

## Soup

### 1. Tom Yum Soup

*Thai style spicy and sour soup with mushroom, tomato, spring onion, coriander with choices of:*

*Chicken* \$6.90

*Prawns / Mixed seafood* \$7.90

### 2. Tom Kha Soup

*Thai style sweet and sour soup in coconut milk with mushroom tomato, spring onion, coriander with choices of:*

*Chicken* \$6.90

*Prawns / Mixed seafood* \$7.90

## Entrée

3. Prawn Cracker \$5.00

4. Spring Roll (6 per serve) \$7.90

*Thai Style spring roll with minced chicken served with sweet chili sauce.*

5. Curry Puff (4 per serve) \$7.90

*Minced chicken, onion, potato and carrot cooked with a dash of curry powder and wrapped in pastry.*

6. Spring Roll Prawn (4 per serve) \$8.90

*Marinated king prawn rolled in light pastry served with sweet chili sauce*

7. Satay Chicken (4 per serve) \$8.90

*Thai Style marinated chicken breast fillet with coconut milk and curry powder, topped with home made peanut sauce*

8. Thai Fish Cake (4 per serve) \$7.90

*Traditional Thai fish cake served with sweet chili sauce*

9. Golden Bag (4 per serve) \$7.90

*Crispy golden bag stuffed with marinated chicken minced, corn and onion served with sweet chili sauce*

10. Mixed Little Thai (8 per serve) \$15.90

*A combination of 2 Chicken Spring Roll, 2 Prawn Spring Roll, 2 Curry Puff and 2 Golden bag*

## Salad

- 11. Yum Nur** **\$13.90**  
*Warm beef fillet tossed with lemon juice, red onion, coriander, spring onion and roasted ground rice.*
- 12. Larb Gai** **\$13.90**  
*Warm minced chicken tossed with lemon juice, red onion, coriander, spring onion and roasted ground rice.*
- 13. Yum BBQ Chicken or Yum BBQ Pork** **\$15.90**  
*Grilled chicken fillets/ or Grilled Pork Fillets tossed with lemon juice, red onion, coriander, spring onion, tomato and roasted ground rice.*
- 14. Yum Talay (Mixed Seafood)** **\$17.90**  
*Mixed Seafood salad (prawns, calamari, fish fillet, scallop) tossed with lemon juice, red onion, coriander and spring onion topped with Thai chili dressing*
- 15. Larb Ped (Peking Duck Salad)** **\$17.90**  
*Roasted Peking duck tossed with lemon juice, red onion, coriander, spring onion and roasted ground rice.*
- 16. Yum Goong Yang (Grilled Prawns)** **\$17.90**  
*Grilled King Prawns tossed with lemon juice, red onion, coriander and spring onion topped with Thai chili dressing*

## Little Thai Grilled

- 17. Gai Yang (BBQ Chicken)** **\$15.90**  
*Thai Style grilled marinated chicken breast fillets in garlic, pepper, lemon grass, and Thai spices.*
- 18. Moo Yang (BBQ Pork)** **\$15.90**  
*Thai Style grilled marinated pork fillets in garlic, pepper, lemongrass and Thai spices.*

## Thai Curries

With Chicken, Beef or Pork.....\$15.90

With Prawn / Calamari.....\$18.90

With Mixed Seafood/ Lamb/ Duck.....\$19.90

### **19. Green Curry**

*Traditional Thai green curry paste cooked with coconut milk, Thai herbs and mixed vegetables with choice of your favorite meat.*

### **20. Red Curry**

*Traditional Thai red curry paste cooked with coconut milk, Thai herbs and mixed vegetables with choice of your favorite meat.*

### **21. Yellow Curry**

*Traditional Thai yellow curry paste cooked with coconut milk, turmeric powder, Thai herbs and mixed vegetables with choice of your favorite meat.*

### **22. Panang Curry \*\*\* no vegetables come with chicken and beef dishes please ask for vegetables if need\*\*\***

*Thai creamy curry (slightly sweetened) cooked with coconut milk, Thai herbs with choice of your favorite meat*

### **23. Mussaman Curry**

*A mildest curry cooked in coconut milk with potatoes, onion and roasted peanut with the choice of your favorite meat*

