

# Cocktails

## *Phuket Sunrise 11*

Fresh mango blend, Cointreau, Malibu and fresh lime juice  
Shaken with ice and served in Martini glass

## *Rain Forest 9*

Lemongrass infused Vodka, mint and fresh lime juice  
in low ball glass with ice and ginger beer.

# Beers

Singha, Chang, Beer Lao, Corona 7

Crown, Boag's, Victoria Bitter 6

Cascade Light 5.5

# Spirits & Liqueurs

Johnie's Walker Red Label, Jim Beam, Jack's Daniel 6

Southern Comfort, Gin Gordon, Bacardi 6

Mekhong Thai Whisky, 42 Below Vodka 7

Hennessey Cognac 8

Malibu, Cointreau, Bailey's, Frangelico, Kahlua 6

# Soft Drinks

Orange juice, Apple juice 4

Sanpelligrino mineral water (500ml) 5

Coke, Diet Coke, Lemonade, Lemon squash 3

Raspberry lemonade, Lemon Lime Bitter 4

Soda, Tonic, Dry Ginger Ale 3

Ginger beer 4

# By the glass

NV	De Bortoli 'Willowglen', Sparkling	Yarra Valley	5.5
2007	Granite Hills, Riesling	Macedon Ranges	7
2008	Konrad, Sauvignon Blanc	Marlborough	7
2008	Castle Rock Estate, Chardonnay	Porongurup	6.5
2007	Red Hill Estate, Pinot Noir	Mornington Pen.	7
2007	Galli Estate, Shiraz Viognier	Heathcote	6
2005	Killara Park Estate, Shiraz	Yarra Valley	7
2006	Chalk Hill, Cabernet Sauvignon	McLaren Vale	7

*BYO (Wine Only) \$6 Corkage per bottle.*

*Full wine list is available at the back*

# Entrées

## Pla Goong 11

Searched prawns with fresh Thai herbs of lemongrass, mint, ginger, coriander, red onion, spring onion, lime juice, fish sauce, roasted chilli paste and fried shallot

## Por Pia Puk 7

Golden brown spring rolls of glass noodles and vegetables.  
Served with sweet chilli sauce

## Por Pia Goong 8

Marinated king prawns, glass noodles and vegetables in golden pastry with sweet chilli sauce

## Lon Moo 9

Mince pork cooked in coconut milk and peanut served with pan fried roti bread cucumber and carrot

## Miang Hoy\* 10

Pan fried scallops on fresh betel leaves with ginger, red onion, lime, lemongrass, chilli, cashew nut and Chef John's signature sauce of tamarind, roasted coconut and dry shrimp

## Karee Puff 8

Chicken mince, potato, onion, curry powder in buttered pastry, served with tangy chilli sauce

# Soups

## Tom Yum Goong\* 10

Wonderful hot and spicy soup with prawn, oyster mushroom, lemongrass, kaffir lime leaves, galangal, roasted chilli, lime juice, coriander, and spring onion

## Tom Kha Gai\* 9

Chicken and oyster mushroom in light coconut milk soup, lemongrass, galangal, roasted chilli, lime juice, coriander and spring onion

*\* can be prepared as vegetarian*

*Please notify our friendly staff for special dietary requirement*

# Salads

## Larb Bet Yang 18

Roasted duck Thai salad with red onion, spring onion, mint, coriander, toasted rice powder and zesty lime dressing

## Larb Gai 16

Prime chicken mince tossed in fresh herbs, lime juice, fish sauce, chilli and toasted rice powder

## Yum Neua Yang 17

Pan fried rump beef slices tossed in mint, spring onion, red onion, coriander, chilli and lime juice dressing

# Curries

## Keow Waan Gai 16

Authentic green curry of chicken breast and seasonal vegetables

## Kaeng Dang Goong 19

Luscious Thai red curry with prawns, sweet potato, pumpkin, bamboo shoots and Thai basil

## Panang\* 17

The perfect integration of Thai style thick curry and tender lamb with sweet potato, pumpkin, capsicum and bamboo shoot

## Kaeng Ped Bet Yang 19

Roasted duck slices in succulent red curry with pineapple, cherry tomato, capsicum, eggplant and Thai basil

## Massaman Neua 17

Traditional slow cooked beef curry with potato, carrot, peanut, onion, tamarind juice and topped with fried shallot and spring onion

## Keow Waan Talay 22

Delicate Thai green curry with prawns, Rockling, mussels, scallops, coconut meat and Thai basil

