

SEAFOOD

- 40. CHOO CHEE GOONG/PLA**
Thick red curry paste with lightly battered de-boned whole barramundi or prawn cooked in coconut milk and kaffir lime leaves
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| Prawn | 23.90 |
| Fish | 29.90 |
- 41. PAD PUCK RUAM MITR GOONG** **22.90**
Stir fried prawn with mixed vegetables in oyster sauce
- 42. PLA LARD PRIK (medium-hot)** **29.90**
Golden fried de-boned whole barramundi topped with special Thai sweet and sour chilli sauce (*signature dish*)
- 43. PLA CHIEN** **29.90**
Crispy golden fried de-boned whole barramundi, flavoured with ginger onion, capsicum and Chinese mushroom served on a hot plate
- 44. HOR MOK TALAY (medium)** **23.90**
Flavoured seafood dish (king prawn & squid) cooked in creamy Thai red curry paste with egg, herbs spices (*signature dish*)
- 45. LEMONGRASS TALAY (medium-hot)** **22.90**
Stir fried prawn and squid in Thai spicy sour paste with fresh lemongrass
- 46. PAD KRA PROW TALAY (medium-hot)** **22.90**
Seafood cooked with fresh basil and mixed vegetables

VEGETABLES

- 47. PAD PUCK RUAM MITR** **14.90**
Thai style stir fried mixed vegetables in oyster sauce
- 48. PAD NUM PRIK PHAO PUCK** **14.90**
Stir fried mixed vegetables in roasted chilli paste
- 49. GAENG DANG PUCK (medium-hot)** **14.90**
Mixed vegetables cooked in red curry paste with coconut milk
- 50. GAENG KEOW WAN PUCK (medium-hot)** **14.90**
Mixed vegetables cooked in spicy green curry paste with coconut milk
- 51. TORD TOFU** **14.90**
Deep fried tofu tossed with salt and pepper Thai style
- 52. TEMPURA PUCK** **15.90**
Assorted seasonal vegetables deep fried in a lightly battered served with sweet chilli sauce
- 53. ASIAN GREENS** **14.90**
Stir fried Chinese mixed green vegetables in oyster sauce

RICE & NOODLES

- 54. PAD THAI GAI/GOONG**
Popular Thai rice noodle with chicken or prawn, bean spouts, chives and roasted peanuts
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| Chicken | 13.90 |
| Prawn | 16.90 |
- 55. PAD THAI PUCK** **12.90**
Stir fried rice noodle with vegetable, tofu and egg
- 56. PAD KEE MAO (DRUNKEN NOODLE)**
Flat rice noodle with chicken or prawn wok tossed with onion, capsicum, carrots and fresh basil
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|---------|--------------|
| Chicken | 13.90 |
| Seafood | 15.90 |
| Prawn | 16.90 |
- 57. PAD SEE EW**
Flat rice noodle wok tossed with beef or chicken or seafood, Chinese broccoli, egg and soya sauce
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|--------------|--------------|
| Chicken/Beef | 13.90 |
| Seafood | 15.90 |
| Prawn | 16.90 |
- 58. LAKSA**
Hokkien noodle soup flavour in red curry broth with coconut milk, potatoes, tofu and served with shredded vegetables
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|--------------|--------------|
| Chicken/Beef | 13.90 |
| Seafood | 15.90 |
| Prawn | 16.90 |
- 59. KHAO PAD** **13.90**
Thai style fried rice with chicken and prawn
- 60. KHAO PAD PUCK** **12.90**
Fried rice with vegetables and egg
- 61. PUNTHAI KHAO PAD** **14.90**
Stir fried rice with chicken flavoured PunThai special sauce
- 62. KHAO PAD PINEAPPLE** **14.90**
Fried rice with pineapple, prawn, chicken, Chinese pork sausage, egg and spring onion
- 63. COCONUT RICE** **6.00**
Steamed jasmine rice drenched in coconut milk
- 64. KHAO SUAY** **2.50**
Steamed Thai jasmine rice
- 65. KHAO NEOW** **4.00**
Steamed sticky rice
- 66. ROTI BREAD** **3.50**

Please inform staff if you have any food allergies. GLUTEN FREE and VEGAN options available, inquire staff.
All prices are GST inclusive



LUNCH

Wednesday - Thursday - Friday

11:30am - 2:30pm

DINNER

Tuesday - Wednesday - Thursday - Sunday

5:30pm - 9:30pm

Friday - Saturday

5.30pm - 10.30pm

80A PROSPECT ROAD, PROSPECT SA 5082

PH: 7226 1919

TAKE AWAY MENU

ENTREE

1. **PRAWN SPRING ROLL (3)** 7.90
Fried spring roll with marinated prawn, minced chicken and vegetables wrapped in spring roll pastry served with plum sauce
 2. **VEGETARIAN SPRING ROLL (3)** 6.90
Golden spring roll pastries filled with shredded vegetables served with plum sauce
 3. **SATAY GAI/NUEA** 7.90
Marinated chicken or beef in Thai spices served with peanuts sauce
 4. **TORD MUN GOONG (3)** 7.90
Lightly crumbed mince prawn patties served with plum sauce
 5. **POR PIA TORD (4)** 7.90
Lightly fried mince prawn wrapped in layer of thin pastry served with plum sauce
 6. **TORD MUN PLA (3)** 7.90
Minced fish mixed with Thai chilli paste, snake beans, kaffir lime leaves deep fried and served with sweet chilli sauce
 7. **GAI HOR BUY TOEY (5)** 8.90
Flavoured chicken pieces wrapped in pandan leaf served with sweet chilli sauce
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| | Entree | 8.90 |
| | Main | 17.00 |
8. **MOO/NUEA DAED DEAW** 7.90
Light deep fried sun dried marinated pork or beef strips served with Jim-Jaew
 9. **PEAK GAI TOD** 6.00
Deep fried marinated chicken wings with fried garlic on top
4pcs
 10. **TARO PUFFS (4)** 7.90
Lightly fried puff pastry filled with mince pork, taro and vegetables
 11. **MONEY BAGS (5)** 6.90
Seasoned pork and water chestnuts wrapped in wonton pastry and lightly fried to a golden brown
 12. **PLA MUK GRATIAM PRIK TAI** 8.90
Lightly battered pepper squid topped with fried garlic served with sweet chilli sauce

