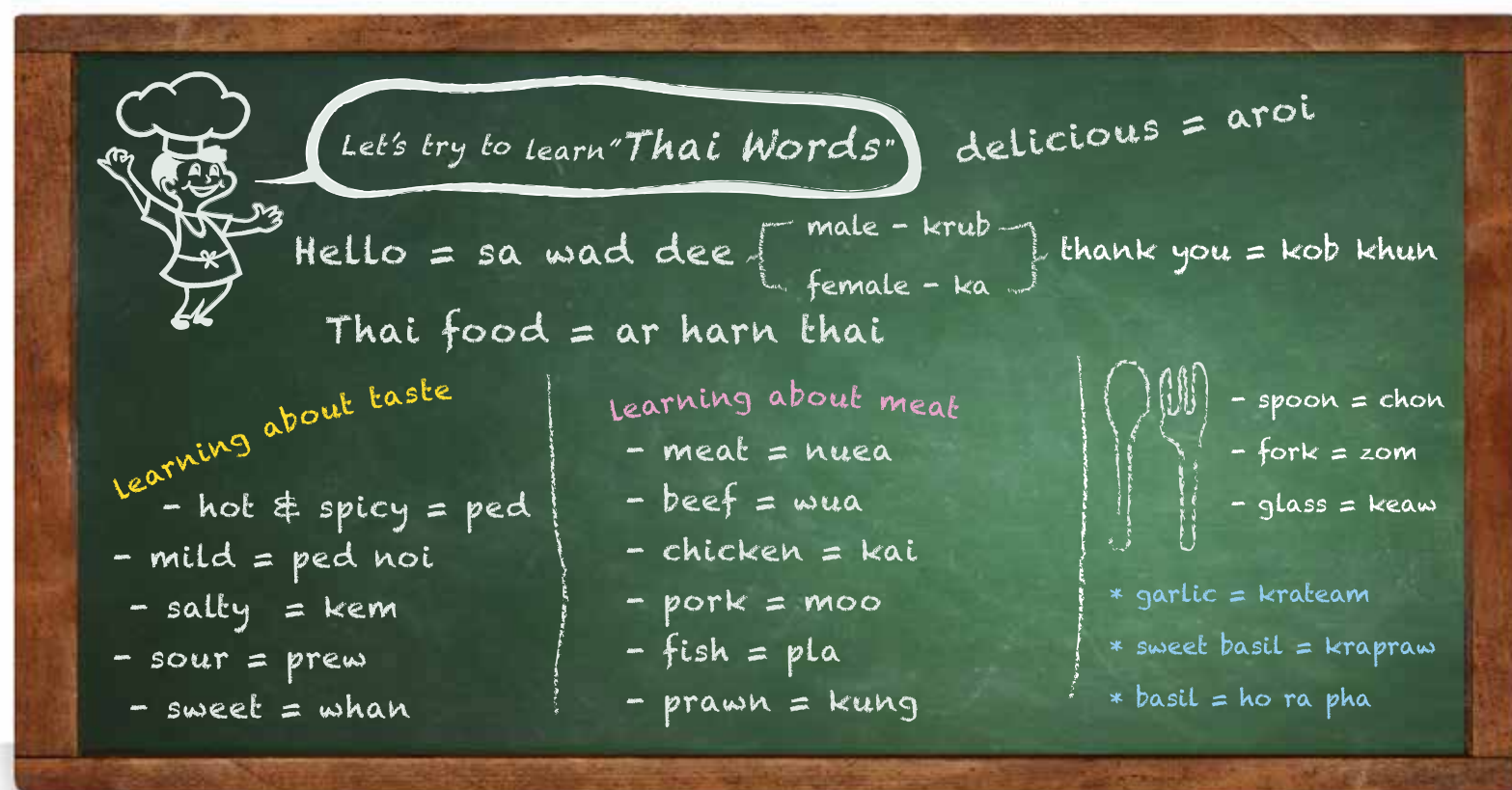


Noodles & Rice

36. PAD THAI ^{GF}		\$17.5
Wok-fried rice noodles with egg, tofu and lemon juice. Your choices of chicken, beef or pork topped with crushed peanuts.		
Prawn		\$18.9
Vegetable		\$17.5
37. PAD KEE - MAO ^{GF}		\$17.5
Flat rice noodles stir-fried with minced chicken or minced pork, fresh vegetables and chilli sauce.		
Prawn		\$18.9
Vegetable		\$17.5
38. PAD SEE - EW ^{GF}		\$17.5
Wok-fried flat rice noodles with sweet soy sauce, egg, broccoli and snow peas. Your choice of chicken, beef or pork.		
Prawn		\$18.9
Vegetable		\$17.5
39. KAO PAD (Stir-fried rice) ^{GF}		
Thai style fried rice with onion, tomato and snow peas.		
Chicken, beef or pork		\$17.5
Prawn		\$18.9
Vegetable		\$17.5
40. KAO PAD SAPPAROD ^{GF}		\$19.5
Delicious fried rice with pineapples, prawns, cashew nuts, vegetables and mild curry powder.		
41. KAO (STEAMED RICE) ^{GF}		
Steamed Thai Jasmine rice	(per serve)	• Small \$4 • Large \$6.9
42. COCONUT RICE ^{GF}		
Steamed Thai rice with coconut milk, lime leaves and dried shallots.	(per serve)	• Small \$5 • Large \$7.9
43. ROTI BREAD	(per serve)	\$4.5
Roti bread, Great match with curry dishes.	EXTRA Peanut sauce	\$2



Milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, and soybean products used in the kitchen for cooking. Allergies to any ingredients, please tell us before placing an order



mango tree

THAI RESTAURANT

Main Menu

Open Hours

Lunch : Tue - Sat

12.00 pm - 2.30 pm

Dinner : Tue - Sun

5.00 pm - 10.00 pm



Try This !

