


Entree



Soft Shell Crab (2 half-pieces)
Deep Fried Crispy Soft Crab served with Chilli Mayo Sauce

14



Chicken Satay (4 pieces) 
Marinated Chicken in Coconut Milk, Curry Powder & Spices served with Peanut Sauce, Cucumber & Red Onion on the Top

12



Mixed Entree
Golden Bag, Curry Puff, Prawn Spring Roll, Chicken Satay, Fish Cake with Sweet Chilli Sauce

14



Golden Bag (4 pieces)
Chicken Mince and Corn filled in a Bag shaped Thin Pastry served with Sweet Chilli Sauce

12



Curry Puffs (4 pieces)
Deep Fried Puff Pastry filled with Curried Potato, Minced Chicken & Vegetables served with Sweet Chilli Sauce

13



Spring Roll (4 pieces)
Homemade spring rolls of minced pork served with Sweet Chilli Sauce

12

***VEGETABLE SPRING ROLL** (4 pieces) 12



Prawn Spring Roll (4 pieces) **13**
 Marinade Whole Prawn in Light Soy Sauce wrapped in Thin Crispy Pastry served with Sweet Chilli Sauce



Fish Cake (4 pieces) **12**
 Thai Style Fish Cakes served with Sweet Chilli Sauce



Duck Roll (2 pieces) **14**
 Roasted Duck, Carrot, Cucumber, Spring Onion, Snow Pea Sprout wrapping with Duck Roll Pastry



Lettuce Bag (2 pieces) **14**
 Seasoned Minced Pork, Carrot, Corn, Pea with a Leaf of Fresh Lettuce





Pork Bun (1 piece) **7**
 Crispy Pork Belly with Spicy Chilli Aioli Sauce, Sliced Cucumber, Carrot & Mixed Salad



Mini Dim Sim (10 pieces) **12**
 Minced Prawn, Spring Onion, Cabbage served with Soy Sauce
 * **VEGETABLE Mini Dim Sim (10 pieces) 12**

Salad



Beef Salad   **20**
 Wok tossed Beef Pieces, Cucumber & Tomato seasoned with Chilli Yam, Fresh Chilli, Fish Sauce, Lemon Juice, Red Onion, Mint & Coriander Leaves served on Fresh Lettuce



Chicken Salad   **20**
 Minced Chicken with Chilli Yam, Lemon Juice, Red Onion, Mint & Coriander Leaves with Spicy Sauce served on Fresh Lettuce



Duck Salad   **24**
 Roasted Duck seasoned with Chilli, Mint, Pineapple, Tomato & Lemon Juice Dressing

Soup

Tom Yam 
 Most popular Soup in Thailand. Hot & Sour Taste, seasoned with Lemongrass, Galangal, Lime Leaves, Coriander, Chilli, Lemon Juice, Tomato & Mushroom

- Vegetable	11
- Chicken or Beef	12
- Prawn	14

Coconut Milk Soup
 Mild Creamy Coconut Soup with Aromatic Thai Herb

-Vegetable	11
- Chicken or Beef	12
- Prawn	14




Curry



Duck Curry 27
Roasted Duck in Red Curry with Pineapple, Cherry Tomato, Vegetables in Coconut Milk



Massaman Curry 
Massaman Curry with Potatoes, Peanuts, Onion in Coconut Milk.
- Vegetable 20
- Chicken or Beef 21
- Prawn 23



Green Curry  
Thai Hot Green Curry, Coconut Milk, Vegetables, Bamboo Shoot Strips & Sweet Basil
- Vegetable 20
- Chicken or Beef 21
- Prawn 23



Red Curry  
Red Curry, Coconut Milk, Vegetables, Bamboo Shoot Strips & Sweet Basil
- Vegetable 20
- Chicken or Beef 21
- Prawn 23



Panang Curry  
Panang Curry, Coconut Milk, Lime Leaves, Green Beans & Carrot
- Vegetable 20
- Chicken or Beef 21
- Prawn 23

“ All of the dishes are prepared as needed and not pre-cooked or re-cooked and we always use the fresh vegetables, meats, seafoods and some fresh authentic thai herbs.”

Seafood



Seafood Hot Plate

29

Fish Pieces, Scallops, Grilled Whole Prawns, Calamari Stir Fried with Vegetables, Lemongrass, Lime Leave & Sweet Basil, NZ Green Mussel with Red Curry Sauce



Ginger Whole Fish

31

Steamed Barramundi with Fresh Ginger, Garlic, Vegetables, Bean & Soy Sauce



Deep Fried Whole Fish

31

Deep Fried Whole Barramundi with Sweet & Sour Spicy Sauce with Basil

Stir Fries



Chilli Basil

Chilli & Basil Sauce with Oyster, Onion, Vegies & Bamboo Shoot Strips

- Vegetable 20
- Chicken or Beef 21
- Prawn 23



Ginger Stir Fry

Stir Fried Fresh Ginger with Vegies with Oyster Sauce

- Vegetable 20
- Chicken or Beef 21
- Prawn 23



Cashewnut Stir Fry

Cashew Nuts, Vegies in Chilli Jam & Oyster Sauce

- Vegetable 20
- Chicken or Beef 21
- Prawn 23



Sweet & Sour Sauce

Thai Style Tangy Sweet & Sour Sauce with Onion, Snow Peas, Cucumber, Tomato & Pineapple

- Vegetable 20
- Chicken or Beef 21
- Prawn 23



Satay Sauce

Wok Fried with Peanut Sauce, Broccoli, Red Capsicum, Carrot on Sizzling Plate

- Vegetable 20
- Chicken or Beef 21
- Prawn 23



Honey Beef

Stir Fried Fresh Mixed Vegetables & Beef with Sweet Honey Sauce on Sizzling plate

