



Authentic Thai Cuisine

About Jasmine Rice

Jasmine Rice is an authentic and modern Thai cuisine restaurant. We take pride in our long time reputation for creating fresh, bold and imaginative dishes, and providing our diners with an authentic Thai experience. Only the freshest ingredients and spices are picked to create beautifully presented and fragrant concoctions which are vibrant in both colour and texture. The magnificent taste of traditional Thai food with a modern twist makes every visit a memorable and satisfying one.

At Jasmine Rice, we cater for all large groups, functions, or just a private dinner for two.

In addition to being fully licensed, Jasmine Rice Thai Restaurant also welcomes BYO (Wine only), so patrons can enjoy their favourite wines which may not be available on our list.

Jasmine Rice welcomes you to be our guest to experience and enjoy genuine Thai food, prepared by our chefs who boast of 20+ years of experience in combining classic Thai food with our fresh approach.

A Shared Experience

The concept of our menu is built around a shared dining experience. We encourage each table to order as a group, and share the exotic textures and flavours created by our chefs.

Food, like life, is a shared journey to enjoy.





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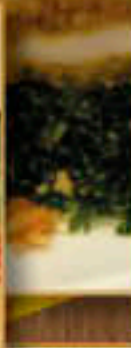
Not all Thai food is spicy or hot
However we have indicated using a chilli rating where necessary.

How spicy would you like in your dish

🌶️🌶️🌶️ = Very hot

🌶️🌶️ = Moderately spicy

🌶️ = Mildly spicy



PLEASE NOTE:

- Please be aware that we are unable to guarantee any dish is completely free of Nuts, Gluten, MSG or traces of Shell Fish.
- Please advise your waiter of any food allergies as some dishes can be modified.
- We do not offer vegan or dairy free menu.
- All of our meals can be mild to very hot.
- B.Y.O. (Wines only)
- Corkage charge \$5 per bottles of wine.
- Cakage charge \$7 per cake.
- \$4.00 per person surcharge applies on public holidays for customers dining in.
- Extra Happy Birthday melody flower candle \$7
- Restaurant reservations will not be held for more than 15 minutes after requested time.
- Prices subject to be change without notice.
- All prices include GST.

RELISHES & DIPS

- 1. PRAWN CRACKERS** \$8
Tasty, crispy prawn crackers with a hint of spice, served with sweet chilli jam.
- 2. KAO TANG** \$9
Homemade rice crackers served with minced prawn and pork, coconut milk, peanut dipping sauce.
- 3. NAM PRIK ONG** \$9
Mixed crackers served with a classic Chang-Mai style pork and tomato chilli dipping sauce.
- 4. SPICY NUT** \$7
Thai Style roasted nut with crispy lemongrass, dried chilli, roasted coconut, kaffir lime and sea salt.





SOUP

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|----|---|-------------|
| 5. | TOM YUM GOONG | \$18 |
| | A traditional Thai hot and sour soup that perfectly combines fresh king prawns, mushrooms, lemongrass, tomatoes, kaffir lime leaves, galangal, and carnation milk, all topped with a sprinkle of coriander. | |
| 6. | LAKSA SOUP | \$16 |
| | A famous Northern Thai soup made by poaching tender chicken breasts in a rich and creamy soup, topped with crispy egg noodles | |
| 7. | CHICKEN MEAT BALLS SOUP | \$16 |
| | Marinated chicken meatballs combined with vermicelli, shitake mushrooms, carrots, tofu, and onions in a clear fragrant chicken broth. | |
| 8. | KAO LAO BEEF | \$16 |
| | Tender beef stewed in a lightly spiced broth of bean sprouts, meatballs, five spice, shallots, coriander, and crispy garlic. | |
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ENTREES

