

Welcome to...



We make authentic Thai food by using a mix of fresh local
ingredients and special spices imported from Thailand.

We hope you will enjoy eating traditional Thai food prepared by Thai Chefs.

Bon Appétit

Thai AROY



Quality ingredients

At Thai Aroy, we make authentic Thai food by using a mix of fresh local ingredients and special spices imported from Thailand. We also do not use MSG in any of our dishes. Platinum Harvest Premium Chicken Breasts



100% Chicken Breast

We use fresh local chicken breast in every chicken dishes (unless specified otherwise) so you can rest assured that your meal at Thai Aroy is made from ingredients of the highest quality.

Pork loin

We use the best cut of pork in all of our pork dishes.



White snapper

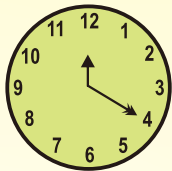
We use white snapper in all of our fish dishes (unless specified otherwise).

Canola oil

We use canola oil, one of the healthiest oil, for all of our stir-fried dishes. Emphasising our intention to take exceptional care of our customers' wellbeing.



Thai AROY



: Please allow 20 minutes for this dish.

The level of spicy you can choose...



: **Mild,**

Great flavour, low on heat, perfect for the whole family.



: **Medium,**

Nice balance for those who can tolerate a bit of heat.



: **Hot,**

A level of heat that brings Thailand to your plate.

Extra ingredients :

Available for all main dishes and single dishes. Not available for Special Dishes.

| | |
|------------------------------|--------|
| Sauce | \$1.00 |
| Garlic or chilli | \$1.00 |
| Noodles or rice | \$2.00 |
| Vegetables, herbs and nuts | \$2.00 |
| Tofu | \$2.50 |
| Meat (chicken, beef or pork) | \$3.50 |
| Seafood (prawn, fish) | \$5.50 |



Note: We do not use MSG.

BYO corkage fee of \$2.00 per person.

All Prices are subject to change without prior notice.

Our food may contain traces of gluten, soy, wheat and peanuts. Please notify our staffs if you have any allergies. It should also be noted that while we will be trying our best to cater to your requirement, we are not able to guarantee 100% exclusions of any specific ingredients.

Appetizer

1. Vegetarian Spring Rolls (4 pieces)\$7.00

Deep fried Thai style spring rolls made with cabbage, carrot, dried mushroom and glass noodles served with sweet chilli sauce.

2. Spring Rolls (4 pieces)\$7.00

Deep fried Thai style spring rolls made with cabbage, carrot, glass noodles, minced chicken and prawn served with sweet chilli sauce.

5. Thai Fish Cakes (4 pieces)\$7.00

Deep fried Thai style fish cakes mixed with Thai herbs served with sweet chilli sauce.

6. Curry Puffs (4 pieces)\$7.00

Deep fried curry puffs stuffed with pieced potato and onion stir fried with curry powder and served with sweet chilli sauce.

7. Chicken Satay (4 sticks)\$8.00

Deep fried chicken satay sticks marinated in special Thai herbs served with peanut sauce and cucumber salad.

12. Crackling Pork Belly\$9.00

Deep fried marinated pork belly served with Thai spices and herbs sauce.



Soups

14. Tom Yum

Spicy and sour Thai soup with chilli paste, lime juice, a dash of milk, lemon grass, kaffir lime leaves, mushroom and tomato.

Vegetarian, Chicken, Pork or Beef.....\$15.00

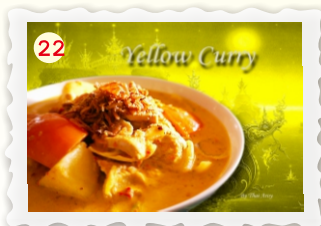
Prawns, Fish or Combination Seafood.....\$19.00

Curry Selections



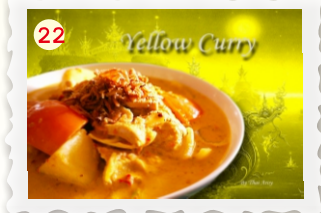
20. Red Curry 🌶️🌶️

Red curry paste made with coconut milk, green bean, bamboo shoots, capsicum and basil leaves.



21. Green Curry 🌶️🌶️

Green curry paste made with coconut milk, green bean, bamboo shoots, capsicum and basil leaves.



22. Yellow Curry 🌶️

Mild house yellow curry paste made with coconut milk, potato, tomato and onion topped with fried onion and served with cucumber salad.



23. Massaman Curry 🌶️

Massaman curry paste made with coconut milk, potato, onion and roasted peanuts topped with fried onion.



24. Panang Curry 🌶️

Panang curry paste made with coconut milk, green bean, capsicum and minced peanuts.



25. Pineapple Curry 🌶️

Red curry paste made with coconut milk, pineapple, capsicum and kaffir lime leaves.

26. Jungle Curry (Country style) 🌶️🌶️🌶️

A non-coconut milk based curry made with red curry paste, green bean, bamboo shoots, capsicum, broccoli, carrot and seasonal vegetables.

Vegetarian, Chicken, Pork or Beef.....\$15.00

Prawns, Fish or Combination Seafood.....\$21.00



Stir Fried Dishes

27. Oyster Sauce

Mixed seasonal vegetables stir fried in house oyster sauce.