### **24. Red Curry Duck**

*Peking Duck fillets cooked in traditional Thai red curry paste, coconut milk, Thai herbs and mixed vegetables.*

## Stir Fried

**With Chicken, Beef or Pork.....\$15.90**

**With Prawn / Calamari.....\$18.90**

**With Mixed Seafood/ Lamb/ Duck.....\$19.90**

### **25. Pad Gra Prao**

*Stir fried with sweet basil leaves, fresh chili, garlic and mixed vegetables with the choice of your favorite meat.*

### **26. Pad Cashew Nut**

*Stir fried with cashew nuts and vegetables with the choice of your favorite meat.*

### **27. Pad Gra Tiam**

*Stir fired garlic and pepper with broccoli, box Choy and the choice of your favorite meat topped with crispy fried garlic*

### **28. Pad Sweet and Sour**

*Stir fried mixed vegetables in sweet & sour sauce with the choice of your favorite meat*

### **29. Pad Pak**

*Stir fried combination of vegetables in oyster sauce with the choice of your meat*

### **30. Pad Khing**

*Stir fried ginger and mixed vegetables in oyster sauce with the choice of your favorite meat*

### **31. Pad Cha**

*Stir fried seasonal vegetables, Garlic, Chili Chutney with the choice of your meat served on hot sizzling plate*

### **32. Pad Nam Prik Pow**

*Stir fried mixed vegetables in sweet chili paste topped with basil and cashew nut with your choice of meat*



#### 41. *Pla Tod*

*Deep fried fish topped with your choice of Sweet & Sour sauce or Red curry sauce with choice of;*

<i>Fish fillets (Basa)</i>	<i>\$18.90</i>
<i>Or whole Snapper (800g)</i>	<i>\$25.90</i>

### *Thai Noodle*

**With Chicken, Beef or Pork.....\$15.90**

**With Prawn, Calamari or Mixed Seafood.....\$16.90**

#### 42. *Pad Thai*

*Stir fried rice noodle, bean shoots, egg, bean curd with tamarind sauce and roasted peanut*

#### 43. *Pad See Ewe*

*Stir fried plain flat noodle with egg and vegetables in dark mushroom soy sauce*

### *Rice*

#### 44. *Fried Rice*

*Thai fried rice with onion, carrot, broccoli, baby corn and egg with choice of;*

<i>Chicken, Beef or Pork</i>	<i>\$15.90</i>
<i>Prawns, Calamari or Mixed Seafood</i>	<i>\$16.90</i>

45. *Steamed Jasmine rice (per person)* *\$2.50*

46. *Coconut Rice (per person )* *\$3.00*

47. *Roti bread* *\$3.50*

48. *Peanut sauce* *\$1.00*

# VEGETARIAN

## Soup

**1. Tom Yum Vegetable (with Tofu) \$6.90**

*Thai style spicy and sour soup with mixed vegetables, mushroom, tomato, spring onion, coriander and chili.*

**2. Tom Kha Vegetable (with Tofu) \$6.90**

*Thai style sweet and sour soup in coconut milk with mixed vegetables, mushroom, tomato, spring onion and coriander*

## Entrée

**3. Spring Roll Puk(6 per serve) \$7.90**

*Mixed vegetables Thai spring rolls served with sweet chili sauce.*

**4. Curry Puff Puk (4 per serve) \$7.90**

*Mixed vegetables, onion and potato cooked with a dash of curry powder and wrapped in pastry.*

**5. Thai Garden Salad \$8.90**

*Fresh mixed vegetables, tomato, cucumber, boiled egg, fried tofu and topped with home made peanut sauce*

**6. Tofu Tod \$7.90**

*Deep-fried bean curd on lettuce, cucumber and tomato served with crusted peanut and sweet chili sauce*