- | | | |
|-----|---|-------------|
| 9. | CRYING TIGER | \$18 |
| | Sliced beef marinated in red wine, milk, oyster sauce, grilled and served on a hot sizzling plate, accompanied with steamed vegetables and a tangy chilli sauce. | |
| 10. | SPRING ROLL (4 pcs) | \$18 |
| | Hand-rolled spring rolls filled with minced chicken, carrots, cabbage, taro, vermicelli, black mushrooms, deep fried and served with Thai sweet chilli sauce. | |
| 11. | CURRY PUFF (4 pcs) | \$18 |
| | Crispy golden pastries stuffed with minced chicken, diced potatoes and onions, seasoned with salt and pepper and curry powder. Served with a sweet and sour cucumber sauce. | |
| 12. | SATAY CHICKEN (4 skewers) | \$18 |
| | Marinated chicken tenderloin (Grilled or Deep Fried with bread crumbs) and served with our famous homemade satay (peanut) sauce. | |
| 13. | ROYAL CRAB (2 pcs) | \$20 |
| | Marinated crab meat and chicken, coriander root, soy sauce, onions, pepper, stuffed into crab shells, deep fried until golden brown, and served with a sweet plum sauce. | |
| 14. | GARLIC AND HONEY QUAIL (each) | \$13 |
| | Deep fried marinated quail coated with honey, garlic, sweet soy sauce, black pepper, five-spice, and sprinkled with sesame seeds. | |
| 15. | PORK BELLY BUNS (2 each) | \$16 |
| | [Signature Dish] | |
| | Pork belly stewed in aromatic Thai herbs, cucumber, spring onions, coriander, and chillies, served in soft steamed buns, and accompanied with our house special hoisin sauce. | |



ENTREES

16. **EMERALD CHICKEN** (4 pcs) **\$18**
Minced chicken, marinated in Thai herbs, wrapped in bamboo leaves, and accompanied with black sesame sauce.
17. **CRISPY FISH CAKE** (4 pcs) **\$18**
Thai style fish cakes made with fish paste, authentic curry paste, snake beans, battered and deep fried until crispy, topped with roasted peanuts, crispy basil, baby spinach and mixed cucumber. Served with sweet chilli sauce.
18. **HOI TOD** (3 shell) **\$20**
Fresh oyster battered and deep fried until crispy and golden brown, topped with fried bean sprouts, crispy onions, roasted peanuts, and coriander. Served in its shell with homemade chilli sauce.
19. **CHOO CHEE SCALLOP** (3 shell) **\$20**
[Signature Dish]
Chargrilled Japanese scallops in half shells, topped with Choo-Chee curry sauce, basil, cheese, coconut cream, and spring onions with kaffir lime leaves, and red chillies.
20. **SIAM RING** (4 pcs) **\$17**
Deep fried golden calamari rings with crispy garlic served with Thai sweet chilli sauce.
21. **GOLDEN BAG** (4 pcs) **\$18**
Crispy pastry stuffed with minced prawns, crab meat, chicken, roasted peanuts, deep fried until golden brown, and served with Thai sweet chilli sauce.
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SALAD

22. **HEAVEN CRAB SALAD** \$26
Battered soft shell crabs deep fried and served with green apple, freshly tossed salad, cashew nuts, and aromatic spices with a lemon dressing.
23. **SPICY BEEF SALAD** \$25
A delightful spicy warm salad comprised of chargrilled beef slices, mixed with red onions, tomatoes, cucumber, coriander, mint leaves and a spicy chilli jam dressing.
24. **SOM TUM GOONG & AVOCADO** \$28
A fresh and spicy salad of shredded carrots, mixed with king prawns, freshly diced avocado, chillies, long beans, cherry tomatoes, garlic, and cashew nuts, served in a Thai mortar.
25. **ROASTED DUCK SALAD** \$30
Tender roasted duck breast cooked with roasted coconut and onions, chillies, mint, coriander, cherry tomatoes, and a fresh mixed garden salad.
26. **THREE KING SALAD** \$28
A classic spicy Thai salad made by combining crispy mixed seafood, crispy fish maw, cashew nuts, chillies, lemon, and a refreshing mixed salad.
27. **JASMINE RICE SALAD** \$28
Seasonal mixed salad with grilled king prawns, broccoli, fresh avocado, coconut, cherry tomatoes, boiled eggs, topped with a creamy peanut butter dressing.



