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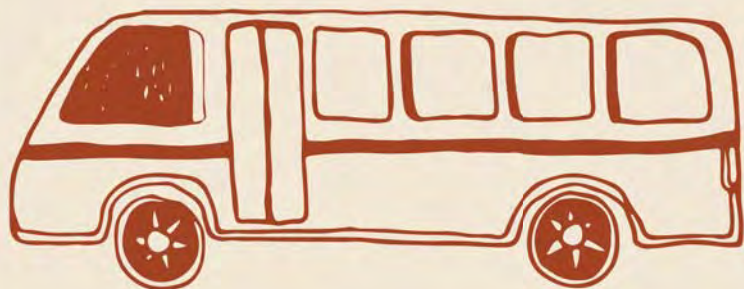


Gluten free & vegan options are available.
No added MSG

Entrée

Small meals or starters to tempt your taste buds.

1. VIETNAMESE HOME MADE DEEP FRIED SPRING ROLL GF (Pork mince or Vegetarian) Finger sized spring rolls deep fried and served with tamarind sauce. **\$9.5**
2. THAI TRADITIONAL GURI PUFF GF Sweet potato & vegetables wrapped in fluffy pastry served with dipping sauce. **\$9.5**
3. VIETNAMESE FRESH SPRING ROLLS (Pork & Prawn; Vegetarian or Duck) Wrapped in rice paper with lettuce, carrot and cucumber, served with traditional dipping sauce. **\$9.5**
4. DEEP FRIED DUMPLINGS GF Pork mince mixed with Thai herbs, deep fried and served with dipping sauce. **\$9.5**
5. TRADITIONAL VIETNAMESE PRAWN CAKES WITH KUMARA Pan fried spiced prawn and kumara patties, served with fresh salad and dipping sauce. **\$12.5**
6. AUTHENTIC THAI SQUIDS Thai-style marinated squid served with home made dipping sauce. **\$12.5**
7. HONGKONG STYLE PORK SPARE RIBS Marinated in a mixture of spices served with dipping sauce. **\$9.5**
8. CHICKEN WINGS Cured in spicy marinade served with dipping sauce. **\$9.5**
9. MALAYSIAN SATAY CHICKEN STICKS Skewers of grilled marinated chicken served with peanut dipping sauce. **\$9.5**
10. MIXED ENTRÉE GF Three pieces each of home made deep fried spring rolls, guri puff, and deep fried dumplings. **\$15.5**



Soup and Salad

Waken your tastebuds to a world of flavour.

These soups and salads are healthy, tasty, and refreshingly different.

11. TOM YUM

Famous spicy Thai soup with lemongrass lime leaves, lemon, chilli, coriander and mushroom

Chicken; Beef; Pork; Vegetarian or Tofu

\$17.5

Prawns or Combination Seafood

\$19.5

12. TOM KHAR

A favourite Thai soup with creamy coconut milk, seasoned with lemon, coriander and mushroom.

Chicken; Beef; Pork; Vegetarian or Tofu

\$17.5

Prawns or Combination Seafood

\$19.5

13. SINGAPORE LAKSA

Tasty, creamy noodle soup dish

Chicken; Beef; Pork; Vegetarian or Tofu

\$17.5

Prawns or Combination Seafood

\$19.5



14. THAI SPICY SEAFOOD SALAD \$19.5

Mixed seafood with tomatoes, onions, Thai herbs, spring onions and coriander in sour and spicy dressing.

15. LARB GAI CHICKEN \$17.5

Ground chicken tossed with coriander, green onion, red onion, and roasted rice powder in lime and fish sauce dressing.

16. SWEET AND SOUR PORK SALAD \$17.5

Pork mince mixed with roasted rice powder, shallots, spring onions, coriander, chilli, lime juice and traditional home made sweet chilli sauce.

17. BEEF SALAD \$17.5

Beef slices mixed with Thai herbs, coriander, lime juice and chilli.

