

CURRY

THAI GREEN CURRY with Jasmine Rice **\$28.90**

Curry of beef, chicken or pork with coconut milk, bamboo shoot and vegetables

THAI RED CURRY with Jasmine Rice **\$28.90**

Curry of beef, chicken or pork with coconut milk, bamboo shoot and vegetables

BBQ DUCK RED CURRY with Jasmine Rice **\$29.90**

Red curry of barbequed duck with Lychee, bamboo shoot, bean, red capsicum

PENANG CURRY with Jasmine Rice **\$28.90**

A thick Red curry of sliced chicken breast or beef with kaffir lime leaves

CHOO CHEE KUNG with Jasmine Rice **\$29.90**

A creamy red curry with prawns, green beans, capsicum and kaffir lime leaves

YELLOW CURRY CHICKEN with Jasmine Rice **\$28.90**

Curry of chicken with sweet potato, onion and cashew nut

MASSAMAN CURRY BEEF with Jasmine Rice **\$28.90**

Southern style of beef with sweet potato, tamarind sauce topped with cashew nuts

MEAT AND POULTRY

CASHEW NUTS with Jasmine rice **\$28.90**

Chicken, beef or pork with cashew nuts & mixed vegetables

SWEET BASIL, GARLIC AND CHILLI with Jasmine rice **\$28.90**

Chicken, beef or pork with basil, chilli & mixed vegetables

PRA RAM with Jasmine rice **\$28.90**

Chicken beef or pork with vegetables topped with peanut sauce

TAMARIND CHICKEN with Jasmine rice **\$28.90**

Stir fried crispy chicken, with tamarind sauce and vegetable

GAI KROB PAD PRIK SOD with Jasmine rice **\$28.90**

Crispy Chicken with garlic, fresh chilli and vegetable

SIZZLING BEEF (NUA KATA) with Jasmine rice **\$29.50**

Marinated beef with vegetables served on a sizzling hot plate

LEMON GRASS CHICKEN with Jasmine rice **\$29.90**

Stir fried chicken breast, lemon grass, garlic, kaffir lime, chilli and vegetables

BBQ DUCK CASHEW NUTS with Jasmine rice **\$29.90**

Slices of BBQ DUCK breast with cashew nuts & mixed vegetables

BBQ DUCK BASIL, AND CHILLI with Jasmine rice **\$29.90**

Slices of BBQ DUCK breast with Basil, chilli, bamboo shoots and vegetables

NOODLE AND FRIED RICE

HOME STYLE FRIED RICE (KHOA PAD) **\$24.50**

Thai style fried rice with chicken or pork, egg and vegetables

PAD THAI CHICKEN **\$24.50**

Stir fried traditional Thai Noodles with chicken, egg and bean sprouts

PAD THAI PRAWNS **\$28.50**

Stir fried traditional Thai Noodles with prawns, egg, spring onion and bean sprouts

SEAFOOD

FISH IN TAMARIND SAUCE with Jasmine Rice **\$35.90**

Deep fried whole snapper topped with sauce of sugar palm, tamarind sauce.

