
Entrees

- Spring rolls** with minced pork, glass noodles & dipping sauce (4) 14.9
- Curry puffs** of lightly curried beef, seasoned potato & sweet plum sauce (4) 14.9
- Chicken & prawn crispy wonton cups** with toasted coconut & lime 🍴 (4) 21
- Grilled chicken skewers** coated with a rich peanut satay sauce 🍴 (4) 19.5
- Salt & pepper soft shell crab in bao buns** with crunchy Asian slaw (2) 21
- Scallops** served in the half shell, pan-fried with fresh lemongrass, kaffir lime & coconut cream (4) (GF) 29
- Spicy "sticky" prawns** caramelised with onion, fresh garlic, soy & ground pepper on steamed rice 🍴🍴 (4) (ask GF option) 21
- Sashimi rare beef fillet** finely sliced & cured with a Cambodian style lemon, lime, Spanish onion & fresh coriander dressing (GF) 19
- Pork lettuce cups** - wok fried minced pork with fresh mint & crushed peanuts served on fresh cos lettuce with dipping sauce (4) (GF) 19
- Entrée sampler plate** (for one) spring roll, curry puff, pork lettuce cup, chicken satay skewer, spicy tiger prawn 🍴 22.9

Mains - (from the wok)

Choose a stir-fry below* with your choice of:

beef or chicken 20.9 or with
prawns or mixed seafood 29.9

*Cashews stir-fry in mild chilli jam, onion, capsicum & carrot (GF)

*Vietnamese peanut satay with capsicum, onion & baby corn 🍴

*Cambodian style fresh ginger with shallots & cracked pepper (GF)

*Thai basil stir-fry with garlic, chilli, capsicum & fresh basil leaves 🍴 (GF)

*Garlic pepper stir-fry with oyster sauce, broccoli & green beans

"Golden Triangle" combination of beef, chicken & pork with fresh lemongrass, capsicum, onion & fresh mint 22

Noodles

Pad Thai noodles with bean sprouts, egg & peanuts in a tangy-sweet savory sauce (GF)
chicken or beef 21 or with prawns 29

Pad See-ew with fresh rice noodles, garlic, chilli, onion & fresh vegetables 🍴
chicken or beef 26 or combination (chicken, beef & prawns) 29.9

Sicilian style seafood noodles with prawns, squid & mussels in fresh garlic, chilli oil, fresh tomato & basil tossed with fresh flat rice noodles 🍴 (GF) 32

Roast duck noodles with fresh flat noodles, bokchoy, shallots, soy & 5 spice 35

Curries

Massamun curry with beef, potato, carrot & whole peanuts 🌶️ (GF) 25

Penang red curry with sliced pumpkin, mushrooms & fresh basil 🌶️ 🌶️ (GF)
with beef or chicken 24 with prawns or mixed seafood 30

Thai green curry with eggplant, mushrooms, green beans & fresh basil 🌶️ 🌶️ (GF)
with beef or chicken 24 with prawns or mixed seafood 30

Cambodian yellow curry with fresh turmeric, lemongrass, pineapple, potato, kaffir lime & toasted coconut 🌶️ (GF) with chicken or pork 25 with prawns 30

Signature Dishes

Salt & pepper whole fresh fish crispy fried Thai style with julienne veges, crispy noodles & a caramelised chilli garlic dressing 🌶️ 41

Seafood hotpot of fish fillets, prawns, mussels & squid in lemongrass, garlic, chilli & fresh lime juice broth served on a heated platter 🌶️ (GF) 49

Spicy tiger prawns, wok fried in caramelised chilli jam & garlic with fresh shallots 🌶️ (GF) 30

Crispy pork belly braised in soy & 5 spice, served with sweet potato mash & steamed broccoli 34

Salt & pepper prawns & squid deep fried & served with a garlic chilli dressing 32

Kem's fillet steak, marinated in soy & red wine, served on garlic mash topped with salt & pepper tiger prawns 46

Twice cooked duck infused in cinnamon, soy & 5 Spice, with caramelised onions & a mushroom & wombok stir-fry 34

Wok tossed seafood of scallops, mussels, prawns & squid with garlic, chilli, tomatoes & fresh coriander 🌶️ (GF) 31

Fresh pan-fried salmon, served on coconut rice with a Penang curry sauce & steamed bok choy 🌶️ (GF) 34

Cambodian style chicken salad with shredded cabbage, cucumber & fresh mint, with crushed peanuts & an oil free dressing (GF) 19

Char-grilled chicken breast encrusted with fresh lemongrass, kaffir lime, garlic & chilli served on rice with spicy mango Nam Jim & broccoli 🌶️ 34

Rice

Steamed Thai jasmine rice (per person/serve) 4

Coconut rice (for two) 10

Fried garlic rice (for two) 10

Special chicken fried rice 19

Steamed vegetables with oyster sauce 9

**(Please ask to see our
vegetarian/vegan menu.)
Children's menu also available.
BYO wine \$4.5 pp
BYO cake \$1 pp
10% Sunday surcharge**