## Appetisers

Mixed Entree: Satay Skewer, Vegetarian Spring Roll, King Pra	wn,
Calamari, Fish Cake, Curry Puff, Wonton (one of each)	13.5
Roti Rolls: Grilled Satay Skewers wrapped in warm roti bread v	vith
fresh cos letters, cucumber and satay sauce (2 rolls)	12.5
Satay Skewers: 4 Grilled chicken skewers served with homema	de
tangy Satay/Peanut Sauce	9.5
Thai Style Vegetarian Spring Rolls: 6 Deep fried vegetable spr	ing
rolls served with Thai sweet chilli sauce	8.5
Fish Cake: Fresh fish fillet blended with red curry paste and	۲hai
herbs	12.5
Curry Puffs: 4 Light & tasty puff pastry stuffed with curry	
chicken, potato and onion served with Thai sweet chilli sauce	8.5
Quail: Deep fried and wok tossed with tangy garlic and peppe	r
sauce (one bird, halved)	9 <b>.</b> 5
Calamari: 8 Crispy golden tender calamari rings in light batter	with
Thai sweet chilli sauce	9 <b>.</b> 5
Goong Tod: 4 Crispy King Prawns in light batter with Thai Swe	et
Chilli sauce	9.5
Wontons: 8 Golden crispy minced pork wontons served with T	'hai
sweet chilli sauce	8 <b>.</b> 5
Tofu Tod: Lightly fried tofu pieces served with Thai sweet chil	li
sauce	7 <b>.</b> 5

#### Fresh Thai Salads

**Yum Salad:** Cooked with Thai herbs, sautéed chilli paste and special homemade dressing

Yum King Prawn	18 <b>.</b> 5
Yum Ped (Duck)	18
Yum Calamari	16.5
Yum Tofu	9.5

Yum Nuer: Sliced rump steak pieces, fresh tomatoes, cucumber, onion, spring onion, coriander and squeezed lemon juice

15

Yum Gai: Chicken breast pieces cooked in warm Thai coconut milk with Thai herbs and peanuts

14.5

**Nam Sod:** (For ginger lovers) Finely chopped pork mince, cashews, peanuts and ginger cooked with Thai herbs

14.5

**Som Tum:** Shredded green papaya, fresh tomato, peanut in Thaistyle dressing (Depending on the market)

14.5

Larb Gai: Finely chopped chicken salad with Thai herbs

14.5

#### Soup

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Tom Yum: Thai most famous hot & sour s	soup with tomato,	
mushroom, baby corn, lemongrass, chilli a	nd coriander.	
	Vegetarian &Tofu	9
	Chicken	9
	King Prawn	10
Tom Kha: Tangy creamy coconut milk wit	th tom yum soup	
	Vegetarian &Tofu	9.5
	Chicken	9.5
	King Prawn	10.5
Wonton Soup: Minced Pork wontons veg	etables in a clear base	d
soup		9
Charcoal Gri	lled	
Gai Yang: Grilled chicken fillets marinate	ed in Ruby special sauce	Э
served with Thai sweet chilli sauce		17.5
<b>Moo Yang:</b> Grilled pork fillets marinated i	in Ruby special sauce	
served with Thai sweet chilli sauce		18

### Deep Fried

**Pork Spare Ribs:** Crispy deep fried and wok tossed pork spare ribs in Ruby homemade sauce

#### Curry

#### Please specify mild, medium, hot or Thai hot

# Gang Green or Red: Traditional Thai curry made from green/red curry paste, cooked in coconut milk with vegetables

19	Gang Pet (Boneless duck pieces)
20	Fish(Fresh fish flake fillet)
19.5	King Prawn
17	Vegetables &Tofu
17	Chicken / Beef
17.5	Pork/Lamb

