

## **CURRY**

<b>THAI GREEN CURRY with Jasmine Rice</b>	<b>\$29.90</b>
Curry of beef, chicken or pork with coconut milk, bamboo shoot and vegetables	
<b>THAI RED CURRY with Jasmine Rice</b>	<b>\$29.90</b>
Curry of beef, chicken or pork with coconut milk, bamboo shoot and vegetables	
<b>BBQ DUCK RED CURRY with Jasmine Rice</b>	<b>\$31.90</b>
Red curry of barbequed duck with Lychee, bamboo shoot, bean, red capsicum	
<b>PENANG CURRY with Jasmine Rice</b>	<b>\$29.90</b>
A thick Red curry of sliced chicken breast or beef with kaffir lime leaves	
<b>CHOO CHEE KUNG with Jasmine Rice</b>	<b>\$32.90</b>
A creamy red curry with prawns, green beans, capsicum and kaffir lime leaves	
<b>YELLOW CURRY CHICKEN with Jasmine Rice</b>	<b>\$29.90</b>
Curry of chicken with sweet potato, onion and cashew nut	
<b>MASSAMAN CURRY BEEF with Jasmine Rice</b>	<b>\$29.90</b>
Southern style of beef with sweet potato, tamarind sauce topped with cashew nuts	

## **MEAT AND POULTRY**

<b>CASHEW NUTS with Jasmine rice</b>	<b>\$29.90</b>
Chicken, beef or pork with cashew nuts & mixed vegetables	
<b>SWEET BASIL, GARLIC AND CHILLI with Jasmine rice</b>	<b>\$29.90</b>
Chicken, beef or pork with basil, chilli & mixed vegetables	
<b>PRA RAM with Jasmine rice</b>	<b>\$29.90</b>
Chicken beef or pork with vegetables topped with peanut sauce	
<b>TAMARIND CHCKEN with Jasmine rice</b>	<b>\$29.90</b>
Stir fried crispy chicken, with tamarind sauce and vegetable	
<b>GAI KROB PAD PRIK SOD with Jasmine rice</b>	<b>\$29.90</b>
Crispy Chicken with garlic, fresh chilli and vegetable	
<b>SIZZLING BEEF (NUA KATA) with Jasmine rice</b>	<b>\$31.50</b>
Marinated beef with vegetables served on a sizzling hot plate	
<b>LEMON GRASS CHICKEN with Jasmine rice</b>	<b>\$29.90</b>
Stir fried chicken breast, lemon grass, garlic, kaffir lime, chilli and vegetables	
<b>BBQ DUCK CASHEW NUTS with Jasmine rice</b>	<b>\$31.90</b>
Slices of BBQ DUCK breast with cashew nuts & mixed vegetables	

<b>BBQ DUCK BASIL, AND CHILLI with Jasmine rice</b>	<b>\$31.90</b>
Slices of BBQ DUCK breast with Basil, chilli, bamboo shoots and vegetables	

## **NOODLE AND FRIED RICE**

<b>HOME STYLE FRIED RICE (KHOA PAD)</b>	<b>\$25.50</b>
Thai style fried rice with chicken , egg and vegetables	
<b>PAD THAI CHICKEN</b>	<b>\$25.50</b>
Stir fried traditional Thai Noodles with chicken, egg and bean sprouts	
<b>PAD THAI PRAWNS</b>	<b>\$30.50</b>
Stir fried traditional Thai Noodles with prawns, egg, spring onion and bean sprouts	

## **SEAFOOD**

<b>FISH IN TAMARIND SAUCE with Jasmine Rice</b>	<b>\$38.90</b>
Deep fried whole snapper topped with sauce of sugar palm, tamarind sauce.	
<b>PRA TOD ISAAN with Sticky Rice</b>	<b>\$38.90</b>
Deep fried whole snapper covered with fresh Thai herbs and Issan sauce	
<b>SWEET BASIL FISH with Jasmine Rice</b>	<b>\$32.90</b>
Stir fried Tarakihi fillet with chilli, basil and bamboo shoots	
<b>SPICY SCALLOPS with Jasmine Rice</b>	<b>\$32.90</b>
Stir fried Scallops with garlic, chilli, onion and green bean	
<b>KING PRAWNS WITH CASHEW NUTS with Jasmine Rice</b>	<b>\$32.90</b>
Stir fried prawns with garlic, cashew nuts and vegetables	
<b>LEMON GRASS PRAWNS with Jasmine Rice</b>	<b>\$32.90</b>
Stir fried prawns with lemongrass, Kaffir lime leave, chilli and vegetables	

## **SALAD**

<b>ISSAN LARB CHICKEN (Recommended with Sticky rice)</b>	<b>\$30.90</b>
Sliced of chicken in a spicy herb salad	
<b>ISSAN NUM TOK NAU (Recommended with Sticky rice)</b>	<b>\$31.90</b>
Northern style rare Grilled Prime Beef slices in a spicy herb salad	
<b>YAM GAI/YAM PRA (Recommended with Sticky rice)</b>	<b>\$30.90/\$32.90</b>
Crispy chicken strips or fish with spices, toasted ground rice	

