Entrée 1. FRIED VEGETABLE SPRING ROLLS <u>\$9.90</u> (V) Thai style mixed vegetable and glass noodle/ dipping sauce

2. CURRY PUFF \$9.90 (V) Mixed veggies with mash potato infused with curry powder, wrap with pastry/sweet chilli sauce

> 3. CHILLI & HERB TOFU > \$9.90 (V) Deep fried tofu served with chilli sauce sprinkled with crispy Thai herb

4. VEGAN PLATE \$9.90 (V) Corn cake and deep fried tofu/ sweet and sour sauce and crunched peanut

> 5. FISH (AKE) \$10.90 Fish paste with Thai spices/sweet chilli sauce

6. MONEY BAG \$10.90 Crispy pastry with soft filling of minced chicken, crunched peanut, pea and corn/plum sauce

> 7. CHICKEN SATAY \$13.90 (GF) Grilled Satay skewer / satay sauce

8. SALT & PEPPER SQUID <u>\$14.90</u> Lightly batter squid/special Totally Thai sauce

9. PRAWN ROLL) \$14.90 Prawn wrap with pastry sheet 7 plum sauce

10. SIAM OYSTER 🤌 <u>\$16.90</u> (GF) Four fresh oysters served with traditional Thai spicy sauce

> 11. PRAWN CRACKER 🤌 \$7.90 Thai spicy prawn cracker/chilli jam

12. MOO YHANG (AVAILABLE FROM 5PM) \$15.90 (GF) Grilled marinated pork served with Thai style spicy sauce

Grilled prawn flavoured with chilli, lime juice, mint and chilli jam

14. SALT & PEPPER TOFU \$13.90 Double crumbed on tofu cube/Totally Thai special sauce

(GF) - Gluten free (V) Vegetarian

15. LOTUS ROOT CHIP <u>\$8.90</u> Served with Chili mayo sauce

Entrée

16. THAI CHICKEN LOVER \$12.90 Double crumbed Thai style chicken tight fillet / sweet chili sauce

> 17. GINGER TOFU \$10.90 Deep fried tofu served with Ginger soy sauce

18. BEEF DIPPER) \$18.90 (GF) Medium seared beef served with spicy tamarind sauce

19. CRUNCHY TOM YUM) <u>\$8.90</u> Spicy and sour fries flavour served with special sauce

Salad

20. LARB TOFU **15.90** (GF) Deep fried tofu flavoured with dried chilli, time juice, Spanish onion and mint

21. THAI BEEF SALAD Grill marinated beef with Thai herb, with chilli and lime dressing. Sprinkled with roasted rice powder

22. LARB CHICKEN <u>\$16.90</u> (GF) Minced chicken flavoured with dried chilli, lime juice, Spanish onion and mint, Sprinkled with roasted rice powder

23. LARB DUCK *J* <u>\$18.90</u> Grilled roasted duck with dried chilli, lime juice, Spanish onion and mint, Sprinkled with roasted rice powder

> 24. PAW PAW SALAD *15.90* (GF) Fish paste with Thai spices/sweet chilli sauce

25. CRISPY DUCK SALAD) \$19.90 Mixed salad toss with creamy spicy Thai dressing top with crispy duck meat

26. ENOKI SALAD >>> \$18.90 (GF) Enoki mushroom, onion, coriander, mint leaves, mince chicken, prawns in Thai spicy and sour dressing

27. GARDEN SALAD <u>\$9.90</u> (GF) Mixed leaves salad, fresh cucumber, tomato, Spanish onion topped with mango dressing

> 28. SOFT SHELL CRAB SALAD Mixed leaves salad topped with crunchy soft shell crab tossed in our famous chili mayo dressing



(GF) - Gluten free

(V) Vegetarian

Soup

Your choice of:

Vegetable \$11.90 Prawn \$13.90 Chicken \$12.90 Mixed seafood \$14.90

29. TOM YUM SOUP ((GF) Traditional Hot and Sour soup with lemon grass, lime leaves, lime juice, tomato and mushroom

30. TOM KHA CAPPUCCINO (GF) Traditional coconut soup with galangal, lime juice, chilli and mushroom topped with the coconut foam

danional occorran soup with galangal, and julos, chair and mash contropped with the occorran top

Curry (All curry are Gluten free)

Your choice of meat for curry dishes:

Vegetable & Tofu \$17.90 Duck \$21.90 Chicken or Beef \$18.90 Prawn or Mixe

Prawn or Mixed seafood \$23.90

31. GREEN CURRY JJ Authentic Thai style green curry paste, coconut milk, vegetable and Thai Basil

32. RED CURRY Authentic Thai style red curry paste, coconut milk, vegetable and Thai Basil

33. PANANG A rich red curry made from a slightly sweet with coconut milk with your choice of meat, with kaffir lime leaves

34. DUCK CURRY Roasted duck braised in spice red curry and best complimented with lychees and pineapple

> 35. JUNGLE CURRY JUN Fish paste with Thai spices/sweet chilli sauce

Tender beef slowly cooked in coconut milk, a tasty mild curry with cashew nut and potatoes

37. MASSAMAN LAMB 2 <u>\$22.90</u> Slow cooked lamb shank in coconut milk and curry paste, served with roti

> 38. YELLOW CURRY CHICKEN) \$18.90 Slow cooked chicken Maryland in yellow curry, potato

> > 9. GREEN BARRAMUNDI) \$24.90 Thai green curry served barramundi fillet

TOTALLY THAT

(GF) - Gluten free

(V) Vegetarian

Stir fry

Your choice of meat for Stir fry & Noodle dishes and Rice dishes Crispy Pork belly \$20.90 Vegetable & Tofu \$17.90 Chicken or Beef \$18.90 Prawn or Mixed seafoods \$ 23.90

40. CASHEW NUT > The flavour of Thai classic stir fry with roasted cashew nut and authentic chilli jam

4]. SPICY BASIL >>> Stir fried fresh chilli and crushed garlic combined with basil leaves

42. GINGER SAUCE The delicate combination stir fried with shredded ginger and mixed vegetables

43. OYESTER SAUCE Stir fried in homemade oyster sauce blend with soy sauce and mixed vegetables

44. GARLIC AND PEPPER SAUCE Stir fried with soy sauce base and highlight of fragrant garlic and cracked peppercorns

45. SATAY SAUCE Stir fried with homemade peanut sauce and mixed vegetable

46. SWEET & SOUR Stir fried your choice of meat with mix vegetable, pineapple and sweet sour sauce

47. PAD PRIK KING Curry paste stir fry with green bean, chilli, and julienne kaffir lime leaves

48. PAD KA NAH MOO KROB Stir fried crispy pork and Kai Lan with oyster sauce

RED WINE SAUCE Stir fry your choice of meat with red wine sauce served on top of steam veggies



Noodle dishes

50. PAD THAI <u>\$21.90</u> (GF) Stir fried thin rice noodle with chicken and prawn, diced tofu, egg, bean sprouts, texture crunch peanut served in the omelette

> 51. TOM YUM SEAFOOD NOODLE SOUP) \$22.90 (GF) Hot and Sour Noodle soup with mix seafood

52. THAI DRUNKEN NOODLE Stir fried your choice of meat with flat noodle infused by flavour of basil leaves, and spice up with fresh chilli

Stir fried your choice of meat with flat noodle, sweet soy sauce, egg and Chinese broccoli

54. CASHEW NUT NOODLE Stir fried your choice of meat with flat noodle, chilli jam, mixed veggies and cashew nut

Stir fried your choice of meat with flat rice noodle and homemade creamy sweet chilli sauce

56. DUSKY JADE JJ Black Fettuccini tossed in creamy green curry sauce along with your choice of meat and Thai veggies

Rice dishes

57. PINEAPPLE FRIED RICE \$22.90 ((f) Stir fried rice with chicken, prawn, curry powder, egg, pineapple, cashew nut and mixed veggies served on pineapple shell

58. THAI FRIED RICE (GF) Stir fried your choice of meat with rice, egg and mixed veggies in light soy sauce seasoning

Thai style fried rice and your choice of meat with secret spicy sauce and mixed veggies, finished with basil leaves

60. CASHEWNUT FRIED RICE Thai style fried rice and your choice of meat stir fry with roasted cashew nut and authentic chilli jam

> 61. DEVIL FRIED RICE))) ((GF) Stir fried your choice of meat with rice, egg in dried chili powder flavour

> > 62. CRAB FRIED RICE <u>\$23,90</u> (GF) Stir fried rice with crab meat and spring onion

TOTALLY THAT

(GF) - Gluten free

(V) Vegetarian

Must Try (available from 5 pm)

63. PLA SAM ROD \rightarrow <u>\$28.90</u> Fried whole barramundi with chef special sauce and sprinkle with crispy Thai basil