*\* can be prepared as vegetarian*

*Please notify our friendly staff for special dietary requirement*

## Stir Fries

### Ka Nah Moo Grob 19

Twice cooked pork belly slices stir fried with Chinese broccoli and chilli-garlic paste

### Bla Pad Khing\* 19

Rockling fillets, fresh ginger julienne, mushroom, broccoli, spring onion and carrot sautéed with oyster sauce and fish sauce

### Kraprow Neua 16

Tender beef stir-fried with Thai basil, garlic, chilli, snake beans, capsicum and onion

### Gai Hong Tae 17

Lightly battered chicken wok tossed in roasted chilli paste with cashew nuts, spring onion, onion and broccoli

### Pad Talay 21

Prawns and Rockling fillets wok tossed with mango, pears, red chilli paste, spring onion and Thai basil

## Rice, Noodle and Roti

### Pad Thai Goong\* 17

Soft rice noodle stir fried with prawn, egg, chives, bean shoots and Chef Sasivimol's zesty tamarind sauce

### Khao Pad Gai 16

Aromatic Thai fried rice with chicken and vegetables.

### Khao Suay 3

Steamed Thai Jasmine rice

### Khao Neow 4

Traditional Thai sticky rice

### Roti 4

Pan fried roti bread

*\* can be prepared as vegetarian*

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# Wine List

## Sparkling

NV	De Bortoli 'Willowglen'	Yarra Valley	20
NV	Domain Chandon Brut	Yarra Valley	47

## Riesling

2008	Castle Rock Estate	Porongurup	36
2007	Granite Hills	Macedon Ranges	30
2008	Hewitson 'Gun Metal'	Eden Valley	34

## Sauvignon Blanc

2008	Konrad	Marlborough	32
2008	Mud House	Marlborough	34
2008	Riposte 'The Foil'	Adelaide Hills	36
2008	West Cape Howe	Great Southern	29

## Sauvignon Blanc Semillon Blends

2008	Leeuwin Estate 'Classic Dry'	Margaret River	29
2008	Mt Avoca	Pyrenees	26

## Chardonnay

2008	Castle Rock Estate	Porongurup	29
2006	Jones Road 'Jr Jones'	Mornington Pen.	32
2006	Yering Station	Yarra Valley	36

## Aromatic White Varietals

2007	Cave de Beblenheim, Gewurztraminer	Alsace	43
2008	West Cape Howe, Viognier	Great Southern	29
2008	Paringa Estate, Pinot Gris	Mornington Pen.	40

## Rose

2008	Penley Estate, Rose	Coonawarra	26
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## Pinot Noir

2008	Paringa Estate 'Peninsula'	Mornington Pen.	44
2007	Red Hill Estate	Mornington Pen.	32
2008	Spring Vale 'Melrose'	Freycinet Coast	34

## Shiraz

2007	Galli Estate, Shiraz Viognier	Heathcote	26
2007	Galli Estate 'Block Two'	Heathcote	44
2005	Geoff Merrill 'Jacko's Blend'	McLaren Vale	35
2005	Killara Park Estate	Yarra Valley	32

## Cabernet Sauvignon

2006	Chalk Hill	McLaren Vale	32
2007	Xanadu	Margaret River	44

## Red Varietals

2005	Granite Hills, Merlot	Heathcote	35
2005	Jane Moss, Cabernet Merlot	Margaret River	30

# Finale

## Moonlight 9

Thai sticky rice cooked in aromatic coconut milk  
And roasted coconut. Served with legendary mango sorbet

## Pancake 11

Fluffy coconut-milk pancake, banana, roasted coconut,  
palm sugar and French vanilla ice cream

## Mhor Kaeng 8

Caramelized egg and taro custard with staff's favourite  
Treacle nut ice cream

## Triple Soufflé 10

Exclusive chocolate soufflé ice cream with a shot of Bailey's,  
Kahlua and Frangelico

## Dessert Wine & Fortified (*75ml*)

2006 Yering Station, Late Harvest Pinot Gris Yarra Valley 5  
NV Chambers Rosewood Vineyards, Mustcat, Rutherglen 5  
NV Chambers Rosewood Vineyards, Ruby Port, Rutherglen 5

## T2 Tea & Nespresso Coffee 3

Lemongrass and Ginger, Peppermint, China Jasmine,  
English Breakfast, Genmai Cha, Coffee