

## Starters

### Entrees

1. *Chicken Satay (4)* 9.50  
Chicken fillets served with a thick roasted peanut sauce and cucumber arjard
2. *Chicken Spring Rolls (3)* 7.50  
Tasty Thai rolls of wrapped pastry with chicken, glass noodles and vegetables - served with sweet chilli sauce
3. *Fresh Duck Rolls (2)* 9.50  
Roasted duck and fresh salad in a rice paper wrap with hoisin sauce
4. *South Bank Prawns (4)* 10.50  
Golden fried King Prawns wrapped in egg noodles and served with curry mayo and plum sauce
5. *Curry Puffs (3)* 7.50  
Mild, tasty curry mixed with chicken, potato, onion and wrapped in golden pastry - served with cucumber sauce
6. *Crispy Soft Shell Crab* 15.50  
Crispy soft shell crab with a spicy pepper sauce
7. *Two of Us* 9.90  
Succulent grilled pork (or beef) served with a homemade spicy sauce of chilli powder, roasted rice and diced tomato
8. *Will you marry me* 11.00  
Calamari fried and topped with roasted garlic, salt and pepper and served with a lime, coriander and sweet chilli dressing
9. *Prawn Cakes (4)* 10.50  
In-house made prawn cakes coated in crunchy breadcrumbs and served with a delicious plum sauce.
10. *Fish Cakes (4)* 9.50  
Fresh fish pounded with curry paste and lime leaves - served with cucumber sauce and topped with crushed peanuts

### Soups

11. *Tom Yam* \* 🌶️🌶️ **GF** Traditional spicy hot soup with mushrooms, onions and tomatoes mixed with lemongrass, chilli and lime juice  
Chicken 8.50  
Prawns 9.50  
Mixed seafood 10.50
12. *Tom Kha* **GF** Simmered in coconut milk with lime juice, lemongrass, onions, mushrooms, galangal and kaffir lime leaves  
Chicken 8.50  
Prawns 9.50  
Mixed seafood 10.50
13. *Tom Sap (Spicy Beef Soup)* 🌶️🌶️  
A spicy, Thai northeastern-style soup with lime, lemongrass, rhizome, dried chilli and tender pieces of beef. 14.00  
*\* "Tom Yam is a hot and sour clear soup that has become an essential dish in Thai menus throughout the world. Using lemongrass, kaffir lime leaves, fish sauce and chillies the combination results in a salty, hot and sour taste."*

### Salads

14. *Thai Fish Cake salad* 🌶️ 12.80  
Thai fish cakes with fresh mint, tomatoes, cucumber and onions and dressed with a zesty sauce
15. *Fried Egg salad* 🌶️ 12.80  
Thai style fried eggs (with crispy edges) mixed with fresh mint, tomatoes, cucumber and onions and dressed with a zesty sauce
16. *Beef salad (Thai style)* 🌶️ 15.00  
Tender marinated grilled beef with fresh mint, tomatoes, cucumber and onions dressed with a zesty sauce
17. *Larb Gai* 🌶️ 14.00  
Minced chicken salad with a distinctive roasted rice flavour seasoned with lemon juice, chilli powder, mint, red onion and shallots.
18. *Seafood salad (Thai style)* 🌶️ **GF** 19.50  
Flavorful salad of fresh mixed seafood with delicious tangy sauce and fresh Thai herbs
19. *Prawn salad (Pla Goong)* 🌶️ **GF** 17.50  
Tasty salad of succulent prawns with chilli paste, kaffir lime leaves, lime juice, lemongrass and coriander

