

Entrée

1. **Curry Puff** (4 pcs.) \$8.00
Deep-fried stuffed pastry with curried beef and potato
2. **Kanom Pang Naa Moo** (4 pcs.)..... \$7.50
Deep-fried ground pork on toast, served with a sauce of sliced cucumber, red onion and vinegar
3. **Kao Tang Naa Tang** \$6.50
A mixture of ground pork and shrimps cooked in a fresh peanut sauce served with rice crackers
4. **Mee Grob** \$9.50
Deep-fried rice vermicelli tossed with homemade sweet and sour sauce mixed with pork, shrimp and egg
5. **Poh Pia Tod** (4 pcs.) \$6.90
Deep-fried spring rolls filled with ground pork and vegetables, served with sweet chilli sauce
6. **Satay Gai or Satay Nua** (4 sticks)..... \$10.25
Grilled marinated chicken or beef on a stick, served with tasty peanut sauce
7. **Tod Mun Pla** (5 pcs.) \$10.00
Deep-fried fish cakes, a mixture of chilli paste, fish and sliced fresh bean, served with cucumber sauce
8. **Pla Muak Tod**..... \$8.00
Deep-fried battered squid rings, served with spicy sauce.
61. **Toong Tong** (5 pcs.) : Golden Bags \$9.50
Minced pork with corn kernel wrapped in flour sheet
62. **Goong Ma-Prow** (4 pcs.) : Coconut Prawns..... \$9.50
Deep-fried coconut prawns with sweet chilli sauce
- * **Mixed Entrée** (curry puff, spring roll, ground pork on toast and chicken satay) \$10.00

Soup

9. **Tom Yumm Goong** (mildly hot) \$9.50
A spicy clear lemongrass soup with green prawns, mushrooms, lemon juice and kaffir lime leaves, garnished with shallot and coriander.
10. **Tom Yumm Gai** (mildly hot)..... \$8.50
A spicy clear lemongrass soup with chicken, mushrooms, lemon juice and kaffir lime leaves, garnished with shallot and coriander.
11. **Tom Kha Gai** (mildly hot) \$9.00
Spicy coconut cream soup with chicken, galangal, lemon juice and mushrooms, garnished with shallot and coriander.
12. **Gaeng Juud Talay**..... \$9.50
A clear soup with combination seafoods.
13. **Gaeng Juud Tao Hoo**..... \$7.50
A clear soup of soft bean curd with minced chicken.

Curries

14. **Mussaman** (mildly hot)..... \$17.25
Beef, potatoes and peanuts cooked in coconut cream and curry paste.
15. **Gaeng Ped Nua** (medium hot) \$17.25
Beef and vegetables cooked in coconut cream and red curry paste,
garnished with chillies and basil leaves.
16. **Gaeng Kiew Waan Gai** (medium hot) \$17.25
Chicken and vegetables cooked in green curry and coconut cream,
garnished with basil leaves and chilli..
17. **Panang Gai** or **Panang Nua** (medium hot)..... \$17.25
Chicken or beef cooked in red chilli paste and coconut cream,
Garnished with julienne kaffir lime leaves and basil leaves.
18. **Gaeng Kari Goong** (medium hot)..... \$22.50
Prawns cooked in yellow curry and coconut cream, served with cucumber sauce
19. **Gaeng Kiew Waan Talay** (medium hot) \$22.50
Combination of seafoods and vegetables cooked in green curry and coconut cream
Garnished with basil leaves and chilli..
82. **Gaeng Ped Pet Yaang** (mildly hot)..... \$22.50
Roasted duck in red curry and coconut cream, pineapple pieces
and bamboo shoot.
83. **Gaeng Pah Nua** or **Gaeng Pah Gai** (Jungle Curry) (hot)..... \$17.25
Red curry with beef or chicken and vegetables, no coconut milk
* Excellent for people who are concerned with cholesterol and weight control.

