



House Specialties

Tom Yum Koong Soup

Coconut milk, beef Soup

Pumpkin Soup

Chicken Papaya Salad

Shrimp Salad

Apple Chicken

Shrimp Paste Chicken

Shrimp paste Beef

New Zealand Lamb Curry

Lemongrass Seafood Platter

Spicy Basil Beef Fried Rice

Paradise Seafood Fried Rice

DESSERTS

Woon

Niau Hook Gan

Mango Sticky Rice

☐ No MSG added.

☐ All our food may contain nuts.

☐ 15% gratuity will be added on a group of 6.

APPETIZERS

1) Appetizer Platter \$8.95

Choice of Chicken or Beef Satay (2 skewers)
Choice of Chicken or Veggie Spring Rolls (2 pieces)
Fish Cakes (2 pieces)

2) Satay

Served on skewers with cucumber salad and our homemade peanut dipping sauce.

Tofu \$5.95/4 skewers

Veggetable Satay \$5.95/3 skewers

Grilled mushrooms, cucumber and tofu.

Chicken or Beef \$7.65/4 skewers

Lamb \$7.65/3 skewers

Shrimp \$8.95/3 skewers

Sea scallop \$9.95/3 skewers

3) Calamari \$7.65

Strips of squid coated with spiced flour deep-fried.
Served with a sweet and sour sauce.

4) Fish Cakes \$4.75

Ground fish mixed with curry, long beans and parsley fried to a golden brown.

5) Spring Rolls

Glass noodles, mushrooms, carrots wrapped in a Thai pastry.

Veggie or Chicken \$4.95/3 pieces

Shrimp \$5.95/3 pieces

6) Fresh Rolls \$5.95/3 rolls

Thin noodles and basil leaves wrapped in rice paper.
Your choice of Veggie, Chicken or Shrimp. (3 rolls)

7) Shrimp Chips \$3.95

Crispy shrimp flavored crackers with our homemade peanut sauce.

8) Wonton Chips \$4.50

Choice of peanut or sweet & sour sauce.

Extra order of sauce \$1.25

SOUPS



9) Tom Yum Koong Soup \$7.95

Shrimps with Sea scallops in an aromatic Chili lemon broth.

10) Lemongrass Soup

A spicy and sour lemongrass soup with mushrooms, onions and carrots.

Veggies or Chicken \$4.55

Shrimp \$5.55

Seafood \$5.95

11) Coconut Soup

Coconut soup with mushrooms and chilis.

Veggies or Chicken \$4.55

Shrimp \$5.55

Seafood \$5.95



12) Coconut milk, beef Soup \$5.95

strips of beef with mushrooms in a real homemade beef broth.



13) Pumpkin Soup \$4.55

A blend of creamy pumpkin and sweet yam with coconut milk.

14) Wonton Soup \$4.55

Little dumplings of chicken, mushrooms and onions in a chicken broth.

15) Chicken Noodle Soup \$4.95

Fresh noodles with slices of chicken in a chicken broth.

SALADS

16) Mango Salad \$7.55

Shredded green mango tossed with grounded dried chili, red onions, sweet peppers with tangy lemon dressing.



17) Chicken Papaya Salad \$8.95

Green papaya tossed with chicken, peanut, tomatoes and green beans with a tangy lemon dressing

18) Veggie Tossed Salad

A mixture of greens, mushrooms and tomatoes in a special Thai sauce.

Regular \$4.75

Bigger appetite \$6.95

19) Chicken Tossed Salad \$8.95

Chicken tossed with a mixture of greens, mushrooms and tomatoes in a special Thai sauce.

20) Glass Noodle Salad \$7.95

Slices of chicken over glass noodles tossed with fresh veggies in a lemon vinaigrette dressing.



21) Shrimp Salad \$9.75

Tiger shrimps tossed with bell peppers, onions and coriander seasoned with a special Thai dressing.

22) Grilled Beef Salad \$7.95

Grilled beef fillets served over salad with a special Thai dressing.

CHICKEN DISHES

23) Cashew Chicken \$11.95

Strips of chicken breast stir-fried with cashews, oranges, bell peppers and chili paste.

24) Basil Chicken \$10.95

Strips of chicken breast stir-fried with bell peppers and onions in a spicy basil sauce.

25) Lemongrass Chicken \$10.95

Strips of chicken stir-fried with finely chopped lemongrass and bell peppers.

