



## Entrée

Mixed Entrée \$14.80	Combination of chicken satay, spring roll, fish cake, curry puff and crab claw. Individual orders are available from the 5 mixed entrées.
Scallop in Red (5 pcs) \$16.80	Steamed fresh whole scallops, topped with light red chilli paste, coconut milk, toasted shredded coconut and garnished with kaffir lime leaves.
Lemon Prawns \$15.80	Char grilled green king prawns marinated with fish sauce and a touch of light fresh chilli, garlic, lemon juice and coriander.
Stuffed Chicken Wings (2 pcs) \$13.80	Stuffed chicken mince with water chestnut, vermicelli, black mushrooms, garlic, pepper and served with sweet chilli sauce.
Char grilled Baby Octopus \$17.00	Marinated baby octopus with Thai herbs, char grilled and topped with sweet chilli sauce, crunchy peanuts and fresh coriander.
Lamb Yang (4 pcs) \$18.80	Tender rack of lamb marinated with Thai herbs, garlic, coriander root, rice whisky, char-grilled and served with chef's special chilli sauce.
Crying Tiger \$18.80	Char grilled long fillet steak, served with hot spicy chef's special sauce.
Crispy Quail \$15.80	Served with siracha sauce.
Fresh Spring Rolls (2 pcs) \$12.80	Contains: Shallots, celery, carrots, cucumber, coriander, pork roll, chicken, prawns and crab meat. Rolled in a fine rice pasty and topped with sweet tamarind sauce.
Yum Oyster (6 Oysters) \$15.80 (12 Oysters) \$27.80	Natural pacific oysters. Topped with a finely chopped fresh green apple.

## Char-grilled & Thai Salad

Pla Goong (Cooked at the central cooking table) Warm spicy Thai salad made with cooked green king prawns, sliced red onions, chilli, lime juice, mint leaves, fresh coriander & a touch of garlic. \$ 17.80
Som Tum (cooked at the central cooking table) Finely sliced green papaya and carrots mixed with fresh lime juice, chilli, sugar, fish sauce, cherry tomatoes, green peas, toasted peanuts and king prawns. \$ 14.80
Roast Duck Salad Duck meat mixed with ground rice, onions, coriander, chilli powder, squeezed lime juice and lychees. \$ 22.80
Yum Neua (Thai beef salad) Thinly sliced char grilled beef fillet with mild chilli jam, lemon grass, garlic, red onion, mint leaves, coriander, cherry tomatoes & Kaffir lime leaves. \$ 18.80
Gai Yang Capital Boneless chicken maryland, marinated with Thai herbs, turmeric powder, garlic, then char grilled and served with sweet chilli sauce. \$ 17.80



## Traditional Curry

Chicken, Pork, Beef, Lamb Prawns \$17.80 \$22.80
(Chicken, Beef, Lamb only) Mussaman Curry A rich and aromatic mild curry from southern Thailand. Cooked with coconut milk, toasted peanuts, bay leaves, tamarind, potatoes & carrots. \$ 24.80
Red or Green Curry Medium hot - home made curry paste with coconut milk, bamboo shoots, Thai baby eggplant, green beans and sweet basil leaves. \$ 22.80
Panang Curry Thick red curry with coconut milk, young baby corn. Garnished with kaffir lime leaves and sweet basil. \$ 24.80
Jungle Curry Chef's recipe - hot home made curry with fresh vegetables, Thai green eggplant, carrots, hot basil, green peppercorn and kachai (root herb). \$ 22.80
Roast Duck Curry (Half duck - of the bone) Mild red curry with coconut milk, lychee, fresh pineapple and cherry tomatoes. \$ 22.80
Fish Curry Base of sour curry paste with ling fish fillet, carrots, green beans, Chinese cabbage and vegetables. \$ 22.80

## Stir Fried

Chicken, Pork, Beef, Lamb \$17.80 Prawns \$22.80	Pad Khing Stir fried sliced meat of choice, with fresh ginger, shallots, garlic, onions and black mushrooms.
	Young Thai Pumpkin Stir Fry Chef's special recipe of stir fried Thai pumpkin with egg, shallots and sweet basil.
	Cashew Nut Stir fried sliced meat of choice with sweet chilli jam, shallots, onions, carrots, capsicum and cashew nuts.
	Pad Satay Pan fried light satay sauce with capsicum, onions and shallots.
	Basil Stir Fry A medium combination of fresh basil, green beans, carrots, bamboo shoots and fresh chilli.
	Golden Triangle \$18.80 Stir fried mixed chicken, pork & beef with fresh lemon grass, mint leaves, onions and sweet chilli jam.
	Vegetables in Season \$13.80 Seasonal vegetables stir fried with oyster sauce and garlic or steamed with peanut sauce.
	Capital Quail \$18.80 Stir fried crispy quail with a delicate chilli paste, peppercorn, basil and a dash of coconut cream.
	Pad Cha Pla \$22.80 Stir fried fish fillet with Thai herbs and spicy sauce.

## Capital's Seafood

Seafood Combination \$22.80 Stir fried green king prawns, squid, fish and mussels with capsicum, spring onions, carrots, shallots and special spicy sauce.
Chu Chee Goong \$22.80 King prawns in creamy curry sauce, toasted shredded coconut, fresh baby corn and garnished with kaffir lime leaves & basil.
Fish of the day \$31.80 Deep fried whole snapper or barramandi, coated with special three flavour sauce or steamed with shallots, ginger and soya sauce.

## Favourite Thai Soup

Single \$10.80 Small Hot Pot \$20.80 Large Hot Pot \$26.80	Tom Yum Goong A famous Thai soup. King prawns, mushrooms, galanga, kaffir lime leaves, lime juice, chilli, lemon grass and coriander.
Single \$10.80 Small Hot Pot \$20.80 Large Hot Pot \$26.80	Poh Taek Soup Clear mixed seafood soup. Prawns, squid, mussel, fish, kaffir lime leaves, lime juice, coriander, mushrooms and fresh chilli.
Single \$ 9.80 Small Hot Pot \$18.80 Large Hot Pot \$22.80	Tom Kha Gai Finely sliced chicken, light coconut milk, lemon grass, galanga, mushrooms, kaffir lime leaves, cherry tomatoes and lime juice.

## Rice & Noodles

Chicken, Pork, Beef, Lamb \$12.80 Prawns \$16.80 Garlic Rice S \$3.60 M \$10.80 L \$12.80	Pad Thai A popular Thai noodle with egg, peanuts, Bean curd and bean sprouts.
	Drunken Noodle Stir fried thick rice noodle with fresh chilli and sweet basil in spicy black bean sauce.
	Capital Fried Rice Considered to be a main course in itself!
	Steamed Jasmine Rice \$2.50/pp