



Special Menu

Salad

Fried Golden Calamari salad **\$16.00**

Fresh squid, lightly battered and deep fried. Served with sweet and sour dipping sauce

Cocktail Coconut Prawn **\$ 8.90**

Marinated prawn with coconut and herb, battered and deep fried with Vegetables and herbs

Yum grilled duck **\$26.50**

Crisp skin Duck breast fillet with fresh herbs, red onion, Spring onion, coriander, mint, green leaf, crispy roasted Ground rice, sweet and tangy sauce

Mains

Chicken in Green Lake *** **\$25.00**

Marinated chicken satay with coconut, herbs , ginger with Green curry

Crispy Curry Shell Crab (Poo Pad Pong Karee) **\$22.00**

Mild curried dish with Crisp Soft Shell Crab, egg, mushroom, onion, spring onion and chef's special sauce

Ginger Fish **\$30.00**

Fillet of rockling steamed with ginger then top with yummy fresh vegetables in a lovely mild sauce

Cripy Seafood Curry

Crispy prawn, fish, calamari and vegetable with Homemade chuchee curry paste **\$27.00**

Garlic Chicken **\$22.00**

Wok fried chicken breast fillet with special garlic & pepper sauce.



Banquet

Enjoyed Thai experience banquet sharing dishes

Appetizer : Princess Platter

Salad : Crying Tiger Beef or Larb Gai

Main Curry : Green Curry or chicken in Green lake and Massaman Curry or Jungle Curry

Main Stir- Fried (2 main choice):

Ginger Beef, Grilled Barramundi, Black Pepper Calamari, Chicken Paradise, Garlic Chicken
Cashews Nuts Chicken, Volcano Seafood, Crispy Curry Shell Crab, Spicy Lamb,

Dessert : Mango , Vanilla or Coconut Ice Cream

* **\$45.00 per person including rice and tea.**

* **Please note : Minimum order for banquet 4 person**



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Dinner Menu

Appetizers

Princess Platter (for 2 people)	\$19.00
Curry puffs chicken, fish cakes, coconut prawns, chicken pandanus leaf, spicy num jim taley and sweet chilli sauce dipping	
Eggplants in Heaven (Yum-ma-kua-pao)	\$16.00
Spicy Roasted Eggplants Salad with green apple, pineapple, cherry tomato, cashew nuts and toasted coconut	
Deep-Fried Shell Crab (for 2 people)	\$18.00
Light tempura soft shell crab, mixed green apple salad with sweet tamarind, spicy num jim taley sauce	
Crispy Chicken	\$15.00
Salt & pepper Crisp chicken fillet, num jim Isarn dipping (roasted chilli, garlic)	
Tom Yum Prawn	\$12.00
Tiger prawns in a hot & sour soup, lemongrass, galangal, tomato, mushroom	
Chicken Satay	\$9.00
Traditional homemade chicken satay marinated char grilled on skewer served with tasty peanut sauce	
Steamed Dim-Sim	\$9.00
Steamed dumpling(minced pork with cabbage & mixed vegetables) with yummy soy sauce	
Curry Puffs	\$9.00
Puff pastry stuffed with minced chicken, onion, potato, carrot with sweet chilli sauce	
Sabai	\$9.00
A tasty seasoned homemade tiger prawn rolled in a light pastry served with sweet chilli sauce	



Salads

Crying Tiger Beef Salad	\$17.90
Crying tiger beef salad, char grilled rare rump steak, roasted ground sticky rice, mint, red onion, lemon juice, roasted dry chilli and spicy dressing	
Larb Gai	\$17.90
Chicken mince, roasted chilli powder, roasted ground sticky rice, Lime juice, coriander, mint	
Grilled Scallop & Tiger Prawn	\$18.00
Grilled Australia scallops and Tiger prawn with lemon juice, chilli jam, fine lemongrass, red onion, fresh chilli and mint	
Son in law (for 2 people)	\$16.00
Crisp Eggs, sweet tamarind, chilli, crisp shallot to yum salad	
Eggplants in Heaven (Yum-ma-kua-pao)	\$16.00
Spicy Roasted Eggplants Salad with green apple, pineapple, cherry tomato, cashew nuts and toasted coconut	

Mains

Green Curry	\$22.00
Chicken breast with green curry paste, coconut milk, fresh basil, Thai egg plant	
Massaman Curry	\$26.00
Slow cook dice beef with massaman curry paste, coconut milk, roasted peanut, Potato.	
Red Curry	\$27.00
Roasted duck legs with red curry paste, coconut milk, tomato, pineapple, basil	
Jungle Curry	\$22.00
Spicy jungle curry(no coconut milk) chicken breast, homemade curry paste, herbs, kra chai, Green pepper corn.	



