### Entree/Small

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Betel Leaf Prawn (2 Pcs)</td>
<td>6.9</td>
<td>&quot;Miang Kum Koong&quot;, Betel leaf topped with prawn, fish roe, dried coconut, Thai herbs and aromatic house made special sauce</td>
</tr>
<tr>
<td>Spring Roll (4 Pcs)</td>
<td>7.9</td>
<td>Homemade crisp fried vegetarian spring rolls served with plum sauce</td>
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<tr>
<td>Curry Puff (4 Pcs)</td>
<td>7.9</td>
<td>Homemade puff pastry filled with mixed vegetables and sweet chilli sauce</td>
</tr>
<tr>
<td>Satay Chicken (6 Skewers)</td>
<td>11.9</td>
<td>Grilled marinated chicken sticks served with homemade peanut sauce and cucumber relish</td>
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<tr>
<td>Seared Scallop (4 pcs)</td>
<td>12.9</td>
<td>Seared scallops with butter, Thai green chilli sauce, chilli, shallot, lemon grass and Thai herbs</td>
</tr>
<tr>
<td>Duck Roll (2 Pcs)</td>
<td>5.9</td>
<td>Homemade spring roll of pecking duck, carrot, cabbage, shallot, coriander served with tamarind and palm sugar sauce</td>
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<tr>
<td>Octopus Skewers (2 Skewers)</td>
<td>5.9</td>
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<tr>
<td>Grilled baby octopus skewer with Thai green chilli sauce</td>
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<tr>
<td>Chicken Wings (8 pcs)</td>
<td>9.9</td>
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<tr>
<td>Crispy fried marinated chicken wings served with sweet chilli sauce</td>
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<tr>
<td>Turmeric Crab</td>
<td>12.9</td>
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<tr>
<td>Thai southern style crispy soft shell crab topped with fried garlic served with sweet chilli sauce</td>
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<tr>
<td>Fish Cake (4 pcs)</td>
<td>7.9</td>
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</tr>
<tr>
<td>Homemade minced fish, green bean, kaffir lime leaves, red curry paste topped with cucumber and sweet chilli sauce</td>
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<tr>
<td>Golden Tofu</td>
<td>8.9</td>
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<tr>
<td>Crisp battered silken tofu coated with five spice powder served with homemade peanut sauce</td>
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</table>
Tom Kha Gai ......................................11.9
Chicken soup with coconut milk, galangal, oyster mushroom, chilli, lime and herbs

Tom Yum Prawn ..................................12.9
Classic Thai spicy soup with mushroom, lemongrass, galangal and kaffir lime leaves served with prawns

Jungle Curry Prawn .............................19.9
A variety of Thai curry, Spicy thin curry of Prawn, chilli, kaffir lime leaves, wild ginger, Thai eggplants and basil
**Curry**

- **Green Curry Chicken**
  - 15.9
  - Authentic Thai curry with green curry paste, chicken, apple eggplants, cherry eggplants, kaffir lime leaves and basil

- **Panang Beef**
  - 15.9
  - Aromatic Thai red curry with red chilli paste, beef, cherry eggplant and basil

- **Massamun Beef**
  - 18.9
  - Slow cooked grain fed beef with Massamun curry sauce served with potato

- **Red Curry Duck**
  - 19.9
  - Roasted duck with authentic Thai red curry, apple eggplant, seasonal fruit, cherry tomato and basil
Grilled

Hor Mok Fish ............................................. 9.9
Grilled fish fillet with red curry paste, kaffir lime leaves and basil wrapped in banana leaf

BBQ Wagyu Beef ........................................... 17.9
Char grilled wagyu beef served with fresh vegetables and Nahm Jim Jeaw

BBQ Chicken ................................................ 15.9
Thai style grilled marinated chicken served with Nahm Jim Jeaw

BBQ Lamb (3 Pcs) .......................................... 17.9
Grilled marinated lamb cutlet served with Nahm Jim Jeaw
Sizzling Beef

**Larb Gai**.................................................15.9
Chicken mince salad, chilli, grounded roasted rice, onion, mint, shallot and lime

**Chicken Salad**..........................................17.9
Salad of grilled chicken with Thai Herbs and chilli & lime dressing

**Nahm Tok Beef**.........................................18.9
North Eastern Thai style grilled wagyu beef mixed with Thai herb and chilli

**Papaya Salad with Soft Shell Crab**..................19.9
Green papaya salad with soft shell crab, peanuts and chilli
Grilled Salmon with Green Apple ..... 20.9
Grilled salmon served with fried crispy fish, dried shrimp, chilli, green apple and sweet fish sauce dressing

Crying Tiger.................... 20.9
Char grilled wagyu beef with special crying tiger tamarind sauce

Crispy Pork Belly with Chinese Broccoli...... 18.9
Wok fried crispy pork belly and Chinese broccoli
Ginger Fish...............17.9
Steamed Basa fillet with ginger & soy sauce,
Chinese cabbage and shallot

Northern Crispy Pork ..........................18.9
Crispy pork belly topped with capsicum
and long big chilli dressing

Phrik Khing
Moo Krob..............................20.9
Fried crispy pork belly in red chilli paste, beans,
and kaffir lime leaves

Ginger Fish
Northern Crispy Pork
Phrik Khing Moo Krob
Hoi Sin Wagyu Beef......19.9
Stir Fried wagyu beef strips with vegetables and Hoisin sauce