PRA TOD ISAAN with Sticky Rice **\$35.90**

Deep fried whole snapper covered with fresh Thai herbs and Issan sauce

SWEET BASIL FISH with Jasmine Rice **\$29.90**

Stir fried Tarakihi fillet with chilli, basil and bamboo shoots

SPICY SCALLOPS with Jasmine Rice **\$30.90**

Stir fried Scallops with garlic, chilli, onion and green bean

KING PRAWNS WITH CASHEW NUTS with Jasmine Rice **\$29.90**

Stir fried prawns with garlic, cashew nuts and vegetables

LEMON GRASS PRAWNS with Jasmine Rice **\$29.90**

Stir fried prawns with lemongrass, Kaffir lime leave, chilli and vegetables

SALAD

ISSAN LARB CHICKEN (Recommended with Sticky rice) **\$28.90**

Sliced of chicken in a spicy herb salad

ISSAN NUM TOK NAU (Recommended with Sticky rice) **\$28.90**

Northern style rare Grilled Prime Beef slices in a spicy herb salad

YAM GAI/YAM PRA (Recommended with Sticky rice) **\$28.90/\$29.90**

Crispy chicken strips or fish with spices, toasted ground rice

VEGETARIAN MENU

STARTERS

VEGETRAIAN FRESH SPRING ROLLS(GF)	\$14.50
Fresh Thai herbs and glass noodle wrap with rice paper	
CRISPY VEGETARIAN THAI SPRING ROLLS	\$12.90
With vermicelli and vegetables with carrot sauce	
VEGETARIAN CURRY PUFFS	\$12.90
Kumara, Potato and vegetable wrapped in puff pastry with tamarind sauce	
TOFU SATAY	\$11.50
Deep fried bean curd served with peanut sauce	

MAIN

GREEN CURRY TOFU with Jasmine rice	\$27.50
Mixed vegetables with green curry paste and tofu in coconut milk	
PANANG CURRY TOFU with Jasmine rice	\$27.50
Thick red curry with tofu mushroom and kaffir lime leaf	
TOFU CASHEW NUTS with Jasmine rice	\$27.90
Stir fried tofu with vegetables and cashew nuts	
TOFU SWEET BASIL CHILLI with Jasmine rice	\$27.90
Stir fried tofu with onion, chilli, basil leaves and vegetables	
LEMON GRASS TOFU with Jasmine rice	\$27.50
Stir fried tofu with Lemon grass, chilli, garlic and vegetable	
ISSAN LARB TOFU with Sticky rice	\$27.50
Deep fried Tofu in a spicy herb salad with ground rice and chilli	
VEGETARIAN PADTHAI	\$24.50
Traditional Thai noodles with tofu, egg , spring onion and bean spout	

SIDE DISH

ROTI PASTRY	\$5
PEANUT SAUCE	\$3.50
JASMINE RICE/ STICKY RICE	\$3

GLUTEN FREE OR VEGAN DISHES ARE AVAILABLE

DINNER MENU

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

*****MINIMUM SPEND \$20 ON FOOD PER PERSON*****

STARTERS

JOYBONGTHAI PLATTER (12 PIECES)	\$39.50
(Money bag, Curry Puffs, Chicken Satays, Tum yum prawn shots, Fish cake and, Fresh spring rolls	
CRISPY VEGETARIAN SPRING ROLLS (4 PIECES)	\$12.90
With vermicelli and vegetables with carrot sauce2	
MONEY BAGS (4 PIECES)	\$12.90
Minced chicken, mixed vegetables soy sauce, oyster sauce with carrot sauce	
VEGETARIAN CURRY PUFFS (4 PIECES)	\$12.90
Kumara, Pumpkin and vegetable wrapped in puff pastry with tamarind sauce	
CHICKEN SATAYS (4 PIECES)	\$12.90
Skewers of grilled chicken topped with peanut sauce	
MIXED APPETISERS (4 PIECES)	\$15.50
(Vegetarian spring roll, money bags, curry puff and chicken satay)	
THAI FISH CAKES (4 PIECES)	\$12.50
Fish blended with Thai herbs, spices and chilli paste	
FRESH SPRING ROLLS (GF)(4 PIECES)	\$15.50
Chicken threads, prawns, fresh herbs and glass noodle wrap with rice paper	
TUM YUM PRAWN SHOT	\$5.00
Spicy and sour soup with prawn in shot glass	
CHICKEN WINGS (8 Pieces)	\$15.50
Deep fried chicken wings marinated with Thai herbs	
ROTI PASTRY WITH HOMEMADE PEANUT SAUCE	\$8.50
<u>SOUP</u>	
TOM YUM CHICKEN	\$13.90
Spicy and sour soup with chicken, mushroom and lemon juice	
TOM YUM PRAWNS	\$15.50
Spicy and sour soup with prawns, mushroom and lemon juice	
TOM KHA CHICKEN	\$13.90
Chicken delightfully cooked in coconut milk and galangal	
TOM KHA PRAWNS	\$15.50
Prawns delightfully cooked in coconut milk and galangal	