# VEGETARIAN

## Main Course (With Tofu)

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| <b>7. Green Curry Puk</b>  | <b>\$15.90</b> |
| <i>Traditional Thai green curry paste cooked with coconut milk, Thai herbs and vegetables.</i>               |                |
| <b>8. Red Curry Puk</b>  | <b>\$15.90</b> |
| <i>Traditional Thai red curry paste cooked with coconut milk, Thai herbs and vegetables.</i>                 |                |
| <b>9. Panang Curry Puk</b>   | <b>\$15.90</b> |
| <i>Thai creamy curry (slightly sweetened) cooked with coconut milk, Thai herbs and mixed vegetables.</i>     |                |
| <b>10. Mussaman Curry</b>  | <b>\$15.90</b> |
| <i>A mildest curry cooked in coconut milk with potatoes, onion, mixed vegetable and roasted peanut</i>       |                |
| <b>11. Pad Pak</b>   | <b>\$15.90</b> |
| <i>Stir fried combination of vegetables and tofu with oyster sauce</i>                                       |                |
| <b>12. Pad Khing</b>   | <b>\$15.90</b> |
| <i>Stir fried ginger, vegetables and tofu with soy sauce</i>   |                |
| <b>13. Pad Cashew nut</b>  | <b>\$15.90</b> |
| <i>Stir fried tofu with cashew nuts and vegetables.</i>  |                |
| <b>14. Pad Gra Prao</b>  | <b>\$15.90</b> |
| <i>Stir fried with sweet basil leaves, fresh chili, garlic and mixed vegetables</i>                          |                |
| <b>15. Pad Thai</b>  | <b>\$15.90</b> |
| <i>Stir fried rice noodle, bean shoots, tofu, with tamarind sauce and roasted peanut with or without egg</i> |                |
| <b>16. Pad See Ewe</b>   | <b>\$15.90</b> |
| <i>Stir fried rice noodle, tofu, and vegetables in soy sauce with or without egg</i>                         |                |
| <b>17. Fried Rice</b>  | <b>\$15.90</b> |
| <i>Thai fried rice with tofu, onion, carrot, broccoli, baby corn with or without egg.</i>                    |                |

## *Desserts*

- 1. Little Thai Pastry** **\$5.50**  
*Thai pancake topped with sweated milk served with Vanilla Ice cream*
- 2. Sago** **\$5.50**  
*Thai style jelly in sweetened coconut milk topped with coconut ice cream*
- 3. Banana Dumpling** **\$5.50**  
*Sticky rice with banana and black beans wrapped in banana leaves served with coconut ice cream*
- 4. Taro custard** **\$5.50**  
*Thai tasty custard cake served with Vanilla or Coconut Ice cream*
- 5. Coconut custard** **\$5.50**  
*Thai coconut custard served with Coconut Ice cream*
- 6. Banana Fritter** **\$5.50**  
*Banana fritter served with Vanilla Ice Cream*

## Drinks

### **Soft Drinks**

<i>Coke, Diet Coke, Coke Zero, Lemonade, Solo,</i>	<i>\$3.50 (per can)</i>
<i>Soda Water, Tonic Water</i>	<i>\$3.50</i>
<i>Apple Juice, Orange Juice, Coconut Juice</i>	<i>\$3.50</i>
<i>Lime Lemon Bitter</i>	<i>\$3.50</i>
<i>Mineral Water(500ml)</i>	<i>\$4.00</i>

### **Hot Drink**

<i>Cappuccino, Latte, Flat Whit, Long Black, Short, Espresso, Macchiato,</i>	<i>\$3.00</i>
<i>Hot Chocolate</i>	<i>\$3.50</i>
<i>English Breakfast, Jasmine Tea, Green Tea, Peppermint, Chamomile tea</i>	<i>\$2.50</i>

### **Beer**

<i>Victoria Bitter</i>	<i>\$5.50</i>
<i>Cascade Premium Light</i>	<i>\$5.50</i>
<i>Carlton Draught</i>	<i>\$6.50</i>
<i>Crown Lager</i>	<i>\$6.50</i>
<i>Asahi (Japan)</i>	<i>\$7.00</i>
<i>Sigha (Thailand)</i>	<i>\$7.00</i>
<i>Chang (Thailand)</i>	<i>\$7.00</i>
<i>Corona</i>	<i>\$7.00</i>

### **Spirit**

<i>Vodka, Bundaberg Rum, Jim Beam, Jonnie Walker Red, Gordon Gin</i>	<i>\$6.50</i>
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### **Liqueurs**

<i>Kahlua, Bailey Irish Cream</i>	<i>\$6.50</i>
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### **Corkage**

*\$4.00 per bottle*