

## ENTRÉE

# Menu

<b>Lamb Ribs (3)</b>	9.9	<b>Masaman Lamb Curry (GFOR)</b>	22.9
Spicy succulent ribs with chilli lime sambal		Southern Thai style curry with potato and peanut	
<b>Sambal Wings (hot)(4)</b>	7.9	<b>Black Bean Beef Cheeks</b>	23.9
Spicy chicken wings with sweet corn salad and pomegranate dressing and lime		5 hours slow braised beef cheeks served with green beans & capsicum	
<b>Thai Prawn salad (3)</b>	12.9	<b>Tamarind Chicken (GF)</b>	19.9
Green papaya, bean sprout and chilli jam dressing in lettuce leaf		Thai style grilled chicken in tamarind sauce and coriander flavoured mashed potato	
<b>Soft Shell Crab (GFOR)</b>	12.9	<b>Crispy Barramundi</b>	23.9
Lightly battered in tempura flour, served with green apple salad		Lightly coated & stir fried with Thai chilly sauce	
<b>Steamed Prawn &amp; Chive Dumpling (3pcs)</b>	12.9	<b>Thai Basil (hot) (GFOR)</b>	18.9/23.9
Served with mild red curry sauce or spicy soy sauce		Stir-fried with seasonal vegetables (chicken or beef/prawns)	
<b>Chicken Sweet Corn Soup</b>	7.9	<b>Cashew Nuts</b>	19.9
Traditional Chinese recipe in creamy broth		Chicken stir-fry with cashew and vegetables in sweet and sour sauce	
<b>Tom Yum Soup (GF)</b>	8.9	<b>Schezuan Beef</b>	18.9
Thai hot & sour soup with prawn & squid		Beef prepared in a mild traditional schezuan style & seasonal vegetables	
<b>Spring Rolls (3 chicken/4 vegetable)</b>	8.9	<b>Black Peppercorn Ribs</b>	23.9
Vermicelli noodles & finely chopped vegetables, served with sweet & sour sauce		Lamb ribs tossed with ginger, black pepper & chilly	
<b>Chicken Satay (3)</b>	8.9	<b>Duck Red Curry (GFOR)</b>	24.9
Grilled & served with a mild spicy peanut sauce		Chinese style roast Duck breast with pineapple, lychees & seasonal vegetables	
<b>Chinese Dim Sim (3)</b>	8.9	<b>Pad Thai Goong (GFOR)</b>	16.9
Traditional Chinese recipe (steamed or fried)		Rice noodles with prawns, spring onion, bean sprout & tofu	
<b>Salt &amp; Pepper Squid (GFOR) (e/m)</b>	9.9/18.9	<b>Singapore Hokkien Mee</b>	15.9
Lightly coated & wok tossed with fresh chilly,		Noodles with chicken, vegetables & bean sprouts	
<b>MAINS</b>			
<b>Crispy Squid</b>	19.9	<b>Char Kway Teow (GFOR)</b>	16.9
Lightly spiced squid strips, with Thai herbs cashew anchovy and chilli		Thick rice noodle with vegetables, roasted pork, chicken, sausage & egg	
<b>Thai Salmon</b>	27.9	<b>Thai Basil Noodle (hot)</b>	15.9
Pan-fried fillet wrapped in banana leaf, sambal olek, watermelon and orange salad		Yellow noodles with chicken, basil and seasonal vegetables	
<b>Honey Chicken (GFOR)</b>	16.9	<b>Spicy Sambal Noodles (hot) (GFOR)</b>	16.9
Lightly fried then wok tossed with sweet honey sauce		Thick rice noodles with chicken and seasonal vegetables in sambal sauce	
<b>Crispy Prawns (GFOR)</b>	23.9	<b>SIDES</b>	
Wok tossed with capsicum, mushrooms & roasted cashew nuts		<b>Coriander Fresh</b> stir- fried with seasonal Vegetables, soy bean and apple eggplant(GFOR)	13.9
<b>Peanut Long Song (chicken or beef)</b>	18.9	<b>Chicken Fried Rice</b> with egg, spring onion and onions (GFOR)	12.9
Peanut satay with seasonal vegetables		<b>Chinese Fried Rice</b> with Chinese sausage, roasted bbq pork and egg (GFOR)	12.9
<b>Teriyaki Chicken</b>	18.9	<b>Steamed Jasmine Rice (GF)</b>	2.5
Stir-fried with seasonal vegetables, a dash of wine			
<b>Garlic Prawns</b>	23.9		
Chinese style creamy garlic prawns with seasonal vegetables			
<b>Choo Chee (GFOR)</b>	18.9/23.9		
Red curry, coconut milk, palm sugar & lime leaves (chicken/prawns)			
<b>Green Curry Chicken (GFOR)</b>	18.9		
Thai green curry with fresh eggplant & seasonal vegetables			
<b>Penang Beef (GFOR)</b>	18.9		
Beef pieces prepared in a rich Thai curry			

GF – Gluten Free

GFOR – Gluten Free on Request

\*\*Please mention any allergies when

placing your order, as it is not possible to list