64. CHU CHEE SALMON > \$27.90 (GF) Grilled salmon fillet served on a bed of mix vegetable and Thai authentic spicy creamy sauce, enhanced with kaffir lime leaves

> 65. ADAM'S FISHING TRIP Seared salmon fillet with spicy green apple salad

Deep fried soft shell crab served with garlic & black pepper sauce, comes with mix vegetable

67. PAD CHA SEAFOOD Stir fried mix seafood Thai style with herb and spicy sauce

68. STUFF GARLIC SOUID \$25.90 (GF) Steam Squid stuff with seasoning chicken mince, shitake mushroom and glass noodle

69. DUCK PLUM SAUCE <u>\$25.90</u> Roasted duck fillet served with Chinese broccoli, grilled pineapple and special sauce

70. S WILD FISH Deep fried crimson snapper served with spicy Thai style salad on the side

71. GARLIC SNAPPER <u>\$31.90</u> Deep fried crimson snapper with overload fried garlic on top/dipping sauce on the side

> 72. TOTALLY THAI RIBS <u>\$33.90</u> Super tender pork ribs served with pickled veggie and coleslaw

73. NEW ZEALAND VS THAT 1 \$26.90 New Zealand green Mussel tossed in Thai Tom Yum Flavour

74. THAI (HILI MUSSELS) \$26.90 New Zealand green Mussel stir fry in chili jam and basil

75. LIME SAUCE BARRAMUNDI Steamed barramundi fillet with spicy lime sauce

76. FIERY TOM YUM SEAFOOD Giant size of Tom Yum soup with premium mixed Seafood

77. VINEYARD RAM 🤌 \$38.90 Seared half of lamb rack marinated with Thai herb served with red wine sauce



Sides

STEAM JASMINE RICE \$ 2.90 STEAM BROWN RICE \$ 3.90 ROTI \$ 2.50 STEAMED MIX VEGGIE \$7.90 STEAMED KAI LAN(CHINESE BROCCOLI) WITH OYSTER SAUCE \$10.90 NAN BREAD SERVED WITH RED CURRY SAUCE \$8.90 RIK NAM PHA(THAI HOT CHILI IN FISH SAUCE) \$1.00 FRESH CUT CHILI/SOY SAUCE \$1.00 Add on CHICKEN, BEEF, TOFU, VEGGIE, PRAWN (1) \$2.00

Please inform our staff if you have any allergy Cluten free and Vegan options are available Conditions apply



Basic Sharing set \$34 per person Minimum 4 people Entree: SPRING ROLLS CURRY PUFF Main: GREEN CURRY WITH CHICKEN THAI BEEF SALAD PAD KA NAH MOO KROB STEAM JASMINE RICE DESSERT OF THE DAY Elite Sharing set \$47 per person Minimum 4 people Entree: THAI FISH CAKE CHICKEN SATAY Main: LARB CHICKEN DUCK CURRY PAD THAI GARLIC SNAPPER STEAM JASMINE RICE DESSERT OF THE DAY



Beverage Menu

Soft drinks, juices

CAN OF COCA COLA, FANTA, SPRITE, DIET COKE, COKE ZERO \$3.50 LEMON LIME BITTER \$5 THAI MILK TEA \$5.50 MILKY PINKY \$5.50 COCONUTJUICE \$4.50 ORANGE, APPLE, PINEAPPLE JUICE \$4 LYCHEE LIME SODA \$5 SPARKLING WATER 750ML \$7 STILL WATER \$3.50 Coffee & Tea FLAT WHITE \$5 CAPPUCINO \$5 LONG BLACK \$5 ESPRESSO \$3.5 LATTE \$5 MOCHA \$5 CHAILATTE \$5 HOT CHOCOLATE \$5 ICELATTE \$5 ICE CHOCOLATE \$5

SET OF TEA (PER PERSON) \$3.50 (CHOICE OF JASMINE, ENGLISH BREAKFAST, GREEN TEA, EARL GREY, CAMOMILE, PEPPERMINT)



