

LUNCH

AVAILABLE MON-FRI ONLY
11.30AM - 2.30PM

Special

Entrée



1st CHOOSE YOUR CHOICE OF DISH

Hot Wok Dishes

(All served with steamed Jasmine rice)

- **OYSTER SAUCE STIR-FRIED**
Mushroom, carrot, shallot, capsicum and onion in oyster sauce.
- **CHILLI BASIL STIR-FRIED**
(Pad Kra Prao)
Thai basil, carrot, garlic, fresh bean, onion and capsicum in chilli sauce.
- **CHILLI JAM STIR-FRIED**
(Pad Prik Pao)
Unique Thai chilli jam sauce with fresh basil leaves, onion and shallot.
- **SATAY SAUCE STIR-FRIED**
Stir-fried seasonal vegetables with tasty peanut sauce.
- **SATAY CHICKEN WITH RICE**
Grilled satay chicken topping with peanut sauce and mixed vegetable.
- **GINGER AND SHALLOT STIR-FRIED**
Cauliflower, mushroom, onion, carrot, capsicum, broccoli and shallot with ginger infused sauce.
- **GARLIC AND PEPPER STIR-FRIED**
Carrot, broccoli, capsicum, onion in garlic & pepper sauce.

- **CASHEW NUT STIR-FRIED**
Cashew Nuts, capsicum, shallot and onion in special Thai sauce.



La Thai Curries

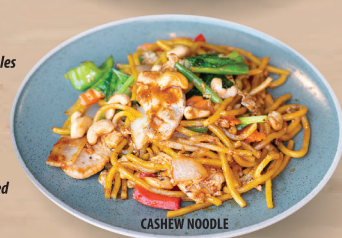
(All served with steamed Jasmine rice & seasonal vegetables)

- PANANG CURRY
- RED CURRY
- THAI GREEN CURRY
- YELLOW CHICKEN CURRY



Noodle & Rice

- **PAD THAI**
Traditional Thai stir-fried thin rice noodle with egg, tofu, garlic chive and bean sprouts, topped with ground peanuts and a wedge of lemon.
- **PAD SEE EIW**
Stir-fried flat rice noodles with Chinese broccoli, egg with sweet dark soy and oyster sauce.
- **BASIL NOODLE (PAD KEE MAO)**
Stir-fried flat rice noodles with fresh Thai basil, chilli and vegetables.
- **CASHEW NOODLE**
Stir-fried Hokkian noodles with chilli jam, vegetables and cashew nuts.
- **LA THAI NOODLE**
Angel hair rice noodle stir-fried with egg, garlic, bean sprouts and shallots and half strength soy sauce.
- **THAI FRIED RICE**
Thai style fried rice with egg, Chinese broccoli and onion seasoned with oyster sauce.
- **TOM YUM FRIED RICE**
Tom Yum flavoured fried rice with lemongrass, kaffir lime leaves, egg, Chinese broccoli, onion, carrot and capsicum.
- **GREEN CURRY FRIED RICE**
Green Curry infused fried rice with egg, green bean, zucchini and capsicum.
- **SPICY MINCED-CHICKEN FRIED RICE**
Spicy fried rice with minced chicken, assorted vegetables and basil leaves.
- **PINEAPPLE FRIED RICE**
Lighter version of fried rice with diced pineapple, capsicum, onion, carrot and egg.
- **SATAY NOODLE**
Stir-fried Hokkian noodles with a twist of our renowned peanut sauce and variety of vegetables.



2nd CHOOSE YOUR CHOICE OF MEAT or NO MEAT

- | | | | |
|----------------------|---------|---|---------|
| • VEGETABLE | \$11.90 | • COMBINATION (Chicken, Beef, Pork, Prawn) | \$14.90 |
| • VEGETABLE AND TOFU | \$11.90 | • SEAFOOD (Prawn, Squid, Mussel, Fish Fillet) | \$14.90 |
| • CHICKEN/BEEF/PORK | \$11.90 | • CRISPY PORK | \$14.90 |
| • PRAWN | \$13.90 | | |
| • FISH FILLET | \$13.90 | | |

Extra

- | | |
|--------------------------------|--------|
| • VEGETABLE | \$2.00 |
| • TOFU | \$2.00 |
| • FRIED EGG | \$2.50 |
| • ROTI (Buttered flat bread) | \$3.00 |
| • MEAT (Chicken, Beef or Pork) | \$3.00 |

