

## Entrée

1. **Curry Puff** (4 pcs.) ..... \$9.50  
Deep-fried stuffed pastry with curried beef and potato
2. **Kanom Pang Naa Moo** (4 pcs.)..... \$8.25  
Deep-fried ground pork on toast, served with a sauce of sliced cucumber, red onion and vinegar
3. **Kao Tang Naa Tang** ..... \$7.50  
A mixture of ground pork and shrimps cooked in a fresh peanut sauce served with rice crackers
4. **Mee Grob** ..... \$10.50  
Deep-fried rice vermicelli tossed with homemade sweet and sour sauce mixed with pork, shrimp and egg
5. **Poh Pia Tod** (4 pcs.) ..... \$8.00  
Deep-fried spring rolls filled with ground pork and vegetables, served with sweet chilli sauce
6. **Satay Gai or Satay Nua** (4 sticks)..... \$11.50  
Grilled marinated chicken or beef on a stick, served with tasty peanut sauce
7. **Tod Mun Pla** (5 pcs.) ..... \$10.90  
Deep-fried fish cakes, a mixture of chilli paste, fish and sliced fresh bean, served with cucumber sauce
8. **Pla Muak Tod**..... \$9.50  
Deep-fried battered squid rings, served with spicy sauce.
61. **Toong Tong** (5 pcs.) : Golden Bags ..... \$10.90  
Minced pork with corn kernel wrapped in flour sheet
62. **Goong Ma-Prow** (4 pcs.) : Coconut Prawns..... \$11.50  
Deep-fried coconut prawns with sweet chilli sauce
- \* **Mixed Entrée** (curry puff, spring roll, ground pork on toast and chicken satay) ..... \$9.90

## Soup

9. **Tom Yumm Goong** (mildly hot) ..... \$11.90  
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)..... \$10.90  
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) ..... \$10.90  
Spicy coconut cream soup with chicken, galangal, lemon juice and mushrooms, garnished with shallot and coriander.
12. **Gaeng Juud Talay** Combination seafoods clear soup ..... \$11.90
13. **Gaeng Juud Tao Hoo**..... \$8.50  
A clear soup of soft bean curd with minced chicken.

## Curries

14. **Mussaman** (mildly hot)..... \$18.90  
Beef, potatoes and peanuts cooked in coconut cream and curry paste.
15. **Gaeng Ped Nua** (medium hot)..... \$18.90  
Beef and vegetables cooked in coconut cream and red curry paste,  
garnished with chillies and basil leaves.
16. **Gaeng Kiew Waan Gai** (medium hot) ..... \$18.90  
Chicken and vegetables cooked in green curry and coconut cream,  
garnished with basil leaves and chilli..
17. **Panang Gai** or **Panang Nua** (medium hot)..... \$18.90  
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)..... \$24.90  
Prawns cooked in yellow curry and coconut cream, served with cucumber sauce
19. **Gaeng Kiew Waan Talay** (medium hot)..... \$24.90  
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)..... \$24.90  
Roasted duck in red curry and coconut cream, pineapple pieces  
and bamboo shoot.
83. **Gaeng Pah Nua** or **Gaeng Pah Gai** (Jungle Curry) (hot)..... \$18.90  
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** Rice noodles with beansprouts , egg and chives  
\* with prawns ..... \$19.50  
\* with chicken..... \$18.00
53. **Kao Pad Gai**..... \$16.90  
Thai fried rice with chicken.
54. **Kao Pad Poo Goong** ..... \$19.50  
Thai fried rice with crab meat and prawns
55. **Plain Rice** (per person) ..... \$3.90  
Steamed jasmine rice
56. **Coconut Rice** (per person) ..... \$4.90

## Poultry

20. **Gai Pad Gaprow** (hot)..... \$17.50  
Stir-fried minced chicken with chillies, garlic and sweet basil leaves.
21. **Gai Pad King** ..... \$17.50  
Stir-fried chicken with fresh ginger, shallot, onions and dried mushroom.
22. **Pra Rama Long Song** ..... \$18.90  
Deep-fried sliced chicken breast served with steamed vegetables and topped with homemade peanut sauce.
23. **Gai Pad Med Ma-muang** ..... \$18.90  
Stir-fried chicken with onions, cashew nuts and shallot.
24. **Gai Hor Bai Pai** ..... \$22.00  
Deep-fried chicken fillet marinated in sesame oil, garlic and pepper, wrapped in palm leaves.
25. **Gai Pad Prig King** (medium hot) ..... \$18.50  
Sauteed chicken and beans with red chilli paste.
26. **Gai Tod Gratiem Prig Thai** ..... \$18.50  
Sauteed sliced chicken with fresh garlic and ground pepper.

