a Taste of Siam

THAI RESTAURANT

ISSUE NOV 2023

*** No foods and drinks from outside

BYO WINE ONLY

corkage charge $5 per bottle (wine)

$4 per bottle (beer or cider)

If you have a food allergy or special dietary requirement, please inform your server before ordering. We cannot guarantee that any dish made in our facility is 100% free of gluten or allergens, but we will strive to provide you with the information necessary to make an informed dining decision. Please ask your server as many questions as you feel are necessary before placing your order.

STARTER

STARTER

1. KA NOM JEEB (4 PCS) (15 MIN. COOKING TIME) 14.9

STEAMED THAI DUMPLINGS STUFFED WITH PRAWN-PORK-WATER CHESTNUT-HERBS SERVED WITH THAI SOY SAUCE

2. TOFU CHIP (6 PCS) (GF On Request) 14.9

FRIED TOFU WITH SECRET TASTY BATTER SERVED WITH PEANUT & SWEET TAMARIND SAUCE

3. FRIED CALAMARI PEPPER [I] 17.9

CALAMARI WITH CRISPY FLOUR AND SPICES

4. SATAY CHICKEN SKEWER (4 PCS) 15.9

MARINATED GRILLED CHICKEN SERVED WITH HOMEMADE PEANUT SAUCE AND SWEET VINEGAR DIPPING

5. FISH CAKE GF [I] 14.9

THAI STYLE FISH CAKE SERVED WITH MIX SALAD TOPPED WITH SWEET CHILLI SAUCE & CRUSHED PEANUTS

SEAFOOD ORIGIN
A=Australian I=Imported M=Mixed

GF GLUTEN FREE · MEDIUM HOT · VEGAN

STARTER

STARTER

6. PRAWN SPRING ROLL NET (4 PCS) GF [I] — **14.9**

SPRING ROLL WRAPPED VERMICELLI STUFFED WITH
CHUNKY PRAWN SERVED WITH PLUM SAUCE

7. PRAWN CUTLET ROLL (4 PCS) [I] — **14.9**

DEEP FRIED PRAWNS WRAPPED IN PASTRY
SERVED WITH SWEET CHILLI SAUCE

8. CHIVES STICK — **14.9**

DEEP FRIED CHIVES STICK SERVED WITH CHILLI
SWEET VINEGAR SOY SAUCE-SESAME

9. CALAMARI LIME SAUCE GF [I] — **17.9**

STEAMED CALAMARI TOPPED WITH TRADITIONAL
THAI STYLE SPICY LIME SAUCE

10. CRISPY PORK JIM JAEW SAUCE — **17.9**

CRISPY PORK BELLY SERVED WITH HOMEMADE
[JIM JAEW SAUCE]

11. FRIED SPICY CHICKEN (GF On Request) — **15.9**

FRIED CHICHEN-FLOUR-SPICES SERVED WITH
SWEET CHILLI SAUCE

12. PRAWN CRACKER — **7.9**

THAI STYLE PRAWN CRACKER

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*SOUP & SALAD

SOUP

13. TOM YUM PRAWN SOUP GF [I] **17.9**

THE POPULAR THAI SPICY & SOUR SOUP
WITH PRAWN-MUSHROOM-BABY CORN-
LEMONGRASS-KAFFIR LIME LEAVES -THAI HERBS

14. TOM KHA CHICKEN SOUP **15.9**

COCONUT BASED SOUP W/ COCONUT CREAM-
CHICKEN-MUSHROOM-BABY CORN-THAI HERBS

SALAD

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15. PAPAYA SALAD GF **21.9**