Chef Special LUNCH

\$14.9 Select Dish

- **WANTON & FRESH EGG NOODLE SOUP***
Chicken mince season with coriander, garlic, soy sauce and sesame oil, wrapped in wonton pastry served with fresh egg noodle and vegetables.
- **LAKSA NOODLE SOUP***
Laksa prepared with fine rice noodles, coconut milk, wild ginger, turmeric and special curry paste with fried tofu and bean sprouts.
- **LARD NAA***
Popular Thai noodle dish of stir-fried thick rice noodle with vegetables, egg and thick gravy topping.
- **TOM YUM NOODLE SOUP***
Thin rice noodle in spicy clear soup, bean sprouts, mushroom, cherry tomato and shallot.
- **MASSAMAN BEEF CURRY**
Aromatic Thai style chunky tender beef with potato and peanuts.
- **KANA MOO GROB**
Crispy pork belly stir-fried in oyster sauce with Chinese broccoli and chilli.
- **CRISPY CHICKEN RICE**
Juicy Deep-fried chicken served with sweet chilli sauce on side.
- **SPICY CRISPY CHICKEN RICE**
Juicy Deep-fried chicken topping with chilli basil sauce.
- **CHILLI BASIL CHICKEN-MINCED WITH FRIED EGG**
Minced chicken with chilli, garlic and basil blended sauce with fried egg.

*Prawn, Seafood, Combination or Crispy Pork available with additional cost



Drinks

- | | | | |
|---|--------|-----------------------|--------|
| • VARIETY OF SOFT DRINK 375 ML
Coke, Coke No Sugar, Diet Coke, Lemonade, Lemon Squash, Fanta | \$3.00 | • THAI MILK TEA | \$6.00 |
| • SPRING WATER | \$3.00 | • THAI ICED LEMON TEA | \$6.00 |
| • LEMON LIME BITTER, SPARKLING WATER | \$4.00 | • THAI ICED COFFEE | \$6.00 |
| • ESPRESSO COFFEE
Latte, Flat white, Cappuccino, Long Black, Short Black | \$4.00 | • NOM YEN | \$6.00 |
| • HOT TEA / PERSON
Jasmine, Green, Earl Grey, English Breakfast | \$4.00 | | |



LUNCH

"A complete set of
Entrée, Main & Drink in one go"

Deal

1st SELECT 1 PEICE OF ENTRÉE



2nd SELECT DRINK

SELECT A CAN OF SOFT DRINK
OR A BOTTLE OF SPRING WATER



3rd SELECT MAIN DISH

SELECT A DISH FROM
(LUNCH SPECIAL or LUNCH CHEF SPECIAL)

LUNCH Special \$14.9*

OR

Chef Special LUNCH \$17.9*

*Prawn, Seafood, Combination or Crispy Pork available with additional cost

Dine In • Take Away • Delivery

LaThai

THAI CUISINE

Tel: 9980 8002
SHOP 1/30 SEFTON ROAD, THORNLEIGH 2120

OPEN 7 DAYS : MONDAY-SUNDAY
LUNCH : 11.30AM - 2.30PM
DINNER : 5.00PM - 9.00PM



Order Online
www.lathai.com.au

Download Our App



Delivery to Normanhurst, Thornleigh and Westleigh.
We also deliver to part of Hornsby, Waitara and Pennant Hills (Additional fee applied)

