

Gluten Free and Vegan Menu

Entrée

GF = Gluten Free, V = Vegan – cooked upon request

Spring roll (4 pcs) 8

Crispy vegetarian spring rolls filled with mixed vegetables and vermicelli served with homemade sweet chilli sauce. (V)

Golden tofu 8

Soft tofu cut in cube shape, crispy lightly fried, served with peanut sauce. (GF & V)

Son in law 10

Deep fried tofu with tamarind sauce and onion jam. (GF & V)

Satay chicken (A serve of 4) 9

Grilled marinated chicken on skewer served with homemade roasted peanut sauce. (GF)

Satay Prawns (A serve of 5) 11

Grilled marinated prawn on skewer served with satay sauce. (GF)

Crying tiger 12

Slices of grilled marinated beef served with homemade Thai style chilli sauce and fresh salad. (GF)

Soup available with your choice of

Vegetables and tofu 9

Chicken 10

King Prawns and/or Seafood 11

**Guests who have special dietary requirements please ask our friendly staff for food ingredients.

** Some dishes can be vegan upon your request.

Tom Kha (Coconut milk soup)

Coconut milk soup served with mushroom, lemon juice, galangal and shallot, topped with chilli oil. **(GF & V)**

Po Tak (Clear Soup)

Thai herbs flavoured on clear soup served with mushroom and basil leaves, topped with chilli. **(GF & V)**

Red Spoon's all time favourites

Marinara Hangover 20.90

Stir fried flat rice noodle, mixed seafood, seasonal vegetables with flavour of Thai spice herbs. **(GF)**

Larb tofu 18.90

Crispy lightly fried tofu tossed with lemon – chilli dressing with fish sauce, aromatic roasted ground rice, dried chilli, red onion and mint leaves served with fresh garden salad. **(GF & V)**

The emerald stir fried 18.90

Stir fried green vegetables with shitake mushroom in chef's special oyster sauce base. **(GF & V)**

Crispy pork belly - Nam Jim Jaew 22.90

Pork belly served with a sweet and tangy chilli dipping sauce and a smokier less sweet Jaew dipping sauce. **(GF)**

Massaman Beef or Chicken 20.90

Stewed tender chunk beef or chicken cooked with delicious mild curry served with potato and onion. **(GF)**

DUCK

**Please advise if you would like your more spicy "Thai style HOT".

**Absolute no MSG added.

Roasted duck curry 20.90

Boneless pieces roasted duck breast cooked in red curry with aromatic Thai herbs, assorted fresh vegetables, lychee, pineapple and tomato. (GF)

Spicy Duck 20.90

Delicious boneless pieces of roasted duck breast stir fried with red curry paste, fresh chilli, kaffir lime leaves, young pepper corn, Thai spice herbs and fresh vegetables. (GF)

Duck salad 20.90

Slices of boneless roasted duck breast, tossed in our Thai spiced, lemon – chilli dressing with fish sauce, tomato, cucumber, coriander leaves, red onion and a touch of chilli jam. (GF)

Fish Lover

Soy Ginger and shallot 21.90

Deep fried fillet with our special soy ginger sauce and fresh vegetables. (GF)

Chu Chee 21.90

Deep fried fillet served with mild curry sauce. (GF)

THAI SALAD

Prawns or Seafood salad 21.90

Prawns or mixed seafood with fresh Thai herbs, chilli, mint, red onion, sliced cucumber and, lemon – chilli dressing with fish sauce, served with fresh garden salad. (GF)

Larb Gai 19.90

Minced chicken cooked with lemon – chilli dressing with fish sauce, aromatic roasted ground rice, dried chilli and peppermint served with fresh garden salad. (GF)

Thai beef salad (NAMTOK) 20.90

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Grilled marinated beef tossed with finely sliced shallot, coriander mint leaves, thinly sliced red onion, mixing roasted chilli and aromatic pounded rice and seasoning with lemon juice. **(GF)**

TAKE CONTROL OF MAKING YOUR OWN FEAST

With your choice of fresh vegetables, meat, or seafood and a choice of one of our beautiful curries, stir-fry, and noodles

Vegetables and tofu	16.90
Chicken, beef, or pork	17.90
King Prawns or Seafood	20.90

Curry

all dishes come with fresh vegetables

Green curry

*The classical hot green curry paste cooked with coconut milk. **(GF & V)***

Red curry

*Medium hot curry cooked with coconut milk. **(GF & V)***

Panang curry

*Mild creamy curry cooked with coconut milk and topped with finely chopped kiffir lime leaves. **(GF & V)***

Yellow curry

*Mild turmeric curry powder in coconut milk with potatoes and onion. **(GF & V)***

Pumpkin curry

*Pumpkin cooked in mild red curry and vegetables. **(GF & V)***

Pineapple curry

****Please advise if you would like your more spicy “Thai style HOT”.**

****Absolute no MSG added.**

Cooked in mild curry and vegetables. **(GF & V)**

Stir Fried *all dishes come with fresh vegetables*

Cashew nut stir fried

*Stir fry your choice with mild chilli jam and cashew nuts. **(GF & V)***

Chilli basil stir fried

*Traditional hot dish, fresh chilli and basil, stir fried with your choice. **(GF & V)***

Stir fried with oyster sauce

*A classical stir fried in tasty oyster sauce with seasonal vegetables. **(GF & V)***

Garlic and pepper stir fried

*Original Thai style stir fried with minced garlic & pepper. **(GF & V)***

Ginger stir fried

*Thai delicate combination of stir fried with shredded wild ginger. **(GF & V)***

Sweet and sour sauce

*Stir fried in sweet and sour sauce with cucumber, tomato, pineapple and seasonal vegetables. **(GF & V)***

Praram

*Stir fried with vegetables and topping roasted peanut sauce. **(GF & V)***

Noodle

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Pad Thai

A very famous thin rice noodle dish stir fried with egg, shallot and bean sprouts served with crushed peanuts and fresh lemon.

(GF & V)

Pad see-ew

Flat rice noodle stir fried with egg and black sweet soy sauce and fresh vegetables.

(GF & V)

Chilli basil noodle

Flat rice noodle stir fried with hot chilli and basil and fresh vegetables.

(GF & V)

Cashew nut noodle

Flat rice noodle stir fried with mild chilli jam, vegetables and cashew nuts.

(GF & V)

Satay noodle

Flat rice noodle stir fried with your choice, seasonal fresh vegetables and peanut sauce on top.

(GF & V)

Singapore noodle

Stir fried vermicelli noodle with curry powder and seasonal vegetables.

(GF & V)

Laksa noodle soup

A southern Thai style mild creamy noodle soup with your choice, served with peanuts and bean sprouts.

(GF)

FRIED RICE *all dishes come with fresh vegetables*

Vegetables and tofu	16.90
Chicken, beef, or pork	17.90
Prawns or seafood	20.90

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Thai fried rice

Home style fried rice with egg, pepper and shallot. (GF & V)

Chilli fried rice

Fried rice with sweet soy sauce, chilli and basil with egg. (GF & V)

Singapore fried rice

Singapore style fried rice with curry powder. (GF & V)

Pineapple fried rice

Stir fried rice with tasty sauce and pineapple. (GF & V)

SIDE DISH

Steamed fragrance jasmine rice	4
Brown rice	5
Coconut rice	6

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