Chilli rating: 🌶️ Mild

🌶️🌶️ Medium

🌶️🌶️🌶️ Hot

Gluten free: **GF**

# Mains

## Curries

- 20. Red Curry** 🌶️🌶️ **GF** Traditional spicy red curry with fragrant Thai basil leaves, beans, capsicum and bamboo shoots  
Chicken or Beef **18.90**  
Duck (plus lychee, pineapple pieces and cherry tomatoes) **22.00**
- 21. Green Curry** 🌶️🌶️ **GF** Sweet and spicy legendary Thai green curry and basil leaves, beans and bamboo shoots  
Chicken or Beef **18.90**  
Barramundi **23.00**
- 22. Panang Curry** 🌶️ Creamy curry cooked with coconut milk and fresh kaffir lime leaves, Thai basil leaves, beans, capsicum and sprinkled with crushed nuts.  
Chicken or Beef **18.90**  
Duck (plus lychee, pineapple pieces and cherry tomatoes) **22.00**
- 23. Massaman Curry** Aromatic curry of Indian origin via southern Thailand, fragrant with herbs and spices mixed with potato, onions, peanuts and served with arjard sauce  
Chicken, Beef **19.00**  
Lamb **20.50**
- 24. Yellow Curry** **GF** An aromatic blend of Indian spice, mild and pungent and served with arjard sauce  
Chicken **18.90**  
Prawns **21.50**
- 25. Choo Chee** **GF** An elegant curry, perfumed with finely sliced kaffir lime leaves and capsicum  
Prawns **21.50**  
Barramundi **23.00**  
Salmon **24.00**

## Stir Fries

- 26. Kra Praow** 🌶️🌶️ Stir fried Thai basil leaves with bamboo shoots, onions, beans and chilli  
Chicken, Beef or Pork **17.00**  
Prawns or Calamari **20.00**  
Mixed Seafood **22.00**
- 27. Prik Khing** 🌶️ Red curry paste with ground dry shrimps stir fried with beans, capsicum and lime leaves  
Chicken, Beef or Pork **17.00**  
Prawns **20.00**
- 28. Prew Wahn (Sweet & Sour)** Tempting selection of seasonal vegetables stir fried in a delicious Thai sweet and sour sauce  
Chicken or Pork **17.00**  
Fish **22.00**
- 29. Pad Ginger** Fresh shredded ginger, onions, mushrooms and vegetables stir fried in oyster sauce  
Chicken or Beef **17.00**  
Prawns **20.00**
- 30. Chicken 'n Cashew nuts ( Best of the Best)** **17.00**  
Crispy cashew nuts and chicken stir fried with mushrooms, carrots, capsicums, shallots, onions and sweet chilli paste
- 31. Oyster Beef (Neua Nam Mann Hoi)** **17.00**  
Stir fried Beef with oyster sauce and seasonal vegetables

Chilli rating: 🌶️ Mild

🌶️🌶️ Medium

🌶️🌶️🌶️ Hot

Gluten free: **GF**

## Rice and Noodles

<b>32. Pineapple Fried Rice</b>	<b>21.50</b>
Thai style fried rice with a combination of chicken, chinese sausage, prawns, pineapple pieces and sultanas	
<b>33. Siam Fried Rice GF</b>	<b>18.00</b>
Traditional Thai style fried rice with egg and vegetables. Served with fresh chilli sauce on the side	
Chicken	<b>18.00</b>
Prawns	<b>19.50</b>
<b>34. Pad See-Eaw Noodles</b>	<b>18.00</b>
Stir fried flat rice noodles with soy sauce and seasonal vegetables	
Chicken, Beef or Pork	<b>18.00</b>
Prawns	<b>19.50</b>
Mixed Seafood	<b>21.50</b>
<b>35. Pad Kee Mao 🌶️🌶️</b>	<b>18.00</b>
Stir fried flat rice noodles with seasonal vegetables, fresh chilli and basil leaves	
Chicken, Beef or Pork	<b>18.00</b>
Prawns	<b>19.50</b>
Mixed Seafood	<b>21.50</b>
<b>36. Pad Thai (Must Have)</b>	<b>18.00</b>
Thai style rice noodles with tofu, bean sprouts and tamarind sauce. Crushed peanuts, sugar, chilli powder and lemon are served on the side for you to make to your preferred taste	
Chicken	<b>18.00</b>
Prawns	<b>19.50</b>
Jasmine rice	<i>per person 2.50</i>
Coconut Rice	<i>per person 4.50</i>
Garlic Fried Rice	<i>per person 4.00</i>
Sticky Rice	<i>per person 3.00</i>

