



www.littlethaiprincess.com

Special Menu

May ~ August /2010

Salad

Eggplants in Heaven (Yum-ma-kua-pao)

- Spicy Roasted Eggplants Salad with green apple, pineapple, cherry tomato, cashew nuts and toasted coconut \$16.00

Yum grilled duck

-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

Mains

Crispy Curry Shell Crab (Poo Pad Pong Karee)

- Mild curried dish with Crisp Soft Shell Crab, egg, mushroom, celery, onion, spring onion and chilli jam \$22.00

Yum Whole Barramundi

-Crisp whole barramundi with fresh chilli, lemon, tomato Coriander, mint, red onion and spicy dressing \$34.00

Salmon Chu Chee Curry **yummy**

-Crisp Salmon fillet, Thai spicy dried red curry sauce with steam bok choy. The word "chu-chee" comes from the sound when you put something into hot oil. \$29.00

Chicken Paradise

-wok-fried chicken thigh fillet, onion, sneak bean, lime leaf, chilli jam with chef special sauce \$22.00

Volcano seafood (Pad Cha Ta-lay) **spicy**

-Seafood spicy stir-fry (Scallop, Tiger prawn and NZ Calamari) with Kra chai, green pepper corn, lime leaf, lemon grass, basil and sneakbean \$27.00

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

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 lsarn 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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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

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