



## Entrée

### Famous Thai Mixed Entrée

\$ 14.80

Combination of Chicken Satay, Spring roll, Curry puff and Crab Claw. Individual orders are available from the 5 mixed entrées.

### 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.

### Goong Humsabai (5pcs.)

\$15.80

Crispy King Prawns stuffed with Pork mince, wrapped with rice paper 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 chefs special chilli sauce.

### Thai Fish Cakes (5 pcs.)

\$12.80

Served with sweet chilli sauce topped with roasted peanut and chopped red onion and cucumber.

### Pla Goong

\$17.80

Warm spicy Thai salad made with cooked green king prawns, sliced red onions, chilli, lime juice, mint leaves, fresh coriander & a touch of garlic.

## Favourite Thai Soup

### Tom Yum Goong

\$10.80

A famous Thai soup. King prawns, mushrooms, galanga, kaffir lime leaves, lime juice, chilli, lemon grass and coriander.

### Tom Kha Gai (Vegetarian also available)

\$9.80

Finely sliced chicken, light coconut milk, lemon grass, galanga, mushrooms, kaffir lime leaves, cherry tomatoes and lime juice.

Chicken, Pork, Beef, Lamb

\$17.80

Prawns

\$22.80

## Capital's Stir Fried

### Cashew Nut

Stir fried with sweet chilli jam, shallots, onions, carrots, capsicum and cashew nuts.

### Basil Stir Fry

A medium combination of fresh basil, green beans, carrots, bamboo shoots and fresh chilli.

### Pad Satay

Pan fried light satay sauce with capsicum, onions and shallots.

### Vegetables in Season

\$13.80

Seasonal vegetables stir fried with oyster sauce and garlic or steamed with peanut sauce.

## Traditional Curry

### Mussaman Curry (Chicken, Beef, Lamb Only)

A rich and aromatic mild curry from south Thailand. Cooked with coconut milk, toasted peanuts, bay leaves, tamarind, potatoes & carrots.

### Red or Green Curry

Medium hot - home made curry paste with coconut milk, bamboo shoots, Thai baby eggplant, green beans and sweet basil leaves.

### Panang Curry

Thick red curry with coconut milk, young baby corn. Garnished with kaffir lime leaves and sweet basil.

### Jungle Curry

Chef's recipe - hot home made curry with fresh vegetables, Thai green eggplant, carrots, hot basil, green peppercorn and kachai (root herb).

### Roast Duck Curry

\$24.80

### (Half duck - of the bone)

Mild red curry with coconut milk, lychee, fresh pineapple and cherry tomatoes.