sauce <i>Vegetarian</i>	7.50
Satay Chicken (4 per serving) served with a peanut & cucumber sauce	12.00
Thai Fish Cakes (3 per serving) served with cucumber & chilli sauce	10.50
Thai Prawn Cakes (3 per serving) served with tangy plum sauce	12.00
Rice Paper Rolls served with savoury dipping sauce <i>Vegetarian</i>	9.00
Silken Tofu topped with satay sauce <i>Vegetarian</i>	10.00
Fresh Corn Patties served with tangy plum sauce <i>Vegetarian</i>	12.00
Crispy Taro Patties served with savoury dipping sauce <i>Vegetarian</i>	10.00
Money Bags (3 per serving) served with sweet chilli sauce	9.00
Steamed Chicken & Prawn Dumplings (4 per serving) served with soy sauce	10.00
Steamed Fish Balls with fresh Thai herbs & spicy nam jim sauce	12.00
Fish Soufflé Steamed in Banana Leaf (2 per serving)	12.00

## ***Soups***

Tom Yum Prawn Soup	9.00
Tom Ka Chicken Soup with Coconut Milk	9.00
Glass Noodle Soup with Chicken	9.00
Chicken & Prawn Dumplings in Clear Broth	9.00
Soups Main Course Size	22.00

## ***Thai Style Salads***

Larb Chicken	16.90
Spicy Grilled Beef Salad	17.90
Roast Duck Thai Style Salad	17.90
Glass Noodle Salad with Chicken & Prawns	17.90
Green Mango Salad with Squid	19.50
Spicy Green Papaya Salad with Prawns	18.90

## ***Curries***

Seasonal Vegetables in Green Curry <i>Vegetarian</i>	16.00
Green Curry with Chicken	16.00
Red Curry with Roast Duck	16.00
Spicy Jungle Curry with Chicken	16.00
Musamun Beef Curry	16.00
Green Curry with Barramundi Fish Balls	17.00

## ***Grilled***

Marinated B.B.Q Chicken	16.90
Marinated B.B.Q Pork	16.90

***Stir Fried Dishes***

Seasonal Vegetables <i>Vegetarian</i>	15.00
Chinese Broccoli with Garlic <i>Vegetarian</i>	15.00
Seasonal Vegetables topped with Satay Sauce <i>Vegetarian</i>	15.00
Tofu with Ginger & Shallots <i>Vegetarian</i>	15.00
Seasonal Vegetables with Cashew Nuts <i>Vegetarian</i>	15.00
Seasonal Vegetables with Silken Beancurd <i>Vegetarian</i>	15.00
Savoury Pumpkin & Egg <i>Vegetarian</i>	15.00
Seasonal Vegetables with Chicken	16.90
Chicken & Cashew Nuts	16.90
Crispy Tamarind Chicken	16.90
Chilli & Basil with Chicken	16.90
Black Pepper Beef	17.90
Chedi Style Ginger Beef	17.90
Crispy Pork with Chinese Broccoli	17.90
Crispy Pork with Chilli & Basil	17.90
Crispy Pork Stir-fried in Red Curry Paste	17.90
Chicken with Chilli Paste & Green Peppercorns	16.90
Chicken Stir-fried in Red Curry Paste	16.90
Southern Thai Style Sweet & Sour Chicken	16.90
Chilli & Basil with Duck	16.90

***Seafood***

Salt & Pepper Squid	16.90
Prawns with Fresh Snow Peas	18.90
Salt & Pepper Prawns	19.90
Garlic Prawns Phuket Style	19.90
Southern Thai Style Sweet & Sour Prawns	19.90
Prawns with Chilli Paste	22.00
Spicy Mixed Seafood served on a Sizzling Plate	22.00
Squid in Chilli Paste with Green Peppercorns	22.00
Barramundi Fillets topped with Chilli Paste	22.00
Barramundi Fillets Stir-fried in Red Curry Paste	22.00
Barramundi Fillets topped with Green Mango Salad	25.00
Crispy Soft Shell Crab in Black Pepper Sauce	25.00
Crispy Soft Shell Crab in Chilli Paste with Green Peppercorns	25.00
Crispy Soft Shell Crab topped with Green Mango Salad	25.00
Crisp Fried Whole Snapper topped with Chilli Sauce	28.00
Whole Steamed Barramundi with Ginger & Shallots	28.00
Whole Steamed Barramundi with Lemongrass, Lime & Chilli	28.00

***Noodles***

Pad Thai Noodles with Tofu <i>Vegetarian</i>	15.00
Pad Thai Noodles with Prawns	16.90
Pad See Ew Noodles with Chicken	15.00
Pad Kee Mao Noodles with Chicken	15.00
Egg Noodles with Chicken & Prawns	16.90
Stir-fried Spaghetti with Roast Duck	16.90

***Rice***

Jasmine Rice (per person)	3.00
Brown Jasmine Rice (per person)	3.50
Fried Brown Rice with Seasonal Vegetables <i>Vegetarian</i>	15.00
Fried Rice with Chicken & Prawns	16.50
Chilli Basil Fried Rice with Chicken & Prawns	16.50
Pineapple Fried Rice served in Pineapple Boat	17.50

***Dessert***

A selection of handmade gelato & sorbet; flavours include Chocolate, Hazelnut, Lemon & Strawberry (2 scoops per serve)	9.00
Black Sticky Rice with Coconut Cream	9.00
Banana in Coconut Milk	12.00
Sticky Rice & Fresh Mango Slices	12.00
Crispy Banana Fritters served with Ice Cream & Honey	12.00