26) Golden Chicken Curry \$11.95

Tender pieces of chicken breast stewed in a blend of golden curry, coconut milk, bamboo shoots, bell peppers and basil, served with steamed rice.

27) Green Chicken Curry \$11.95

Tender pieces of chicken breast stewed in a blend of green curry, coconut milk, bamboo shoots, bell peppers and basil, served with steamed rice.

28) Chicken with peanut sauce \$10.95

Strips of chicken breast cooked in peanut sauce with bamboo shoots and bell peppers.

29) Ginger Chicken \$10.95

Strips of chicken breast stir-fried with mushrooms, onions, bell peppers and finely chopped ginger.

30) BBQ Chicken \$10.95

Grilled chicken breast served with steamed rice and a special Thai salad.

31) Chicken Pancake \$8.95

A crispy rice flour pancake stuffed with strips of chicken breast, bean sprouts and onions.

32) Mango Chicken \$11.95

Slices of mangoes and pineapple stir-fried with strips of chicken breast and bell peppers.

33) Tamarind Chicken \$10.95

Strips of chicken breast stir-fried with bell peppers in a tamarind sauce.



34) Apple Chicken \$10.95

Deep fried strips of chicken breast in a tamarind sauce.



35) Shrimp Paste Chicken \$10.95

Stir-fried strips of chicken breast in a savory paste made from sun dried shrimps.

BEEF DISHES

36) Beef Curry \$12.95

Beef, potatoes and bell peppers stewed in a red curry sauce with coconut milk., served with steamed rice.

37) Basil Beef \$11.95

Stir-fried beef with bell peppers and onions in a spicy basil sauce.

38) Ginger Beef \$11.95

Strips of beef sautéed with black mushroom, bell peppers in a Thai sauce.

39) B.B.Q. Beef \$11.95

Grilled strips of beef served with steamed rice and a special Thai salad.



40) Shrimp paste Beef \$11.95

Stir-fried strips of beef in a savory paste made from sun dried shrimps.

41) Beef with oyster sauce \$11.95

Stir-fried strips of beef with broccoli, mushrooms, onions, bell peppers and oyster sauce.

LAMB DISHES



42) New Zealand Lamb Curry \$14.95

Lamb, bamboo shoots and sweet yam stewed in a golden curry sauce, served with steamed rice.

43) New Zealand Basil Lamb \$12.95

Stir-fried lamb with bell peppers and onions in a spicy basil sauce.

44) New Zealand Ginger Lamb \$12.95

Slices of lamb stir-fried with mushrooms, onions, bell peppers and finely chopped ginger.

45) New Zealand Lamb in oyster sauce \$12.95

Slices of lamb stir-fried with oyster sauce, garlic, onions and bell peppers.

46) New Zealand Lamb in shrimp paste sauce \$12.95

Stir-fried lamb in a savory paste made from sun dried shrimps.

SEAFOOD DISHES

47) Shrimp Curry \$12.95

Tiger shrimps in a red curry sauce with broccoli topped with basil, served with steamed rice.

48) Seafood Curry \$13.95

Tiger shrimps, sea scallops, squid and mussels in a red curry sauce with broccoli topped with basil, served with steamed rice.

49) Mussels Curry \$11.95

New Zealand mussels in a red curry sauce with bamboo shoots, carrots and topped with basil, served with steamed rice.

50) Cashew Shrimp \$12.95

Tiger shrimps stir-fried with dried chillies orange, bell peppers and cashews.

51) Garlic Shrimp \$11.95

Tiger shrimps with oyster sauce served over crispy noodles.

52) Pad Ped Talay \$13.95

A mixture of seafood with bell pepper, green bean, onions and bamboo shoots. Topped with basil.

53) Spicy Mussels \$10.95

New Zealand mussels with bamboo shoots, bell peppers in a spicy basil sauce.

54) Shrimp Pancake \$9.95

A crispy rice flour pancake stuffed with tiger shrimps, bean sprouts and onions.

55) Basil Shrimps \$11.95

Tiger shrimps stir-fried with bell peppers, onions in a spicy basil sauce.

56) Lemongrass Shrimp \$11.95

Tiger shrimps sautéed in finely chopped garlic and lemongrass.

57) Tamarind Shrimp \$11.95

Tiger shrimps with bell peppers in a tamarind sauce.



58) Lemongrass Seafood Platter \$14.95

Tiger shrimps, sea scallops and mussels in a homemade lemongrass sauce with coconut milk.