Chilli Jam
Soft Shell Crab...........21.9
Crispy fried soft shall crab topped with homemade chilli jam sauce, shallot, chilli and sweet basil

Five Spice Duck.........25.9
Free range duck braised with five spices, shitake mushroom and broccoli

Season Thai Signature
Salt & Pepper Squid......19.9
Battered salt and pepper squid served with chilli sauce

Crab Pad Thai..............24.9
Old school style of Season Thai Pad Thai served with fried soft shall crab

E-Sarn Ribs.................15.9
Fried pork spare rib coated with tamarind sauce, seasoned with E-Sarn style dry rub
Sizzling Beef............18.9
Stir fired beef, shallot, chili and onion with lemongrass, garlic and pepper sauce served on sizzling hot plate.

Sizzling Pad Cha Seafood............22.9
Stir fried mixed seafood with Thai spicy herbs paste, green peppercorn, rhizome, kaffir lime leaves, chili and garlic served on sizzling hot plate.

Sizzling Chilli jam dressing with ginger, lemongrass, lime cubes, red onion, cashew nut and chili.

Whole Fish

Three Flavored Sauce....30.9
Season Thai chilli and garlic sauce with tomatoes, red onion and basil.

Mixed Herbs..............30.9
Chilli jam dressing with ginger, lemongrass, lime cubes, red onion, cashew nut and chili.

Three Flavored Sauce....30.9
Season Thai chilli and garlic sauce with tomatoes, red onion and basil.
Choice Of

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<td>14.9</td>
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<tr>
<td>Beef</td>
<td>15.9</td>
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<td>Prawn</td>
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(All dishes come with vegetables)

Oyster Sauce
A classic oyster sauce, sprinkled with fried onion

Cashew Nut Sauce
Stir fried roasted cashew nuts with mild chilli jam

Chilli and Basil Sauce
Stir fried crushed garlic and red chilli infused with basil

Satay Sauce
Thai style peanut sauce and aromatic herb
**Rice & Noodle**

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**Pad Thai**
Stir fried thin rice noodle with egg, crushed peanuts, dried shrimp and tofu in our Pad Thai sauce.

**Thai Fried Rice**
Stir fried rice with vegetables, egg and seasoning.

**Cashew Nut Noodle**
Stir fried flat rice noodles with roasted cashew nuts and egg in mild chilli jam sauce.
Rice & Noodle

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**Pad Se Ew**
Stir fried flat rice noodle with egg and sweet soy sauce

**Pad Kee Mao**
Stir fried flat rice noodles in egg and chilli basil sauce

**Spicy Fried Rice**
Spicy fried rice with crushed garlic, chilli and basil
<table>
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<tr>
<td>Water spinach Stir-fry</td>
<td>14.9</td>
</tr>
<tr>
<td>Stir-fried water spinach with crushed garlic, red chilli, soya bean and mushroom sauce</td>
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<tr>
<td>Pumpkin Stir-fry</td>
<td>16.9</td>
</tr>
<tr>
<td>Stir-fried pumpkin, vegetables, tofu and egg with Chef’s special vegetarian sauce</td>
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<tr>
<td>Mixed Mushrooms Stir-fry</td>
<td>16.9</td>
</tr>
<tr>
<td>Stir-fried of mix mushrooms and tofu, in gravy sauce served in hot clay pot</td>
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<tr>
<td>Mixed Vegetables Stir-fry</td>
<td>14.9</td>
</tr>
<tr>
<td>Stir-fried mixed vegetables with mushroom sauce</td>
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<tr>
<td>Stir Fried Green Bean</td>
<td>14.9</td>
</tr>
<tr>
<td>Green bean stir fry with hard tofu and chilli</td>
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<tr>
<td>Steamed Chinese Broccoli</td>
<td>8.9</td>
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<tr>
<td>Steamed Chinese Broccoli with chilli and ginger sauce</td>
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</table>
Thai Jasmine Rice

Side
Jasmine Rice ....................................... 3
Brown Rice ........................................ 5
Tumeric Rice ......................................... 3.5
Roti .................................................. 3.5
Peanut Sauce ...................................... 4
Banquet

Set A $30 per person
(Minimum 4 people)

Entrée
Fish cake
Chicken wing
Salt & pepper squid

Main
Chicken cashew nut stir-fry
Pad cha seafood
Massamun beef curry
Steamed Chinese broccoli

Steamed rice
Set B $40 per person
(Minimum 4 people)

Entrée
Betel leaf prawn
Petite satay chicken
Turmeric soft shell crab
Duck roll

Main
Chicken salad
Red duck curry
Chicken oyster sauce stir-fry
Whole fish
Steamed Chinese broccoli
Steamed rice
- Corkage $3.5 per person drinking
- ONLY Visa, Mastercard and Eftpos cards are accepted with a minimum of $20
- Surcharge applies for all Credit Card (credit account) and Paypass payment.
- Prices and food ingredients are subject to change without notice
- Please do inform our staff of your allergies and dietary requirement as our ingredients may contain nuts and shellfish.
- Additions or substitutions of ingredients maybe available with charges apply
- $1.5 applies for Fresh Chilli, Chilli Fish Sauce or Chilli Soy Sauce
- Terms and Conditions apply