



Banquet Menu A
Min 4 people (\$38 per head)

Toong Toong

Fish Cake

Larb Chicken

Panaeng Beef

Chicken with Cashew Nuts

Prawn with Vegetables

Pad Thai

Steamed Jasmine Rice

Entree

Main

** All sauces, dipping
sauces and marinades
are made in-house by
head Chef Suree*

Banquet Menu B
Min 4 people (\$48 per head)

Beef Satay

Yum Squid and Prawns

Thai Spring Rolls

Pandan Chicken

Chicken with Cashew Nuts

Lamb or Duck Curry

Moreton Bay Bugs with Basil

Pad Thai Noodle

Steamed Jasmine Rice

Entree

Main



Aharn Bao (Something light)

1	Goong Yaang	16
	<i>Char-grilled marinated King Prawns with green papaya carrot dipping sauce</i>	
2	Thai Cold Rolls (2)	10
	<i>Soft rice paper skins, chicken, prawns, fresh herbs</i>	
3	Fish Cakes (4)	10
	<i>White fish, red curry spices, kaffir lime</i>	
4	Grilled Duck Salad (Medium)	16
	<i>Roast duck, lime, red onion, toasted almonds, fresh herbs</i>	
5	Larp Chicken (Medium)	12
	<i>Coarse-chopped chicken, shallots, chilli, fresh herbs, lime, roasted ground sticky rice</i>	
6	Beef Nam Tok (Medium)	14
	<i>Succulent Char-grilled beef fillet, tossed with red onion, chilli, fresh herbs, roasted ground sticky rice and tangy lime dressing</i>	
7	Yum Squid and Prawns (Medium)	15
	<i>Cooked fresh squid and prawns, lime juice, chilli paste, aromatic herb</i>	
8	Hor Jor	15
	<i>Minced prawn, chicken, crab meat, water chestnuts, onion, spring onion, wrapped in delicate bean curd skin. Served with a house-made kumquat brandy sauce</i>	
9	Grilled Pork Balls (6)	10
	<i>Marinated sweet pork, garlic, onion</i>	
10	Peppered Quail	13
	<i>Glazed quail, spices, garlic, white pepper, lemon and chilli dipping sauce</i>	
11	Pandan Chicken (4)	12
	<i>Fried chicken, sweet soy, sesame, pandan wrap</i>	
12	Curry Puffs (3)	9
	<i>Chicken, potato, onion, water chestnut, spices</i>	
13	Toong Tong (4)	10
	<i>Crisp rice paper 'moneybags', chicken, prawn, corn, spring onion</i>	
14	Thai Spring Rolls (2)	9
	<i>Chicken, prawns, carrots, vermicelli</i>	
15	Satay (4)	14
	<i>Char-grilled spiced chicken or beef, coconut milk marinade, rich peanut sauce</i>	
16	Mixed Plate (serves 2)	29
	<i>Pork Balls, Curry Puff, Pandan Chicken, Fish Cake, Toong Tong</i>	

Tom gaeng Gaeng Jeud (Soups)

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|----|---|------|
| 17 | Tom Yum Prawn/Chicken (Mild)
<i>Spicy sour broth, lemongrass, galangal, lime, coriander, mushroom</i> | 11/9 |
| 18 | Tom Kar Chicken (Mild)
<i>Chicken poached in spicy coconut milk broth, lemongrass, galangal, kaffir lime, coriander, mushroom</i> | 9 |
| 19 | Po Tak (Mild)
<i>Clear spicy sour broth, mussels, prawns, scallops, squid, basil, mushroom</i> | 14 |

Aharn Nak (Something more filling)

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|----|---|----|---------------------|
| 20 | Gai Yaang – Som Tam – Sticky Rice (Mild)
<i>Turmeric spiced grilled chicken, fresh herb and green papaya carrot salad, crushed peanuts</i> | 25 | Signature
Dishes |
| 21 | Neau Yaang – Thai Salad – Sticky Rice
<i>Marinated grilled beef, fresh herb salad</i> | 27 | |
| 22 | Green Chicken Curry (Medium - Hot)
(with Steamed Jasmine Rice)
<i>Green curry, coconut milk, chicken, eggplant, green peas</i> | 22 | Curries |
| 23 | Mild Yellow Chicken Curry (Mild)
(with Steamed Jasmine Rice)
<i>Yellow curry, coconut milk, chicken, potatoes, green peas</i> | 22 | |
| 24 | Panaeng Beef Curry (Medium)
(with steamed Jasmine Rice)
<i>Red curry, braised beef, kaffir lime, coriander seeds, basil</i> | 22 | |
| 25 | Masaman Lamb Curry (Medium)
(with Steamed Jasmine Rice)
<i>Mild fragrant red curry, lamb, potatoes, whole roast peanuts, cinnamon</i> | 25 | |
| 26 | Roast Duck Curry (Medium)
(with Steamed Jasmine Rice)
<i>Roast duck, spicy red curry, pumpkin, cherry tomatoes, pineapple, basil</i> | 27 | |
| 27 | Mild Yellow Salmon Curry
(with Steamed Jasmine Rice)
<i>Yellow curry, coconut milk, Salmon fillet, green beans, bamboo strips and basil</i> | 26 | |

