SMALL DISHES

DIY Betel bliss bombs - betel leaves, peanuts, lime, toasted coconut, ginger, onion & dried shrimp with a sticky coconut & shrimp sauce		25
Roll your own rice pancakes		
- Chinese sausage, tofu, cucumber, peanuts, tamarind sauce - Duck, young coconut & snow pea salad		23 28
Baked scallops with pomelo, young coconut & chilli oil	small large	27 39
Tom Yum Goong soup, prawns, mushrooms, lemongrass chilli		24
Thai herb cured kingfish with radish and green chilli		27
Salt & pepper calamari, sweet chilli sauce		28
Prawn & glass noodle firecrackers, avocado & coriander sauce		25
Sweet potato & young coconut cigars, orange & chilli sauce		19
Garlic chive dumplings, sweet soy & chilli		18
Tapioca dumplings, lotus root, pickled turnip & peanuts		19
Cabbage rolls with shiitake mushroom, bean curd & peas		21
Beef & ginger dumplings with Ajaat cucumber and coriander pickle		18
Mixed mushroom salad, mint, chilli & coriander sauce		18
Smashed tofu, tomato & peanut lettuce cup		18
Grilled banana chicken & kaffir lime		21
Northern Thai sausage, cucumber & cabbage		23
Whizz fizz chicken sticks		24
Peppered pork skewers wrapped in betel leaves with peanut satay sauce		18

RICE & ROTI

Jasmine rice	5	Roti bread
Coconut rice	6	Peanut satay sauce
Sticky rice	6	Roast chilli & capsicum relish
Egg & pea fried rice	17	

MEDIUM DISHES

LARGE DISHES

Som Tam - green papaya with avocado, dried shrimp & peanuts	18
Spicy cashew, cucumber, tomato & coriander salad	18
Chicken & banana blossom salad, chilli jam	29
Salmon, avocado & pomelo salad, ginger & lemongrass	32
Crispy fish salad, green papaya, peanut & ground dried shrimp	31
Fried egg, crispy pork belly & celery salad	27
Beef salad, roast red capsicum, shallots, chilli & Thai basil salad	31
Pad Thai - rice noodles, egg, garlic chives & peanuts	23
Drunken noodles - minced pork, tomato, Thai basil & chilli	29
Fat rice noodles with duck, Chinese cabbage & green peppercorns	30
Stir fried clams with chilli & Thai basil	28
Fried snapper, bok choy, tamarind & crispy shallots	33
Steamed salmon, Chinese broccoli, ginger, lemongrass & garlic dressing	32
Deep fried Rockling, tamarind, chilli & pineapple	32
Ground chilli beef, Thai basil & green beans	28
Rump steak, pepper & soy, pickled vegetables	39
Chicken & cashew stir fry with capsicum, baby corn & water chestnuts	29
Chinese broccoli with crispy pork, chilli & garlic	28
Stir fried bok choy & pumpkin with ginger, coriander & coconut sauce	28
Stir fried tofu, peas, asparagus & oyster mushrooms	28
Steamed vegetables, roasted tomato & chilli relish	21
Crispy pork belly red curry, green beans & green peppercorns	33
Penang lamb curry with eggplant & peas	31
Thai green curry with chicken, baby corn & fried enoki mushrooms	29
Spicy jungle curry with tofu, baby corn & pumpkin	28
Prawn & green papaya sour yellow curry	32

Steamed mussels, ginger, lemongrass, kaffir lime & Thai basil		3
Banana leaf barramundi, dry red curry & young coconut		4
Deep fried snapper, chilli, garlic & crispy Thai basil		4
Choo Chee seafood platter - snapper, calamari, mussels, king prawns in red curry		5
Turmeric chicken Maryland, salted duck egg, dried shrimp & ginger salad		3
Deep fried five spice chicken, sweet chilli sauce & house - made pickles	half whole	-
Beef ribs, lemongrass, lychee & star anise		4
Pork ribs, roasted chilli powder, Thai basil & hot sauce		3
DESSERT		
Banana fritters, vanilla ice cream & honey		ŀ
Taro & mango custard, coconut ice cream		1
Tapioca pudding & sweet corn, mango sorbet		1
Strawberry sorbet		
Mango sorbet		
Coconut ice cream		
FEED ME		
Can't decide? Let us serve you some Cookie classics!		
•		

1.4% surcharge applies to all merchant card transactions. A 15% surcharge applies on public holidays