18. VIETNAMESE \$18.5

GOI SALAD
(Pork & Prawn)

A refreshing salad mixed with homemade nuoc mam, shredded carrots, cucumber, fresh salad, onion and mint topped with slices of roasted pork belly, peeled sweet prawns and sprinkles of chopped roasted peanuts.

19. VIETNAMESE \$18.5

NOODLE SALAD

Vietnamese favourite street food. Fresh vermicelli mixed with fresh herbs and green vegetables, roasted peanut and fish sauce. Served with wok fried chicken and deep fried pork spring rolls.



Rice & Noodle

A selection of favourite recipes that will hit the spot every time.

CHOICES OF MEAT INCLUDE

Chicken; Beef; Pork; **\$17.5**

Vegetarian or Tofu

Prawns or Combination **\$19.5**

Seafood, Combination Meat

20. PAD THAI

Choice of meat with traditional Thai noodles, bean sprouts, spring onion and ground peanuts.

21. VIETNAMESE STIR FRIED NOODLE

Choice of meat stir fried with glass noodles and vegetables in the chef's special sauce.

22. HONG KONG STIR FRIED NOODLES GF

Choice of meat stir fried with egg noodles and vegetables.

23. THAI SPICY FRIED NOODLES WITH BASIL

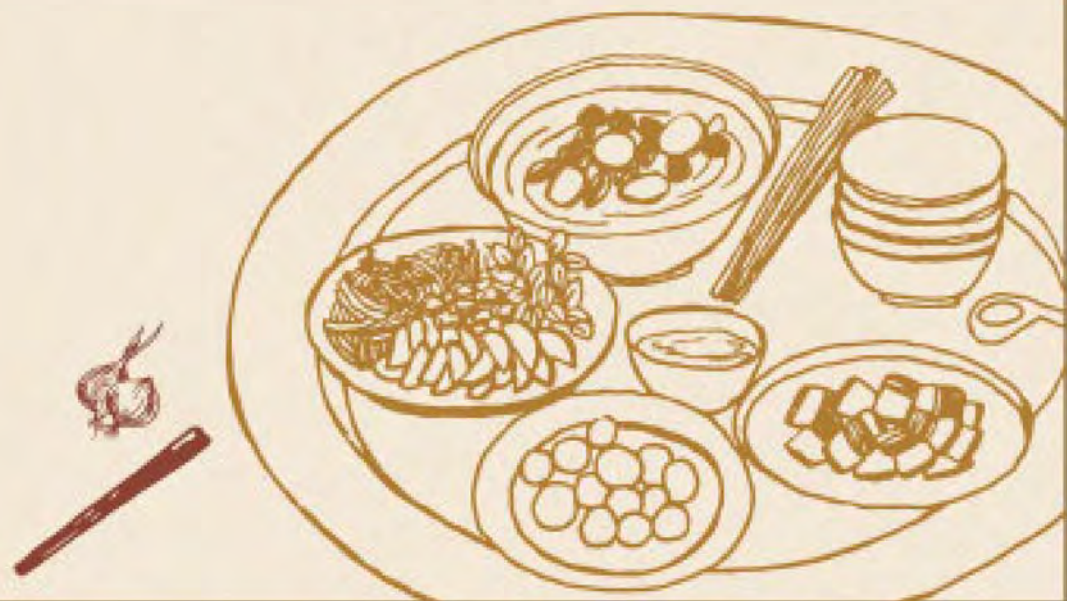
Choice of meat stir fried with rice noodles, fresh basil and vegetables.

24. NOM NOM CASHEW FRIED RICE

Traditional Asian fried rice, cooked with vegetables, roasted cashew nuts and your choice of meat.

25. NASI GORENG

Indonesian famous dish stir fried with curry paste, spices and your choice of meat.



Stir Fry

South East Asian stir fries are among the best in the world. Healthy, flavourful, fresh, and zinging with taste.

CHOICES OF MEAT INCLUDE

Chicken; Beef; Pork, Vegetarian or Tofu

\$17.5

Prawns or Combination Seafood
or Combination Meat

\$19.5

26. VIETNAMESE GINGER & GARLIC STIR FRY

Stir fried with your choice of meat, fresh ginger root, garlic, vegetables and mushroom.

