



ENTRÉE

1. CHICKEN SPRING ROLLS \$7.9
2. VEGETARIAN SPRING ROLLS \$7.9
3. VEGETARIAN CURRY PUFFS \$7.9
4. STEAMED DIM SIM \$7.9
5. CHICKEN SATAY \$8.9
6. COCONUT PRAWNS \$9.9
7. FISH CAKES \$7.9
8. SALT & PEPPER TOFU \$8.9
9. SALT & PEPPER CALAMARI \$10.9
10. MIXED ENTRÉE \$11.9
11. DEEP FRIED WONTON \$7.9
12. DUCK SPRING ROLL \$8.9
13. SALT & PEPPER SOFT SHELL CRAB \$10.9
14. VEGETARIAN DUMPING & PEANUT SAUCE \$7.9
15. ROTI WITH PEANUT SAUCE \$7.9



MIXED ENTRÉE



SALT & PEPPER CALAMARI

OPENING HOURS

LUNCH
TUESDAY - FRIDAY 11:30 AM - 2:00 PM
SATURDAY & SUNDAY 11:30 AM - 3:00 PM
DINNER
TUESDAY-THURSDAY & SUNDAY 4:00 PM - 9:00 PM
FRIDAY & SATURDAY 4:00 PM - 9:30 PM

AUTHENTIC THAI CUISINE

DINE-IN, TAKEAWAY, DELIVERY & GROUP FUNCTIONS
FULLY LICENSED
B.Y.O. WINE ONLY (CORKAGE FEE APPLIES)

CONTACT : (07) 3195 7036

SHOP 2/360, LOGAN ROAD,
GREENSLOPES, BRISBANE, QLD 4120

*NO MSG IS USED IN ANY OF OUR DISHES
*GLUTEN FREE MEALS CAN BE COOKED UPON REQUEST

SOUP

	ENTREE	MAIN
SEAFOOD	\$10.90	\$19.90
CHICKEN	\$8.90	\$15.90
VEGETABLE & TOFU	\$8.90	\$15.90



21. TOM YUM SOUP

MIXED HERB AND SPICES
BLENDED IN HOT AND
SOUP LIME SOUP



22. TOM KHA SOUP

COCONUT SOUP, MIX HERB
HOT AND SOUR WITH MUSHROOMS
AND LEMONGRASS

CURRIES

- CHICKEN, BEEF OR VEGETABLE & TOFU \$15.90
SEAFOOD OR PRAWN \$19.90
GILLED BARAMUNDI \$21.90



16. RED CURRY

THAI RED CURRY PASTE
WITH COCONUT CREAM,
SEASONAL VEGETABLES,
BAMBOO SHOOT,
BASIL AND CHILI.



17. GREEN CURRY

THAI GREEN CURRY PASTE
WITH COCONUT CREAM,
SEASONAL VEGETABLES,
BAMBOO SHOOT,
BASIL AND CHILI.



18. JUNGLE CURRY

A HIGHLY SPICY AND
WATERY CURRY THAT HAS
A DISTINCTIVE FULL TASTE
WITH GREEN PEPPER
CORN, BASIL, GARLIC,
BAMBOO SHOOT AND CHILI
(NO COCONUT CREAM)



19. YELLOW CURRY

CREAMY COCONUT
MILK BASKED
CURRY WITH
POTATOES



20. PANANG CURRY

A MILD CURRY WITH
COCONUT CREAM,
PEANUTS, SEASONAL
VEGETABLES AND
KAFFIR LIME LEAVES.

STIR-FRY

CHICKEN OR BEEF	\$15.90
VEGETABLE & TOFU	\$15.90
SEAFOOD OR PRAWN	\$19.90
FISH	\$21.90

23. OYSTER STIR-FRY

SEASONAL VEGETABLES, STIR-FRIED IN A RICH OYSTER SAUCE.

24. CASHEW NUTS STIR-FRY

SEASONAL VEGETABLES, CASHEWS AND DRIED CHILI

25. CHILI AND BASIL STIR-FRY

VEGETABLES, FRESH CHILI, GARLIC AND BASIL

26. GINGER STIR-FRY

SEASONAL GREEN VEGETABLES AND FRESH GINGER.

27. GARLIC & PEPPER STIR-FRY

SEASONAL VEGETABLES, GARLIC AND SEASONED WITH THAI WHITE PEPPER

28. SWEET & SOUR STIR-FRY

SEASONAL VEGETABLES IN SWEET AND SOUR FLAVOURED.

29. PAD PRIK KHING STIR-FRY

RED THAI CHILI PASTE STIR-FRY WITH SEASONAL VEGETABLES WITH YOUR CHOICE OF MEAT

30. PEANUT SAUCE STIR-FRY

SEASONAL VEGETABLES WITH HOMEMADE PEANUT SAUCE



CASHEW NUTS
STIR-FRY



PAD PRIK KHING
STIR-FRY

SALAD

31. THAI BEEF SALAD

DRILLED THINLY SLICED BEEF WITH MIXED GREEN VEGETABLES AND
SPICY HOT LIME DRESSING.