	Entree	8.90
	Main	18.00

SALAD

13. **YUM SAM CIEN (mild-medium)** 13.90
Mixture of prawn, squid and soft fried fish maw salad with fresh chilli, pickle garlic, onion, cashew nut and lemon juice
14. **YUM PLA (medium-hot)** 13.90
Lightly battered barramundi fillets with onion, lemongrass,

cashew nuts, lemon juice, celery, tomatoes tossed with chilli paste dressing

15. **LARP GAI** 12.90
Minced chicken flavoured with lemon juice, chili powder, mint leaves and roasted ground rice
16. **SOM TUM THAI (mild-medium)** 12.90
Shredded green papaya with Thai dressing of fish sauce, lemon juice, palm sugar, cherry tomatoes, dry shrimp, chilli and roasted peanut
17. **SOM TUM LAO (mild-medium)** 12.90
Originally in Isaan north-east Thailand, green papaya salad with fermented fish sauce, garlic, shrimp paste, chilli, cherry tomatoes and lime juice (*signature dish*)
18. **YUM TALAY (medium-hot)** 13.90
Mixed squid & prawn tossed with onion, celery, chilli and Thai lemon juice dressing

SOUP

19. **TOM YUM GAI/GOONG/TALAY (mild-medium)** 7.00
Spicy and sour chicken, prawn or seafood, with lemon grass, galangal, kaffir leaves and mushroom
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| | Chicken | 7.00 |
| | Seafood | 7.90 |
| | Prawn | 8.90 |
20. **TOM YUM PUCK** 7.00
Spicy and sour vegetables cooked with lemon grass, galangal, kaffir lime leaf, lemon juice and mushroom
 21. **GAENG JUED PUCK** 7.00
Mixed vegetables clear soup in thai style
 22. **TOM KHA GAI/GOONG (mild)** 7.00
Mild chicken pieces or prawn soup with galangal, lemon grass, creamy coconut milk and mushroom
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| | Chicken | 7.00 |
| | Prawn | 8.90 |

CURRIES

23. **GAENG KEOW WAN GAI/GOONG (medium-hot)** 16.90
Chicken or prawn in green curry paste, coconut milk, zucchini and basil leaves
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| | Chicken | 16.90 |
| | Prawn | 21.90 |
24. **GAENG DANG NUEA** 17.90
Red curry paste with beef cooked in coconut milk, zucchini and basil leaves
 25. **GAENG DANG PED (medium-hot)** 22.90
Roasted duck breast fillet cooked in red curry paste with coconut milk, cherry tomatoes, lychee, chilli and basil

26. **GAENG PANANG MOO (medium-hot)** 17.90
Pork cooked in panang curry paste and basil
27. **GAENG MASSAMAN NUEA/LAMB** 17.90
Slowly cooked beef or lamb in sweet mild Thai curry with roasted peanut and potatoes

	Beef	17.90
	Lamb	18.90

28. **CHOO CHEE GAI** 16.90
Chicken pieces lightly coated with battered in a thick red curry paste, cooked in coconut milk and kaffir lime leaves
29. **GAENG KAREE GAI** 16.90
Chicken pieces cooked in yellow curry paste, coconut milk, potatoes and onion

MEAT

30. **PAD MED MA MUANG (mild)** 17.90
Tender chicken pieces, lightly coated with batter fried then tossed with dried chilli, onion and cashew nuts
 31. **PAD KRA PROW GAI/LAMB (medium)** 16.90
Chicken or lamb cooked with fresh basil, onion, capsicum and chilli
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|--|---------|-------|
| | Chicken | 16.90 |
| | Lamb | 18.90 |
32. **LEMONGRASS LAMB (medium-hot)** 18.90
Aromatic dish of lamb cooked in Thai spicy sour paste with lemon grass (*signature dish*)
 33. **SIZZLING HOT PLATE BEEF** 17.90
Stir fried beef in Thai style sauce with snow peas, carrot and served on hot sizzling plate
 34. **PAD NUM PRIK PHAO NUEA** 17.90
Stir fried beef in roasted chilli paste with onion, capsicum, chilli and mushroom
 35. **PAD KHING MOO** 17.90
Fillet of pork stir fried with fresh ginger and onion
 36. **PAD PRIK SOD PED (mild-medium)** 22.90
Stir fried roasted duck breast fillet with pineapple, capsicum, snow peas in oyster sauce Thai style
 37. **GAI YANG** 17.90
Char grilled marinated chicken served with Jim-Jaew dipping sauce
 38. **SAI KROK LAO-ISAAN** 17.90
Traditional fragrant Lao-Isaan sausage made from pork, onion, coriander, pepper, dry chilli powder and cooked rice
 39. **BANGKOK WINGS** 16.90
Lightly fried battered chicken wings tossed in a chilli, garlic and tamarind sauce