CHEF SUGGESTION

28. **HONEY PORK SPARERIBS** \$28
Pork spare ribs marinated in Thai herbs, cinnamon, star anise, honey, sweet soy sauce, and black pepper, accompanied with assorted steamed vegetables.
29. **CRISPY GARLIC CRABS** \$31
Battered whole soft shell crab, deep fried until crispy, sautéed with crispy garlic, black pepper, cornflakes, shallots, and crispy Chinese broccoli.
30. **LEMON CHICKEN** \$26
Tender chicken breast fillet coated with bread crumbs, deep fried until golden brown, topped with Thai lemon-mayo dressing, and crispy Chinese broccoli.
31. **PAD CHA FISH AND SCALLOPS [Very Hot]** \$34
Japanese scallops and fish fillet, stir-fried with fresh hot chillies, pepper corn, wild ginger, turmeric, galangal, and holy basil.
32. **PLA SAM ROSS** \$30
Barramundi fish fillet battered and deep fried until crispy, topped with our chef's special homemade three flavour chilli sauce.
33. **PLA JIAN** \$30
Barramundi fish fillet battered and deep fried until crispy, topped with our chef's special ginger, and garlic sauce.
34. **SIZZLING SEAFOOD [Signature Dish]** \$31
Fresh mixed seafood cooked with homemade basil chilli sauce, stir fried with onion, garlic, carrot, capsicum, served on the hot sizzling plate.
35. **SAM KRASAT** \$31
Fresh king prawns, fish fillet, and chicken breast fillet, lightly battered and deep fried until crispy, tossed with cashew nuts, chillies and shallots.
36. **PHED OP** \$33
Roasted duck breast fillet, topped with our chef's special Thai gravy sauce, accompanied with mixed steamed vegetables and pickled ginger.

Create your Own Meal

by selecting the following choices to be cooked in one of our tantalizing styles either as

STIR FRIED OR STIR FRIED NOODLE

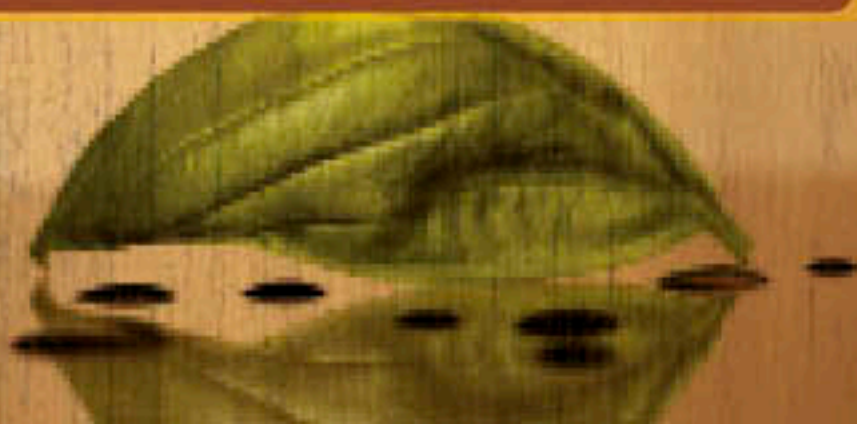
- VEGETABLES	\$21
- CHICKEN	\$24
- BEEF	\$27
- KING PRAWNS	\$32
- MIXED SEAFOOD	\$32

STIR-FRIED without Chilli

37. **NAM MAN HOI**
Stir fried cashew nut, garlic sauce, fresh shallot, mushrooms, baby corn, onion, carrot and cooked in a chef special oyster sauce.
38. **GARLIC & PEPPER**
Stir-fried black pepper and garlic sauce, accompanied with fried onion, broccoli, carrots and shitake mushroom.
39. **PRA-RAM**
Aromatic Thai herbs combined with our famous homemade satay sauce served with assorted steamed vegetables.

STIR-FRIED with Chilli

40. **GRA PROW**
A popular traditional dish of onion, garlic, capsicum and Thai basil, stir fried in our homemade basil chilli sauce.
41. **PIK HEANG**
A very fresh and flavoursome dish of cashew nuts, onions, roasted dry chillis, shallots, stir-fried in our chef's special chilli jam.
42. **LEMONGRASS & PEPPER CORNS**
A flavourful stir fried dish of fresh lemongrass, bell peppercorns, chillies, onion and garlic, stir fried in our homemade lemongrass flavoured sauce.





NOODLE

43. **PAD THAI**

Thailand national dish, combines rice noodles with tofu, egg, bean sprouts, spring onion, stir-fried in homemade Pad Thai sauce and accompanied with mixed salad and ground peanuts.

