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Special Menu /2010

January ~ June

Entrée

<u>Grilled scallops & Tiger prawn</u>	Grilled Australia scallops and Tiger prawn with lime juice, Chilli jam, fine lemon grass, red onion, fresh chilli, mint	\$16.00
<u>Grilled pork skewer</u>	Char Grilled marinated pork neck served with lettuce & North eastern sauce	\$15.00

Mains

<u>Yum grilled duck</u>	Crisp skin Duck breast fillet with fresh herbs, red onion, Spring onion, coriander, mint, green leaf, crispy roasted Ground rice, sweet and tangy sauce	\$26.90
<u>Yum whole barramundi</u>	Crisp whole barramundi with fresh chilli, lemon, tomato Coriander, mint, red onion and spicy dressing	\$34.00
<u>Kanar Moo Krob</u>	Wok fried roasted pork , Chinese broccoli, Garlic & Chilli	\$ 20.00
<u>Chicken Paradise</u>	wok-fried chicken thigh fillet, onion, sneak bean, lime leaf, chilli jam with chef special sauce	\$22.00
<u>Seafood Island</u>	deep-fried shell crab, prawns & basa fillet with mild curry sauce & vegetables	\$25.00
<u>Royal Green Curry</u>	Tender calamari, Tiger prawns, Fish fillet, vegetables & fresh herbs	\$26.00

Desserts

<u>White sticky rice with fresh mango</u>	White sticky rice with coconut caramel and fresh mango	\$10.90
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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) BYO Corkage Charge \$6 per bottle.



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Dinner Menu / 2010

January ~ June

Appetizers

<u>Princess platter</u> (for 2 people)	curry puffs chicken, fish cakes, coconut prawns, chicken pandanus leaf, spicy num jim taley and sweet chilli sauce dipping	\$19.00
<u>Deep-fried shell crab</u> (for 2 people)	light tempura soft shell crab, mixed green mango salad(season) or green apple, sweet tamarind, spicy num jim taley and soy sauce	\$18.00
<u>Son in law egg</u> (for 2 people)	crisp eggs, sweet tamarind, chilli, crisp shallot to yum salad	\$16.00
<u>Grilled NZ calamari</u>	grilled marinated NZ calamari with soy, pepper, garlic & with spicy num jim taley and lemon	\$16.00
<u>Deep-fried chicken</u>	salt & pepper crisp chicken fillet, num jim Isarn dipping (roasted chilli, garlic)	\$14.00
<u>Tom yum prawn</u>	tiger prawns in a hot & sour soup, lemongrass, galangal, tomato, mushroom	\$12.00
<u>Curry puffs</u>	puff pastry, minced chicken, onion, potato, yellow curry & sweet Chilli sauce	\$9.00
<u>Spring Roll</u>	Mixed vegetables rolled in light pastry served with sweet chilli sauce	\$8.00
<u>Sabai</u>	A tasty seasoned tiger prawn rolled in a light pastry served with sweet chilli sauce	\$9.00

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Salads

<u>Crying tiger beef salad</u>	crying tiger beef salad, char grilled rare rump steak, roasted ground sticky rice, mint, red onion, lemon juice, roasted dry chilli and spicy dressing	\$17.90
<u>larb gai</u>	chicken mince, roasted chilli powder, roasted ground sticky rice, Lime juice, coriander, mint	\$17.90
<u>Papaya salad & BBQ chicken</u>	spicy green papaya, snake bean, roasted peanut, chilli and BBQ chicken	\$19.00

Mains

<u>Green curry</u>	chicken breast with green curry, paste, coconut milk, fresh basil, Thai egg plant	\$22.00
<u>Massaman curry</u>	slow cook dice beef with massaman curry paste, roasted peanut Potato and star anise	\$26.00
<u>Red curry</u>	roasted duck legs with red curry paste, coconut milk, tomato, pineapple, basil	\$27.00
<u>Jungle curry</u>	spicy jungle curry (no coconut milk) chicken breast, homemade curry Paste, herbs, krachai, green peppercorn	\$22.00
<u>Ginger beef</u>	wok fried sliced rump steak, wild ginger, mushroom, Chinese cabbage, Spring onion	\$22.00
<u>Cashews nuts chicken</u>	wok fried chicken breast fillet, roasted cashews nuts, bok choy, Homemade chilli jam	\$22.00
<u>Black pepper calamari</u>	wok fried NZ calamari, black pepper, garlic, chilli, onion Snake bean, basil, oyster sauce	\$25.00
<u>Stir fried tom yum prawns</u>	wok fried tiger prawns, lemongrass, lime leave, roasted dry Chilli and tom yum sauce	\$25.00
<u>Grilled barramundi</u>	Grill barramundi fillet, with spicy tom yum sauce, mushroom, Lemongrass and coriander	\$27.00
<u>Pad thai prawn</u>	fried rice noodle with tiger prawns, pad Thai sauce wrap with egg	\$22.00
<u>Rice & Roti</u>	steam jasmine rice, coconut rice, roti bread	\$3.00, \$4.50, \$5.50

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Banquet

Enjoyed Thai experience banquet sharing dishes

Appetizer : Princess Platter

Salad : crying tiger beef and larb gai

Main curry : Green curry and Massaman curry or jungle curry

Main stir- fried : ginger beef, tom yum prawns, grilled barramundi, black pepper calamari, seafood island, chicken paradise, Cashews nuts chicken, Pad Thai prawn, Kanar Moo Krob, Royal green curry (2main choice)

Dessert : mango and vanilla ice cream, steamed banana, sakoo

6 courses \$48.00 per person including rice and coffee or tea, singha beer, soft drink, a glass of wine.

Please note: minimum order for banquet 4 person

Vegetables

<u>Pumpkin flitter</u>	deep fried pumpkin, coconut batter, sweet chilli sauce	\$8.90
<u>Tom yum vegetable</u>	vegetables in a hot & sour soup, lemongrass, galangal, tomato and mushroom	\$8.90

Mains

<u>Green curry</u>	our own green curry paste with coconut milk and season vegetables	\$19.90
<u>Cashews nuts vegetable</u>	wok fried local vegetables, roasted cashews nuts & Roasted chilli paste	\$19.90
<u>Crispy Tofu</u>	crisp tofu with sweet & sour sauce, steamed vegetables	\$20.00



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Desserts/ Ice cream / Coffee and Tea

<u>Black sticky rice</u>	black sticky rice pudding, egg custard and coconut caramel	\$10.90
<u>Steamed Banana</u>	steamed Banana, light palm sugar, star anis, coconut caramel, Vanilla ice cream	\$10.90
<u>Sa koo</u>	warmed young coconut, cooked tapioca pearl, coconut milk and palm sugar	\$10.00
<u>Vanilla ice cream</u>		\$6.50
<u>Mango ice cream or Coconut ice cream</u>		\$6.90
Cappuccino, Latte, Flat White, Long Black, Espresso, Macchiato, Mocha, Hot chocolate		\$3.00

Tea / Herbal tea

Green, Jasmine, Peppermint, English Breakfast + Earl Grey	\$3.00
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Side dishes

Stir fried Asian greens vegetables with garlic, chilli & basil	\$9.50
Fried rice with chicken, egg and vegetables	\$9.50