

SMALL BITES

- CHOO CHEE DUMPLINGS (Steamed or Fried) (5)** \$16
Chicken & prawn dumplings in spicy Choo Chee sauce
- CHIANG MAI FRIES** \$12
Sweet Potato Fries served with spicy Choo Chee Sauce
- SPRING ROLLS** VEGETARIAN (4) \$12

SKEWERS

- BETEL LEAF BEEF (2) [gf]** \$15
Marinated beef wrapped in betel leaf in tamarind & peanut sauce
- CHICKEN SATAY (3) [gf]** \$15
Chicken tenderloin served with peanut sauce

SALT & PEPPER

- TOFU [gf]**
ENTRÉE \$12
MAIN \$19
- SQUID [gf]**
ENTRÉE \$15
MAIN \$25
- CROCODILE**
ENTRÉE \$16
MAIN \$26

SOMETHING FRESH - Must be salad

- YUM THAI PRAWN [gf]** ENTRÉE \$17
served with a combination of shredded vegetables, fresh herbs & Thai dressing
- YUM THAI BEEF [gf]** ENTRÉE \$15
Thinly sliced beef served with fresh herbs, shredded cabbage, basil, mint & chili
- LEMONGRASS CHICKEN SALAD [gf]** MAIN \$24
Chargrilled Chicken served with fresh herbs, shredded cabbage, basil, mint & chili



17 FEBRUARY - 19 MARCH 2017

NOTE: Please advise staff of any dietary requirements. Not all ingredients are listed on the menu

[gf] = Gluten Free option available, notify staff

CURRIES

- ROAST DUCK RED CURRY**
Roast duck with eggplant, lychee, cherry tomatoes \$25
long bean, bamboo shoots & fresh basil in a spicy red coconut curry sauce + BEEF Option Available \$23
- YELLOW CURRY BARRAMUNDI**
Chargrilled barramundi fillets served with potato, eggplant & curry leaves in a mild yellow curry sauce \$27
- GREEN THAI CURRY [gf]**
Long bean, eggplant, baby VEGETABLES & TOFU \$19
corn & bamboo shoots in spicy CHICKEN \$22
pandan coconut curry sauce PRAWN \$27
- CHOO CHEE CURRY**
Lychee, snake beans, bamboo VEGETABLES & TOFU \$19
shoots & kaffir lime leaves CHICKEN \$22
in sweet & spicy Choo Chee sauce PRAWNS \$27

STIR-FRY

Select your choice of main course with one of the following options:

- | | | | |
|-------------------|------|--------------------------|------|
| VEGETARIAN & TOFU | \$18 | PRAWN | \$26 |
| CHICKEN | \$21 | SQUID | \$24 |
| BEEF | \$22 | SEAFOOD | \$25 |
| | | (Prawn, Squid & Mussels) | |

- PEANUT PRARAM LONG SONG [gf]**
With seasonal vegetables in house-made peanut sauce
- BASIL PAD KRA PAO**
With seasonal vegetables & cashew nuts in spicy soy & basil sauce
- SIZZLING BANGKOK**
With seasonal vegetables in a spicy soy & hoisin sauce
- MANGO**
With seasonal vegetables and mango in sweet & spicy mango sauce
- PRIK FRESH CHILLI**
With seasonal vegetables in spicy fresh chili sauce

FROM THE GRILL

- CHARGRILLED MANDARIN HONEY CHICKEN** \$22
With seasonal vegetables in a sweet and lightly spicy sauce

NOODLES/RICE

- Pad Thai Noodles [gf]** \$21
Rice noodles cooked with chicken & prawn, crushed peanuts, carrot, egg, bean sprouts & chives in tamarind sauce
- Thai Fried Rice** \$20
Wok tossed rice with egg, pineapple, peas, carrots, and chicken in spicy Thai sauce
- Lemongrass Duck Fried Rice** \$21
Wok tossed rice with egg, pineapple, peas, carrots, and shredded duck in spicy Thai sauce

NOODLES WITH...

- VEGETABLES & TOFU \$18
CHICKEN \$20
BEEF \$21
PRAWN \$25
SQUID \$23
SEAFOOD \$24
(Prawn, Squid & Mussels)

Hokkien Mee

Stir fry fresh egg noodles with egg, vegetables & mild soy based sauce

Pad See Ew (Kway Teow)

Stir fry flat rice noodles with sprouts, chives, tofu & egg

Singapore Noodles [gf]

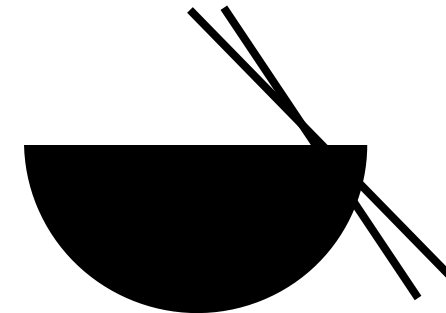
Stir fry vermicelli noodles, egg & vegetables in light sauce & curry powder

Laksa Noodle Soup

Egg Noodles in a spicy coconut broth

Tom Yum Noodle Soup [gf]

Vermicelli noodles in a sweet & sour broth



SIDES

- STEAMED JASMINE RICE \$3.5
STEAMED COCONUT RICE \$4.5
STEAMED VEGETABLES WITH OYSTER SAUCE \$9
- EXTRA SAUCE [Choo Chee or Peanut] \$3
EXTRA VEGETABLES or TOFU \$3
EXTRA MEAT [Beef or Chicken] \$4
EXTRA SEAFOOD [Squid] \$5
[Prawn] \$6

STRICTLY NO SEPERATE BILLS