44. **KEE MAO**

A spicy dish of flat rice noodles, stir fried with minced meat, green bells peppercorns, finely sliced beans, fresh chillies, holy basil, eggs, and sweet soy sauce.

45. **SEE-EW**

One of the most popular Thai stir-fry dishes, which combines flat rice noodle with Chinese broccoli, eggs, pepper, oyster sauce, and sweet soy sauce.

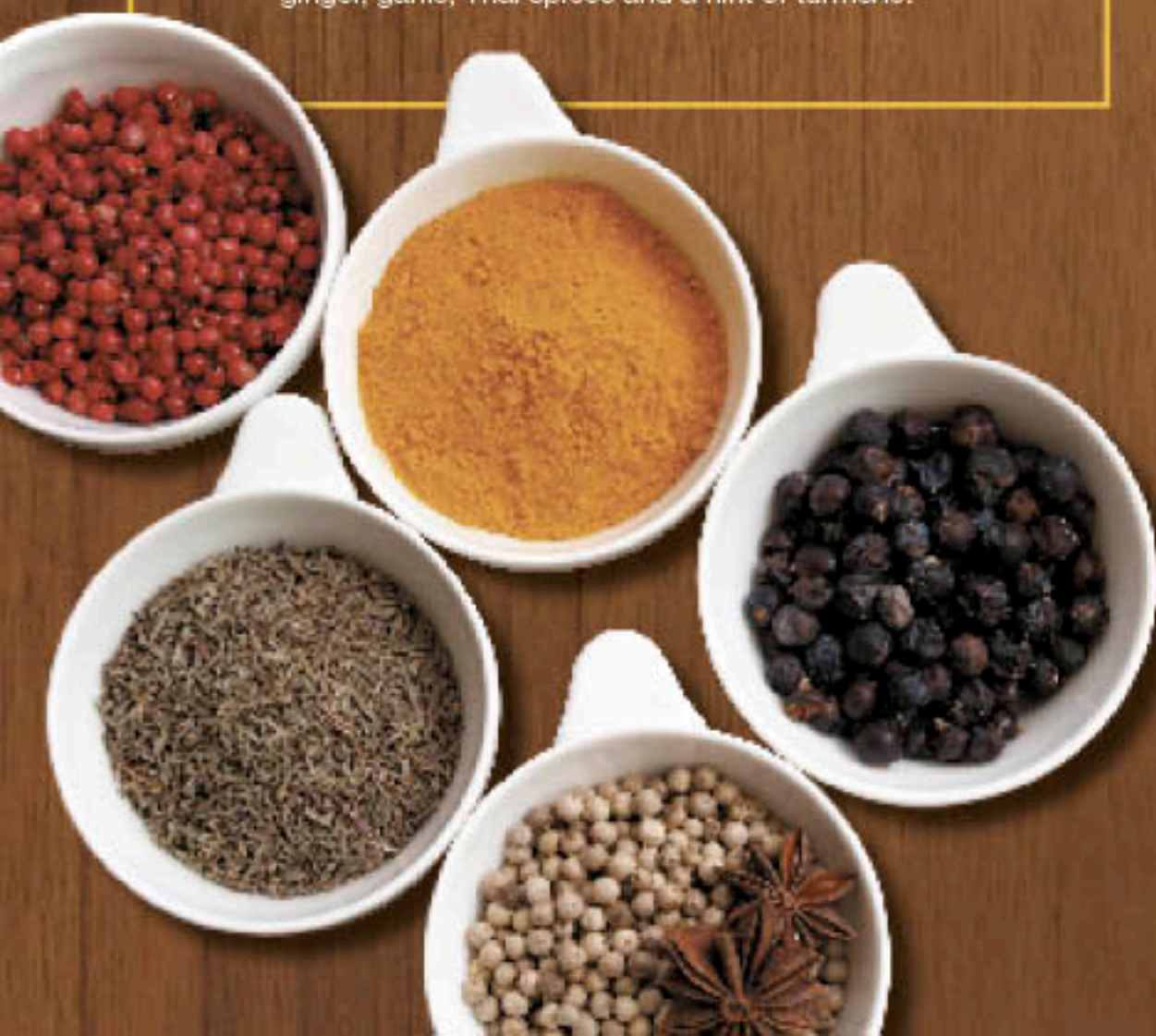
46. **PAD SUKI**

Thai suki stir fried with vermicelli noodles, cabbage, bok choy, onions, eggs, shallots, red beans, and Thai style spicy suki & sesame sauce.



