

ENTRÉE



Sai-Ua Pork

Prawn Chips	5.9
<i>Served with sweet chilli sauce</i>	
Vegetarian Spring Rolls (4 pcs.)	8.9
<i>Filled with vegetables & glass noodles.</i>	
Vegetarian Curry Puff (4 pcs.)	8.9
<i>Deep fried pastry filled with cooked potatoes & herbs.</i>	
Money Bags (4 pcs.)	9.9
<i>Pastry parcels with minced chicken & special spices.</i>	
Satay Chicken (4 pcs.) (GF)	9.9
<i>Marinated grilled chicken fillets served with peanut sauce.</i>	
Siam Fish cake (4 pcs.)	9.9
<i>Deep fried spicy fish cakes served with sweet chili sauce.</i>	
Steamed Dim Sims (5 pcs.) (GF)	9.9
<i>Home made chicken Steamed Dim Sim</i>	
Calamari	9.9
<i>Marinated deep fried calamari Served with sweet chilli sauce.</i>	
Tempura Vegetables	9.9
<i>Crispy vegetables in tempura batter with mayonnaise sauce.</i>	
Mix Entrée	12.9
<i>Two Spring Rolls & Two Satay Chicken, One Curry Puff & One Siam Fish cake</i>	
Grilled Scallop (GF)	13.9
<i>Grilled Big Scallops topped with Homemade sauce, pepper corn and Thai herbs.</i>	
Thai Herbs Sausages (Sai-Ua Pork) 🌶️ (GF)	13.9

Please note a 10% surcharge applies on public holidays. & **** Corkage per person \$ 2**

Please One bill per table

SOUP



TOM KHA HOT POT

VEGETABLE (TOFU SELECTION)	8.9
CHICKEN OR PROWNS	9.9
HOT POT MIXED SEAFOOD (Large)	28.9

Tom yum Soup (GF)

Spicy & sour soup with mushroom, Cherries tomato, lemongrass & Thai herbs

Tom Kha Soup

Spicy & sour soup with coconut soup, mushroom, Cherries tomato & Thai herbs

THAI-SALAD

Larb Gai (GF) 🌶️	16.9
<i>Minced chicken with herbs, roasted ground rice, chilli & Lime juice.</i>	
Yum Nua (Thai Beef salad) (GF) 🌶️	16.9
<i>Tender beef in spicy Thai salad.</i>	
Siam Seafood Salad (GF) 🌶️	22.9
<i>Mix Seafood with cashew Nut and herbs</i>	
Som-Tum (Green Paw Paw salad) (GF) (peanut contained)	15.9
Som-Tum with Whole Barramundi (peanut contained)	28.9
Whole Bara Salad (Pla Lui Pla luy s̄wn)	28.9

Please note a 10% surcharge applies on public holidays. & **** Corkage per person \$ 2**

Please One bill per table

STIR-FRIED

VEGETABLE (TOFU SELECTION)	16.9 (Vegan available up on request)
CHICKEN, BEEF OR PORK	17.9
COMBINATION MEATS	19.9
ROASTED DUCK OR PRAWN	22.9
COMBINATION SEAFOOD	22.9

****Some dish Gluten Free can be available up on request****

Pad Krapow (*Stir-fried Vegetables garlic & Basil*)

Pad Khing (*Stir-fried Vegetables Ginger & Garlic*)

Pad Met Mamuang (*Stir-fried Vegetables & Cashew Nut*)

Pad Nam Mun Hoy (*Stir-fried Vegetables with Oyster Sauce*)

Pad Prew Wann (*Sweet & Sour sauce Stir-fried with Vegetables, pineapple & lychee*)

Pra Ram (*Stir-fried vegetables with Peanut Sauce & top with sesame seed*)

Pad Kratiem Prik Thai (*Stir-fried vegetables, Garlic & Pepper*)

PAD CHA (*Fragrant Thai herbs*)



Pad Thai



BBQ Chicken

Please note a 10% surcharge applies on public holidays. & **** Corkage per person \$ 2**

Please One bill per table

CURRIES



Red Island Duck

VEGETABLE (TOFU SELECTION)	16.9
CHICKEN, BEEF OR PORK	17.9
ROASTED DUCK OR PRAWN	22.9
COMBINATION SEAFOOD	22.9

Green Curry

Green chili paste with seasonal veggies, herbs, Spices & coconut milk.

Red Curry

Red Chili paste with seasonal veggies, herbs, Spices & coconut milk.

Panang Curry 🌶️

Mild roasted red chili paste with seasonal veggies & Panang curry topped with Crushed peanuts & Kaffir lime leaves.

Yellow Curry

Curry powder paste with mild coconut milk sauce, turmeric, onions & potatoes.

Chu Chee Curry 🌶️

Chu Chee paste with coconut milk, Kaffir lime leaves & seasonal veggies

Massaman (Only Chicken is **GF**)

*Mild **chicken** or **beef** curry with peanuts, palm sugar, onions & potatoes.*

Red Island Duck

Roasted duck in red curry sauce with fresh tomatoes, lychee & pineapple.

