

ENTRÉE

Fish Cakes (4) 12

Thai style fish cakes with a little bit of spice.

Satay Sticks (4) 13

Grilled chicken skewers with peanut sauce.

Spring Rolls (4) 13

Deep fried homemade **chicken or vegetable**.

Curry Puffs (4) 13

Deep fried homemade **chicken or vegetable**.

Mixed Entrée 13

Fish Cake, Spring Roll, Curry Puff and Wonton.

Prawn Cutlets (4) 16

Deep fried crumbed King Prawns.

Chicken Wings 12

Fried marinated chicken wings.

Tempura Vegetables 13

Deep fried thinly coated vegetables.

Dim Sims (4) 13

Thai style steamed chicken and prawn dim sims.

Garlic and Pepper Quail 16

Marinated quail with salad and Thai dipping sauce.

Tofu (6) 11

Battered and deep fried soft tofu pieces.

Thai Style Wonton (8) 13

Deep fried chicken wontons.

Duck Pancakes 15

Duck with Hoisin sauce, Cucumber and Shallots.

Vegan  and Gluten Free  adjustments available upon request.

SPECIALS

Crackling Pork with Chinese Broccoli 29

Roasted crackling pork belly, sliced on top of stir fried Chinese broccoli and oyster sauce.

Cracking Pork Prik King 29

Roasted crackling pork belly, stir fried with chilli and ginger paste, kaffir lime leaves and green beans.

Crispy Chicken 26

Original recipe fried chicken, stir fried in a thick sweet sauce, cashew nuts and shallots.

Roasted Duck with Oyster Sauce 34

Succulent roasted duck, on a bed of green vegetables, topped with a oyster sauce and garnished with garlic.

Special Red Duck Curry 32

Roasted duck in a silky and sweet red curry, cooked with lychees, pineapple, cherry tomatoes and basil.

Hor Mok 35

Our Signature dish. Ling fish fillets in a thick egg-based curry, with cabbage and kaffir lime leaves, served inside a young coconut.

Pad Cha 35

with Prawns or Seafood.

Served sizzling on a hot plate, stir fried with chilli, garlic, kaffir lime leaves, young peppercorn, basil and krachai.

Squid Rocksalt 28

Battered deep fried squid, wok tossed with garlic, chilli and shallots.

 Spice level  Vegetarian  Vegan



STIR FRY

with

Vegetables 22

Chicken, Pork or Beef 24

Seafood, Prawn or Combination 27

Duck 27

Chilli and Basil    

Chilli, basil, garlic, onion, capsicum and beans in a dark soy sauce.

Ginger and Shallots  

Ginger, shallots, black Chinese mushroom and snow peas in a light soy sauce.

Baby Corn  

Baby corn, snow peas, carrot, shallots and onion.

Cashew Nuts    

Cashew nuts, carrots, capsicum, onion and shallots in a sweet and mild chilli jam.

Sweet and Sour 

Lychees, pineapple, tomato, cucumber, onion and shallots in sweet and sour sauce.

Peanut Sauce  

Steamed broccoli, cauliflower and carrots with peanut sauce. Topped with fried onion.

Chilli and Ginger Paste    

Green beans and kaffir lime leaves stir fried with a spicy chilli and ginger paste.

Garlic and Pepper  

Steamed broccoli, cauliflower and carrots stir fried with garlic and pepper.

Oyster Sauce  

Broccoli, cauliflower, carrots, baby corn, snow peas and wombok with oyster sauce.

Lemongrass    

Lemongrass, snow peas and wombok in a mild chilli jam, topped with shallots.

Vegan  and **Gluten Free**  adjustments available upon request.

SOUP



Entrée / Main

Tom Yum with Chicken or Vegetables **12/21**   

Authentic Thai hot and sour soup.

Tom Yum with Prawns **13/23**  

Authentic Thai hot and sour soup with Prawns.

Po Tak **14/24**  

Prawns, Scallop and Squid in a Spicy and Sour soup.

Tom Kha with Chicken or Mushrooms **12/21**   

Creamy hot and sour coconut soup with chicken and mushrooms or just mushrooms.

Wonton Soup **12/21**

Thai style chicken wontons with bok choy and carrot.

kids!

Chicken Satay Sticks with Rice **12**

2 satay sticks served with steamed vegetables.

Peanut Chicken with Rice **14**

Satay chicken served with steamed vegetables.

Spring Rolls or Curry Puffs with Rice **12**

with **Chicken or Vegetables**.

Egg Fried Rice with Chicken or Vegetable **13**

Pad Thai with Chicken or Vegetable **14**

Pad See Ew with Chicken or Vegetable **14**

 Spice level  Vegetarian  Vegan



CURRY

Mussamun Beef 28 GF

Tender beef chunks slow-cooked with potatoes, onions, peanuts, and aromatic spices, creating a rich flavour.

Yellow Chicken 25 GF

Subtle and creamy blend of spices, boiled with potatoes, pineapple and onion.

Lamb Panang 26 GF

Tender, slow-cooked cuts of lamb in a thick Panang curry, topped with kaffir lime leaves and coconut cream.

Curry with

Vegetables 22

Chicken, Pork or Beef 25

Seafood, Prawn or Combination 28

Duck 28

Green GF

Sweet green curry cooked with zucchini, baby eggplant, green beans, bamboo shoots and basil.

