

MAIN COURSES

CURRIES

17	GANG KEAW WARN GIA (Green Chicken)	Chicken cooked in coconut milk, green curry paste, bamboo, chilli and basil (hot)	16.50
18	PANANG GAI or NEAU (Red Chicken or Beef)	Chicken fillet or beef cooked in thick red curry, chilli, basil and lime leaves	17.50
19	MUSSAMAN CHICKEN or BEEF	Chicken or beef cooked in coconut milk, curry paste, potato and peanut	16.50
20	GANG GARIE GAI (Yellow Curry Chicken)	Mild yellow chicken curry cooked with potato, bamboo shoot and basil	16.50
21	RED DUCK CURRY	Roasted duck cooked in red curry, coconut milk, chilli, basil and lime leaves	19.50

STIR-FRIED

22	GAI or NEAU PUD KHING (Ginger Chicken or Beef)	Chicken or beef stir-fried with ginger, spring onion, black fungus and mushrooms (mild)	16.50
23	GAI or NEAU PUD PRIK (Chilli Chicken or Beef)	Chicken or beef stir-fried with seasonal vegetables, fresh chilli and garlic (hot)	16.50
24	PRIK KHING GAI or NEAU (Tasty Chicken or Beef)	Stir-fried chicken or beef with red curry paste, vegetables and basil	16.50
25	PRIK POUW GAI or NEAU (Basil Chicken or Beef)	Chicken or beef and seasonal vegetables stir-fried with mild chilli jam and basil	16.50
26	GAPROUW CHICKEN or BEEF	Minced chicken or beef stir-fried with blended chilli, garlic sauce, mushroom, bean and basil (hot)	16.50
27	GAI PUD MED MAMUANG (Chicken Cashew Nut)	Stir-fried chicken breast with special sauce, capsicum, pineapple, onion, cashew nut and deep fried chilli (mild)	16.50
28	PRARAM LONG SONG (Beef with Peanut Sauce)	Stir-fried beef with vegetables topped with peanut sauce (mild)	16.50
29	MOO GRATIAM (Garlic Pork)	Stir-fried pork with garlic, pepper and onion	16.50
30	MOO TORD PRIK THAI (Pepper Pork)	Deep-fried marinated pork with black pepper	16.50
30A	LEMON GRASS PORK	Pork stir-fried with home made lemongrass sauce (hot)	16.50

Prices include GST—NO SEPARATE ACCOUNTS PLEASE

SEAFOOD

31	GOONG CHOO CHEE (Prawn Choo Chee)	Stir-fried prawns in red curry paste, coconut milk, lime leaves, chilli and basil	20.50
32	GOONG PUD PUK (Prawns with Vegetables)	Prawns stir-fried with seasonal vegetables and garlic	20.50
33	GOONG or PLA MEUG PUD PRIK (Chilli Prawns or Squid)	Stir-fried prawns or squid with vegetables, garlic and fresh chilli (hot)	20.50
34	GOONG PUD MED MAMUANG (Cashew Nut Prawns)	Prawns cooked in a special sauce with pineapple, cashew nuts and fried chilli	20.50
35	TALAY PRIK THAI ORN (Peppercorn Seafood)	Prawns, squid, mussel and scallop cooked with blended chilli, garlic and peppercorn finished with basil (hot)	20.50
36	TALAY TOM YUM HEANG (Hot and Sour Seafood)	Stir-fried prawn, mussel, squid and scallop with tom yum paste	20.50
37	PLA LARD PRIK (Chilli Fish)	Deep fried whole barramundi topped with chilli sauce and basil (medium)	25.50
38	PLA LARD KHING (Ginger Fish)	Deep fried whole barramundi topped with ginger, mushroom, spring onion and shallot (mild)	25.50
39	SALMON NEUNG MA NAO (Lemon Salmon)	Steamed salmon fillet with lemon and chilli sauce dressing with coriander	26.50

NOODLES

40	PUD THAI	Stir-fried Thai rice noodles with prawn, chicken, bean sprouts and tofu	15.50
41	PUD MEE	Stir-fried yellow egg noodles with chicken, soy sauce and bean sprouts	15.50
42	PUD KEE MAO (Drunken Noodles)	Stir-fried fresh rice noodles with beef, chilli, garlic and chinese broccoli (medium)	15.50

RICE

43	FRIED RICE	Rice fried with egg, shrimps and chicken	10.50
44	REGENT FRIED RICE	Rice, prawns and chicken stir-fried with chilli, garlic and basil (medium to hot)	13.50
45	STEAMED RICE	Plain steamed jasmine rice	3.00