Choices of your selection

🌶️ Cook with Chilli ingredient , 🌶️🌶️ Medium , 🌶️🌶️🌶️ Hot

Please note a 10% surcharge applies on public holidays. & **** Corkage per person \$ 2**

Please One bill per table

PORK BELLY & BBQ

B.B.Q. Chicken (GF)	17.9
<i>Grill Marinated Chicken</i>	
Roasted Pork belly Kailan	17.9
<i>Stir-fried Kailan, Broccoli, garlic & chili</i>	
Pad Krapow Pork Belly	17.9
<i>Stir-fried Vegetables garlic & Basil</i>	

FISH & KING PRAWNS

Pla Lard Prik	23.9
<i>Crispy fillets of fish with fresh ginger & sweet chilli sauce.</i>	
Pla Nung Siam Pagoda	23.9
<i>Steam fillets of fish with veggies & ginger sauce.</i>	
Tamarind Fish	23.9
<i>Crispy Fish fillets topped with Tamarind sauce .</i>	
Pad Krapow Fish	23.9
<i>Crispy fillets of fish stir fried with veggies, garlic, chillies& basil.</i>	
Pad Cha Fish	23.9
<i>Crispy fillets Stir fried with Vegetable, Thai herbs, Pad Cha Sauce.</i>	
Panang King Prawns (Huge Prawns)	26.9
<i>King prawns with slightly sweet & spicy Panang curry topped with crushed peanuts & Kaffir lime leaves.</i>	
Tamarind King Prawns (Huge Prawns)	26.9
<i>Crispy King Prawns topped with Tamarind sauce.</i>	
Whole Bara Pad Khing (Ginger)	28.9
<i>Whole Bara stir fried with veggies, garlic, fresh ginger</i>	

Please note a 10% surcharge applies on public holidays. & **** Corkage per person \$ 2**

Please One bill per table

RICE & NOODLE



Fried-Rice

VEGETABLE (TOFU SELECTION)	16.9	(Vegan available up on request)
CHICKEN, BEEF OR PORK	17.9	
COMBINATION MEATS	19.9	
COMBINATION SEAFOOD OR PRAWNS	22.9	

Fried Rice (GF)

stir fried with egg , dice carrot & shallot

Junior's Fried Rice (GF) (Chicken only)

10.9

Kid potion of Fried rice

Holy Basil Fried Rice

stir fried with vegetables & Holy Basil

Pad Thai (GF)

Rice noodles with eggs, bean sprouts & grounded peanuts.

Pad Se-ew

Fat noodle Stir fried with eggs, Kailan & Carrot.

Pad Ki Mao 🌶️🌶️

stir fried with Fat noodles, fresh chilli & Thai herbs.

Siam Laksa Noodle

Rice noodles & Laksa soup

Jasmine Rice (GF) (refillable) 3 per person

Coconut Rice (GF) (refillable) 4 per person

Steam Veggies (GF) 7

Roti (small serve) 1 pieces of dipping bread. 3

Roti 2 pieces of dipping bread. 5.5

Please note a 10% surcharge applies on public holidays. & **** Corkage per person \$ 2**

Please One bill per table

BANQUET -A-

A. Land of smile Banquet

26.9 / person

Entree

Spring Rolls, Curry Puffs, Chicken Satay

Mains

Chicken Pad Met Mamuang (Cashew Nut)

Prawns Panang Curry

Tamarind Fish

Beef Pad Kratiam Prik Thai (Garlic & Pepper)

Jasmine Rice



**** Prices are per person. Minimum 4 sharing. ****

Please note a 10% surcharge applies on public holidays. & **** Corkage per person \$ 2**

Please One bill per table

BANQUET -B-

B. Sawasdee Banquet

32.9 / person

Entree

Money Bags, Fish Cakes, Chicken Satay

Mains

Chicken Pad Khing (Ginger)

Chu Chee Talay (mix seafood)

Tamarind King Prawns or Panang King Prawns

Beef with Basil Stir Fried

Jasmine Rice

Dessert

Select your own dessert as following:

Vanilla Ice cream

Deep Fried Ice cream

Hot Tea



**** Prices are per person. Minimum 4 sharing. ****

Please note a 10% surcharge applies on public holidays. & **** Corkage per person \$ 2**

Please One bill per table

DESSERT



Vanilla Ice cream	5.9
<i>with topping (Chocolate, Caramel OR Strawberry)</i>	
Deep Fried Ice cream	7.9
<i>with topping (Chocolate, Caramel, Strawberry)</i>	
Black Sticky Rice & Coconut Milk Ice cream	7.9
Lychees Ice cream with lychees	7.9
Mango, Ice-cream with Black Sticky rice (Seasonal)	7.9
Siam Taro with creamy sticky rice	7.9
Taro balls with young coconut meats in Coconut milk	7.9

Please note a 10% surcharge applies on public holidays. & **** Corkage per person \$ 2**

Please One bill per table