28. Sweet and Sour Sauce

Cucumber, pineapple, carrot, tomato and onion stir fried in sweet and sour sauce.

29. Basil Leaves

Green bean, capsicum and basil leaves stir fried in spicy Thai sauce.

30. Fresh Ginger

Fresh ginger, capsicum, black fungus, onion and shallot stir fried in house sauce.

33. Hung La

Garlic and ginger stir fried in hung la curry paste.



Vegetarian, Chicken, Pork or Beef.....\$15.00

Prawns, Fish or Combination Seafood.....\$21.00

Side Dishes

Steamed Vegetables.....\$6.50

Salad\$4.50

Steamed rice\$3.00

Red rice\$4.50

Coconut rice.....\$4.50





Special Dishes



34. Plain Omelette\$12.00
Traditional Thai omelette made with shallot and served with chilli sauce.

35. Chicken Cashew Nut 🍗\$15.00
Deep fried chicken stir fried with cashew nuts, capsicum, onion and shallot in house chilli paste.

36. Kai Pad Lao\$15.00
Chicken stir fried with shallot in special house sauce.

39. Thai Aroy Omelette 🕒\$19.00
Thai omelette stuffed with minced chicken, green bean, carrot, tomato and onion stir fried in sweet and sour sauce.

41. Pla Pad Hang 🔥 🔥\$21.00
Deep fried fish fillets stir fried with capsicum, onion, ginger and shallot in house chilli paste.

42. Pla Sarm Rod 🔥\$21.00
Deep fried fish fillets stir fried with green bean, capsicum and basil leaves in a sweet, sour and spicy sauce.

43. Soft Shell Crab with Garlic and Pepper\$21.00
Deep fried soft shell crab stir fried with garlic, pepper and shallot.

44. Soft Shell Crab with Chilli and Salt 🔥\$21.00
Deep fried soft shell crab stir fried with chilli and salt.

46. Special Curry Prawn 🔥\$25.00
Stir fried prawns with milk, tomato, onion and house curry paste topped with fried onion and served with cucumber salad.

Single Dishes

Rice Dishes

49. Fried Rice

Fried rice with egg and shallot served with cucumber, lime and fish sauce.

50. Basil Leaves Stir Fried on Rice 🌶️🌶️

Green bean, capsicum and basil leaves stir fried in spicy Thai sauce served with a side of steamed rice.

53. Chicken Cashew Nut on Rice 🌶️

Deep fried chicken stir fried with cashew nuts, capsicum, onion and shallot in house chilli paste served with a side of steamed rice.

54. Swimming Rama on Rice

Steamed broccoli and carrot topped with steamed sliced meat served with peanut sauce and a side of steamed rice.

Vegetarian, Chicken, Pork or Beef.....\$15.00

Prawns, Fish or Combination Seafood.....\$19.00

Noodle Dishes

55. Pad Thai Noodles

Popular thin flat rice noodles stir fried with egg, tofu, bean sprouts and shallot in house tamarind sauce.

56. Pad Si-Ew Noodles

Wide flat rice noodles stir fried with egg, broccoli and carrot in tasty sauce.

57. Drunken Noodles 🌶️🌶️

Wide flat rice noodles stir fried with egg, capsicum and basil leaves in spicy Thai sauce.

Vegetarian, Chicken, Pork or Beef.....\$15.00

Prawns, Fish or Combination Seafood.....\$19.00



Desserts

| | |
|--|--------|
| Sweet Sticky rice with Thai coconut Flakes..... | \$6.00 |
| Sweet Sticky rice with Ice Cream..... | \$7.00 |
| Sweet Sticky rice with Jackfruit..... | \$7.00 |
| Sweet Sticky rice with Mango (Seasonal)..... | \$9.00 |



Mango sticky rice
(Seasonal)

Beverages

| | |
|----------------------------|--------|
| Thai beverages..... | \$4.50 |
| Thai lemon iced tea | |
| Thai iced tea with milk | |
| Thai iced coffee | |
| Thai iced coffee with milk | |
| Coconut juice | |
| Spring water..... | \$2.50 |
| Softdrink (can)..... | \$2.50 |
| Softdrink (bottle)..... | \$4.50 |





Thai Aroy Signature Tasting

\$40 per person | minimum of 2 people

Entree

Spring roll, Chicken Satay, Curry puff

Mains

Prawn Pad Thai

Chicken Yellow Curry

Chicken Cashew nut stir-fried

Steamed rice

Dessert

Home-made Coconut Ice Cream



Thai AROY

Thai Hot Tasting



\$35 per person | minimum of 2 people

Entree

Crackling Pork Belly, Thai Fish Cake

Mains

Drunken Noodles with Pork

Basil Leaves stir-fried with Beef

Jungle Curry with Chicken

Red Rice

Dessert

Sweet Sticky Rice with Coconut Flakes

Thai Home-style Tasting

\$30 per person | minimum of 3 people

Entree

Thai Fish Cake

Mains

Plain Omelette

Tom Yum Soup with Prawn

Oyster Sauce stir-fried with Chicken

Garlic & Pepper stir-fried with Fish

Steamed Rice

Dessert

Home-made Coconut Ice Cream



