

LUNCH MENU

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**

- **CHICKEN** \$11.50
- **BEEF** \$11.90
- **KING PRAWNS** \$16.50
- **MIXED SEAFOOD** \$16.90

STIR FRIED

(Served with Jasmine Rice)

1. **PAD PAK**
Stir fried assorted vegetable, Such as Chinese broccoli, bok choy, shitake mushroom, babycorn capsicum, carrots and broccoli with oyster sauce and garlic.
2. **NAM MAN HOI**
Stir fried cashew nut, garlic sauce, fresh shallot, mushrooms, baby corn, onion, carrot and cooked in a chef special oyster sauce.
3. **GARLIC & PEPPER**
Stir-fried black pepper and garlic sauce, accompanied with fried onion, broccoli, carrots and shitake mushroom.
4. **PRA-RAM**
Aromatic Thai herbs combined with our famous homemade satay sauce served with assorted steamed vegetables.
5. **GRA PROW**
A popular traditional dish of onion, garlic, capsicum and Thai basil, stir fried in our homemade basil chilli sauce.
6. **PIK HEANG**
A very fresh and flavorsome dish of cashew nuts, onions, roasted dry chillis, shallots, stir-fried in our chef's special chilli jam.
7. **LEMONGRASS & PEPPER CORNS**
A flavorful stir fried dish of fresh lemongrass, bell peppercorns, chillies, onion and garlic, stir fried in our homemade lemongrass flavored sauce.

STIR FRIED NOODLE

8. **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.
9. **KEE MAO**
A spicy dish of flat rice noodles, stir fried with minced meat, green bell peppercorns, finely sliced beans, fresh chillies, holy basil, eggs, and sweet soy sauce.
10. **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.
11. **PAD SUKI**
Thai suki stir fried with vermicelli noodles, cabbage, bok choy, onions, eggs, shallots, red beans, and Thai style sesame sauce.
12. **LADNA (chrispy egg noodle or flat rice noodle)**
Thai and Chinese style thick gravy sauce with chinese bocoli, mushroom, carrots, egg, Chinese wine, soya sauce and yellow bean sauce.

NOODLE SOUP

13. **SUKROTHAI NOODLE SOUP** \$12.90
Sukhothai noodles are one of the famous local noodle soup, Made with rice noodle, king prawns, tender minced pork, fish ball, crushed peanuts, dried shrimp, chili flakes, lime juice, boiled egg and crispy wonton.
14. **LAKSA CHICKEN** \$11.50
A famous Northern Thai noodle soup, Made by poaching tender chicken breasts, rice noodle, beans sprouts, chili jam, shallots, coriander, crispy wonton, laksa curry paste in the rice and creamy soup.
15. **BAMEE YOK WITH HONEY DUCK (Dry or with Soup)** \$14.50
Roasted duck breast fillets with honey, caramel ginger sauce spinach egg noodle, Bok Choy, coriander, shallot and topped with crispy garlic.
16. **BOAT NOODLE WITH BEEF (Dry or with Soup)** \$11.50
A lightly spiced broth with five spice stewed beef with rice noodle, tender beef, beef balls, cinnamon, bean sprouts, shallot, coriander, celery and crispy garlic.
17. **BAAN BUENG PORK NOODLE (Dry or with Soup)** \$11.50
One of the famous noodle in baan bueng province, with rice noodle, tender minced pork, pork balls, dry shrimp, radish seaweed, beans sprouts, shallots, coriander and crispy garlic.

CURRY

(Served with Jasmine Rice and Salad)

18. GREEN CURRY CHICKEN

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.

19. PANANG CURRY BEEF

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.

20. FOUR SEASONS DUCK CURRY

Roasted duck breast fillets cooked in a flavorful red curry paste, along with coconut, grapes, pineapple, lychees, strawberries, capsicums, and sweet basil.

21. CHIANG MAI PORK CURRY

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 & B.B.Q

(served with jasmine rice and salad)

22. GRILLED HONEY CHICKEN

Boneless chicken breast fillet marinated in Thai herbs, coconut cream, black pepper, sweet soy sauce, and grilled with honey until caramelized.

23. GAI YANG

Thai BBQ chicken thigh fillet with skin, marinated in lemongrass, coconut cream, garlic, ground turmeric, and crushed coriander, served with a house special hot and sweet chilli sauce.

24. SATAY CHICKEN (3 skewers)

Marinated chicken tenderloin grilled on skewers and topped with our homemade satay (peanut) sauce.

25. CRYING TIGER

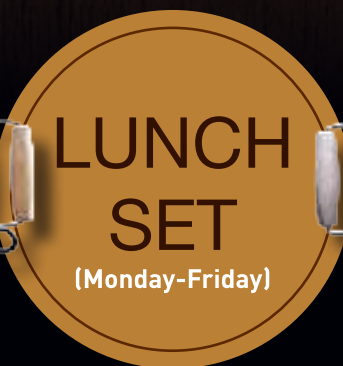
Sliced beef marinated in red wine, milk, oyster sauce, grilled and served on a hot sizzling plate, accompanied with steamed vegetables and a tangy chilli sauce.

26. SPICY BEEF SALAD

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.



Chiang Mai Set



Bangkok Set

CHIANG MAI SET \$18.50

- SALAD** • a mixed Green Salad with our house peanut dressing
- ENTREE** • Mixed Entree
- MAIN** • Chiang Mai Curry Pork serve with jasmine rice

BANGKOK SET \$21.50

- SALAD** • a mixed Green Salad with our house peanut dressing
- ENTREE** • Crying Tiger
- MAIN** • Grilled Honey Chicken serve jasmine rice
- DRINK** • Soft Drink

PHUKET SET \$24.50

- SALAD** • a mixed Green Salad with our house peanut dressing
- ENTREE** • Pork Belly Bun
- MAIN** • Pad Thai Mixed Seafood
- DRINK** • a glass of Cabinet Merlot or
• a glass of Sav/ Blanc or
• a glass Soft Drink



Phuket Set