Beverage Menu

Cocktail

BLUE MARGARITA (TEQUILA, BLUE ALIZE COINTREAU) \$15 RASPBERRY MOJITO (WHITE RUM) \$15 EYE OF DRAGON (GIN, LYCHEE LIQUER) \$15 MANGO DAQUIRI (WHITE RUM) \$15 LEAPIN' LYCHEE (MIDORI, VODKA) \$15 LONG ISLAND ICED TEA (TEQUILA, GIN, VODKA, COINTREAU, RUM) \$15 TOBLERONE (BAILEY, COFFEE LIQUEUR, FRANGELICO, CREAM) \$15 BLUE HAWAII (WHITE RUM, BLUE ALIZE, MALIBU) \$15 WHITE RUSSIAN (VODKA, COFFEE LIQUEUR, CREAM) \$13 **Mocktail** FRUIT PUNCH OF MANGO OR RASPBERRY \$10 **Beer (Bottle)** SINGHA \$8

SINGHA SA CORONA SA JAMES BOAGS LIGHT SA LITTLE CREATURES PALE ALE S7 ASAHI SUPER DRY BLACK SA SAPPORO SA BULMERS ORIGINAL (330ML) S7 REKORDERLIG STRAWBERRY & LIME SA **GOL Oriental 'Japanese Sake** TAKARA S15 Shochikubai Shirakabegura Mio Sparkling Sake (300ml) KIKUMASAMUNE \$14 Tokusen Junmai Tarusake (300ml) ASAHI SHUZO \$19 Dassai Junmai Daiginjo (300ml)



Wine list

White	Glass	Bottle
DUNES & GREENE PINOT CHARD PICCOLO : 200 ML South Australia	\$7	
LANSZ NON VINTAGE CUVEE	2H	\$32
BEACH HUT SEMILLON SAUVIGNON BLANC	\$6	\$27
UPSIDE DOWN SAUVIGNON BLANC Marlborough, New Zealand	\$1	\$30
PENFOLDS RAWSONS CHARDONNAY Barossa Valley, SA	\$6	\$29
EVANS & TATE BREATHING SPACE PINOT GRIS Margaret River, WA	\$7	\$31
LANGMEIL LIVE WIRE RIESLING Eden Valley, SA	\$6.5	\$30
SANDALFORD ELEMENT LATE HARV WHITE Swan Valley, WA	\$6.5	\$29
LA MASCHERA ROSE Barossa Valley, SA	\$6.5	\$28

Please ask staff for our range of Spirits



Wine list

Red	Glass	Bottle
HARTOG'S PLATE CABERNET MERLOT Margaret River, WA	56	\$27
MOUNT TRIO WA PINOT NOIR Porongorup, WA	\$6.5	\$28
TAYLORS PROM LAND CAB SAUV South Australia	\$7	\$30
HAY SHED HILL CAB SAUV Margaret River, W	\$7.5	\$32
WYNNS COONAWARRA SIDING CAB SAUV Coonawarra, SA		\$36
ZEPPELIN BIG BERTHA BAROSSA SHIRAZ Barossa Valley, SA	\$7.5	\$32
YALUMBA PATCHWORK SHIRAZ Barossa Valley, SA		\$36
RUNNING WITH THE BULLS TEMPRANILLO Barossa Valley, SA	\$7.5	\$32
	一世日	

Please ask staff for our range of Spirits



SPECIAL LUNCH SET : ALL LUNCH SETS COME WITH SALAD AND SATAY DRESSING PLUS SPRING ROLL YOUR CHOICES OF: Chicken, Beef, Vegetarian (Veg + Tofu) \$14.50 Prawns, Mixed seafood @ 16.50

Green curry served with rice Red curry served with rice Panang curry served with rice Spicy basil stir fry served with rice Ginger sauce stir fry served with rice Oyster sauce stir fry served with rice Cashewnut stir fry served with rice Garlic and pepper stir fry served with rice Sweet and sour stir fry served with rice Satay sauce stir fry served with rice Red wine sauce stir fry served with rice

Pad thai Pad See Ew Thai drunken noodle Cashew nut noodle Coconut noodle Thai fried rice Thai spicy fried rice Cashew nut fried rice Devil Fried rice