GAI YANG ^{GF} \$15.9
(Grilled Chicken)

Thai-style grilled chicken, coated in a marinade flavored with coriander, white pepper, and fish sauce.

POR PIA SOT \$13.5
(Fresh Spring Roll)

Rice paper wrapped up roasted duck, cucumber, carrot, coriander, mint and red onion.

"SON IN LAW" EGGS ^{GF} \$12.5
Deep fried boiled eggs with Thai chilli jam, tamarind and palm sugar sauce on bed of mixed salads.

SOM TAM ^{GF} \$14.5
Famous Thai salad. Green papaya, carrot, crushed peanut and chilli.

BBQ BEEF ^{GF} \$21.5
Grilled beef Porterhouse with soy sauce, honey and lemongrass. Served with mixed vegetables on a hot plate.

KANA MOO GROP ^{GF} \$21.9
(Crispy Pork Belly)
Roasted crispy pork belly with wok fried asian broccoli, vegetables, chili and garlic

PLA TORD NAMPLA ^{GF} \$29.5
(Crispy Barramundi with Green apple salad)
Deep fried Barramundi (fillet / whole) with green apple salad, chili, red onion, and cashew nut.



Damnoen Saduak Floating Market

Damnoen saduak Floating Market in Ratchaburi is one of the most popular floating markets in Thailand. Every day many Thai and foreign tourists travel here to shop, eat, and absorb the atmosphere of Thailand water markets that have been like this for over a 100 years.

Klong Damnoen Saduak Damnoen Saduak is the straightest and longest canal in Thailand. The canal was built on royal initiative as King Rama IV of Thailand wanted to link the Mae Klong River with Chinese river ways to support transportation and trade. It took over 2 years to dig, and was eventually finished under the reign of his successor King Rama V.

The canal is 32 kilometers long and has more than 200 branches. Damnoen Saduak Floating Market's popularity grew to new heights in 1971-1973 when the river was full of farmers on their boats selling their wares. And that is the way trade is performed in this area until today.

<https://www.tourismthailand.org/Attraction/damnoen-saduak-floating-market>



Appetisers

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|--|---------------|
| 1. MIXED entrée | \$13.9 |
| Our famous entree of satay chicken, golden bag, prawn spring roll, curry puff and fish cake.(5 pieces) | |
| 2. SATAY GAI GF | \$9.9 |
| Ever popular skewers chicken marinated in curry sauces. Served with our exquisite Thai satay sauce.(4 per serve) | |
| 3. CURRY PUFF | \$9.9 |
| Traditional Thai curry puff filled with spiced minced chicken, potato and onion. Served with satay sauce.(3 per serve) | |
| 4. TOD MUN PLA (Fish cake) | \$9.9 |
| Fried fish cakes mixed with exotic herbs, lime leaves and peas. Served with cucumber sauce.(4 per serve) | |
| 5. POR PIA TORD (Spring roll) | \$9.9 |
| Thai pork spring rolls, with vegetables and vermicelli noodle and wrapped in egg rice paper. Served with a sweet chilli dipping sauce.(4 per serve) VEGETABLE AVAILABLE | |
| 6. GOONG TONG (Prawn spring roll) | \$10.9 |
| Whole prawns marinated soy sauce and Thai herbs. Gently wrapped in egg rice paper and deep-fried. Served with sweet chilli sauce. (3 per serve) | |
| 7. TUNG TONG (Golden bag) | \$9.9 |
| A mixture of minced chicken, corn, peas & water chestnut wrapped in pastry and deep fried. Served with sweet chilli sauce.(4 per serve) | |
| 8. LETTUCE DELIGHT GF | \$9.9 |
| Seasoned minced pork with corn, peas. Served on a leaf of fresh lettuce (2 per serve) | |

Vegetarian

Most of our dishes can be prepared as vegetarian. In addition we offer the following special vegetarian dishes.