## Beef or Pork

27. **Pad Gaprow Nua or Moo** (hot) ..... \$17.50  
Stir-fried sliced beef or pork with chillies and basil leaves.
28. **Pad King Nua or Moo** ..... \$17.50  
Stir-fried beef or pork with fresh ginger, shallot, onions and dried mushroom.
29. **Pad Naam Mun Hoi Nua or Moo** ..... \$17.50  
Stir-fried beef or pork in oyster sauce with mushrooms and shallot.
30. **Moo Pad Naam Prig Pao** (mildly hot) ..... \$17.50  
Stir-fried pork with sweet chilli paste.
31. **See Krong Moo Tod** ..... \$19.90  
Sauteed pork spare ribs with soy sauce or with garlic and pepper.
32. **Moo Tod Gratiem Prig Thai** ..... \$19.90  
Sauteed sliced pork fillet with garlic and ground white pepper.
33. **Moo Pad Prig King** (medium hot) ..... \$19.50  
Sauteed pork and beans with red chilli paste.
34. **Moo Pad Ped** (hot) ..... \$19.50  
Sauteed pork, fresh chillies green peppercorns in chilli paste and coconut cream.

## Thai Spicy Salad

35. **Yumm Nua** (medium hot) Spicy grilled beef salad. .... \$20.50
36. **Laab Nua** or **Gai** (medium hot) Spicy minced beef or chicken salad ..... \$19.50
37. **Yumm Talay** (mildly hot) Spicy combination seafood salad ..... \$23.90
38. **Som Tumm** (mildly hot)..... \$16.50  
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..... \$13.90  
\* With beef , pork or chicken ..... \$16.90  
\* With combination seafood ..... \$24.50
40. **Pad Pak Ka Naa** Stir-fried Chinese broccoli ..... \$11.90  
\* with crispy pork ..... \$16.50  
\* with combination seafoods ..... \$23.90
41. **Pad Tour Lan Tao Goong** Stir-fried snow pea and prawns ..... \$23.90

## Seafood

42. **Goong Pad Gaprow** (hot)..... \$24.75  
Stir-fried prawns with sweet basil leaves, fresh chilli and garlic.
43. **Goong Pad Med Ma-muang** ..... \$24.75  
Stir-fried prawns with cashew nuts, onions and shallot.
44. **Goong Gratiem Prig Thai** ..... \$24.75  
Sauteed prawns with fresh crushed garlic and white pepper.
45. **Goong Choo Chee** (medium hot)..... \$25.75  
Sauteed prawns in red curry paste, coconut cream and herbs.
46. **Goong Prieu Waan** ..... \$24.75  
Deep-fried prawns with vegetables in sweet and sour sauce.
47. **Goong Tom Yumm Haeng** (mildly hot) ..... \$24.75  
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..... \$20.75
49. **Pla Muak Pad Ped** (hot) Sauteed squids in red curry paste and fresh chillies..... \$21.50
50. **Pla Raad Prig** (mildly hot) ..... \$22.90  
Deep-fried reef fish fillets with onions, chillies and tamarind herbal sauce.
51. **Pla Prieu Waan** ..... \$22.90  
Deep-fried reef fish fillet with vegetables in sweet and sour sauce.

# Dinner Banquet Menu

(minimum 4 people)

## **Banquet # 1** \$29.00 per person plus corkage charge \$6.00 per bottle

**Mixed Entrée** Curry Puff - *curried beef pastry*  
Kanom Pang Naa Moo - *pork on toast*  
Poh Pia Tod - *Thai spring roll*  
Satay Gai - *chicken satay*

**Main Courses** Gaeng Kari Goong - *yellow curry with prawns and vegetables*  
Nua Pad King - *beef with ginger*  
Pra Rama Long Song - *crispy chicken & vegetables with peanut sauce*  
Pad Pak Ruam Mit - *mixed vegetables with oyster sauce*  
Plain Steamed Rice

Tea or Coffee

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## **Banquet # 2** \$35.00 per person plus corkage charge \$6.00 per bottle

**Mixed Entrée** Curry Puff - *curried beef pastry*  
Kanom Pang Naa Moo - *pork on toast*  
Poh Pia Tod - *Thai spring roll*  
Satay Gai - *chicken satay*

**Soup** Tom Yumm Goong - *spicy soup with prawns and lemongrass*

**Main Courses** Gaeng Mussaman Nua - *sweet beef curry*  
Gai Pad Med Ma-muang - *chicken with cashew nuts*  
Moo Pad Naam Prig Pao - *pork with sweet chilli paste*  
Pad Pak Ruam Mit - *mixed vegetables with oyster sauce*  
Plain Steamed Rice

Tea or Coffee

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## **Banquet # 3** \$40.00 per person plus corkage charge \$6.00 per bottle