28 Kana Muu Grob	21	Pork
<i>Stir-fried green vegetable, garnished with crisp-fried pork belly, garlic</i>		
29 Pork with Red Curry Paste (Medium - Hot)	22	
<i>Coarsely chopped pork stir-fried with red curry, green beans, bamboo strips, basil</i>		
30 Honey Pork	22	
<i>Peppered pork fillet, honey and garlic glaze</i>		
31 Royal Beef	25	Beef
<i>Stir-fried beef, ginger, shallot, cloud ear mushrooms, straw mushrooms, coconut</i>		
32 Beef and Peanut Sauce	22	
<i>Beef fillet, broccoli, cauliflower, garlic, white pepper, rich peanut sauce</i>		
33 Chicken with Cashew Nuts	25	Chicken
<i>Chicken fillet, semi-sweet sauce, pineapple, onion, capsicum, dry-fried chillies, roast cashews, mushroom</i>		
34 Chicken with Thai Basil (Medium)	22	
<i>Coarsely chopped chicken, garlic, green beans, mushroom, chilli, Holy basil</i>		
35 Prawn Gratiam	27	Seafood
<i>Fried garlic prawns, light soy and white pepper</i>		
36 Flame-Grilled Spicy Prawns	29	
<i>Char-grilled marinated prawns, served with a fresh Thai salad and a sprinkling of almond flakes</i>		
37 Seafood Lemongrass (Medium Hot and Sour)	27	
<i>Prawns, squid, scallops, mussels, mushrooms and chilli, stir-fried with a delicious sauce of galangal, lemongrass and kaffir lime leaf sauce.</i>		
38 Prawn Chuu Chee (Medium)	27	
<i>King Prawns, spicy Chuu Chee sauce, kaffir lime, coconut milk</i>		
39 Hor Mok Salmon (Mild)	28	
<i>Salmon fillet steamed in savoury red curry custard, kaffir lime</i>		
40 Moreton Bay Bug with Fresh Basil	30	
<i>Moreton Bay Bugs, fresh basil, celery</i>		
41 Pla Todt	29.5	
<i>Fried whole fish with ginger or spicy Chuu Chee sauce, kaffir lime, coconut milk</i>		

42 Thai Fried Rice	15	Rice and Noodles
<i>Fried Jasmine rice, chicken, prawn, egg</i>		
43 Sticky Rice	4	
<i>Steamed glutinous rice, coconut milk</i>		
44 Steamed Jasmine Rice	3	
45 Pad Thai	17.5	Vegetarian
<i>Rice noodles, chicken, prawns, bean sprouts, egg, crushed peanuts</i>		
46 Drunken Noodles (Medium)	17.5	
<i>Wide rice noodles, soy sauce, beef, egg, white pepper, Chinese broccoli, tomato</i>		
Entree		
47 Taro Rolls (2)	12	
<i>Taro, sticky rice, Japanese mushrooms, onion</i>		
48 Vegetarian Spring Rolls (2)	8.5	
<i>Crisp, Thai style rolls, shredded vegetable, rice vermicelli</i>		
49 Yum Thai Salad (Mild)	13	
<i>Shredded carrot, cucumber, lettuce, bean sprouts, chilli, fresh mint</i>		
Main		
50 Stir Fried Seasonal Vegetables	16	
<i>Mixed vegetables, garlic, broccoli, Chinese greens</i>		
51 Chuu Chee Vegetable Curry (Medium)	16	
<i>Mixed seasonal vegetables, spicy Chuu Chee sauce, kaffir lime, coconut milk</i>		
52 Tofu with Peanut Sauce	16	
<i>Lightly fried tofu, rich peanut sauce, salad</i>		
53 Pad Woonsen	17	
<i>Glass noodles, cloud ear mushrooms, bean sprouts, celery, onion, capsicum, curry powder</i>		



Khong Waan (*Something Sweet*)

Coconut Ice Cream	9
Coconut Ice Cream with Sticky Rice	11
Pandan Ice Cream	9
Rainbow Ice Cream	13
<i>Layered ice cream bar - strawberry, coconut, pandan, orange</i>	
Kahlua Choc Chip Ice Cream	10
Egg Custard with Sticky Rice	11
Fresh Mango with Sticky Rice (<i>in season only</i>)	13
Honey Banana	13
<i>Fried banana, honey orange syrup, coconut ice cream</i>	