# **Gang Massaman:** A smooth and gentle curry cooked in coconut milk with potato, onion and roasted peanuts

17	Vegetables &Tofu
17	Chicken / Beef
17.5	Pork/Lamb

# **Gang Panang:** That sweet curry cooked in thick coconut milk and lime leaf with vegetables

Vegetables & Lotu	1/
Chicken / Beef	17
Pork/Lamb	17.5
King Prawn	19.5

#### Stir Fry – with Chilli

# Please specify mild, medium, hot or Thai hot with your choice of meat/vegetables

Basil: Fresh basil, bamboo, chilli and vegetable

Spicy Cashew nut: Cashew nuts, dry chilli and vegetable

Ruby Paradise: (Highly Recommended) Your choice of meat,

chopped with basil, fresh chilli and bamboo shoots in Ruby Homemade Sauce

Chilli: Fresh garlic, green beans, onion & spring

Red Curry Paste: Fresh vegetables & lime leaves

Mushroom and babycorn: Fresh vegetables, basil, baby corn and mushrooms in sautéed chilli paste

**Ginger:** Sliced fresh ginger, onion, babycorn, mushroom in black sauce

#### Stir Fry – No Chilli

Oyster: Stir fried combination vegetables with oyster sauce

**Lemongrass:** Fresh vegetables, lemongrass & basil

Satay Sauce: Fresh vegetables topped with tangy satay sauce

Sweet and Sour: Fresh vegetables, tomato & pineapple

Garlic and Pepper: Fresh vegetables in garlic & pepper sauce

Vegetables & Tofu 15
Chicken/Beef 16.5
Pork/Lamb 17

# Seafood

Nine Prawns in three flavours: 9 lightly fried golden king prawn.	s in
batter, topped with vegetables	25 <b>.</b> 5
Basil Seafood: Prawn & Calamari, basil, chilli and fresh vegetable	<b>e</b> s
	22.5
Ginger Seafood: Prawn & Calamari, ginger, mushrooms and fres	sh
vegetable	22.5
Garlic and Pepper Seafood: Prawn & Calamari, tomatoes, onion	and
fresh garlic	22.5
Fish	
Twit	
400-500g Whole Bream or Snapper depending on the market	
Pla Choo Chee: Traditional Thai style steamed fish cook in cocor	nut
cream, red curry paste and Thai herbs	21

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cream, red curry paste and Thai herbs	21
<b>Lemon Fish:</b> Deep fried or steam fish topped with lemon juice	&
fresh chilli	21
Pla Rhard Khing: Deep fried or steamed fish topped with stir	fried
vegetables & ginger	21
Sweet and Sour Fish: Deep fried fish topped with fresh vegeto	ables
in Thai style sweet and sour sauce	21
Garlic and Pepper Fish: Deep fried fish topped with fresh gard	lic and
pepper sauce	21

### Vegetables

Steamed Mixed Vegetables: Mixed fresh vegetables, no sauce

12

Steamed Kana: Steamed Chinese broccoli topped with oyster sauce

12

#### Noodles

**Traditional Pad Thai:** Stir fried rice ribbon noodles with egg, spring onion, bean shoots, diced peanuts and carrots in sweet tamarind sauce

**Ruby Special Pad Thai:** Stir fried rice ribbon noodles with egg, spring onion, bean shoots, diced peanuts and carrots with lemon juice **Pad See Ewe:** Stir fried rice flat noodle, egg, Chinese broccoli and bean shoots

**Pad Kee Mao**: Stir fried rice flat noodles with garlic, chilli basil and Chinese broccoli

**Vermicelli:** Stir fried rice vermicelli noodles with fresh vegetables, bean shoots and spring onion

Vegetables & Tofu	13 <b>.</b> 5
Chicken/Beef/Pork	14.5
Prawn & Calamari	16 5

## Rice and Bread

### Traditional Kao Pud: Thai fried rice with tomato, onion and egg

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	Vegetables & Tofu	13.5
	Chicken/Beef	14.5
	Pork	15
	Prawn & Calamari	16.5
Pineapple Kao Pud: Thai fried rice	e with pineapple, onion, egg an	nd
tomato		
	Vegetables & Tofu	13.5
	Chicken/Beef	14.5
	Pork	15
	Prawn & Calamari	16.5
Steamed Rice		3
Coconut Rice		4
Fried Egg: Thai style fried egg on	the top of the rice	2
q	Breads	
Roti Bread:	Plain	3.5
	$\underline{\mathscr{W}}$ peanut sauce	5 <b>.</b> 5
Garlic Roti	Plain	4
	$\underline{\mathscr{W}}$ peanut sauce	6

#### Extras

Cashews	1 <b>.</b> 5
Vegetables	2
Meat	2.5
Satay Sauce	3