

Entrée

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

1. Spring roll (4 pcs) 10

Homemade spring rolls filled with mixed vegetables and Mushroom vermicelli served with sweet chilli sauce. (V)

2. Curry puff (4 pcs) 10

Homemade curry puff, mixed vegetables in curry sauce, served with sweet chilli sauce. (V)

3. Fish cakes (4 pcs) 10

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) 12

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

5. Mixed entrée A 13

Best starters; spring roll, curry puff, fish cake and satay chicken.

6. Mixed entrée B 13

Best starters; spring roll, curry puff, prawn wrap, fish ball, fish cake

7. Golden tofu 10

Soft tofu, crispy fried, served with peanut sauce. (GF & V)

8. Son in law 10

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

9. Satay Prawns (A serve of 5) 14

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

10. Duck Pancake (A serve of 4) 15

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

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11. Salt & Pepper calamari 13

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

12. Prawn Wrap (5 pcs) 13

Marinated prawn wrapped in pastry

13. Crying tiger 13

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

14. Prawn Dumplings (5 pcs) 12

Gently steamed and served with soy sauce.

15. Roti Wrap 14

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

16. Prawn Crackers 7

Deep fried and served with satay sauce.

Soup available with your choice of

Vegetables and tofu 11

Chicken 12

King Prawns and/or Seafood 13

17. Tom Yum (Spicy soup)

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

18. Tom Kha (Coconut milk soup)

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

****Absolute no MSG added.**

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

Red Spoon's all time favourites

19. Andaman sizzling seafood 27.90

Prawns, squid and mussel stir fried with chilli, garlic, basil, cashew nuts and oyster sauce. Served on a sizzling plate with fresh stir fried vegetables. **(GF)**

20. Pacific sizzling seafood 27.90

Prawns, Squid and mussels stir fried with rice wine vinegar, garlic, red pepper flakes, cashew nuts and oyster red pepper sauce. Served on sizzling plate with fresh stir fried vegetables

21. Yentafo sizzling beef 25.90

Beef sliced stir fried with fresh vegetables and marinated yentafo sauce (red fermented bean curd tofu, Thai sriracha sauce, tomato ketchup, oyster sauce, garlic, vinegar and garlic). Famous Thai street food dish.

22. Coco lime prawns 27.90

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

23. Calamari Stir-fry 22.90

Calamari Stir-fried with red curry sauce, basil and fresh vegetables **(GF)**

24. Crispy pork belly - Red Curry 27.90

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

25. Crispy pork belly - Nam Jim Jaew 25.90

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

26. Honey Chicken/Prawn 20.90/22.90

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Freshly battered deep fried chicken deep fried King prawns served on a bed of garden salad topped with honey sauce.

27. 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.

28. The emerald stir fried 20.90

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

29. Massaman Chicken or Beef 21.90/23.90

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

DUCK

30. Roasted duck curry 24.90

Roasted duck breast boneless cooked in red curry with Thai herbs, fresh vegetables, lychee, pineapple and tomato. (GF)

31. Spicy Duck 24.90

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

32. Duck Stir-fry 24.90

Roasted duck boneless stir fried with red curry sauce, fresh chilli, basil and fresh vegetables. (GF)

33. Duck Salad 24.90

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.

34. Roasted Duck in Thai Gravy Stewed 27.90

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****Absolute no MSG added.**

Slices of boneless roasted duck breast with delicious aromatic Thai gravy stewed, Steam Chinese broccoli and boiled egg.

Fish Lover

35. Soy Ginger and shallot 24.90

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

36. Chu Chee 24.90

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

37. Three Flavours 24.90

Crispy Barramundi fillets served with stir fried mixed vegetables and Thai style three flavours sauce.

BBQ

38. BBQ chicken 22.90

Marinated grill chicken thigh with Thai herbs served with sweet chilli sauce and fresh garden salad.

39. BBQ Pork 24.90

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

THAI SALAD

40. Prawns or Seafood salad 22.90

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)

41. Larb Gai 21.90

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

42. Thai beef salad (NAMTOK) 22.90

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)**

43. Larb tofu 20.90

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)**

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	19.90
Chicken, beef, or pork	20.90
King Prawns or Seafood	22.90
Duck	24.90

Curry *all dishes come with fresh vegetables*

44. Green curry

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

45. Red curry

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

46. Panang curry

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

****Absolute no MSG added.**

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

47. Yellow curry

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

48. Pineapple curry

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

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

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

51. Jungle stir fried

Spicy Thai aromatics stir fried with basil, lime leaves, green peppercorn, finger root, ginger and fresh vegetables **(GF & V)**

52. Stir fried with oyster sauce

Stir fried in tasty oyster sauce with seasonal vegetables. **(GF & V)**

53. Garlic and pepper stir fried

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

54. Ginger stir fried

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

55. Sweet and sour sauce

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

56. Praram

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

Noodle

59. Pad Thai

Thin rice noodle dish stir fried with egg, shallot and bean sprouts served with crushed peanuts and fresh lemon. (GF & V)

60. Pad see-ew

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

61. Marinara Hangover Noodle

flat rice noodle stir fried, fresh vegetables with flavour of Thai spice herbs. (GF & V)

62. Chilli basil noodle

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

63. Cashew nut noodle

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

64. Golden noodle

A sweet taste of fresh vegetables stir fried with Hokkien noodle. (GF)

65. Satay noodle

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

66. Singapore noodle

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

67. Bangkok noodle

Stir Fried Vermicelli noodle with egg, sesame oil, oyster sauce, ground black pepper and fresh vegetables. (GF&V)

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****Absolute no MSG added.**

FRIED RICE *all dishes come with fresh vegetables*

Vegetables and tofu	19.90
Chicken, beef, or pork	20.90
Prawns or seafood	22.90
Duck	24.90

68. Thai fried rice

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

69. Nasi Goreng Fried Rice

Fried rice with nasi goreng sauce with egg and fresh vegetable

70. Chilli fried rice

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

71. Singapore fried rice

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

72. Pineapple fried rice

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

73. Tom Yum fried rice

Stir fried rice with egg and hot and sour tom yum paste

SIDE DISH

Steamed fragrance jasmine rice	5
Coconut rice	6
Roti Bread (4 pcs) Served with satay sauce.	8

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