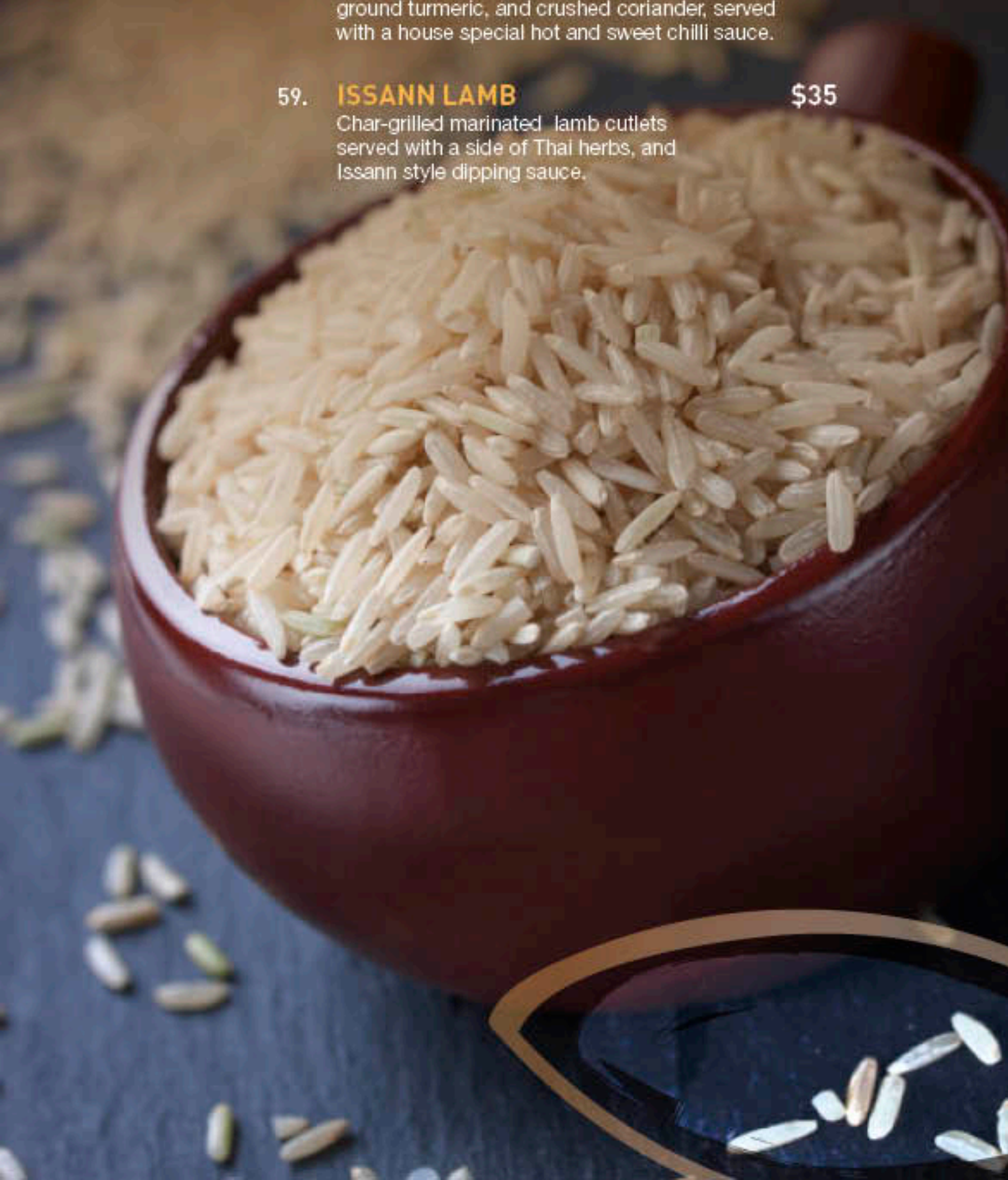
CURRY

47. **GREEN CURRY CHICKEN** \$24
A renowned rich fragrant curry made by simmering tender chicken in coconut milk, green chilli paste made from young fresh green chillies, bamboo shoots, mixed capsicum, peas, and finally garnished with fresh chillies and basil leaves.
48. **PANANG CURRY BEEF** \$27
Tender slices of beef, slow cooked in a rich Panang curry paste with coconut milk, kaffir lime leaves, and sweet basil, garnished with fresh chillies.
49. **MASSAMAN BEEF CURRY** \$27
[Signature Dish]
Tender beef portions stewed in our homemade massaman paste, along with coconut milk, onions, mashed potatoes, and peanuts, finally garnished with star anise, cinnamon, chillies, shallots, and crispy onion.
50. **FOUR SEASONS DUCK CURRY** \$27
Roasted duck breast fillets cooked in a flavourful red curry paste, along with coconut, grapes, pineapple, lychees, strawberries, capsicums, and sweet basil.
51. **YELLOW CURRY CHICKEN** \$26
A rich turmeric flavoured curry made by cooking tender chicken breast fillets in coconut milk, along with sweet potatoes, pumpkin, onion, garlic, and finally topped with crispy onion.
52. **CHOO CHEE CURRY**
KING PRAWNS \$35
Chargrilled jumbo king prawns cut in halves, topped with fresh avocados, kaffir lime leaves, and creamy coconut flavoured choo chee sauce.
53. **CHIANG MAI PORK CURRY** \$27
A northern Thai style tender pork belly curry slow cooked to a rich and thick texture, made by combining red chilli paste, peanuts, ginger, garlic, Thai spices and a hint of turmeric.



GRILLED

54. **GRILLED SATAY KING PRAWNS** \$32
Marinated tiger king prawns grilled with coconut cream, garlic, lemongrass, and turmeric, served with a side of our Thai homemade satay sauce.
55. **GRILLED HONEY CHICKEN** \$26
