

LUNCH MENU



G Gluten
GFA Gluten-free Available
S Soy
D Dairy
SH Shellfish
N Nut
VGH Vegan Available

**Spice Levels
Mild / Medium / Hot
/ Extra Thai Hot +\$1

*Please inform us if you have any food allergies or special requirements
*All photos shown are for illustrations only

Entree

- L1. SATAY CHICKEN (4 PCS.)** **S N** \$14
Grilled Chicken Skewered. Served with Homemade Peanut Sauce.
- L2. SEAFOOD SPRING ROLLS (4 PCS.)** **G S SH** \$10
Deep-fried tapioca Starch Wrap with seafood fillings serve with Sweet Chilli Plum sauce.
- L3. VEGETABLE SPRING ROLLS (7 PCS.)** **G S** \$8
Fried Vegetables and Egg Spring Roll served with Sweet Chilli Plum Sauce.
- L4. FISH & CHIPS** **G S** \$12
Crispy deep-fried crumbed fish and potato chips served with Tartare Sauce.
- L5. CURRY PUFFS (5 PCS.)** **G S D** \$12
Puff pastry savouries stuffed with potatoes curry and vegetables served with sweet chili.
- L6. DEEP FRIED SQUID** **G S SH** \$13.50
Deep-fried squid tentacles serve with Sriracha Mayo Sauce.
- L7. PORK DUMPLINGS (6 PCS.)** **G S** \$11.50
Pan-fried Pork and Garlic Chives dumplings serve with the chef's special soy garlic oil sauce and crispy garlic.
- L8. CRAB RANGOONS (6 PCS.)** **G S D SH** \$12
Deep Fried Wonton Stuffed with Crab stick, and Cream Cheese. Served with Sweet Plum Sauce.
- L9. FISH CAKES (5 PCS)** **G S** \$11.50
Fish marinated with Green Bean, Kaffir-Lime Leaves and Red Curry Paste. Served with sweet chilli Plum sauce.
- L10. DEEP FRIED CHICKEN WINGS (6 PCS)** **G S SH** \$14.50
Traditional Thai-style Deep-fried marinated Chicken Wings served with Sweet Chili Plum Sauce.
- L11. ROTI WITH PEANUT SAUCE (4 PCS.)** **G S D N** \$8.50
Thai-style pan-fried bread served with sweet satay peanut sauce.
- L12. PRAWN TEMPURA (4PCS)** **G S SH** \$9
Crispy deep-fried crumbed prawns served with sweet chilli plum sauce.
- L13. MIXED ENTREE FOR 1 PERSON** **G S D SH N** \$12.50
Satay chicken, seafood spring roll, vegetables spring roll, curry puff, prawn tempura served with sweet chilli plum sauce.
- L14. MIXED ENTREE FOR 2 PERSONS** **G S D SH N** \$24
Satay chicken, seafood spring roll, vegetables spring roll, curry puff, prawn tempura served with sweet chilli plum sauce.

Soup (Hot Pot Size, no rice included)

L15-L16 MEAT OPTIONS

| | |
|--------------------------------------|--------------|
| CHICKEN/PORK / VEGETARIAN HOT POT | \$15 \$22 |
| BEEF/TOFU HOT POT | \$16 \$23 |
| PRAWNS HOT POT | \$17 \$24 |
| MIXED SEAFOOD HOT POT | \$32 |

L15. TOM YUM **G S D SH**

Spicy and Sour Soup with Lemongrass, Kaffir-Lime Leaves, Galangal, Mushrooms, Tomatoes, Evaporated Milk, Sweet Chilli Paste, Spring onion and Coriander

L16. TOM KAH **G S SH**

Mild Coconut Cream soup with Galangal, Lemongrass, Kaffir-Lime Leaves, Mushrooms, Tomatoes, Sweet Chilli Paste, Lime juice, Spring Onion, and Coriander.

L17. BRAISED BEEF SOUP **G S SH** \$18

HOT POT \$22

Slow-cooked beef in a five-spice soup. Serve with bean sprouts, bok choy, spring onion, coriander, and crispy garlic.



Thai Zab Salad

L18. SOM-TUM **G GFA SH N** \$15

Spicy Thai Salad with Swede or Kohlrabi, Green Beans, Peanuts, Carrots, Tomatoes, Garlic, Tamarind, Chilli, and Lime.

L19. LARB **G GFA S**

| | |
|--------------------------|------|
| CHICKEN MINCE/PORK MINCE | \$15 |
| TOFU/BEEF | \$16 |

Spicy Salad with red onion, Kaffir-Lime Leave, Coriander, Spring Onion, Mints, and Roasted Ground Rice in Chilli Lime Sauce.

L20. BEEF SALAD **G GFA** \$16

Thai Style Spicy Beef Salad with shallots, onions, cucumber, pineapples, and mixed green salad.

Stir-fried

L21-L30 MEAT OPTIONS

| | |
|-------------------------|------|
| CHICKEN/PORK/VEGETARIAN | \$15 |
| BEEF/FRIED CHICKEN/TOFU | \$16 |
| PRAWNS | \$17 |
| MIXED SEAFOOD | \$18 |

L21.PAD KA PRAO **G GFA S SH VGA**

Spicy Stir-Fried Green Beans, Basil, Capsicum, Bamboo, and Onion in fresh Chilli and Garlic Sauce.