Panang GF

Fragrant and thick, stir fried with kaffir lime leaves, served on a bed of bok choy.

Red GF

Spicy red curry cooked with zucchini, baby eggplant, green beans, bamboo shoots and basil.

Jungle V GF

Spicy broth curry with zucchini, baby eggplant, green beans, bamboo shoots, young peppercorn, krachai, mixed vegetables and basil.

NOODLES

with

Vegetables 22

Chicken, Pork or Beef 23

Seafood, Prawn or Combination 26

Duck 26

Pad Thai

Sweet, sour and smokey, thin Pad Thai noodles stir fried in original special Pad Thai sauce with peanuts, beansprouts, chives, egg and tofu.

Pad See Ew

Thick flat rice noodles stir fried with sweet soy sauce, egg and Chinese broccoli.

Pad Kee Mao

Thick flat rice noodles stir fried with garlic, chilli, tomato, onion, egg and basil.

Laksa

Thin rice noodles, tofu puffs, red onion, shredded carrot, fried onion and shallots in a coconut based soup.

Tom Yum Noodle Soup

Hot and sour soup with thick flat rice noodles, red onion, shredded carrot, beansprouts, fried onion, shallots and coriander.

Vegan  and Gluten Free  adjustments available upon request.

SALAD

Gai Yang 25

Marinated grilled chicken thigh served atop a fresh garden salad, with a spicy chilli sauce on the side.

Larb 24

with Tofu, Chicken, Pork or Beef mince.

tossed in a spicy lemon and fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot and red onion.

Larb Duck 28

Diced roasted duck tossed in a spicy lemon and fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot and red onion.

Nam Tok Beef 26

Medium grilled scotch fillet, thinly sliced, in a spicy lemon and fish sauce dressing with roasted rice powder, coriander, mint, shredded carrot, and red onion.

Som Tum 21

with King Prawns  or Soft Shell Crab. 27

Papaya, shredded carrot, peanuts, tomato, green beans, garlic and chilli in a lemon and fish sauce dressing.

Yum Talay 28

Squid, scallops, fish and prawns in a fresh garden salad with coriander, mint, shredded carrot and red onion

Thai Herb Special Soft Shell Crab Salad 35

Deep fried soft shell crab, shredded carrot, green apple, cashews, garlic, chilli, coriander, mint, red onion and seasonally, pomegranate. Tossed in a lemon and fish sauce dressing.

RICE

Steamed Jasmine Rice 4

Coconut Rice 5

Garlic Rice 5

Saffron Rice 5

Plain Fried Rice 13

Roti Bread (2) 8

Fried Rice

with Vegetable 16, Chicken 17 or Crab 26

Pineapple Fried Rice

with Vegetable 21

Chicken, Pork, Beef 23

Prawns or Seafood 26

DESSERT

Vanilla Ice Cream with Topping 6

with Chocolate, Strawberry or Caramel.

Homemade Green Tea Ice Cream 9

Homemade Thai Coconut Ice Cream 10

with Lychees 12

Black Sticky Rice with Thai Custard 14

Served with Vanilla ice cream.

Thai Banana Fritters 14

Served with caramel topping, condensed milk,
cinnamon and vanilla ice cream.

Deep Fried Ice Cream 14

with Chocolate, Strawberry or Caramel.

Vegan **v** and Gluten Free **GF** adjustments available upon request.



BANQUETS

for 4 or more people.

Orchid 39pp

Satay Sticks
Baby Corn Stir Fry with Chicken
Green Curry with Prawns
Chilli and Basil Stir Fry with Beef
Pad Thai with Chicken
Jasmine Rice
Tea or Coffee
Vanilla Ice Cream with Topping

Lotus 49pp

Spring Rolls, Curry Puffs and Fish Cakes
Larb with Chicken
Chilli and Basil Stir Fry with Seafood
Mussamun Beef Curry
Mixed Vegetable Stir Fry in Oyster Sauce
Jasmine Rice
Tea or Coffee
Green Tea Ice Cream

Chrysanthemum 59pp

Prawn cutlets, Fish cakes and Dim Sims
Red Curry with Seafood
Cashew Nut Stir Fry with Chicken
Crackling Pork with Chinese broccoli
Larb with Duck
Fried Rice
Coconut Rice
Tea or Coffee
Coconut Ice Cream with Lychees





DRINKS

Soft Drinks

Coke / Coke No Sugar

Sprite

Fanta

Solo

Can 5.5 Jug 9

Sparkling Mineral Water 5.5

Soda Water 5.5

Lemon Lime and Bitters 5.5

Ginger Beer 5.5

Jug 10

Juices

Orange

Cloudy Apple

Pineapple and Apple

Coconut Juice

Lychee and Soda

7.5

Tea

English Breakfast

Peppermint

Earl Grey

Jasmine

Green

Chrysanthemum

4

Riviera Organic

Sweet Watermelon

Pink Grapefruit

Golden Pineapple

Pomegranate Blueberry

Wild Passionfruit

6

Coffee

Flat White Short Black

Cappuccino Long Black

Latte Chai Latte

Hot Chocolate Mocha

S 4.5 L 5.5

Skim, Soy or Almond Milk **0.5**

Milkshakes

Chocolate Strawberry Caramel

Vanilla Coffee Mocha

6.5

Iced Drinks

Thai Iced Tea

Thai Iced Coffee

Iced Coffee

Iced Mocha

Iced Chocolate

8

