

Thai Herbal Food

Pho Teak Soup \$10.80

A clear spicy soup with a combination of seafood with galanga, lemon grass, red onion and fresh Thai basil leaves.

Po Pes Sod \$12.80 (Vegetarian)

Fresh lettuce salad, carrot, cucumber, garlic leaves, fresh rice noodle and wrapped in rice paper topped with sweet tamarind sauce.



Som Tum \$14.80

Finely sliced green papaya and carrots mixed with fresh lime juice, chilli, sugar, fish sauce, cherry tomatoes, green peas, toasted peanuts and king prawns.



Yum Puk \$13.80 (Vegetarian)

Steamed mixed green vegetable in the season topped with Thai spicy dressing salad (without garlic).



Herbal fish \$36.80

A whole de bone barramundi deep fried topped with crispy Thai herbs; lemon grass, kaffir leaves, sweet basil, toasted peanut, dry red onions served with fresh chilli sauce at the side.



Yum Ta Kai \$15.80

A thinly sliced young lemon grass with sliced carrot, red onions, fine crispy chicken breast, toasted peanut and mixed well with sweet lemon sauce.



capital



thai



**B.Y.O.
BOTTLE OF WINE ONLY**

**Corkage \$8.00 per bottle, GST inclusive.
Prices subject to change without notice.**

JUNE 2009

Awarded to only 20 restaurants in Australia.

DEP - Department of Export Promotion
Ministry of Commerce
Royal Thai Government