21

Chef 's Recommendation



Crispy Pork Belly 🌿 28

Roasted Crispy Pork Belly with Wok Fried Chines Broccoli,
Chilli & Garlic



Asian Green 🌿 20

Wok Fried Chinese Broccoli, Zucchini, Celery,
Green Bean, Snow Peas, Broccoli with Garlic
- Sea Salt
- Oyster Sauce
- Soy Sauce

Noodle & Rice



Pad Thai

Stir Fried Thin Rice Noodle with Egg, Bean Shoot, Salted Turnip & Tofu in Thai Style Sauce Sprinkled with crushed Roasted Peanuts & Spring Onion


- Vegetable 20
- Chicken or Beef 20
- Prawn 22



Pad See Ew

Stir Fried Soft Flat Noodle with Egg, Broccoli, Carrot, Snow Peas & Oyster Sauce

- Vegetable 20
- Chicken or Beef 20
- Prawn 22

* Spicy Fried Chilli Noodle available 



Pineapple Fried Rice with Prawn 24

Special Fried Rice with Prawn, Pineapple, Egg, Cashew Nut, Vegetables and mild Curry Powder



Hokkien Noodle

Stir Fried Egg Noodle with Vegetables & Lime Leaves, Lemongrass & Coriander

- Vegetable 20
- Chicken or Beef 20
- Prawn 22



Fried Rice

Thai Style Fried Rice with Egg, Broccoli, Green Bean, Carrot, Snow Peas

- Vegetable 20
- Chicken or Beef 20
- Prawn 22

* Spicy Fried Rice available 

Side



- Roti Bread 4
- Peanut Sauce 1.5
- Jasmine Rice 4
- Coconut Rice 4.5

Banquet

ALL SET MENUS (ORDER MINIMUM 4 PEOPLE)

[A set]

_ per person 36 _

Spring Roll
Curry Puffs

Massaman Beef Curry
Pad Thai Beef
Green Curry Prawn
Cashew Nut Chicken
Rice and Roti

Coffee or Tea

[B set]

_ per person 43 _

Soft Shell Crab
Prawn Spring Roll
Curry Puffs

Seafood Hotplate
Honey Beef
Duck Curry
Fried Rice Chicken

Vanilla Ice Cream
Coffee or Tea

Drinks



Red Wine

	(G)	(B)
Jacob's Creek Classic Cabernet Sauvignon AUS	6	26
Pepperjack Cabernet Sauvignon SA George		37
Wyndham Estate Bin 555 Shiraz NSW	7	28
Taylor's Estate Shiraz SA Pepperjack Barossa SA		32
Tasmanian Hill Pinot Noir TAS	9	40
Yering Station Little Yering Pinot Noir VIC		35
Stonier Pinot Noir AUS		37
		42

White Wine

	(G)	(B)
Knapstein Hand Picked Riesling, SA	9	36
Annie's Lane Chardonnay, SA	7	29
Yering Station Yarra Chardonnay, VIC		45
Stoneleigh Sauvignon Blanc, NZ	7	28
Oyster Bay Sauvignon Blanc, NZ		32
Giesen Pinot Gris, NZ	8	39

Sparkling & Sweet

	(G)	(B)
Henkell Trocken Piccolo, Ger		11
Rose Dry with Bubbles 250ml		11
Innocent Bystander Moscato, VIC 250ml		11
Chandon Brut, VIC		42

Beers

Singha (Thailand)	9
Chang (Thailand)	9
Corona Extra (Mexico)	9
Sapporo (Japan)	9
Carlton Draught	8
Little Creatures (Pale Ale)	9
Crown Lager	9
Cascade Premium Light	7
The Hills Apple Cider	10

Spirits

Bundaberg (Rum)	14
Bacardi (Rum)	14
Gordon's (Gin)	14
Absolut (Vodka)	14
Smirnoff Red Label (Vodka)	14
Jose Cuervo (Tequila)	14
Jim Beam (Bourbon)	14
Jack Daniel's (Whiskey)	14
Southern Comfort (Whiskey)	14

** Mixed liquors 15 **



B.Y.O. Only 'Bottled WINE' Corkage per Person 3.5

Cake Service 10

Cocktail & Mocktail



Margarita 22
Tequila, Cointreau, Fresh Lime Juice, Blended with Ice



Mojito 20
Rum, Lime, Mint, Soda Water



Lime & Mint Mojito 11
Non-Alcoholic



Strawberry & Mint Mojito 11
Non-Alcoholic



Peach & Lemon Ice Tea 9
Non-Alcoholic

Juice



Blended Juice 12
_ Tropical, Watermelon



Simple Juice 4
_ Apple, Orange, Pineapple



Lemon Lime Bitter 7

Soft Drinks

Coke, Diet Coke, No Sugar Coke, Lemonade, Lemon Squash, Orange Fanta 5

Coffee & Tea

Hot Coffee 4
_ Short Black, Long Black, Flat White, Cafe Latte, Cappuccino, Mocha

Water

Tea 4
_ English Breakfast, Earl Grey, Jasmine, Green Tea, Peppermint, Lemongrass & Ginger

S.Pellegrino Sparkling Natural Water
250ml / 4 750ml / 11

Dessert



Affogato

20

Two scoops of Vanilla Ice Cream,
Coffee Liqueur & Short Black Coffee Side



Vanilla Ice Cream

5



Chocolate Ice Cream

5



**Banana Fritter with
Vanilla Ice Cream**

9