• GLUTEN-FREE OPTIONS ARE AVAILABLE UPON REQUEST
• FULLY LICENSED or BYO WINE ONLY

• ALL PRICES INCLUDE GST AND ARE SUBJECT TO CHANGE WITHOUT NOTICE
• PLEASE INFORM US OF ANY FOOD ALLERGIES YOU MAY HAVE



17. SALT & PEPPER SQUID

5. MIXED ENTRÉE

Entrée

- 1 SPRING ROLLS (4 Pcs)** \$9.90
Crispy rice paper rolls filled with finely sliced chinese greens, mushroom, carrot and rice vermicelli, served with a plum sauce.
- 2 CURRY PUFFS (4 Pcs)** \$9.90
Minced chicken, diced potatoes and carrot seasoned with special Thai herbs, hand wrapped in golden puff pastry and served with a cucumber sauce.
- 3 MONEY BAGS (4 Pcs)** \$9.90
Minced chicken with sweet corn, braised with light soy sauce and palm sugar, wrapped in spring roll crepes and served with a sweet chilli sauce.
- 4 FISH CAKES - TORD MUN PLA (4 Pcs)** \$9.90
Freshly minced fish fillet, blended with red curry paste, finely sliced snake bean and kaffir lime leaves served with a sweet chilli sauce.
- 5 MIXED ENTRÉE** \$10.90
A money bag, fish cake, spring roll and curry puff served with a trio of dipping sauces.
- 6 SATAY CHICKEN (Satay-Gai) (4 Sticks)** \$11.90
Chicken tenderloins marinated in Thai herbs, coconut cream and curry spices, grilled and served with a tasty peanut sauce.
- 7 SATAY PRAWN (Satay-Kung) (4 Sticks)** \$11.90
King prawns marinated in original Thai herbs, served with a tasty peanut sauce.
- 8 SOFT SHELL CRAB GF** \$14.90
Lightly battered soft shell crab sprinkled with fried garlic and ground pepper, served with a garden salad and sweet chilli sauce.
- 9 LA THAI ROLLS (4 Pcs)** \$11.90
A delightful combination of prawn, crab and chicken with water chestnut and shallots, rolled together in a crisp tofu skin and served with a plum sauce.
- 10 LA THAI FRIED CHICKEN "LFC" (6 Pcs)** \$11.90
Chicken mid wing marinated with La Thai secret sauce, coated with batter then deep fry until golden brown and served with sweet chilli sauce.
- 11 PRAWNS IN A BLANKET** \$12.90
Juicy prawn coated with mixture of minced chicken, garlic and coriander paste then wrapped in rice paper rolls, served with sweet chili sauce.
ENTRÉE SIZE (4 Pcs)
MAIN SIZE (8 Pcs)
- 12 PRAWN AND CRAB NETTED ROLLS (6 Pcs)** \$11.90
Prawn, crab, water chestnut yam bean and taro delicately wrapped with crispy rice net pastry served with plum sauce.
- 13 VEGETARIAN NETTED ROLLS (6 Pcs)** \$10.90
Yam bean, Taro, Mung bean, black fungus, wrapped with crispy rice net pastry served with plum sauce.
- 14 LADY FINGERS (6 Pcs)** \$11.90
Succulent whole peeled prawns infused with coriander, green onion and garlic, hand rolled in a crispy spring roll pastry.
- 15 E-PANCAKE** \$13.90
Pan fried roti bread stuffed with our tasty curried minced-chicken filling. Served with cucumber relish.
- 16 SALT & PEPPER TOFU GF** \$8.90
Vegetarian crispy skinned tofu pieces seasoned with salt and pepper and served with a seasonal salad and a chilli sauce with crushed peanuts.
- 17 SALT & PEPPER SQUID GF** \$10.90
Lightly-coated tender squid seasoned with special salt, pepper and five spice, served on a garden salad and accompanied by our own spicy seafood sauce.
ENTRÉE SIZE
MAIN SIZE
- 18 MEE GROB GF** \$8.90
Thai vegetarian crispy rice noodles with a tangy caramelized coating, topped with bean sprouts and garlic chives.
- 19 PRAWN CHIPS** \$4.00
- 20 SATAY SAUCE** \$5.00
SMALL SIZE
LARGE SIZE



Soups

Choice of	Entrée Size	Main Size
• Vegetable	\$10.90	\$15.90
• Vegetable and Tofu	\$11.90	\$16.90
• Chicken/Beef/Pork	\$11.90	\$16.90
• Prawn	\$14.90	\$19.90
• Fish Fillet	\$14.90	\$19.90
• Combination (Chicken, Beef, Pork & Prawn)	\$14.90	\$19.90
• Seafood	\$16.90	\$21.90
• Crispy Pork	\$16.90	\$21.90

- 21 TOM YUM** \$10.90
Our very popular and well-loved clear spicy soup with button mushrooms, lemon grass, chilli jam, galangal, lime juice, cherry tomato and kaffir lime leaves.
- 22 TOM KHA** \$10.90
A well-balanced coconut milk-based soup containing galangal, lemon grass, mushrooms, cherry tomatoes, chilli jam and a touch of lime.

