

Menu

Entree



Vegetarian Spring Rolls (3) Homemade spring rolls with cabbages, carrot, vermicelli noodles served with sweet and sour sauce	14.9
Dim Sims (3) Steamed pork dim sims served with light soy sauce	15.9
Chicken Satay Skewers (3) Grilled skewered chicken served with roasted peanut satay sauce	16.9
Thai Dumpling (3) Steamed minced chicken and prawns served in mild Thai red curry sauce	18.9
Shallot Pancakes (2) Chive puff pastry served with sweet soy sauce	13.9
Vegetarian Curry Puffs (2) Spiced potato with aromatic herbs and peas	14.9
Duck Pancakes (3) Duck breast slices wrapped in warm thin pastry served with cucumber and Hoisin sauce	19.9
Vegetarian Gyoza (5) Steamed thin pastry wrapped with minced vegetables	15.9
Prawn Donut (3) Thai shrimp cakes served with plum sauce	16.9
Tom Yum Aromatic hot and sour soup infused with lemongrass	Chicken: 13.9 / Prawn (imported): 14.9

Mains

Cashew Nut Chicken (VO) Battered chicken breast with tomatoes and roasted cashew nuts in sweet and sour sauce	26.9
Honey Chicken Battered chicken breast tossed in kangaroo island honey with sesame seeds	26.9
Teriyaki Chicken (VO) Japanese thick caramelised sauce with a dash of wine served on a sizzling plate topped with sesame seeds	27.9
Thai Basil Chicken (medium hot) Pud Gra Prow chicken with green beans, onion, fresh chilli and basil leaves	27.9
Thai Chilli Beef Fillet Chilli jam stir fry with beef fillets and baby corn	27.9
Beef Peanut Long Song (VO) Beef fillets with a hint of garlic, stir fried, served with roasted peanut satay sauce and steamed green vegetables	27.9
Cinnamon Braised Pork Belly Braised in sticky soy sauce served with Thai chilli lime sauce	31.9
Thai Braised Beef Cheeks Slow braised beef cheek served with green vegetables	31.9
Gai Yang BBQ chicken marinated in traditional Thai herbs served with a green salad and tamarind sauce	27.9
Mongolian Lamb (VO) Traditional Mongolian style served on a sizzling plate with sesame seeds	29.9
Crispy King Prawns (imported) King Prawns lightly coated and tossed with spring onion, capsicum and roasted cashew nuts	31.9
Salt & Pepper Lightly coated in flour, tossed with fresh chilli, Murry river pink salt, grounded pepper and chopped spring onions	Squid (imported): 31.9 / Tofu (VO): 31.9 / Eggplant (VO): 29.9
Kana Moo Krob (medium hot) Authentic Thai roasted crispy pork belly stir fry with garlic, Asian greens and fresh chilli	35.9
Soft Shell Crab Salad (imported) Lightly battered in tempura flour, served with apple salad	35.9
Chilli Barramundi (imported) (mild) Lightly coated and stir fried with homemade Thai chilli paste and basil leaves	35.9
Drunken Duck Aroma roasted duck fillet with green peppercorn, chilli and hot spice krachai	37.9
Tamarind Duck Lightly battered duck breast tossed with tangy homemade tamarind sauce	36.9

Menu

Curries



Kang Kiew Gai Traditional Thai green curry with chicken breast fillet and fresh eggplant	27.9
Paenang Beef (GF) Beef chucks in a rich Thai red curry sauce	28.9
Choo Chee Chicken or Prawns (GF - Prawn only) Authentic Thai red curry, coconut cream, palm sugar and fresh basil leaves	Chicken: 27.9 Prawn (imported): 29.9
Masaman Lamb (GF) Slow cooked lamb in a rich Thai red curry sauce with potatoes	29.9

Rice & Side Dishes

Roasted BBQ Pork Fried Rice Fried rice with roasted BBQ Pork, egg & spring onion	21.9
Singapore Hokkien Mee Stir fried egg noodles with chicken, Asian vegetables & bean sprouts	25.9
Beef Char Kway Teow Stir fried flat rice noodles with Asian vegetables & bean sprouts	26.9
Prawn Pad Thai (GF) (imported) Thai street rice noodles with prawns, tofu, chives, bean sprouts and crushed nuts	27.9
Mixed Vegetables Stir fry (GF) (all green add \$1)	19.0
Steamed Vegetables (GF)	16.0
Coconut Rice Aromatic jasmine rice infused in coconut milk (serves 2 pp)	16.0
Steamed Jasmine Rice	5.0

Desserts

Banana Butterscotch Pudding A fluffy and light sponge cake dipped in a rich butterscotch sauce with vanilla ice cream served on the side	18.0
Coconut Crème Brulee A thin layer of caramelized sugar with smooth creamy custard topped with fruits	17.0
Traditional Ice Cream Sundae Creamy and luscious vanilla ice cream served with sauce choices of: • Chocolate • Caramel • Strawberry	8.9

*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 (VO) = Vegetarian Option Please inform our staff if you have any food allergies

No separate accounts. Thank you. 15% Surcharge applies on Public Holidays