SHREDDED GREEN PAPAYA & CARROTS-
CHERRY TOMATOES-GARLIC-GREEN BEAN-
CHILLI-CASHEW NUTS-THAI SPICY DRESSING

16. CRISPY PORK BELLY SALAD **24.9**

CRISPY PORK BELLY WITH VEGETABLES-GARLIC-
CASHEW NUT-GREEN APPLE-CHILLI-THAI DRESSING

17. LARB GAI (CHICKEN SALAD) GF **20.9**

WARM MINCED CHICKEN SALAD-RED ONION-
ROASTED RICE GROUND-HERBS-THAI SPICY DRESSING

18. PRAWN & CALAMARI SALAD GF [I] **24.9**

PRAWN & CALAMARI-RED ONION-GARLIC-THAI HERBS-
CHILLIS-THAI SALAD DRESSING

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MAIN DISH

Special • Stir Fried • Curry
Noodle & Fried Rice • Side Dish

MAIN SPECIAL

19. THREE FLAVOURED BARRAMUNDI [I] 28.9
(15 MIN. COOKING TIME)

DEEP FRIED BARRAMUNDI FILLET TOPPED
WITH THREE FLAVOURED SAUCE

20. BARRAMUNDI W/ TAMARIND SAUCE [I] 28.9
(15 MIN. COOKING TIME) (GF On Request)

DEEP FRIED BARRAMUNDI FILLET TOPPED
WITH TAMARIND SAUCE-FRIED SHALLOT
GARNISH WITH CORIANDER-DRIED CHILLI

21. STEAMED BARRAMUNDI GF [I] 28.9
FILLET WITH LIME SAUCE
(20 MIN. COOKING TIME)

STEAMED BARRAMUNDI FISH IN A SAUCE
MADE OF FRESH LIME JUICE–CORIANDER-
GARLIC-CHILLI

22. FRIED BARRAMUNDI W/ CASHEW NUT 28.9
(15 MIN. COOKING TIME) [I]

FRIED BARRAMUNDI FISH WITH TASTY SAUCE
ON TOP MADE OF CHILLI JAM-THAI HERBS-
RED ONION-GARLIC-CHILLI-CASHEW NUT

23. SOFT SHELL CRAB W/ CHILLI JAM [I] 29.9

FRIED SOFT SHELL CRAB IN BATTER-
CHILLI-GARLIC-CHILLI JAM SAUCE

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MAIN DISH • STIR FRIED •

MAIN STIR FRIED

24. STIR FRIED CARAMELISED CRISPY CHICKEN (GF) **26.9**

STIR FRIED CHICKEN W/ BATTER-MUSHROOM-CAPSICUM-
SPRING ONION-GARLIC-CASHEW NUTS-DRIED CHILLI

25. STIR FRIED CRISPY PORK W/ CHINESE BROCCOLI **26.9**

STIR FRIED CRISPY PORK BELLY-GREEN VEGETABLES
AND CHINESE BROCCOLI-CHILLI

26. STIR FRIED CRISPY PORK W/CHILLI & BASIL **26.9**

THAI FAMOUS STIR FRIED-CHILLI-CRISPY PORK-
HOLY BASIL LEAVES-MIXED VEGETABLES

27. PAD CHA PRAWN & CALAMARI [I] **26.9**

TRADITIONAL STIR FRIED PRAWN AND CALAMARI WITH
CURRY PASTE-FINGER ROOT-GREEN PEPPERCORN-CHILLI-
SWEET BASIL-CHILLI JAM AND MIXED VEGETABLES

28. STIR FRIED GARLIC PEPPER PRAWN (GF On Request) **[I]** **26.9**

STIR FRIED PRAWNS WITH FRIED GARLIC-GROUND PEPPER-
GREEN PEPPERCORN & VEGETABLES

29. STIR FRIED CHILLI & BASIL (GF On Request)

THAI FAMOUS STIR FRY-CHILLI-HOLY BASIL LEAVES-MIXED VEGETABLES

CHICKEN	23.9	PRAWN	26.9
BEEF	24.9		[I]

30. STIR FRIED CASHEW NUT (GF On Request)

STIR FRIED MIXED VEGETABLES-GARLIC-ONION-SPRING ONION-CASHEW NUTS

CHICKEN	23.9	PRAWN	26.9
BEEF	24.9		[I]

31. STIR FRIED WITH SATAY SAUCE (GF On Request)

STIR FRIED GREEN VEGETABLES-GARLIC-PEANUT SAUCE-SESAME SEEDS

CHICKEN	23.9	PRAWN	26.9
BEEF	24.9		[I]

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**MOST OF THE STIR FRIED DISHES CAN AVOID GARLIC AND ONION, PLEASE INFORM OUR WAIT STAFF IF YOU DO NOT NEED IT.