SPECIAL NOODLE SOUP \$10.90 ONLY

1. Tom Yum style Noodle clear soup, minced chicken, fish ball, veggies

AVAILABLE ON MONDAY-FRIDAY FROM 11 AM - 3PM EXCLUDES PUBLIC HOLIDAYS CONDITIONS APPLY

2. Creamy Tom Yum noodle soup with mixed seafood





CURRY

VEGETABLE & TOFU \$17.90 Chicken or Beef \$18.90

DUCK \$21.90 (CHOICE FOR CURRY ONLY) PRAWN OF MIXED SEAFOOD \$23.90

36. GREEN CURRY 🥒

Authentic Thai style green curry paste, coconut milk, vegetable and Thai basil

37. RED (URRY 🥔 Authentic Thai style red curry paste, coconut milk, vegetable and Thai basil

38. PANANG \checkmark A rich red curry made from a slightly sweet coconut milk with your choice of meat with kaffir lime

39. DUCK CURRY Roasted duck braised in spicy red curry and best complimented with lychees and pineapple

40. MASSAMAN BEEF Tender beef slowly cooked in coconut milk, a tasty mild curry with cashew nut and potatoes

41. JUNGLE CURRY JJJJ Spicy Thai herb curry with your choice of meat and mix vegetable, this curry contains no coeconut milk

42. YELLOW CURRY CHICKEN 🥑 Slow cooked chicken Maryland in yellow curry and potato

43. GREEN BARRAMUNDI *J* Thai green curry served barramundi fillet

NOODLE DISHES

44. PAD THAI \$19.90 Stir fried thin rice noodle with chicken and prawn, diced tofu, egg, bean sprouts and crunched peanut

46. THAI DRUNKEN NOODLE Stir fried your choice of meat with flat noodle infused by flavour of basil leaves and spiced up with fresh chilli

47. PAD SEE EW Stir fried your choice of meat with flat noodle, sweet soy sauce, egg and Chinese broccoli

48. CASHEW NUT NOODLE Stir fried your choice of meat with flat noodle, chilli jam, mixed veggies and cashew nut

9. COCONUT NOODLE Stir fried your choice of meat with flat rice noodle and homemade creamy sweet chilli sauce

RICE DISHES

50. PINEAPPLE FRIED RICE \$20.90

Stir fried rice with chicken, prawn, curry powder, egg, pineapple, cashew nut, and mixed veggies.

51.THAI FRIED RICE Stir fried your choice of meat with rice, egg and mixed veggies in light soy sauce seasoning

52.THAI SPICY FRIED RICE Thai style fried rice and your choice of meat with secret spicy sauce and mixed veggies, finished with basil leave

53. CASHEWNUT FRIED RICE Thai style fried rice and your choice of meat stir fry with roasted cashew nut and authentic chilli jam

54. DEVIL FRIED RICE (GF)

55. CRAB FRIED RICE \$23.90 (GF) Stir fried rice with crab meat andh spring onion

SIDES

Steam Jasmine Rice \$ 2.90 Steam Brown Rice \$ 3.90 Roti \$ 2.50 Steamed mix veggie \$7.90 Steamed Kai Lan (Chinese broccoli) with oyster sauce \$10.90 Nan bread served with red curry sauce \$8.90 Prik Nam Pha (Thai hot chili in fish sauce) \$.90 Prik Nam Pha (Thai hot chili in fish sauce) \$.90 Fresh cut chili/soy sauce \$1.00 Add on: Chicken, Beef, Tofu, Veggie, Prawn (1) \$2.00

> PLEASE INFORM OUR STAFF IF YOU HAVE ANY ALLERGY Gluten free and Vegan options are available Conditions apply

TOTALLY THAT

eating house

TAKE AWAY MENU

46 PLANET STREET, CARLISE, WA 6101 TEL: 08 9470 5598

LUNCH: 11AM - 3PM EVERYDAY DINNER: 5PM - 9PM EVERYDAY

ENTRÉE

1.FRIED VEGETABLE SPRING KOLLS \$9.90 (V) Thai style mixed vegetable and glass noodle/dipping sauce

 $2.{\rm CURRY\,PUFF}$ \$9.90 (V) Mixed veggies with mash potato infused with curry powder, wrap with pastry/sweet chilli sauce

3.CHILLI & HERB TOFU I \$9.90 (V) Deep fried tofu served with chilli sauce sprinkled with crispy Thai herb

4.VEGAN PLATE \$H 9.90 (V) Two types of corn cakes and deep fried tofu/sweet sour sauce and crunched peanut

5.15H (AKES 🕖 \$ 10.90 Fish paste with Thai spices/sweet chilli sauce

6. MONEY BAG \$10.90 Crispy pastry with soft filling of minced chicken, crunched peanut, pea and corn/plum sauce

7. CHICKEN SATAY \$13.90 (GF) Grilled chicken on skewers with satay sauce

8. SALT & PEPPER SQUIDS \$14.90 Lightly battered squid with special Totally Thai sauce

9.PRAWN KOLL IS 14.90 Prawn wrap with pastry sheet and plum sauce

10.PRAWN CRACKER 🥠 \$7.90(V) Thai spicy prawn cracker/chilli jam

11.MOO YHANG (AVAILABLE FROM 5PM) \$15.90 (GF) Grilled marinated pork served with Thai style spicy sauce