27. VIETNAMESE LEMONGRASS

Stir fried with your choice of meat, fresh lemongrass, herbs and vegetables.

28. HONGKONG OYSTER STIR FRY *GF*

Stir fried with your choice of meat, vegetables, mushroom and oyster sauce.

29. BEIJING SIZZLING BLACK BEAN

Stir fried with your choice of meat, green vegetables, black bean sauce, served on a sizzling hot plate

30. SIZZLING BLACK PEPPER

Stir fried with your choice of meat, green vegetables, and black pepper sauce, served on a sizzling hot plate.

31. SPICY THAI HERB

Stir fried with your choice of meat, Thai herbs, green peppercorns and Vegetables.

32. THAI SWEET AND SOUR

Stir fried with your choice of meat, vegetables and special home made sweet and sour sauce.

33. SOUTH THAILAND CASHEW NUT STIR FRY

Thai favourite meal at all times stir fried with your choice of meat, cashew nuts and vegetables.

34. MALAYSIAN STIR FRY WITH PEANUT SAUCE

Stir fried with your choice of meat, roast peanut spiced sauce and vegetables.



Thai Curry

Thai curries generally differ from the curries in Indian and other South Asian cuisines in their use of fresh ingredients such as herbs and aromatic leaves over a mix of spices.

CHOICES OF MEAT INCLUDE

Chicken; Beef; Pork, Vegetarian or Tofu

\$17.5

Prawns; Combination Seafood or Combination Meat

\$19.5

35. GREEN (MEDIUM HOT)

A medium hot curry cooked with coconut cream and vegetables in home made green curry paste.

36. MASSUMAN (MILD)

A mild Thai curry cooked in coconut cream with peanuts, potatoes, vegetables and onions.

37. PANANG (MILD)

A mild creamy curry cooked with Thai herbs and vegetables.

38. RED (MEDIUM HOT)

A medium hot curry cooked with coconut cream and vegetables in home made red curry paste.



Chef Special

These dishes are some of our chefs' favourites and have their own special modifications.

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| 39. THAI STYLE HONEY LEMON CHICKEN | \$18.5 | 45. SIZZLING CHINESE STYLE FISH STEAK <i>GF</i> | \$19.5 |
| Chicken with a tangy honey lemon sauce, served with thin slices of crispy kumara and fresh salad. | | Fish tempura served on a sizzling hot plate topped up with vegetables and a special sauce. | |
| 40. VIETNAMESE BEEF STEW | \$18.5 | 46. VIETNAMESE HONEY ROASTED PORK BELLY | \$20.5 |
| Slow cooked beef cheek with five spices. | | Roasted pork belly with special honey and onion sauce, served with vegetables, tofu and deep fried egg. | |
| 41. LAMB SHANK | \$20.5 | 47. ROASTED PORK BELLY STIR FRIED NOODLE | \$20.5 |
| Lamb shank slow cooked in a Massumian curry paste and coconut cream, with mashed potatoes and peanuts. | | Stir fried egg noodle flavoured with Thai honey and garlic sauce, served with roasted pork belly and seasonal vegetables. | |
| 42. RENGDANG BEEF RIB | \$20.5 | 48. VENISON CURRY | \$23.5 |
| An Indonesian favourite beef dish, slow cooked with special sauce. | | Slow cooked in Thai curry sauce with seasonal vegetables, finished with a touch of lemon leaf and coconut cream. | |
| 43. VIETNAM TRADITIONAL SLOW COOK PORK BELLY | \$19.5 | 49. THAI RED DUCK CURRY | \$21.5 |
| Chunky pork belly and egg slow cooked with five spices. | | Slow cooked red curry with roast duck and Thai spiced herbs. | |
| 44. TRADITIONAL THAI FISH CURRY | \$20.5 | | |
| Fish fillets slow cooked in Thai traditional green curry paste with coconut cream, sweet lychee, pineapple, and seasonal vegetables. | | | |



Extra

Rice or ROTI	\$3
Double Rice	\$5
Meat or Vegetables	\$3