GF GLUTEN FREE • MEDIUM HOT • VEGAN

MAIN DISH • CURRY •

MAIN CURRY

32. HANG LAY PORK BELLY CURRY 27.9

MOST ICONIC DISH FROM NORTHERN OF THAILAND-PORK BELLY STEWED IN A BUNCH OF HERBS & SPICES

33. BETEL LEAVES CURRY WITH PRAWN GF [I] 27.9

POPULAR TASTY CURRY FROM SOUTHERN OF THAILAND-PRAWN-BETEL LEAVES AND VEGETABLES

34. FISH CURRY W/ SOUR BAMBOO [I] 29.9

CHEF RECOMMENDED SOUR CURRY WITH BARRAMUNDI FILLET AND SOUR BAMBOO

35. YOUNG JACKFRUIT CURRY 29.9

MOM'S CHEF RECIPE DISH FROM NORTHERN OF THAILAND-PORK SOFT BONE-YOUNG JACKFRUIT-TOMATO AND (CHA-OM) STEWED IN HOMEMADE CURRY PASTE BASE SOUP

36. CHICKEN GREEN CURRY GF 24.9

ONE OF THE MOST POPULAR CURRY IN THAILAND-GREEN CURRY PASTE-COCONUT CREAM-MIXED VEGETABLES-BASIL

37. ROASTED DUCK CURRY GF 28.9

SLICED ROAST DUCK BREAST IN OUR TRADITIONAL RED CURRY WITH LYCHEES-VEGETABLES-BASIL

38. BEEF MASSAMAN CURRY GF 27.9

THAI DELICIOUS WELL-KNOWN MASSAMAN CURRY WITH DICED BRAISED BEEF-COCONUT CREAM-POTATOES-PINEAPPLE

39. BRAISED PORK PANANG CURRY GF 25.9

OUR CHEF FAVOURITE DISH-PANANG CURRY PASTE-COCONUT CREAM-VEGETABLES-KAFFIR LIME LEAVES

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***ALL CUURY CONTAIN GARLIC AND ONION IN CURRY PASTE SO WE CANNOT SEPERATE

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MAIN DISH • Noodle & Fried Rice • Side Dish •

MAIN NOODLE & FRIED RICE

40. PAD THAI (GF On Request) [CONTAIN PEANUT]

FAVOURITE THAI RICE NOODLES STIR FRIED WITH EGG-SHRIMP PASTE-BEAN SHOOT-RED ONION-GARLIC-CHILLI-PEANUT CRUSHED-CHIVES

VEGGIES & TOFU	23.9	PRAWN [I]	26.9
CHICKEN	23.9		

41. PAD SE-EW CHICKEN 23.9

STIR FRIED FLAT RICE NOODLES-EGG-CHINESE BROCCOLI-GARLIC

42. THAI FRIED RICE (GF On Request)

THAI FRIED RICE WITH EGG-GREEN VEGETABLES-GARLIC-ONION

PLAIN EGG	21.9	VEGGIES & TOFU	23.9
CHICKEN	23.9	PRAWN [I]	26.9

SIDE DISH

JASMINE RICE (GF)	4	STEAM VEGETABLES (GF)	11.9
COCONUT RICE (GF)	5	ROTI BREAD	2.5
BROWN RICE (GF)	6	PEANUT SAUCE (GF)	2

ADD ON

CHICKEN	5	VEGETABLES	5
BEEF	7	CASHEW NUT	3
PRAWN [I]	2 EACH		

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