# VEGETARIAN MENU

## STARTERS

<b>VEGETARIAN FRESH SPRING ROLLS(GF)</b>	<b>\$15.50</b>
Fresh Thai herbs and glass noodle wrap with rice paper	
<b>CRISPY VEGETARIAN THAI SPRING ROLLS</b>	<b>\$13.90</b>
With vermicelli and vegetables with carrot sauce	
<b>VEGETARIAN CURRY PUFFS</b>	<b>\$13.90</b>
Kumara, Potato and vegetable wrapped in puff pastry with tamarind sauce	
<b>TOFU SATAY</b>	<b>\$12.90</b>
Deep fried bean curd served with peanut sauce	

## MAIN

<b>GREEN CURRY TOFU with Jasmine rice</b>	<b>\$28.50</b>
Mixed vegetables with green curry paste and tofu in coconut milk	
<b>PANANG CURRY TOFU with Jasmine rice</b>	<b>\$28.50</b>
Thick red curry with tofu mushroom and kaffir lime leaf	
<b>TOFU CASHEW NUTS with Jasmine rice</b>	<b>\$28.90</b>
Stir fried tofu with vegetables and cashew nuts	
<b>TOFU SWEET BASIL CHILLI with Jasmine rice</b>	<b>\$28.90</b>
Stir fried tofu with onion, chilli, basil leaves and vegetables	
<b>LEMON GRASS TOFU with Jasmine rice</b>	<b>\$28.50</b>
Stir fried tofu with Lemon grass, chilli, garlic and vegetable	
<b>ISSAN LARB TOFU with Sticky rice</b>	<b>\$28.50</b>
Deep fried Tofu in a spicy herb salad with ground rice and chilli	
<b>VEGETARIAN PADTHAI</b>	<b>\$25.50</b>
Traditional Thai noodles with tofu, egg, spring onion and bean sprout	

## SIDE DISH

<b>ROTI PASTRY</b>	<b>\$6</b>
<b>PEANUT SAUCE</b>	<b>\$3.50</b>
<b>JASMINE RICE/ STICKY RICE</b>	<b>\$3</b>

## GLUTEN FREE OR VEGAN DISHES ARE AVAILABLE

# DINNER MENU

**\*\*\*BYO (750 ml BOTTLE OF WINE ONLY) CORKAGE CHARGE IS \$7 PER BOTTLE\*\*\***

**\*\*\*MINIMUM SPEND \$25 ON FOOD PER PERSON\*\*\***

## STARTERS

<b>JOYBONGTHAI PLATTER (12 PIECES)</b>	<b>\$42.50</b>
(Money bag, Curry Puffs, Chicken Satays, Tum yum prawn shots, Fish cake and, Fresh spring rolls)	
<b>CRISPY VEGETARIAN SPRING ROLLS (4 PIECES)</b>	<b>\$13.90</b>
With vermicelli and vegetables with carrot sauce2	
<b>MONEY BAGS (4 PIECES)</b>	<b>\$13.90</b>
Minced chicken, mixed vegetables soy sauce, oyster sauce with carrot sauce	
<b>VEGETARIAN CURRY PUFFS (4 PIECES)</b>	<b>\$13.90</b>
Kumara, Pumpkin and vegetable wrapped in puff pastry with tamarind sauce	
<b>CHICKEN SATAYS (4 PIECES)</b>	<b>\$13.90</b>
Skewers of grilled chicken topped with peanut sauce	
<b>MIXED APPETISERS (4 PIECES)</b>	<b>\$15.50</b>
(Vegetarian spring roll, money bags, curry puff and chicken satay)	
<b>THAI FISH CAKES (4 PIECES)</b>	<b>\$15.50</b>
Fish blended with Thai herbs, spices and chilli paste	
<b>FRESH SPRING ROLLS (GF)(4 PIECES)</b>	<b>\$16.50</b>
Chicken threads, prawns, fresh herbs and glass noodle wrap with rice paper	
<b>TUM YUM PRAWN SHOT</b>	<b>\$6.00</b>
Spicy and sour soup with prawn in shot glass	
<b>CHICKEN WINGS (8 Pieces)</b>	<b>\$17.50</b>
Deep fried chicken wings marinated with Thai herbs	
<b>ROTI PASTRY WITH HOMEMADE PEANUT SAUCE</b>	<b>\$9.50</b>
<b>SOUP</b>	
<b>TOM YUM CHICKEN</b>	<b>\$13.90</b>
Spicy and sour soup with chicken, mushroom and lemon juice	
<b>TOM YUM PRAWNS</b>	<b>\$17.50</b>
Spicy and sour soup with prawns, mushroom and lemon juice	
<b>TOM KHA CHICKEN</b>	<b>\$13.90</b>
Chicken delightfully cooked in coconut milk and galangal	
<b>TOM KHA PRAWNS</b>	<b>\$17.50</b>
Prawns delightfully cooked in coconut milk and galangal	