L22. VOLCANO **G S SH**

Chef's Special sauce stir fry with shallots, chilli, garlic, turmeric, and vegetables. (Medium or Hot only)

L23. SWEET&SOUR **G GFA S SH VGA**

Stir-fried mixed vegetables, garlic, and onion in sweet and sour sauce.



Stir-fried

L24. CASHEW NUTS **G GFA S SH VGA**

Stir fried Mixed Vegetables, Cashew Nuts, Garlic, Onion in Sweet Chili Paste and Cooking Wine Sauce.

L25. PEANUT SAUCE **G GFA S SH N**

Stir fried Mixed Vegetables, Onion, and Capsicum in Peanut Sauce.

L26. OYSTER SAUCE **G S SH**

Stir-fried Mixed Vegetables, Garlic, Onion, in Oyster Sauce.

L27. GINGER **G GFA S SH VGA**

Stir-fried Fresh Ginger with Mixed Vegetables, Garlic, and Onion.

L28. BLACK PEPPER **G GFA S SH VGA**

Stir-fried Mixed Vegetables, Garlic, and Onion in Black pepper sauce.

L29. GARLIC & PEPPER **G GFA S SH VGA**

Mixed vegetables and garlic stir fry with your choice of meat.

L30. PAD PRIK GANG **G S SH**

Stir fry red curry paste with bamboo, mixed vegetables, and Kaffir-lime leaves. (Medium or Hot only)

Noodles lover

L31-L36 MEAT OPTIONS

| | |
|-------------------------|---------|
| CHICKEN/PORK/VEGETARIAN | \$15.50 |
| BEEF/FRIED CHICKEN/TOFU | \$16.50 |
| PRAWNS | \$17.50 |
| MIXED SEAFOOD | \$18.50 |

L35

L36

L31

L33

L31. PAD THAI **G GFA S SH**

Rice noodles stir fry with egg, bean sprouts, shredded carrots, spring onion with Thai tamarind sauce.

L32. PAD SEE- EW **G GFA S SH VGA**

Flat rice noodles stir fry with egg, onion, and vegetables.

L33. SPICY BASIL NOODLES **G GFA S SH VGA**

Spicy Stir-Fried flat Rice noodles with Green Beans, Basil, Capsicum, Bamboo, and Onion in fresh Chilli and Garlic Sauce.

L34. EGG NOODLES **G GFA S SH**

Egg noodles stir fry with egg, onion, and vegetables.

L35. CLEAR SOUP NOODLES **G S SH**

Rice noodles/Rice vermicelli in clear broth with Bok choy and bean sprouts.

L36. BRAISED BEEF NOODLES **G S SH**

Rice noodles/ Rice vermicelli with slow-cooked beef in broth, bok choy and bean sprouts.

Fried Rice

L37-L39 MEAT OPTIONS

| | |
|-------------------------|---------|
| CHICKEN/PORK/VEGETARIAN | \$15.50 |
| BEEF/FRIED CHICKEN/TOFU | \$16.50 |
| PRAWNS | \$17.50 |
| MIXED SEAFOOD | \$18.50 |

L37. THAI FRIED RICE **G GFA S SH VGA**

Jasmine rice stir fry with egg, carrots, onion, broccoli, baby green pea and your choice of meat.

L38. PINEAPPLE FRIED RICE **G GFA S SH VGA**

Jasmine rice stir fry with egg carrots, onion, broccoli, baby green pea, turmeric, curry powder, pineapples, garnish with raisins and cashew nuts.

L39. CHILLI BASIL FRIED RICE **G GFA S SH VGA**

Spicy Fried Rice with Basil, Onion, Fresh Chilli, Garlic, Bamboo, capsicum, and Green Bean.

Curry

L40-L44 MEAT OPTIONS

| | |
|-------------------------|------|
| CHICKEN/PORK/VEGETARIAN | \$15 |
| BEEF/FRIED CHICKEN/TOFU | \$16 |
| PRAWNS | \$17 |
| MIXED SEAFOOD | \$18 |

L40. GREEN CURRY **G S SH**

Carrots, broccoli, green beans, bamboo, eggplant and capsicum.

L41. RED CURRY **G S SH**

Traditional Thai red chili pastes cooked in coconut cream with Carrots, broccoll, green beans, bamboo, pumpkin and capsicum

L42. YELLOW CURRY **G S SH**

Traditional Thai yellow chilli pastes cooked in coconut cream Carrots, onion and potatoes garnished with fried shallot and cashew nuts

L43. PANANG CURRY **G S SH N**

Traditional Thai Panang chilli pastes cooked in coconut cream, peanut, and bamboo. Garnished with kaffir-lime leaves.

L44. MASSAMAN CURRY **G S SH N**

Traditional Thai Massaman chilli pastes cooked in creamy coconut cream Carrots, onion and potatoes garnished with fried shallot and cashew nuts.

Sizzling Plate

L45. CRISPY MUSSELS PANCAKE (HOI TOD) **G S SH**

Pan-fried crispy mussels with egg batter, bean sprouts and spring onions.

L44

L43

L40