Rice & Noodle

52. **Pad Thai**..... \$17.25
Rice noodles tossed with prawns, beansprouts, egg and chives
53. **Kao Pad Gai**..... \$15.00
Thai fried rice with chicken.
54. **Kao Pad Poo Goong** \$17.25
Thai fried rice with crab meat and prawns
55. **Plain Rice** (per person) \$2.90
Steamed jasmine rice
56. **Coconut Rice** (per person) \$4.25

Poultry

20. **Gai Pad Gaprow** (hot)..... \$16.00
Stir-fried minced chicken with chillies, garlic and sweet basil leaves.
21. **Gai Pad King** \$16.00
Stir-fried chicken with fresh ginger, shallot, onions and dried mushroom.
22. **Pra Rama Long Song** \$17.25
Deep-fried sliced chicken breast served with steamed vegetables and topped with homemade peanut sauce.
23. **Gai Pad Med Ma-muang** \$17.25
Stir-fried chicken with onions, cashew nuts and shallot.
24. **Gai Hor Bai Pai** \$20.00
Deep-fried chicken fillet marinated in sesame oil, garlic and pepper, wrapped in palm leaves.
25. **Gai Pad Prig King** (medium hot) \$17.25
Sauteed chicken and beans with red chilli paste.
26. **Gai Tod Gratiem Prig Thai** \$17.25
Sauteed sliced chicken with fresh garlic and ground pepper.

Beef or Pork

27. **Pad Gaprow Nua or Moo** (hot) \$16.00
Stir-fried sliced beef or pork with chillies and basil leaves.
28. **Pad King Nua or Moo** \$16.00
Stir-fried beef or pork with fresh ginger, shallot, onions and dried mushroom.
29. **Pad Naam Mun Hoi Nua or Moo** \$16.00
Stir-fried beef or pork in oyster sauce with mushrooms and shallot.
30. **Moo Pad Naam Prig Pao** (mildly hot) \$16.50
Stir-fried pork with sweet chilli paste.
31. **See Krong Moo Tod** \$17.50
Sauteed pork spare ribs with soy sauce or with garlic and pepper.
32. **Moo Tod Gratiem Prig Thai** \$17.25
Sauteed sliced pork fillet with garlic and ground white pepper.
33. **Moo Pad Prig King** (medium hot) \$17.25
Sauteed pork and beans with red chilli paste.
34. **Moo Pad Ped** (hot) \$17.25
Sauteed pork, fresh chillies green peppercorns in chilli paste and coconut cream.

Thai Spicy Salad

35. **Yumm Nua** (medium hot) Spicy grilled beef salad. \$17.90
36. **Laab Nua** or **Gai** (medium hot) Spicy minced beef or chicken salad \$18.90
37. **Yumm Talay** (mildly hot) Spicy combination seafood salad \$22.00
38. **Som Tumm** (mildly hot)..... \$15.00
Finely sliced carrot and cabbage mixed with fresh lemon juice, dried shrimp and crushed peanut.

Vegetables

39. **Pad Pak Ruam Mit** Stir-fried mixed vegetables with oyster sauce..... \$12.75
* With beef , pork or chicken \$15.75
* With combination seafood \$22.75
40. **Pad Pak Ka Naa** Stir-fried Chinese broccoli \$10.25
* with crispy pork \$14.75
* with combination seafoods \$20.75
41. **Pad Tour Lan Tao Goong** Stir-fried snow pea and prawns \$21.50

Seafood

42. **Goong Pad Gaprow** (hot)..... \$21.50
Stir-fried prawns with sweet basil leaves, fresh chilli and garlic.
43. **Goong Pad Med Ma-muang** \$21.50
Stir-fried prawns with cashew nuts, onions and shallot.
44. **Goong Gratiem Prig Thai** \$21.50
Sauteed prawns with fresh crushed garlic and white pepper.
45. **Goong Choo Chee** (medium hot)..... \$22.50
Sauteed prawns in red curry paste, coconut cream and herbs.
46. **Goong Prieu Waan** \$21.50
Deep-fried prawns with vegetables in sweet and sour sauce.
47. **Goong Tom Yumm Haeng** (mildly hot) \$21.50
Sauteed prawns with lemongrass, kaffir lime leaves with Thai herbs and spices.
48. **Pla Muak Gratiem Prig Thai** Sauteed squids with fresh garlic and pepper..... \$17.50
49. **Pla Muak Pad Ped** (hot) Sauteed squids in red curry paste and fresh chillies..... \$18.50
50. **Pla Raad Prig** (mildly hot) \$20.50
Deep-fried reef fish fillets with onions, chillies and tamarind herbal sauce.
51. **Pla Prieu Waan** \$20.50
Deep-fried reef fish fillet with vegetables in sweet and sour sauce.

