

<u>BYO Wine only</u> <u>Corkage \$4.50 per person</u> 10% Surcharge on Public Holiday



Minimum 4 guests

Gluten Free Option available.

EMERALD

\$44.90/pp <u>Vegan banquet available.</u> Spring Roll Curry Puff Salt&Pepper Eggplant

Veg-duck Red Curry Veg-Chicken Cashew Nut Stir Fried Eggplant w/ tofu Larb Tofu Jasmine Rice

Fresh Fruit

PEARL

\$49.90/pp Thai Fish Cake Curry Puff Satay Chicken

Pineapple Fried Rice Red Curry Duck Beef Eggplant w/Chilli Jam Barramundi Fillet Salad Jasmine Rice

Fresh Fruit & Ice-cream

DIAMOND

\$54.90/pp

Miang Goong Salt and Pepper Squid (Special of the day)

Panang Curry Lamb Shank Seafood Tom-Yum Fried Rice Crispy Pork Cashew Nut (Special of the day) Roti Jasmine Rice

Fresh Fruit & Ice cream

Garlic, onion, and seafood products are basic ingredients in Thai cooking. Please ask our team if you'd like your meal without them.

Product images are for illustrative purposes only and may differ from the actual product.

ENTREES

Chef's recommendation



Miang Goong (2) (GF) *Betel leaf King Prawn	\$11.90
Miang Tofu (2) (GF) *Betel leaf Tofu	\$10.90
Nam Khao Thod (GF) Pork sausage salad *Must try*. *Peanuts*	\$18.90
Duck Pancake *contains milk, egg, and gluten	\$18.90
Stuffed Chicken Wings (GFO) Contains pork	\$18.90

Entrees	Ent	tr	ee	S
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Satay Chicken (GF) *Peanuts*.	\$17.90
🚺 Thai Fish Cake (GFO)	\$17.90
Salt and Pepper Squid	\$20.90



Salt & Pepper Squid w/ spicy Nam-Jim

VEGETARIAN/VEGAN ENTREES



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SOUP

Tom Yum Prawn Soup (GF)	S - \$17.90
Hot and Sour soup, lemongrass, lime juice, kaffir lime leaf.	L - \$26.90
Tom Yum Veggie and Tofu (Ps) (GF)	S - \$16.90
Hot and Sour soup, lemongrass, lime juice, kaffir lime leaf *contain seafood products*	L - \$24.90



Chef's recommendation



🕧 Panang Curry Lamb Shank w/ Roti (GFO)	\$34.90
Fresh Coconut King Prawns (GFO)	\$32.90
Pineapple Fried Rice Seafood (GF)	\$33.90
🔘 Mom's Chicken Green Curry w/Roti (GFO)	\$31.90

<u>Crispy Pork Lover</u>

Crispy Pork w/ Chinese Broccoli (GF)	\$29.90
Crispy Pork w/ Hot Chilli Basil (GF)	\$29.90
Crispy Pork w/ Asian greens+chilli (GF)) \$29.90



Chrisy pork with Chinese Broccoli

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CLASSIC FROM THE WOK

Chicken Cashew Nut (0 \$24.90	Dare your taste budsl Devil Chilli Basil w/ Slow-Cooked Beef (GF)	Spicy Pad Cha Seafood (GF) \$28.90
Hot Chilli	Basil with Chicken (GF)	\$24.90
Beef and E	Cggplant w/Chilli Jam (GF)	\$25.90
Stir Fried	Mixed Veggie and Tofu (GF)*	\$22.90*
Vegetaria	n-Chicken Cashew Nut (PS)*	\$24.90*
Tofu and H	Eggplant w/Chilli Jam (PS) (GF)	* \$24.90*
Stir Fried	Mixed Greens	\$22.90*
	*Vega	an sauce available



Check special menu for more option

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CURRY

Massamun curry (GF)



Red Curry Duck (GF)

🚺 Mom's Chicken Green Curry w/Roti (GFO)	\$31.90
🕐 Red Curry Duck (GF)	\$29.90
Choo Chee Prawn (GFO)	\$28.90
🕐 Barramundi Fillet Curry (GFO)	\$28.90
Fresh Coconut King Prawns (GFO)	\$32.90
Massamun Beef Curry (GF)	\$27.90
Panang Curry Lamb Shank w/ Roti (GFO)	\$34.90
Choo Chee Tofu (V) (GFO)	\$25.90
Vegetarian-duck Red curry (V)	\$26.90
Vegan Green curry and Tofu (GF) (V)	\$24.90



Barramundi Fillet Curry (GFO)



Papaya Salad w/ Prawn \$28.90



Chicken Larb (GF) \$26.90

THAI SALAD / GRILLS

Chicken Larb (GF)	\$26.90
Barramundi Fillet Salad (GFO)	\$29.90
Papaya Salad w/ King Prawn (GFO)	\$28.90
Papaya Salad w/ Crispy Tofu (GFO)*	\$25.90*
Larb Tofu (PS) (GFO)*	\$25.90*
*Vegan eque	o ovroiloblo

*Vegan sauce available

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<u>Choose your favorite dish</u> with protein of your choice.



Pad Thai (GF) Thin noodle, tamarind sauce, mild chilli, dry shrimp, *peanuts.*

Pad Thai

Pad See Ew (GF) Flat noodle, egg, soy sauce, carrot, chinese broccoli



Pad Kee Mao (GF) Flat noodle, chilli, basil, soy sauce, bamboo shoot.

> Thai Fried Rice (GF) Egg, onion, carrot, chinese broccoli.



Pad See Ew



Thai Fried Rice

Pad Kee Mao

Choice of

- Vegan sauce (Veg+tofu) \$22.90
 Vegetable and Tofu \$22.90
 Chicken \$23.90
- Beef \$24.90
- Prawn or Seafood \$25.90
- Crispy Pork \$26.90

Chef's recommendation 🙆

Pineapple Fried Rice w/ Seafood \$33.90

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RICE & SIDES

Endless Jasmine Rice (Refillable)	\$4 per person
Jasmine Rice (Single Serve)	\$4
Brown Rice	\$5
Coconut Rice (GF) (V)	\$6
Roti	\$4.50
Peanut Sauce (GF) (V)	\$5
Steamed Seasonal Veg (GF)	\$12.90



'CHIANG MAI' CHILLI SAMBAL (GF)

Side dish. Steamed greens w/Thai northern chicken mince chilli bolognese. **\$14.90**

Triple Egg Fried Rice (GF) (GF) \$21.90

Sharing size. Serves w/ Mom's chilli A nice and simple fried-rice that seriously great with ANY dishes.

Please inform our team of any specific dietary requirements you may have. Kindly note that prices may subject to change without prior notice.

We regret any inconvenience caused, but we do not offer bill splitting services.