

FROM THE THAI KITCHEN

Thai Starters

Tod Man Bla

Deep fried fish cakes, cucumber & vinegar sauce



16

Gai Hor Bai Teoy

Fried chicken wrapped in pandan leaves with sweet soya sauce or chili sauce

16

Wonton Goong

Steamed prawns wonton with teriyaki sauce

18

Moo Ma Now

Grilled pork with spicy lemon sauce



17

Goong Pan Boh Bia

Prawns wrapped in spring roll pastry with sweet chili sauce

17

Thai Salads

Yam Gai Yang

Grilled chicken with lime & chili



16

Yam Woon Sen Goong Gab Gai

Glass noodle salad with prawn & chicken



16

Yam Talay

Seafood salad with squid, prawn & fish



17

Yam Som O

Pomelo & prawn salad with cashew nut



18

Yam Moo Nam Tok

Grilled pork salad with spicy sauce



19

Yam Nua Yang

Spicy thai grilled beef salad



22

Thai Soups

Tom Yam Goong

Spicy & sour prawn milky soup



18

Kuay Teow Gai, Moo Ru Nua

Rice noodle soup with chicken, pork or beef

16, 17, 22

Tom Yam Talay Boh Taek

Clear hot & sour seafood soup with hot basil



17

Tom Jud Woon Sen Moo Gab Goong

Clear pork & prawn soup with glass noodle & vegetable

16

Tom Kha Gai Ru Talay

Chicken or seafood in coconut milk soup

16, 18

Thai Noodles

Pad Thai Goong

Stir fried rice noodle with prawns & tamarind sauce

34

Kuay Teow Pad See-Ew Gai, Moo, Goong Ru Nua

Stir fried rice noodle with chicken, pork, prawn or beef & vegetable

29, 32, 34, 35

Kuay Teow Pad Kee Mao Talay

Spicy stir fried rice noodle with seafood & vegetable



32

Thai Main

Goong Thod Prik Thai Dum

Deep fried lobster with black pepper sauce Waan



15 /100g

Goong Phed Prew Waan

Stir fried lobster with sweet & sour sauce

15 /100g

Goong Nung See-Ew

Steamed lobster with soy sauce

15 /100g

Goong Pad Prik Thai Sod

Deep fried river prawn with garlic & peppercorn sauce



35

Nua Pad Nam Man Hoi

Stir fried tender beef in mushroom oyster sauce

38

Gai Pad Prew Waan

Stir fried chicken with sweet & sour sauce

29

Pad Cha Talay

Stir fried seafood with chili & thai herb



35

Nor Mai Farang Pad Hoi Shell

Stir fried scallops with asparagus

39

Gai Ru Moo Pad King

Stir fried chicken or pork with ginger sauce

29, 32

Pad Ka Prao Nua, Moo Ru Gai

Stir fried beef, pork or chicken with chili, garlic & hot basil



38, 32, 29

Thai Curry

Choo Chee Bla

Pan fried fish with red curry sauce



28

Panang Gae

Grilled Lamb Chops with panang curry sauce



38

Gaeng Massaman Nua

Australian beef tenderloin in a massaman curry sauce



40

Gaeng Keow Waan Gai Ru Talay

Green chicken or seafood curry with thai eggplant



29, 35

Gaeng Ped Bed Yang

Roast duck red curry with tomato, pineapple & eggplant



38

Gaeng Gari Gai

Chicken fillet with yellow curry

29

Gaeng Lao Gae

Dried lamb curry in aromatic spices



34

Thai Jasmine Rice & Vegetable

Khao Pad Boo

Fried rice with crab meat

12

Khao Pad Pak

Vegetarian fried rice

10

Khao Pad Sabbarod

Pineapple fried rice with chicken & prawns

15

Pad Pak Ruam Mit

Stir fried vegetable with oyster sauce

12

Pad Ka Prao Pak

Stir fried vegetable with chili, garlic & basil



12

From The Grill

Grilled Fish & Seafood

Lobster (per 100g)	15
Scampi river prawn (per 100g)	9
Jumbo tiger prawns (per 100g)	12
Calamari (per 100g)	8
Red tuna fillet (250g) subject to availability	27
Reef fish (250g) subject to availability	27
Salmon fillet (250g)	35



Fish & Seafood Choices of Sauces

Garlic & lemon butter, garlic butter, teriyaki sauce, thai seafood sauce, sliced chili in fish sauce or soya & sesame sauce

Grilled Meat & Poultry

Australian black angus rump (280g)	35
Australian rib eye (250g)	37
Australian beef sirloin (250g)	37
Australian lamb rack (250g)	38
Australian beef tenderloin (250g)	42
Australian beef veal back strap (250g)	42
Chicken Leg (1 pair)	29
Chicken breast (1 pair)	28
Duck breast (1 piece)	38



Grilled Meat & Poultry Choice of Sauces

*Garlic & parsley butter, herb's butter, BBQ sauce, mushroom or black pepper sauce
Grilled items are accompanied with sautéed vegetables or seasonal salad & baked potato or fries or steamed rice*

Side Orders

Seasonal Garden Salad <i>Assorted lettuce leaves, lemon & chili dressing</i>	12
Potato Wedges <i>Sweet chili sauce & spiced sour cream</i>	12
Grilled Asparagus <i>Parmesan cheese & balsamic reduction</i>	12
Ratatouille <i>Mediterranean style stewed seasonal vegetable with tomato</i>	12
Country Fries <i>Thai spices seasoning</i>	12



Desserts

Chili, Lime & Coconut Rice Pudding

Fresh mango, mango ice-cream, raspberry & lime coulis

18

Coconut & Kahlua Mousse

Glazed with chocolate, tropical fresh fruit salad, dragon fruit sauce

18

Pumpkin Crème Brulee

Crème brulee & poached guava layered between filo pastry

16

Pineapple Crumble

Pineapple & Malibu sautee, tropical fruit ice-cream, toffee sauce

18

Coconut Cheese Cake

Short bread biscuit base, toasted coconut, chocolate & chili ice-cream

18

Pandanus & Tapioca Pana Cotta

Honey & sesame tuille biscuit, coconut & jack fruit ice-cream

18

Tropical Fresh Fruit Platter

Generous selection of freshly sliced

18

Ice-Cream & Sorbet Selection

Home made ice-cream & sorbet (per scoop)

7

Chocolate Ice Cream

Strawberry Ice cream

Vanilla Ice cream

Mango Ice Cream

Caramel Ice Cream

Coconut Ice Cream

Pineapple & chili sorbet

Papaya & lime sorbet

Passion fruit sorbet

Raspberry & lime sorbet

Jaffa sorbet (chocolate & orange)

Lemon & lime sorbet

Hot Beverages

Tea special selection

Chamomile, Bombay Chai, Pepper Mint Rose, White Gold Tips, Earl Grey, Vanilla Rooibos,

6

Tropical Dream, Traditional Oolong, Tranquility, Honeydew Green

Coffee selection

American coffee

5

Decaffeinated coffee

6.5

Cappuccino

6

Espresso

6.5

Mexican coffee (*kahlua, coffee, cream*)

11

Irish coffee (*irish whisky, coffee, sugar and cream*)

11

Café royal (*cognac, coffee, sugar, cream*)

11