



THAI TUESDAY

Soup Starters

Tom Kha Goong



Hot & Sour Prawns in Coconut milk soup with Mushrooms, Lemon Grass, Kaffir Lime and Galangal

12.50

Tom Yum Thalay



Clear Hot & Sour Seafood Soup with Mushrooms, Lemon Grass, Kaffir Lime and Galangal

12.50

Appetisers

Satay Gai

Thai Marinated Grilled Chicken Skewers with Peanut Sauce

12.50

Thod Mun Pha

Deep Fried Thai Fish Cakes with Sweet Chilli Peanut Cucumber sauce

12.50

Salad

Yum Nua



Spicy Grilled Beef Salad with Cucumber, Tomato, Onion and Thai Special Sauce

19.50

Yum Wan Sen Goong

Spicy Vermicelli and Prawn Salad with Tomato, Celery, Onion in Thai Special Sauce

24.00

Main

Pad Thai

Stir Fried Thai Noodles with Prawns, Squid, Mussels, Tofu, Bean Sprouts, Egg and Peanuts

23.00

Goong Mung Koa Phad Phik Thai Dum

Stir Fried Lobster with Thai Black Pepper Sauce and Capsicum with Asian Greens and Jasmine Rice

29.50

Kaeng Kaen Waan Goong



Green Curry with Coconut Milk, Eggplant, Red Chilli and Sweet Basil served with Asian Greens and Jasmine Rice
Choice of Prawns or Chicken

24.00

Pla Sam Rod



Barramundi Fillets dusted and fried with Three Flavour Sauce, Asian Greens and Jasmine rice

26.00



mild hot



med hot



hot



very hot

you can choose your own level of heat



Starters

Tod Mun Goong

Minced Prawn Cake served with Sweet Plum Sauce

12.50

Pla Bai Tey

Marinated Fish Fillet with Oyster Sauce, wrapped in Crispy Pandanus Leaves served with Sesame Sauce

12.50

Soup Starters

Tom Khlong Pla

Hot and Sour Fish Fillet Soup with Fresh Mushroom and Coriander Leaves

12.50

Keang Jued Ta-lay

Prawns, Squid, Fish Fillet with Bean Noodle and Celery in a clear Soup

12.50

Salad

Plar Goong

Prawn Salad with Thai Herbs, Mint and Fried Chilli Paste

24.00

Som Tum Apple

Green Apple Salad with Prawns, Cherry Tomato, Carrot and Peanuts in Lime Dressing

24.00

Main

Pad Thai

Stir Fried Thai Noodles with Prawns, Squid, Mussels, Tofu, Bean Sprouts, Egg and Peanuts

23.00

Keang Pet Gai Yang

Red Curry Grilled Chicken with Pineapple, Cherry Tomato and Sweet Basil Leaves served with Asian Greens and Jasmine Rice

24.50

Lobster Pad Khing

_ W.A. Lobster with Fresh Ginger, Capsicum, Brown Onion and Light soy Sauce, Asian Greens and Jasmine Rice

29.00

Pla Sam Rod

Whole Fish of the Day with the flesh removed from the frame, dusted, deep fried and served alongside the Fried carcass with Three Flavour Sauce, Asian Greens and Jasmine rice

26.00



mild hot



med hot



hot



very hot

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THAI TUESDAY

Starters

Giew Tod Krob

Deep Fried Crispy Seafood Wonton served with sweet plum sauce 12.50

Goong Chop Pang

Deep Fried Prawns with Sesame seeds and served with sweet Chilli Sauce 12.50

Soup Starters

Tom Kha Goong

"Thai Style" Coconut Milk Soup with Prawns, Fresh Mushroom and Galangal 12.50

Geang Jued Look Chin Pla

Clear Soup with Fish Balls, Black Mushroom and Bean Noodle 12.50

Salad

Plar Gai Yang

Grilled Chicken Salad with Lemongrass, Mint Leaves and Sweet Chili Dressing 19.50

Yum Talay

Mixed Seafood Salad with Brown Onion, Celery, Tomato in a lime dressing 24.00

Main

Geang Nua Nor Mai

Thai Red Curry with Sliced Tenderloin and Bamboo Shoots, served with Jasmine Rice 23.00

Chu-Chee Salmon

Grilled Atlantic Salmon Fillet in Rich Curry Sauce, served with Asian Greens and Jasmine Rice 25.50

Lobster Prik Pow

Halt WA Lobster with Capsicum, Brown Onion, Basil Leaves, Fried Chili Paste Sauce, served with Asian Greens and Jasmine Rice 29.00

Kway Tiaow Pad Si-ew

Stir-Fried Noodle with Egg, Bok Choy, Bean Sprouts and Black Soy Sauce
Choice of Chicken or Prawns 26.00

 mild hot  med hot  hot  very hot you can choose your own level of heat