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| 13. GADO GADO SALAD GF | \$17.9 |
| A mixed green salad topped with egg and our chef's special peanut sauce. | |
| 14. TOFU SALAD | \$17.9 |
| Our famous vegetarian salad of fried bean curd, cucumber, tomato, mint, red onion, chilli, coriander and lemon juice. | |
| 15. PAD PAK RUAM MITR GF | \$18.5 |
| Wok-fried mixed vegetables, bean curd with oyster sauce. | |

Salads

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| 9. YUM NUEA (Beef salad) | \$20.9 |
| Thai warm beef porterhouse salad. Mix with cucumber, tomato, red onion, celery and lime juice. Served with fresh garden salad mix. | |
| 10. LAB GAI (Chicken salad) | \$18.5 |
| Warm minced chicken salad with roasted ground rice tossed in herb, chilli and lemon juice dressing. Served with fresh garden salad mix. | |
| 11. DUCK SALAD | \$23.9 |
| Roasted duck seasoned with dried chilli, mint, carrot, pineapple, roasted ground Thai jasmine rice and lemon juice dressing. Served with fresh garden salad mix. | |
| 12. YUM TALAY (Seafood salad) | \$23.9 |
| A mixture of seafood with coriander, onion, chilli and a lemon juice dressing on the top of fresh garden salad mix. | |

Soups

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| 16. TOM KAR GF | \$18.9 |
| A mild creamy coconut soup blended with chilli and lemongrass.
Chicken \$9.9 Main size \$18.9
Prawn \$11.9 Main size \$22.9
Vegetable \$9.5 Main size \$18.5 | |
| 17. TOM YUM | \$18.5 |
| Famous sour & spicy Thai soup. Spiced to taste.
Chicken \$9.9 Main size \$18.9
Prawn \$11.9 Main size \$22.9
Vegetable \$9.5 Main size \$18.5 | |

Main Courses Curries

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|--|---------------|
| 18. MASSAMAN BEEF GF | \$17.9 |
| A Coconut braised beef curry from south of Thailand. Potato, peanuts and onion. | |
| 19. GANG KEOW WAAN GF (Green curry) | \$17.9 |
| A traditional Thai curry with coconut milk and fresh vegetables.
Chicken or beef \$17.9
Prawn \$21.9
Vegetable \$17.9 | |
| 20. GANG DANG (Red curry) GF | \$17.9 |
| Our exotic red curry with coconut milk with fresh vegetables.
Chicken or beef \$17.9
Prawn \$21.9
Vegetable \$17.9 | |
| 21. GANG PED (Duck curry) | \$23.9 |
| Thai red curry with roasted duck, pineapple, cherry tomatoes, capsicum and snow peas. | |
| 22. VEGAN PANAENG CURRY GF | \$17.9 |
| Rich and aromatic vegan curry. | |

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| 23. CHUCHI CHICKEN GF | \$18.9 |
| Our special curry with grilled chicken, lime leaves, and galangal prepared with zucchini, capsicum, lemongrass and sweet Thai basil. | |

Stir-Fried

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| 24. PAD GRAPOW (Sweet Basil Stir-Fried) | \$18.5 |
| A taste of Thailand. A hot classic wok-fried fresh chilli, garlic, onion, capsicum, green bean and bamboo shoots with sweet basil.
Chicken or beef \$18.5
Prawn \$22.5
Vegetable \$18.5 | |
| 25. PAD KHING GF | \$18.5 |
| Wok-fried Chicken or beef with fresh ginger, capsicum, cauliflower, snow peas, celery and carrot.
Prawn \$22.5
Vegetable \$18.5 | |
| 26. PAD MAMUANG (Cashew nut chicken) | \$18.5 |
| Wok-fried chicken with cashew nuts, broccoli, capsicum, carrot and spring onion.
Prawn \$22.5
Vegetable \$18.5 | |
| 27. PAD MAKEUA GF (Stir Fired egg plant) | \$18.5 |
| Wok fried Egg plant with minced pork or minced chicken, chilli and Thai sweet basil. | |
| 28. PAD SATAY SAUCE GF | \$18.5 |
| Wok-fried chicken or beef in our chef's special peanut sauce with broccoli, red capsicum and carrot.
Prawn \$22.5
Vegetable \$18.5 | |

Seafood

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|---|---------------|
| 29. CHUCHI PRAWN GF | \$22.9 |
| Our special curry with prawns, coriander, lemongrass, lime leaves, lesser galangal and mixed vegetables. | |
| 30. PLA SAM ROD GF (Three flavours deep fried fish) | \$29.5 |
| Deep fried barramundi (fillet / whole) with sweet, spicy sauce and Thai sweet basil. | |
| 31. PLA RAD GANG GF (Red curry with fish) | \$29.5 |
| Deep fried barramundi (fillet / whole) served with our traditional red curry, lesser galangal, lime leaves, zucchini, capsicum and sweet basil. | |
| 32. PLA RAD KHING GF (Steamed Barramundi) | \$29.5 |
| Barramundi (fillet / whole) steamed with fresh ginger, onion, snow peas, broccoli and celery. | |
| 33. PLA MANAW GF (Steamed fish with chillis and lime sauce) | \$29.5 |
| Barramundi (fillet / whole) steamed with garlic, onion, chili, lime and coriander. | |
| 34. TALAY ROUM GF (Seafood BBQ) | \$24.5 |
| A hot and spicy seafood combination of prawns, calamari, scallop and fish fillets. Prepared with lemon grass, vegetables and basil sauce. | |
| 35. GARLIC PRAWNS GF | \$25.5 |
| Stir fried prawns, garlic, pepper and mixed vegetables. | |