

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

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.

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

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

Welcome to...



Open 7 Days

Sun - Thu 4:30pm - 9:00pm

Fri - Sat 11:30am - 9:00pm

Dine In (BYO)

Take-Away

Party Orders

(07) 3371 3729

**4/172 Clarence Road
Indooroopilly**



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.

We do not use MSG.

Prices subject to change without prior notice.

Our food may contain traces of nuts, gluten, soy and wheat.

Please ask our friendly staff which
of our foods do not contain these.

Please also advise us of any food allergies.

 : Mild

 : Medium

 : Hot

 : Please allow 20 minutes for this dish

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

Rice

- Steam Rice**.....\$3.00
Red Rice.....\$4.50
Coconut Rice.....\$4.50

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