

# Entrée

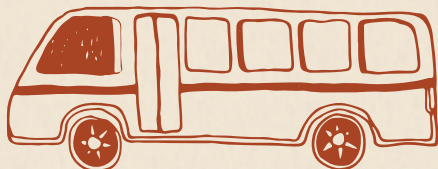
*Small meals or starters to tempt your taste buds.*

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| <p>1. VIETNAMESE HOME-MADE DEEP FRIED SPRING ROLL (Pork mince or Vegetarian) Finger sized spring rolls deep fried and served with dipping sauce. <b>\$14</b></p> <p>2. THAI TRADITIONAL GURI PUFF Sweet potato &amp; vegetables wrapped in fluffy pastry served with dipping sauce. <b>\$14</b></p> <p>3. VIETNAMESE FRESH SPRING ROLLS (Pork &amp; Prawn; Vegetarian or Duck) Wrapped in rice paper with lettuce, carrot and cucumber, served with traditional dipping sauce. <b>\$14</b></p> <p>4. DEEP FRIED DUMPLINGS Pork mince mixed with Thai herbs, deep fried and served with dipping sauce. <b>\$14</b></p> <p>5. TRADITIONAL VIETNAMESE PRAWN CAKES Pan fried spiced prawn and kumara patties and dipping sauce. <b>\$17.5</b></p> | <p>6. AUTHENTIC THAI CRISPY SQUIDS Thai-style marinated squid served with home made dipping sauce. <b>\$16.5</b></p> <p>7. HONGKONG STYLE PORK SPARE RIBS Marinated in a mixture of spices. <b>\$14</b></p> <p>8. STICKY CHICKEN WINGS Deep fried chicken wings caramelized with special sauce. <b>\$14</b></p> <p>9. MALAYSIAN SATAY CHICKEN STICKS Skewers of grilled marinated chicken served with peanut dipping sauce. <b>\$14</b></p> <p>10. DUCK ROTI WRAP Delicious roasted duck wrap in roti bread with fresh vegetables and hoisin sauce. <b>\$16.5</b></p> <p>11. MIXED ENTRÉE Three pieces each of home made deep fried spring rolls, guri puff, and deep fried dumplings. <b>\$25</b></p> |
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# Soup and Salad

*Waken your tastebuds to a world of flavour.  
These soup and salads are healthy, tasty, and refreshingly different.*

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| <p>12. TOM YUM Famous spicy Thai soup with lemongrass lime leaves, lemon, chilli, coriander and mushroom. Chicken; Beef; Pork; Vegetarian or Tofu Prawns or Combination Seafood <b>\$17.5</b><br/><b>\$20</b></p> <p>13. TOM KHAR A favourite Thai soup with creamy coconut milk, seasoned with lemon, coriander and mushroom. Chicken; Beef; Pork; Vegetarian or Tofu Prawns or Combination Seafood <b>\$17.5</b><br/><b>\$20</b></p> <p>14. SINGAPORE LAKSA Tasty, creamy noodle soup dish. Chicken; Beef; Pork; Vegetarian or Tofu Prawns or Combination Seafood <b>\$17.5</b><br/><b>\$20</b></p> | <p>15. THAI SPICY SEAFOOD SALAD Mixed seafood with tomatoes, onions, Thai herbs, spring onions and coriander in sour and spicy dressing. <b>\$21</b></p> <p>16. LARB GAI CHICKEN Ground chicken tossed with coriander, green onion, red onion and roasted rice powder in lime and fish sauce dressing. <b>\$17.5</b></p> <p>17. BEEF SALAD Beef slices mixed with Thai herbs, coriander, lime juice and chilli. <b>\$17.5</b></p> <p>18. VIETNAMESE GOI SALAD (Pork &amp; 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. <b>\$21</b></p> | <p>19. VIETNAMESE 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. <b>\$21</b></p> |
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# 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 **\$20**  
or Combination Meat

### 36. GREEN (MEDIUM HOT) GFA

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

### 37. MASSUMAN (MILD) GFA

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

### 38. PANANG (MILD) GFA

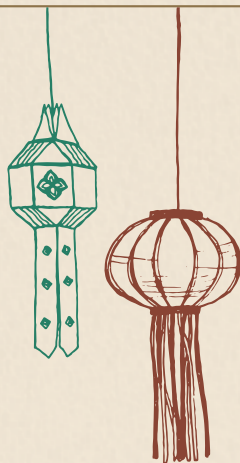
A mild creamy curry cooked with Thai herbs and vegetables.

### 39. RED (MEDIUM HOT) GFA

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

### 40. YELLOW (MILD) VG, GFA

A mild curry cooked in coconut cream with vegetables, potatoes, onion and pineapple (vegan option available)



# Chef Special

*These dishes are some of our chefs favourite and have their own special modifications.*

### 41. THAI STYLE HONEY LEMON CHICKEN GFA **\$28** 46. SIZZLING CHINESE STYLE FISH STEAK **\$28**

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.

### 42. LAMB SHANK GFA **\$35**

Lamb shank slow cooked in a Massuman curry paste and coconut cream, with mashed potatoes and peanuts.

### 47. ROASTED PORK BELLY **\$30**

Stir fried egg noodle flavoured with Thai honey and garlic sauce, served with roasted pork belly and seasonal vegetables.

### 43. RENDANG BEEF RIB GFA **\$35**

An Indonesian favourite beef dish, slow cooked with special sauce.

### 48. NOMNOM SPICY PORK BELLY WITH HERB GFA **\$30**

Oven roasted pork tossed in high heat wok with fresh basil, vegetables and spicy Thai herbs. Served with steamed rice.

### 44. TOM YUM FRIED RICE GFA **\$30**

NomNom special duck fried rice cooked with tom yum paste, herbs, egg and mixed vegetables.

### 49. THAI RED DUCK CURRY GFA **\$30**

Slow cooked red curry with roast duck and Thai spiced herbs.

### 45. TRADITIONAL THAI FISH CURRY GFA **\$28**

Fish fillets slow cooked in Thai traditional green curry paste with coconut cream, sweet lychee, pineapple, and seasonal vegetables.

### 50. PHUKET SEAFOOD CURRY **\$35**

Phuket signature seafood dish. Wok fried fresh seafood with vegetables and curry paste bring a mouth full of creamy smooth curry and medium spicy flavours. Complimentary Roti bread on the side.



## Extra

Rice or ROTI **\$4**  
Double Rice **\$6**  
Meat or Vegetables **\$5**

**GFA**

Gluten friendly available.

**VG**

Vegan available