

Entrée

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

1. Spring roll (4 pcs) 8

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

2. Curry puff (4 pcs) 8

Golden vegetarian curry puff, mixed vegetables in curry sauce, wrapped in puff pastry lightly fried, served with homemade sweet chilli sauce.

3. Fish cakes (4 pcs) 9

Minced fish mixed with chopped green bean, kaffir lime leaves and curry paste, served with homemade sweet chilli sauce.

4. Satay chicken (A serve of 4) 9

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

5. Mixed entree 9

A selection of our all time favourite starters; spring roll, curry puff, fish cake and satay chicken.

6. Golden tofu 8

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

7. Son in law 10

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

8. Satay Prawns (A serve of 5) 11

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

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9. Duck Pancake (A serve of 4) 12

Peking duck with cucumber, shallot and hoi sin sauce, wrapped with pancake pastry.

10. Salt & Pepper calamari 12

Deep fried slightly battered calamari, chilli and shallot served with lemon and sweet chilli sauce.

11. Crying tiger 12

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

12. Prawn Dumplings 9

Gently steamed and served with soy sauce.

13. Prawn Crackers 6

Deep fried here at Red Spoon Thai Eatery and served with satay sauce.

Soup available with your choice of

Vegetables and tofu 9

Chicken 10

King Prawns and/or Seafood 11

14. Tom Yum (Spicy soup)

Most popular hot and sour soup served with fresh Thai herbs, chilli and mushroom.

15. Tom Kha (Coconut milk soup)

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

16. Po Tak (Clear Soup)

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

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

****Absolute no MSG added.**

Red Spoon's all time favourites

17. Andaman sizzling seafood 26.90

Prawns, squid and scallops stir fried with fresh chilli, garlic, basil, cashew nuts and oyster sauce. Served on a sizzling plate with fresh stir fried vegetables.

18. Coco lime prawns 24.90

Prawns stir fried with coconut milk, chilli paste, vegetables and tiny lime pieces that give this dish an edge.

19. Crispy pork belly - Red Curry 26.90

Pork belly served with a red curry featuring aromatic Thai herbs and assorted fresh vegetables.

20. 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)***

21. Marinara Hangover 20.90

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

22. Angel prawns 20.90

Freshly battered deep fried King prawns with shredded coconut served on a bed of steamed vegetables topped with homemade sweet chilli sauce.

23. Honey prawns 20.90

Freshly battered deep fried King prawns served on a bed of steamed vegetables topped with homemade honey sauce.

24. Ship & Shore salad 22.90

Delicious Thai style salad with Grilled king prawns and chicken tossed in our special spicy Thai sauce topped with cashew nuts served with garden salad.

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25. 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)

26. The emerald stir fried 18.90

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

27. Massaman Beef or Chicken 20.90

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

28. Roti wrap 14

Roti bread grilled and rolled with satay chicken pieces, satay sauce and fresh lettuce.

DUCK

29. 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)

30. 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)

31. 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)

32. Duck Plum Sauce 20.90

Roasted duck boneless served with steam vegetables top up with homemade tasty plum sauce.

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Fish Lover

33. Soy Ginger and shallot 21.90

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

34. Chu Chee 21.90

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

35. Three Flavours 21.90

Crispy Barramundi fillets served with steamed vegetables and Thai style three flavours sauce.

BBQ

36. BBQ chicken 19.90

Marinated grilled chicken breast with Thai herbs served with sweet chilli sauce and fresh garden salad.

37. BBQ Pork 24.90

Pork necks marinated in Thai sauce served with fresh garden salad and chilli and spring onion dipping sauce.

38. BBQ Lamb cutlets (A serve of 4) 24.90

Marinated grilled lamb cutlets served with choice of

- 1. Stir fried vegetables in garlic and pepper sauce OR*
- 2. Creamy panang curry sauce.*

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THAI SALAD

39. 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)

40. 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)

41. Thai beef salad (NAMTOK) 20.90

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

42. Green curry

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

43. Red curry

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

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44. Panang curry

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

45. Yellow curry

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

46. Pumpkin curry

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

47. Pineapple curry

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

48. Jungle curry (without coconut milk)

Thai style curry with spice herbs and young peppercorn (GF)

Stir Fried *all dishes come with fresh vegetables*

49. Cashew nut stir fried

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

50. Chilli basil stir fried

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

51. Stir fried with oyster sauce

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

52. Garlic and pepper stir fried

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

53. Ginger stir fried

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

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54. Sweet and sour sauce

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

55. Praram

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

Noodle

56. 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)

57. Pad see-ew

Flat rice noodle stir fried with egg and black sweet soy sauce and fresh vegetables. (GF & V)

58. Chilli basil noodle

Flat rice noodle stir fried with hot chilli and basil and fresh vegetables. (GF & V)

59. Cashew nut noodle

Flat rice noodle stir fried with mild chilli jam, vegetables and cashew nuts. (GF & V)

60. Golden noodle

A sweet taste of seasonal fresh vegetables stir fried with Hokkien noodle.

61. Satay noodle

Flat rice noodle stir fried with your choice, seasonal fresh vegetables and peanut sauce on top. (GF & V)

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62. Singapore noodle

Stir fried vermicelli noodle with curry powder and seasonal vegetables. **(GF & V)**

63. 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

64. Thai fried rice

Home style fried rice with egg and vegetables. **(GF & V)**

65. Chilli fried rice

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

66. Singapore fried rice

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

67. Pineapple fried rice

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

68. Tom Yum fried rice

Stir fried rice with hot and sour tom yum paste.

SIDE DISH

Steamed fragrance jasmine rice	4
Brown rice	5
Coconut rice	6
Roti Bread (4 pcs) Served with satay sauce.	7

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BANQUET For 2 people

Banquet A.

\$30.00 per person

Entree

Spring Rolls

Curry Puff

Main courses

Cashew Nut Stir Fried with Seafood

Green Curry with Chicken

Steamed Rice for 2

Banquet B.

\$34.00 per person

Entree

Satay Prawns

Fish Cake

Main courses

Chilli Basil Stir Fried with Seafood

Panang Curry with Prawns

Steamed Rice for 2

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BANQUET For 3 people

Banquet C.

\$30.00 per person

Entree

Spring rolls (One pcs per person)

Curry Puff (One pcs per person)

Fish Cake (One pcs per person)

Main courses

Garlic and pepper stir fried with Seafood

Red Curry with Chicken

Thai Beef Salad

Steamed Rice for 3

Banquet D.

\$34.00 per person

Entree

Mixed entree (One serve per person)

Main courses

Oyster Sauce Stir Fried with Seafood

Massaman with Chicken

Ship & Shore Salad

Steamed Rice for 3

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BANQUET For 4 people

Banquet E.

\$30.00 per person

Entree

Spring Rolls

Curry Puff

Fish Cake

Main courses

Cashew Nut stir fried with Seafood

Massaman with Chicken

Angel Prawns

Pad Thai with Chicken

Steamed Rice for 4

Banquet F.

\$34.00 per person

Entree

Mixed entree (One serve per person)

Main courses

Garlic and Pepper stir fried with Seafood

Panang Curry with Prawns

Duck Plum sauce

Ship & Shore Salad

Steamed Rice for 4

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