Vegetarian Entrées

100. **Vegetarian Mee Grob** Vegetarian crispy sweet vermicelli. \$8.75
101. **Poh Pia Tod** (4 pcs.) \$6.90
Deep-fried spring rolls with bean curd and vegetables, served with sweet chilli sauce.
102. **Curry Puff** (3 pcs.) Fried pastry wrapped with curried extracted protein and potato fillings. \$8.75
103. **Tao Hoo Tod** Deep-fried bean curd served with peanut and plum sauce. \$6.90

Vegetarian Soups

104. **Gaeng Judd Tao Hoo** Clear soft bean curd soup with mushroom. \$6.90
105. **Tom Yumm Hed** (mildly hot)..... \$8.00
Spicy clear lemongrass soup with mushroom, lemon juice and kiffir lime leaves.
106. **Tom Kha Hed** Spicy coconut cream soup with mushroom, galangal and lemon juice. \$8.00

Vegetarian Main Courses

107. **Gaeng Kari Pak** (medium hot)..... \$15.00
Vegetables cooked in yellow curry, coconut cream with fried bean curd, served with cucumber sauce.
108. **Gaeng Ped Pak** (medium hot) \$15.00
Vegetables cooked in red curry paste, coconut cream and chillies.
109. **Gaeng Kiew Waan Pak** (medium hot)..... \$15.00
Vegetables cooked in green curry paste, coconut cream and chillies.
110. **Panang Nua Tiem** (medium hot) \$15.00
Extracted protein cooked in red curry paste, coconut cream, topped with julienne kaffir lime leaves.
111. **Tao Hoo Pad Gaprow** (hot)..... \$15.00
Stir-fried fried bean curd with fresh chillies, garlic and sweet basil leaves.
112. **Tao Hoo Pad King**..... \$15.00
Stir-fried fried bean curd with fresh ginger, shallot, onion and dried mushroom.
113. **Pra Rama Long Song** Steamed vegetables and fried bean curd with peanut sauce. \$15.00
114. **Pad Pak Ruam Mit** Stir-fried mixed vegetables..... \$12.75
115. **Pad Thai** Tossed rice noodle with fried bean curd, egg and bean sprout in Thai style. \$15.00
116. **Kao Pak Pak** Thai fried rice with vegetables and egg. \$13.75
117. **Pad Prig King Pak** (medium hot) Vegetables with chilli paste. \$15.00
118. **Gaeng Pah Pak** (hot) Vegetables in red curry paste without coconut cream. \$15.00

Cold Drinks

Coke, Diet Coke, Lemonade, Lemon Squash, Fanta	\$3.00
Soda Water, Mineral Water.....	\$3.00
Raspberry Soda, Pink Lemonade	\$3.50
Lime Soda, Lime Soda & Bitter, Lemon Lime & Bitter	\$3.50
Ginger Beer	\$3.50
Orange Juice.....	\$3.80
Apple Juice.....	\$3.20
Ice Tea (peach or lemon).....	\$3.20

Desserts & Hot Drinks

Rambutan and Pineapple	\$4.80
Rambutan stuffed with pineapple served in syrup with ice	
Kao Niew Sang-ka-ya	\$6.25
Steamed Glutinous Rice with Thai Custard.	
Icecream Ga-Thi (homemade coconut icecream)	
Plain	\$6.50
With glutinous rice	\$7.50
With fruit salad	\$7.50
With fruits & nut	\$8.00
With rambutan & pineapple	\$7.50
Vanilla Icecream	
Plain	\$4.50
With glutinous rice	\$5.70
With fruit salad	\$5.70
With fruits & nut	\$6.20
With rambutan and pineapple.....	\$6.20
Fried Vanilla Icecream	\$6.90
Cappuccino	\$3.90
Short Black or Long Black Espresso.....	\$3.20
Flat White Espresso	\$3.50
Latte	\$4.20
Hot Chocolate	\$3.90
English Tea/person	\$3.50
Japanese Green Tea/person	\$2.00
Chinese Tea/person.....	\$1.80