Boneless chicken breast fillet marinated in Thai herbs, coconut cream, black pepper, sweet soy sauce, and grilled with honey until caramelized.
56. **MOO YANG** \$27
Marinated pork neck fillet grilled with galangal, garlic, and lemongrass, served with a side of 3 North-Eastern style spicy sauces.
57. **SIZZLING LAMB** \$35
Lamb cutlets char grilled with pineapple, topped with a sensational spicy basil sauce, and served on a hot sizzling plate.
58. **GAI YANG** \$26
Thai BBQ chicken breast fillet marinated in lemon grass, coconut cream, garlic, ground turmeric, and crushed coriander, served with a house special hot and sweet chilli sauce.
59. **ISSANN LAMB** \$35
Char-grilled marinated lamb cutlets served with a side of Thai herbs, and Issann style dipping sauce.



JASMINE FRIED RICE

Special Thai style fried rice cooked with eggs, spring onions, soy sauce, garlic, and white pepper, garnished with tomato and cucumber slices. Select one of the following choices to be cooked with your meal.

* Extra Tom yum & Chillies basil Flavour \$5

How spicy would you like in your dish



Very hot



Moderately spicy



Mildly spicy

	Small		Large
• JUMBO CRAB MEAT	\$30		\$40
• KING PRAWNS	\$27		\$37
• CHICKEN	\$24		\$36
• BEEF	\$26		\$35
• VEGETABLES	\$20		\$30

SIDE DISHES

• Jasmine Rice	\$5
• Coconut Saffron Rice	\$7
• Satay Rice	\$7
• Garlic Noodle	\$6
• Roti	\$6
• Rice with Lemongrass & Chilli	\$8
• Crispy Egg Noodle	\$6

KIDS MENU

- 1. THAI KIDS BASKET** \$20
Deep fried spring rolls, deep fried battered fish fillets, golden calamari rings, hot chips and serve with tomato sauce.
- 2. NOODLE DEK NOI** \$22
Steamed egg noodle with grilled honey chicken, accompanied with assorted steamed vegetable.
- 3. LITTLE SIAM FRIED RICE** \$22
Thai fried rice with egg and serve with satay beef, accompanied with assorted steamed vegetable.