Traditional Curries

Choice of	Entrée Size	Main Size
• Vegetable	\$16.90	\$21.90
• Vegetable and Tofu	\$17.90	\$22.90
• Chicken/Beef/Pork	\$17.90	\$22.90
• Prawn	\$20.90	\$25.90
• Fish Fillet	\$20.90	\$25.90
• Combination (Chicken, Beef, Pork & Prawn)	\$20.90	\$25.90
• Seafood	\$21.90	\$26.90
• Crispy Pork	\$21.90	\$26.90
• Roasted Duck Breast	\$21.90	\$26.90

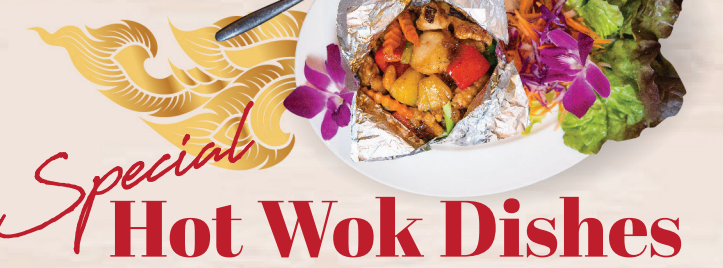


Special Curries

- 27 DUCK IN RED CURRY GF** \$22.90
Roasted duck breast in a Thai style red curry with coconut milk, lychee, pineapple and vegetables.
- 28 MASSAMAN BEEF CURRY** \$22.90
Aromatic Thai style chunky tender beef curry with potato and peanuts.
- 29 YELLOW CHICKEN CURRY WITH ROTI BREAD** \$21.90
Slow cooked chicken thigh fillet in special creamy curry paste with sweet potato. Great with buttered roti.
- 30 CASHEW CHICKEN CURRY** \$21.90
Rich in coconut milk curry, mild in spice, hinted of tamarind, loaded with tender chicken potatoes and cashew nut.

Hot Wok Dishes

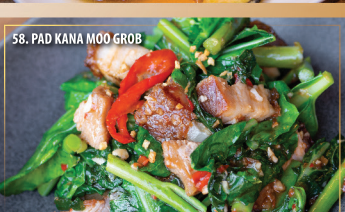
- 31 PAD KRA PRAO (Chilli Basil Sauce) GF** \$12.90
A popular Thai street food, with fresh basil, ground chilli, garlic, green beans, onion and capsicum.
- 32 PAD LEMONGRASS GF** \$12.90
A fresh stir-fry with finely chopped lemon grass, Thai basil, snow peas and chilli.
- 33 PAD OYSTER SAUCE GF** \$12.90
A stir-fry comprising fresh mushrooms, broccoli, shallots, capsicum and oyster sauce.
- 34 PAD PET GF** \$12.90
A red curry stir-fry with fresh basil leaves, eggplant, beans and green peppercorn. A dash of coconut milk gives this dish a delightfully balanced flavour.
- 35 PAD KHING GF** \$12.90
A fragrant dish of julienned fresh ginger, mushrooms, chilli and cauliflower, seasoned with light soy and oyster sauce.
- 36 PA RAM** \$12.90
A healthy choice of steamed seasonal vegetables topped with a homemade creamy peanut sauce.
- 37 PAD CORIANDER GF** \$12.90
A stir-fry with fresh coriander, pumpkin and sweet chilli sauce.



- 42 LANNA THAI GF** \$12.90
A northern inspired dish unique to LaThai, Lanna Thai is a beautifully presented dish comprising cashew nuts, water chestnut, pineapple, shallots, onion and capsicum.
- 43 PAD CASHEW NUTS** \$12.90
A very popular stir-fry dish with cashew nuts, authentic Thai chilli jam and seasonal vegetables.
- 44 PAD SESAME GF** \$12.90
A sesame oil infused stir-fry of mushroom, broccoli, capsicum, cashew nuts and onion, sprinkled with roasted sesame seeds.
- 45 PAD SNOW PEA GF** \$12.90
A stir-fry of crisp snow peas, capsicum and cashew nuts seasoned with oyster sauce.