**Special** Curry Puff - *curried beef pastry*  
**Mixed Entree** Toong Tong - *minced pork with corn kernel wrapped in flour sheet*  
Tod Mun Pla - *fish cake*  
Goong Ma Praw - *coconut prawns*  
Satay Gai - *chicken satay*

**Soup** Tom Yumm Goong - *Spicy lemongrass soup with prawns*

**Main Courses** Pla Raad Prig - *fish fillets with tamarind chilli sauce*  
Goong Gratiem Prig Thai - *Prawns with garlic and pepper*  
Panang Nua - *Beef cooked in red chilli paste and coconut cream*  
Gai Pad Pak Med Ma Muang – *Chicken and Vegetable with Cashew Nuts*  
Plain Steamed Rice

**Dessert** Fried Vanilla Icecream

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## *Vegetarian Entrées*

100. **Vegetarian Mee Grob** Vegetarian crispy sweet vermicelli. .... \$9.90
101. **Poh Pia Tod** (4 pcs.) ..... \$7.90  
Deep-fried spring rolls with bean curd and vegetables, served with sweet chilli sauce.
102. **Curry Puff** (4 pcs.) Fried pastry wrapped with curried extracted protein and potato fillings. .... \$9.50
103. **Tao Hoo Tod** Deep-fried bean curd served with peanut and plum sauce. .... \$7.90

## *Vegetarian Soups*

104. **Gaeng Judd Tao Hoo** Clear soft bean curd soup with mushroom. .... \$7.50
105. **Tom Yumm Hed** (mildly hot)..... \$9.50  
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. .... \$9.50

## *Vegetarian Main Courses*

107. **Gaeng Kari Pak** (medium hot)..... \$16.50  
Vegetables cooked in yellow curry, coconut cream with fried bean curd, served with cucumber sauce.
108. **Gaeng Ped Pak** (medium hot) ..... \$16.50  
Vegetables cooked in red curry paste, coconut cream and chillies.
109. **Gaeng Kiew Waan Pak** (medium hot)..... \$16.50  
Vegetables cooked in green curry paste, coconut cream and chillies.
110. **Panang Nua Tiem** (medium hot) ..... \$16.50  
Extracted protein cooked in red curry paste, coconut cream, topped with julienne kaffir lime leaves.
111. **Tao Hoo Pad Gaprow** (hot)..... \$15.90  
Stir-fried fried bean curd with fresh chillies, garlic and sweet basil leaves.
112. **Tao Hoo Pad King**..... \$15.90  
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. .... \$16.90
114. **Pad Pak Ruam Mit** Stir-fried mixed vegetables..... \$13.90
115. **Pad Thai** Tossed rice noodle with fried bean curd, egg and bean sprout in Thai style. .... \$16.50
116. **Kao Pad Pak** Fried rice with vegetables and egg. .... \$15.50
117. **Pad Prig King Pak** (medium hot) Vegetables with chilli paste and coconut cream ..... \$16.50
118. **Gaeng Pah Pak** (hot) Vegetables in red curry paste without coconut cream. .... \$16.50

# Vegetarian Banquet Menu

(Minimum 4 people)

\$ 27.00 per person plus corkage charge \$6.00 per bottle

## Mixed Entree

Poh Pia Tod - Spring roll with bean curd and vegetables fillings  
Curry Puff - pastry with curried extracted protein\* and potato fillings  
Tao Hoo Tod - fried bean curd served with tasty peanut sauce  
Mee Grob - vegetarian crispy sweet vermicelli

## Main Courses

Pra Rama Long Song - steamed vegetables and fried bean curd with peanut sauce  
Gaeng Kari Pak - vegetables and fried bean curd cooked in yellow curry & coconut cream  
Tao Hoo Pad King - sautéed bean curd with ginger  
Panang Nua Tiem - Extracted protein cooked in red curry paste and coconut cream  
Plain Steamed Rice

## Tea or Coffee

## Desserts

<b>Rambutan and Pineapple</b> .....	\$5.25
Rambutan stuffed with pineapple served in syrup with ice	
<b>Kao Niew Sang-ka-ya</b> .....	\$7.50
Steamed Glutinous Rice (white or black) with Thai Custard.	
<b>Icecream Ga-Thi</b> (homemade coconut icecream)	
Plain .....	\$7.50
With glutinous rice .....	\$8.90
With fruit salad .....	\$8.90
With fruits & nut .....	\$9.50
With rambutan & pineapple .....	\$9.00
<b>Vanilla Icecream</b>	
Plain .....	\$4.90
With glutinous rice .....	\$6.20
With fruit salad .....	\$6.20
With fruits & nut .....	\$7.20
With rambutan and pineapple .....	\$6.50
<b>Fried Vanilla Icecream</b> .....	\$7.50