12.SALT & PEPPER TOFU \$13.90 (GF Double crumbed on tofu cube/Totally Thai special sauce

13. LOTUS ROOT CHIP \$8.90 (GF) Served with Chili mayo sauce

14.THAI (HICKEN LOVER \$12.90 Double crumbed Thai style chicken tight fillet/sweet chili sauce

15. GINGER TOFU \$ 10.90 Deep fried tofu served with Ginger soy sauce

16.CRUNCHY TOM YUM I \$8.90 Spicy and sour fries flavour served with special saucet

SOUP

YOUR CHOICE OF: CHICKEN \$ 12.90 VEGETABLE \$ 11.90 PRAWN \$ 13.90 MIXED SEAFOOD \$ 14.90

17.TOM YUM SOUP (GF) Traditional Hot and sour soup with lemon

Traditional Hot and sour soup with lemon grass, lime leaves, lime juice, tomato, and button mushroom

18.TOM KHA SOUP Traditional coconut soup with galangal, lime juice, chilli and mushroom

SALAD

19. LARB TOFU \$15.90 Deep fried tofu flavoured with dried chilli, lime juice, Spanish onion, and mint

20.THAI BEEF SALAD \$ 17.90 Grill marinated beef with Thai herb, chilli and lime dressing, sprinkled with roasted rice powder

21.LARB CHICKEN 22 \$16.90 Minced chicken flavoured with dried chilli, lime juice, Spanish onion and mint, sprinkled with roasted rice powder

22. LARB DUCK 202 \$11.90 Grilled roasted duck with dried chilli, lime juice, Spanish onion and mint, sprinkled with roasted rice powder

23. PAW PAW SALAD S15.90 Shredded papaya with Chilli, lime juice, green bean, tomatoes, roasted peanut and dried shrimps

24. GARDEN SALAD 99.90 Mixed leaves salad, fresh cucumber, tomato, Spanish onion topped with sweet spicy dressing

25. ENOKI SALAD 25 \$18.90 (GF) Enoki mushroom, onion, coriander, mint leaves, mince chicken, prawns in Thai spicy and sour dressing

STIR FRY

YOUR CHOICE OF: Vegetable & Tofu \$ 17.90 Chicken or Beef \$ 18.90 Crispy Pork Belly \$ 20.90 Prawn or Mixed Seafood \$ 23.90

26. CASHEW NUT The flavour of Thailand's classic stir fry with roasted cashew nut and authentic chilli jam

27. SPICY BASIL JJ Stir fried fresh chilli and crushed garlic combined with basil leaves

28. GINGER SAUCE The delicate combination of stir fry with shredded ginger and vegetable

29. OYSTER SAUCE Stir fried in homemade oyster sauce blend with soy sauce and mixed vegetable

30. GARLIC AND PEPPER SAUCE Stir fried with soy sauce base and highlight of fragrant garlic and cracked peppercorns

31. SATAY SAUCE Stir fried with homemade peanut sauce and mixed vegetable

32. SWEET & SOUR Stir fried your choice of meat with mix vegetable, pineapple and sweet sour sauce

33. PAD PRIK KING JOAN Curry paste stir fry with green bean, chilli and julienne kaffir lime leave

34. PAD KA NAH MOO KROB Stir fried crispy pork and Kai Lan with oyster sauce

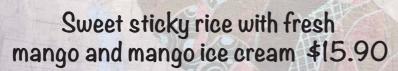
35. RED WINE SAUCE Stir fry your choice of meat with red wine sauce served on top of steamed vegetable

WASH YOUR MOUTH WITH DESSERT!

Sweet sticky rice with coconut ice cream \$9.90



Sweet sticky rice with durian ice cream \$10.90





Thai Custard Brule \$7.90

WASH YOUR MOUTH WITH DESSERT!

Gourmet Coconut ice cream \$6.90



Pandan crepes cake with vanilla ice cream \$11.90



Sweet sticky rice with Thai Custard Brule and vanilla ice cream \$12.90



Durian ice cream \$7.90



Thai tea crepes cake with vanilla ice cream \$11.90