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Ginger Beef	\$22.00
Wok fried sliced skirt steak, wild ginger, mushroom, Chinese cabbage ,bok choy, Spring onion	
Cashews Nuts Chicken	\$22.00
Wok fried chicken breast fillet, roasted cashews nuts, mixed vegetables, Homemade chilli jam	
Chicken Paradise	\$22.00
Wok-fried chicken thigh fillet, onion, sneek bean, lime leaf, chilli jam with chef special sauce	
Black Pepper Calamari	\$25.00
Wok fried NZ calamari, black pepper, garlic, chilli, onion, snake bean, basil, oyster sauce	
Stir Fried Tom Yum Prawns	\$25.00
Wok fried tiger prawns, lemongrass, lime leave, chef's special tom yum sauce	
Volcano Seafood(Pad Cha Ta-lay)	\$27.00
Seafood spicy stir-fry(Scallop, Tiger prawn and NZ Calamari) with Kra chai, green pepper corn, lime leaf, lemon grass, sneek bean and basil.	
Pad Thai Prawn	\$22.00
Stir Fried rice noodle with tiger prawns , pad Thai sauce wrap with egg	
Grilled Barramundi	\$27.00
Grilled barramundi fillet with chef's special tom yum sauce, mushroom, lemongrass,lime leave	
Yum Whole Barramundi	\$34.00
Crisp whole barramundi with fresh chilli, lemon, tomato Coriander, mint, red onion and spicy dressing	
Crispy Curry Shell Crab (Poo Pad Pong Karee)	\$22.00
Mild curried dish with Crisp Soft Shell Crab, egg, mushroom, onion, spring onion and chef's special sauce	
Spicy Lamb	\$27.00
Marinated lamb with fresh chilli, lemongrass, onion and basil leaves cooked in an exotic spicy sauce	

Please be aware that we are unable to guarantee any dish is completely free of residual nut oils or shellfish traces and gluten. Fully licensed &BYO(wine only)



Vegetables

Taro	\$9.00
Homemade Taro ball, deep fried to perfection served with sweet chilli sauce	
Tom Yum Vegetable	\$8.90
Vegetables in a hot & sour soup, lemongrass, galangal, tomato and mushroom	
Eggplants in Heaven (Yum-ma-kua-pao)	\$16.00
Spicy Roasted Eggplants Salad with green apple, pineapple, cherry tomato, cashew nuts and toasted coconut	
Green Curry	\$19.90
Our own green curry paste with coconut milk and season vegetables	
Cashews Nuts Vegetable	\$19.90
Wok fried local vegetables, roasted cashews nuts & Homemade chilli jam	
Crispy Tofu	\$19.50
Crisp tofu with sweet & sour sauce, steamed vegetables	
Asian Greens Vegetables	\$9.50
Stir fried with garlic, chilli & basil, oyster sauce	

Rice and Bread

Thai Fried Rice	
Chicken, egg and vegetables	
- Small	\$9.50
-Large	\$15.50
Steam Jasmine Rice	\$3.00
Coconut Rice	\$4.50
Roti bread with peanut source	\$5.50



Desserts

Black Sticky Rice Black sticky rice pudding, egg custard and coconut caramel	\$7.00
Steamed Banana with Vanilla ice cream Steamed Banana, light palm sugar, star anis, coconut caramel with Vanilla ice cream	\$7.00
Banana Fritter with Vanilla ice cream	\$7.00
Thai Roll Custard Pancake Homemade pancake with chef's special custard	\$7.00
Vanilla Ice Cream	\$5.00
Mango Ice Cream or Coconut Ice Cream Imported Ice Cream from Thailand	\$5.50
Ice cream combination(vanilla, mango and coconut)	\$8.00

Coffee and Tea

Cappuccino, Latte, Flat White, Long Black, Espresso, Macchiato, Mocha, Hot chocolate	\$3.00
Green, Jasmine, Peppermint, English Breakfast + Earl Grey	\$3.00

**** Corkage charged \$8.00 per bottle**

Kids Menu

Mango Chicken Tender chicken breast deep fried in batter topping with special mango sauce	\$18.00
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