- 51 COCONUT HONEY PRAWNS** \$12.90
Crispy king prawns coated with shredded dry coconut and served with a unique honey sauce.
ENTRÉE SIZE (4 Pcs)
MAIN SIZE (8 Pcs)
- 52 SIAM PARADISE GF** \$22.90
King prawns, silken tofu, fresh ginger, mushrooms, shallots and oyster sauce in Thai style thick broth.
- 53 CRISPY PRAWN SALAD** \$22.90
A fresh and delightful salad comprising king prawns wrapped in crispy egg noodles topped with fish sauce, fresh herbs, green apple and a native Australian finger lime dressing.
- 54 PLA LARD PRIK GF** \$22.90
Crispy barramundi fillets with onion, capsicum, garlic and chilli, combined with a tasty sweet and sour sauce.
- 55 PAD CHA BARRAMUNDI GF** \$22.90
A flavoursome dish of crispy barramundi fillets combined with Thai herbs, green peppercorn, Kra-chai and seasonal vegetables, all stir fried in a special Pad Cha sauce made in house.
- 56 EGG PLANT DELIGHT GF** \$20.90
Tempura style crispy eggplant topped with minced chicken, fresh basil and sweet chilli sauce with a crispy Thai basil leaf garnish.
- 57 CRISPY PORK BELLY GF** \$22.90
Crispy pork belly served on top of steamed Chinese broccoli and tasty homemade sauce.
- 58 PAD KANA MOO GROB GF** \$22.90
Thai style crispy pork belly stir fried in oyster sauce with Chinese broccoli and chilli.
- 59 PHUKET FANTA SEA GF** \$22.90
Thai style spicy seafood and flavoured red curry sauce with hint of coconut cream served in an aromatic fresh coconut.
AVAILABLE FOR DINE-IN ONLY
- 60 HALF MOON FISH GF** \$22.90
Whole crispy Barramundi in chilli jam sauce with carrot, capsicum and onion.
AVAILABLE FOR DINE-IN ONLY



- | | |
|---|---------|
| Choice of | |
| • Vegetable | \$16.90 |
| • Vegetable and Tofu | \$17.90 |
| • Chicken/Beef/Pork | \$17.90 |
| • Prawn | \$20.90 |
| • Fish Fillet | \$20.90 |
| • Combination (Chicken, Beef, Pork & Prawn) | \$20.90 |
| • Seafood | \$21.90 |
| • Crispy Pork | \$21.90 |
| • Roasted Duck Breast | \$21.90 |

- 38 PAD PRIK PAO** \$12.90
A stir-fry with Thai basil leaves, onions, shallots and our unique Thai chilli jam.
- 39 PAD SWEET & SOUR GF** \$12.90
A country style sweet and sour sauce with vegetables, cucumber, cherry tomato and pineapple.
- 40 PAD GARLIC GF** \$12.90
A popular stir-fry marinated with garlic, pepper, oyster sauce and served with steamed vegetables.
- 41 PAD SATAY SAUCE** \$12.90
A famous La Thai satay sauce stir-fry with onions, mushrooms, capsicums, broccoli, carrot garnish with shallots.

Salad & BBQ



- | | |
|---|---------|
| Choice of | |
| • Vegetable | \$15.90 |
| • Vegetable and Tofu | \$16.90 |
| • Chicken/Beef/Pork | \$16.90 |
| • Prawn | \$19.90 |
| • Fish Fillet | \$19.90 |
| • Combination (Chicken, Beef, Pork & Prawn) | \$19.90 |
| • Seafood | \$20.90 |
| • Crispy Pork | \$20.90 |
| • Roasted Duck Breast | \$20.90 |

