

Menu



Entree

Vegetarian Spring Rolls (3) Homemade spring rolls with cabbages, carrot, vermicelli noodles served with sweet and sour sauce	10.9
Dim Sims (3) Steamed pork dim sims served with light soy sauce	12.9
Chicken Satay Skewers (3) Grilled skewered chicken served with roasted peanut satay sauce	12.9
Thai Dumpling (3) Steamed minced chicken and prawns served in mild Thai red curry sauce	14.9
Shallot Pancakes (2) Chive puff pastry served with sweet soy sauce	12.9
Vegetarian Curry Puffs (2)	10.9
Duck Pancakes (3) Duck breast slices wrapped in warm thin pastry served with cucumber and Hoisin sauce	17
Salt & Pepper Lightly coated in flour, tossed with fresh chilli, Murray River pink salt, grounded pepper and chopped spring onions	Squid: 14.9 / Eggplant: 12.9 / Tofu: 14.9
Tom Yum Aromatic hot and sour soup infused with lemongrass	Chicken: 9.9 / Prawn: 11.9

Mains

Cashew Nut Chicken Battered chicken breast with tomatoes and roasted cashew nuts in sweet and sour sauce	20.9
Honey Chicken Battered chicken breast tossed in kangaroo island honey with sesame seeds	20.9
Teriyaki Chicken Japanese thick caramelised sauce with a dash of wine served on a sizzling plate topped with sesame seeds	23.9
Thai Basil Chicken (medium hot) Pud Gra Prow chicken with green beans, onion, fresh chilli and basil leaves	23.9
Thai Chilli Beef Fillet Chilli jam stir fry with beef fillets, baby corn and basil leaves	23.9
Black Beans Beef Fillet Aromatic stir fry in black bean sauce with seasonal vegetables	23.9
Beef Peanut Long Song Beef fillets with a hint of garlic, stir fried, served with roasted peanut satay sauce and steamed green vegetables	23.9
Cinnamon Braised Pork Belly Braised in sticky soy sauce served with Thai chilli lime sauce and sun-dried vegetables	24.9
Beef Cheeks Slow braised beef cheek served with green vegetables	24.9
Gai Yang BBQ chicken marinated in traditional Thai herbs served with a green salad and tamarind sauce	25.9
Mongolian Lamb Traditional Mongolian style served on a sizzling plate with sesame seeds	25.9
Crispy King Prawns King Prawns lightly coated and tossed with spring onion, capsicum and roasted cashew nuts	26.9
Garlic Prawns (GF) Creamy garlic sauce with cauliflower, shallots and onion	26.9
Salt & Pepper Squid Lightly coated in flour, tossed with fresh chilli, Murry river pink salt, grounded pepper and chopped spring onions	26.9
Kana Moo Krob (medium hot) Authentic Thai roasted crispy pork belly stir fry with garlic, Asian greens and fresh chilli	27.9
Soft Shell Crab Salad Lightly battered in tempura flour, served with apple salad	28.9
Chilli Barramundi (mild) Lightly coated and stir fried with homemade Thai chilli paste and basil leaves	28.9
Plum Duck Lightly battered duck served on a bed of crispy noodles with plum sauce and roasted cashew nuts	29.9

Menu

Curries



Kang Kiew Gai Traditional Thai green curry with chicken breast fillet and fresh eggplant	23.9
Paenang Beef (GF) Beef chucks in a rich Thai red curry sauce	23.9
Choo Chee Chicken or Prawns (GF - Prawn only) Authentic Thai red curry, coconut cream, palm sugar and fresh basil leaves	Chicken: 23.9 Prawn: 26.9
Masaman Lamb (GF) Slow cooked lamb in a rich Thai red curry sauce with potatoes	25.9

Rice & Side Dishes

Chinese Fried Rice Fried rice with roasted BBQ Pork, egg & spring onion	16.9
Singapore Hokkien Mee Stir fried egg noodles with chicken, Asian vegetables & bean sprouts	20.9
Beef Char Kway Teow Stir fried flat rice noodles with Asian vegetables & bean sprouts	22.9
Bang Bang Noodles Stir fried egg noodles with peanut sauce topped with 3 grilled marinated chicken skewers	22.9
Prawn Pad Thai (GF) Thai street rice noodles with prawns, tofu, chives, bean sprouts and crushed nuts	24.9
Mixed Vegetables Stir fry (GF)	16.9
Steamed Vegetables (GF)	12.9
Steamed Jasmine Rice (per person)	4

Desserts

Black Sticky Rice with Coconut Custard Black glutinous rice in coconut cream, palm sugar with pandan infused egg custard served with vanilla ice cream on the side	16
Banana Butterscotch Pudding A fluffy and light sponge cake dipped in a rich butterscotch sauce with vanilla ice cream served on the side	16
Coconut Crème Brulee A thin layer of caramelized sugar with smooth creamy custard topped with fruits	14
Traditional Ice Cream Sundae Creamy and luscious vanilla ice cream served with sauce choices of: <ul style="list-style-type: none">• Chocolate• Caramel• Strawberry	7
Selection of Deluxe Ice Creams: <ul style="list-style-type: none">• Smooth chocolate with hazelnut pieces• Baileys infused with scorched almonds	13

*Every dish is made fresh to order and served immediately, so there may be some delay between meals.
We recommend guests embrace the Asian tradition of sharing for an enhanced dining experience.*

(GF) = Gluten Free

No separate accounts. Thank you.

15% Surcharge applies on Public Holidays