EXTRAS

• Tofu	\$4
• Vegetables	\$5
• Cashew Nut	\$4
• Egg	\$4
• Basil Chilli Sauce	\$5
• Tom Yum Flavour	\$5
• Soya Sauce with Chilli	\$3
• Satay Sauce	
Small	\$4
Medium	\$7
Large	\$10

VEGETARIAN MENU

APPETISERS

- V.1 TARO SPRING ROLL** \$16
Deep-fried rice paper roll, stuffed with taro, vermicelli noodle, mushrooms, shredded cabbage, and carrots, served with Thai sweet chilli sauce.
- V.2 GRILLED CHICKEN SATAY** \$16
[Vegetarian Chicken] Grilled skewered vegetarian chicken flavoured with soya sauce, turmeric, coconut and served with homemade satay sauce.
- V.3 TEMPURA VEGGIE BUNS (2 each)** \$16
A lightly mixed salad and Deep-fried mixed tempura vegetables, along with cucumber, spring onion, roasted cashew nuts and served in the soft steamed bun with creamy peanut dressing.
- V.4 SOM TUM AVOCADO** \$16
Spicy salad of shredded carrots mixed with chilli, diced avocado, cherry tomatoes, long beans, sweet corn, lime juice, garlic, palm sugar and cashew nuts.
- V.5 POTATO CURRY PUFF** \$16
Crispy golden pillows stuffed with diced potatoes, snow peas, onions, and curry powder, served with sweet and sour cucumber sauce.

MAIN

- V.6 CHOO CHEE CURRY TOFU** \$22
A flavourful dry curry in creamy coconut milk, cooked with skin tofu, red chillies, and kaffir lime leaves.
- V.7 RED CURRY** \$22
Thai red curry cooked with seasonal vegetables, tofu, red curry paste, basil, and coconut milk.
- V.8 GRA PROW MIXED MUSHROOM** \$22
A stir fried dish made from an assortment of vegetables including mixed mushrooms, baby corns, carrots, broccoli, onions, and capsicum, cooked in our homemade basil chilli sauce.
- V.9 CHILLI & CASHEW NUT TOFU** \$22
A popular dish of crispy tofu stir-fried in sweet chilli jam, along with cashew nuts, onions, shallots, carrots, pineapple, and roasted chillies.
- V.10 PRIK KHING TOFU** \$22
Deep-fried crispy skin tofu, stir fried in our homemade prik khing curry paste, along with long beans, fresh red & green chillies, garnished with kaffir lime leaves.
- V.11 SPICY TEMPURA SALAD** \$22
A lightly mixed salad, made from vegetables which are battered and deep-fried until golden brown, cooked with cashew nuts, cherry tomatoes, and long beans, topped with our homemade spicy lemon dressing.
- V.12 FOUR SEASONS DUCK CURRY** \$24
[Vegetarian Duck] A popular Thai curry cooked in a flavourful red curry paste with grapes, pineapple, lychee, strawberries, fresh chillies, capsicum, basil, and soft tofu.
- V.13 BOK CHOY & MUSHROOM** \$22
Fresh bok choy and shitake mushrooms, stir-fried in light soy sauce and garlic.
- V.14 PAD PED CHICKEN [Vegetarian Chicken]** \$24
A stir fried dish made from vegetarian chicken, cooked with red chilli paste, coconut cream, long chilli, long beans, and kaffir lime leaves.

BANQUET MENU

Silver Set

VEGETARIAN SET

\$40 per person (Minimum of 4 persons)

ENTRÉE

- Rice Cracker
- Vegie Spring Roll
- Vegie Satay
- Angel Tofu

MAIN

- Gra Prow Vegetables
- Four Seasons Tofu Curry
- Pad Pak Mushroom
- Tofu Sam Roas
- Rice (Endless Steam Rice)

Gold Set

\$50 per person (Minimum of 4 persons)

ENTRÉE

- Spring Roll
- Curry Puff
- Satay Chicken
- Crispy Fish cake
- Prawns Cracker

MAIN

- Panang Beef
- Prik Heang Seafood
- Grilled Honey Chicken
- Bok Choy & Mushroom
- Rice (Endless Steamed Rice)

Platinum Set

\$60 per person (Minimum of 4 persons)

ENTRÉE

- Prawn Cracker
- Royal Crab
- Siam Ring
- Crispy Fish Ball
- Satay Chicken

MAIN

- Honey Pork Spare Ribs
- Lemon chicken
- Four Seasons Duck curry
- Gra Prow Seafood
- Garlic & Pepper Squid
- Rice (Endless Steamed Rice)

DESSERT – Chocolate Lava cake