- 71 PAD THAI** \$12.90
La Thai's most popular dish. A stir-fry of thin rice noodles, tofu and egg in a sauce of tamarind, crispy shallots and palm sugar. Topped with bean sprouts, a wedge of lime and crushed peanuts.
- 72 PAD SEE EIW GF** \$12.90
Smoky, fried & flat rice noodles with egg, chinese broccoli, sweet dark soy and oyster sauce.
- 73 CHILLI BASIL NOODLE GF** \$12.90
"PAD KEE MAO"
Spicy stir-fried flat rice noodles with egg, vegetables, Thai basil and flavoured with crushed chilli and fresh garlic.
- 74 CASHEW NOODLE** \$12.90
Stir fried Hokkian noodles with chilli jam, vegetables and cashew nuts.
- 75 THAI LAKSA** \$12.90
A creamy noodle soup prepared with fine rice noodles, coconut milk, wild ginger, turmeric, fried tofu and bean sprouts.
- 76 LA THAI NOODLE GF** \$12.90
Unique to La Thai, angel hair rice noodle stir-fried with egg, garlic, bean sprouts and shallots and half strength soy sauce. An excellent vegetarian option or to accompany a main dish.
- 77 SATAY NOODLE** \$12.90
Stir fried Hokkian noodles with a twist of our renowned peanut sauce and variety of vegetables.
- 78 TOM YUM FRIED RICE** \$12.90
Thailand's famous Tom Yum flavours, in the form of fried rice with lemongrass, kaffir lime leaves, egg, chinese broccoli, onion, carrot and capsicum.
- 79 THAI FRIED RICE GF** \$12.90
Thai style fried rice with egg, chinese broccoli and onion seasoned with oyster sauce.
- 80 PINEAPPLE FRIED RICE GF** \$12.90
A lovely blend of sweet and savoury flavour of diced pineapple, capsicum, onion, carrot with egg. A great vegetarian choice.
- 81 GREEN CURRY FRIED RICE GF** \$12.90
Aromatic green curry paste blended in fried rice with egg, carrot, capsicum, pumpkin and greenbean.
- 82 STEAMED JASMINE RICE** \$4.00
- 83 COCONUT RICE** \$5.00
- 84 ROTI (Buttered Flat Bread)** \$3.00
- 85 STEAMED VEGETABLES** \$13.90
- 86 EGG FRIED RICE GF** \$14.90
No meat dish, just egg, oyster sauce and rice no more, no less.

DELIVERY / TAKEAWAY
OPEN 7 DAYS : 5 PM - 9PM

- 61 THAI BEEF SALAD** \$20.90
A spicy salad combining sliced tender rump steak with Spanish onion, lemon grass, lime juice, mint leaves, cherry tomato, fish sauce and chilli.
- 62 PRAWN SALAD** \$21.90
King prawns combined with red onion, coriander, lemon grass, shallots and a spicy fish sauce dressing.
- 63 LARB CHICKEN OR PORK** \$18.90
Minced chicken or pork in a refreshing salad with fresh lime juice, fish sauce, chilli, mint leaves, coriander and shallots.
- 64 LARB VEGETARIAN** \$16.90
A healthy and fresh tasting combination of minced tofu, sliced mushrooms together with chilli, lime juice and fish sauce dressing, served with a fresh salad.
- 65 CRYING TIGER GF** \$20.90
Tender grilled rump steak, served on a bed of salad accompanied by a homemade tamarind and fish sauce.
- 66 SUMMER DELIGHT** \$21.90
A combination of prawn, crab, chicken, water chestnut, carrot and shallots rolled together in a crisp tofu skin. Served with a fresh salad, peanuts and a tangy fish sauce dressing.
- 67 SOM TUM** \$13.90
A very famous dish of shredded green papaya salad with chilli, cherry tomato, seasoned with fish sauce, lime juice and palm sugar and crunchy peanut.

Noodles & Rice

- | | |
|---|---------|
| Choice of | |
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Smoky, fried & flat rice noodles with egg, chinese broccoli, sweet dark soy and oyster sauce.
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Spicy stir-fried flat rice noodles with egg, vegetables, Thai basil and flavoured with crushed chilli and fresh garlic.
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Stir fried Hokkian noodles with chilli jam, vegetables and cashew nuts.
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Dessert

- 91 STICKY RICE THAI CUSTARD** \$8.90
Steamed sticky rice infused with pandan leaf, coconut milk and palm sugar, topped with Thai custard.
- 92 BAKED TARO CUSTARD** \$8.90
Baked taro mixed with coconut milk, palm sugar.
- 93 TARO AND STICKY RICE IN BANANA LEAF** \$8.90
A traditional Thai dessert of sweet steamed sticky rice with creamy taro wrapped in banana leaf.
- 94 BANANA FLITTERS** \$8.90
Bananas in a coconut cream batter, deep fried and served with vanilla ice cream and caramel topping.
- 95 BANANA ROTI** \$8.90
Fresh banana wrapped in Roti sprinkled with condensed milk topping with salted caramel.
- 96 TARO BALL IN COCONUT MILK** \$6.50
Taro and rice flour balls boiled in water then placed in a sweet coconut milk sauce to finish.
- 97 MANGO AND STICKY RICE** \$10.90
(Seasonal) Fresh sweet mango served with sticky rice cooked in coconut milk, pandan leaf, and palm sugar. A very popular Thai dessert.

GF = GLUTEN-FREE OPTIONS ARE AVAILABLE UPON REQUEST
MILD SPICY
MEDIUM SPICY
SPICY