## Vegetarian

<b>37. Spring Rolls (3)</b>	<b>7.00</b>
Tasty Thai rolls of pastry wrapped over vegetables and served with sweet chilli sauce	
<b>38. Deep Fried Fresh Tofu</b>	<b>8.50</b>
Fresh tofu cooked and served with the chefs special sauce and ajard sauce on the side	
<b>39. Tom Yam Soup 🌶️🌶️</b>	<b>8.50</b>
Traditional spicy hot and sour soup with mushrooms and tomatoes mixed with lemongrass, chilli and lime juice	
<b>40. Siam Fried Rice GF</b>	<b>17.00</b>
Traditional Thai style fried rice with vegetables. Served with fresh chilli sauce on the side	
<b>41. Pad Thai</b>	<b>17.00</b>
Thai style rice noodles with tofu, bean sprouts and tamarind sauce.	
<b>42. Sweet and Sour Stir Fry</b>	<b>17.00</b>
Tempting selection of seasonal vegetables and tofu stir fried in a delicious Thai sweet and sour sauce	
<b>43. Green Curry 🌶️🌶️ GF (can order in Red Curry 🌶️🌶️ or Yellow curry)</b>	<b>17.00</b>
Sweet and spicy Thai green curry in coconut milk with tofu, bamboo shoots, beans, aubergine and Thai basil	
<b>44. Massaman Curry</b>	<b>17.00</b>
Aromatic massaman sauce mixed with tofu, coconut milk, potato, onions and peanuts and served with arjard sauce	
<b>45. I am healthy</b>	<b>17.50</b>
Stir fried mixed seasonal vegetables with oyster sauce	
<b>46. Vegetarian Jungle Curry 🌶️🌶️🌶️ GF</b>	<b>16.50</b>
A non coconut based curry with the goodness of vegetables	

Chilli rating: 🌶️ Mild

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# House Specialties

**H1. Papaya Salad** 🌶️ Shredded green papaya and carrot with tomato, green beans and peanuts - splashed with a tasty dressing  
Salad only 15.90

With grilled chicken and sticky rice 24.90

With grilled pork and sticky rice 24.90

*"Now a favourite of most Thai's, this tasty salad originally comes from the north-east of Thailand."*

**H2. Tamarind Duck GF** 27.90

Roast duck breast sprinkled with crunchy pickled ginger, covered in a delicious tangy tamarind sauce and placed on steamed bok choy

**H3. Kra Tieam Prik Tai** A 'must try' aromatic garlic and pepper sauce over your choice of seafood on a bed of steamed bok choy  
King Prawns, Moreton Bay Bugs or Salmon 29.50

**H4. Pad Char** 🌶️🌶️🌶️ Spicy stir fry with fresh mixed Thai herbs including green peppercorns, lime leaves and rhizome krachai  
Fish 27.90

Mixed Seafood 29.80

**H5. Barramundi Nung Manao** 🌶️🌶️ 24.90

Steamed barramundi fillet placed on a bed of ginger, celery and garlic and served with a spicy lime sauce

**H6. Fried Barramundi with Chilli Sauce** 🌶️🌶️ 24.90

Deep fried barramundi fillet on a bed of steamed seasonal vegetables and smothered with a sauce of sweet palm sugar, chilli and garlic

**H7. Yellow Curry Stir Fry (Pad Pong Karee)** Seafood in a thick yellow curry sauce along with onions, shallots and celery  
Prawns, Calamari or Crispy Soft Shell Crab 22.50

Mixed Seafood 25.90

## Side Dishes

Roti (2) 3.90

Fried Egg / Sunny Side Up 2.50

Thai Omelet

Minced Pork 7.50

Minced Prawns 10.50

## Banquets

**Sukhumvit:** per person - minimum of 4 32.00

Starters *Vegetarian Spring Roll*

*Curry Puff*

*Chicken Satay*

Mains *Green Curry Chicken*

*Prik Khing Pork*

*Vegetarian Pad Thai*

*Jasmine rice*

Drinks *Tea or coffee*

**Silom:** per person - minimum of 4 39.00

Starters *Chicken Spring Roll*

*Chicken Satay*

*Crispy Soft Shell Crab*

*Will You Marry Me*

Mains *Larb Gai*

*Massaman Curry Beef*

*Chicken 'n Crispy Cashew nuts*

*Pad See-Eaw Prawns*

*Jasmine rice*

Chilli rating: 🌶️ Mild

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Gluten free: **GF**