VEGETARIAN DISHES

59) Veggie Curry \$9.25

Fresh green veggies stewed in a green curry sauce with bamboo shoots and topped with fresh basil.

60) Tofu Curry \$9.25

Tofu stewed in a green curry sauce with bamboo shoots and topped with fresh basil.

61) Siam Eggplant \$9.25

Stewed eggplants in a basil sauce with bell peppers and tofu.

62) Ginger Tofu \$8.95

A unique blend of tofu and ginger sautéed with slices of black mushroom.

63) Spicy Lemongrass Tofu \$8.95

Tofu stir-fried in a spicy lemongrass sauce.

64) Cashew Tofu \$9.95

Stir-fried tofu with cashews, oranges, bell peppers and chili paste.

65) Veggie Pancake \$8.95

A crispy rice flour pancake filled with bean sprouts and mushrooms, with a side order of lemon dressing.

RICE DISHES

66) Thai Fried Rice

Jasmine rice fried with eggs, carrots and corn in a sweet Thai sauce.

with Veggies	\$7.95
with Chicken	\$8.95
with Shrimps	\$9.95

67) Pineapple Chicken Fried Rice \$9.95

Jasmine rice fried with chicken, eggs, pineapple and cashews.



68) Spicy Basil Beef Fried Rice \$8.95

Jasmine rice fried with beef, eggs, carrots and corn in a spicy basil sauce.



69) Paradise Seafood Fried Rice \$12.95

Jasmine rice fried with tiger shrimps, scallops, crab meat, eggs, carrots and corn in a spicy red curry sauce.

70) Lemongrass Veggies Fried Rice \$7.95

Garden veggies fried with jasmine rice, egg and lemongrass.

71) Sticky Rice with Peanut Sauce \$2.50

Coconut flavoured sticky rice sprinkled with sesame seeds with homemade peanut sauce.

72) Steamed Rice \$1.50

NOODLES DISHES

73) Pad Thai

Thin rice noodles with eggs, tofu and bean sprouts green onions topped with peanuts.

with Veggies	\$7.95
with Chicken	\$8.95
with Tiger Shrimps	\$9.95
with Shrimps and Chicken	\$9.95

74) Pad See Ew \$8.95

Stir-fried thick flat noodles with chicken and broccoli.

75) Thai Spicy Noodles \$9.25

Chicken, bell peppers in a basil sauce served over thick flat noodles.

76) Pad Woon Sen with Black Fungus

Stir-fried glass noodles, eggs, topped with green onions and black fungus.

with Veggies	\$7.95
with Chicken	\$8.95
with Tiger Shrimps	\$9.95

77) Mekrob \$9.95

Crispy rice noodles with chicken and tiger shrimps in a tangy sweet sauce.

78) Side Flat Noodles \$2.00

79) Side Flat Noodles in a Chicken Broth \$3.50

With green onions and bean sprouts.

DESSERT

80) Ice Cream \$3.95

Assorted Tropical flavoured ice-cream.

81) Mango Pudding – *Summer only* \$3.95



82) Woon \$3.95

A cold Thai coconut pudding cake with lychee bits

83) Fruit Salad \$3.95

A blend of fresh fruits topped with whipped cream.

84) Banana Fritters \$4.65

Bananas coated in a sweet rice batter deep-fried golden.

with ice-cream \$6.95

85) Taro Fritters \$5.95

Deep fried lightly sweet shredded taro and served with whipped cream. (3 pieces)



86) Mango Sticky Rice \$4.95

Slices of fresh mangoes served with coconut flavored rice.

87) Banana Sticky Rice \$3.95

Slices of banana served with coconut flavored rice.



88) Niau Hlook Gian \$3.95

Coconut mung bean cake

BEVERAGE

Soft drinks \$1.75

Coke, Diet Coke, Sprite, Gingerale

Bottle water \$1.50

Perrier \$2.50

Small - 330ml

S. Pellegrino \$5.50

Large - 750ml

Juices \$2.25

Mango, Peach, Lychee and Guava

Shakes \$3.75

Assorted tropical flavours.

Ice Tea \$2.65

Thai Ice Tea/Coffee \$2.95

Tea \$2.00

Earl Grey or Orange Pekoe

Oriental Tea \$2.00

Jasmine, Green Tea or Ginger tea

Decaffeinated Tea \$2.00

Assorted flavours.

House Coffee \$1.50

Decaffeinated Coffee \$1.50