\$16.90

32. LARB (CHICKEN OR TOFU)

CHICKEN OR PORK MINCE WITH MINT LEAVES LIME JUICE, RED ONION
AND GROUND CHILI.

\$15.90

33. LARB FISH

FISH FILLET WITH MINT LEAVES, LIME JUICE RED ONION AND
GROUND CHILI.

\$21.90

35. GLASS NOODLE SALAD (SEAFOOD)

STEAMED SEAFOOD AND GRASS NOODLE WITH THAI HERBS TOMATO, RED ONION,
AND SHALLOTS MIXED IN A SPICY AND SOUR SEASONING.

\$19.90

36. TOFU SALAD

LIGHTLY BATTERED AND DEEP FRIED SOFT TOFU MIXED IN TOMATO THAI HERBS,
RED ONION, CRUSHED PEANUTS, MIXED IN SWEET AND SOUR YUMMY SEASONING.

\$15.90



LARB CHICKEN



THAI BEEF SALAD

HOT DRINKS

ESPRESSO	\$3
DOPPIO, MACCHIATO, PICCOLO, LONG BLACK	\$3.50
FLAT WHITE, LATTE, CAPPUCINO	\$4
MOCCA, VIENNA COFFEE, THAI COFFEE	\$4.50
HOT CHOCOLATE, CHAI LATTE, AFFOGATO	\$4.50
MUG (DOUBLE EXPRESSO SHOT)	\$5
BABYCHINO	\$3

TEAS (POT) \$5

ENGLISH BREAKFAST
EARL GREY
PEPPER MINT
CAMOMILE
LEMON & GINGER
GREEN TEA
HONEYDEW GREEN TEA
JASMINE

COLD DRINKS

ICED MOCCA, ICED COFFEE, ICED CHOCOLATE, ICED MILO	\$7
COFFEE FRAPPE	\$7
ICED LATTE	\$5
SOFT DRINKS	
(COKE, DIET COKE, COKE ZERO, LEMONADE, FANTA, LEMON LIME & BITTER, PINK LEMONADE)	\$4
GINGER ALE	\$4
STONE'S CORNER GINGER BEER	\$4

SPARKLING WATER	\$4
SODA	\$4
JUICE	
(ORANGE JUICE, APPLE AND PINEAPPLE)	\$4
ICE TEA	
(LEMON OR PEACH)	\$4
HANK'S	
(ROOT BEER OR VANILLA CREAM SODA)	\$5
COCONUT WATER	\$5

THAI HOMEMADE DRINKS

ICED PINK MILK
HOMEMADE ICED THAI MILK TEA
HOMEMADE ICED THAI LEMON TEA



\$5

RICE & NOODLE

CHICKEN OR BEEF	\$15.90
VEGETABLE & TOFU	\$15.90
SEAFOOD OR PRWAN	\$19.90
FISH	\$21.90

- 37. PAD THAI**
A POPULAR NOODLE DISH WITH YOUR CHOICE OF MEAT, EGG, ASIAN CHIVES, GROUND PEANUT AND BEAN SPROUTS.
- 38. PAD SEE EW**
STIR FRIED THICK RICE NOODLES WITH YOUR CHOICE OF MEAT, SEASONAL VEGETABLES AND EGG IN A DARK SOY SAUCE SEASONING.
- 39. FRIED RICE**
THAI STYLE FRIED RICE WITH VEGETABLES AND EGG AND YOUR CHOICE OF MEAT.
- 40. PINEAPPLE FRIED RICE**
THAI STYLE FRIED RICE WITH VEGETABLES, PINEAPPLE AND EGG AND YOUR CHOICE OF MEAT.
- 41. DRUNKEN NOODLE**
THICK RICE NOODLE WITH EGG, FRESH GARLIC, FRESH CHILI, GREEN PEPPER CORN AND BASIL.
- 42. SPICY FRIED RICE**
FRIED RICE WITH FRESH CHILI, EGG, GARLIC, BASIL AND BAMBOO.
- 43. PAD WOONSEN**
A HEALTHY DISH WITH SAUTEED SILVER (MUNG BEAN) NOODLES, EGG AND FRESH VEGETABLES IN SAUCE.
- 44. MAMA PAD**
STIR-FRIED NOODLES WITH GARLIC, EGG, CHILI AND SEASONAL VEGETABLES.
- 45. CHILI NOODLE**
THIN RICE NOODLE, STIR-FRIED WITH RED CURRY PASTE, BASIL, EGG AND SEASONAL VEGETABLE.
- 46. FRIED RICE CRISPY PORK**
A POPULAR THAI STYLE FRIED RICE WITH SEASONAL VEGETABLES AND EGG.



CHILI NOODLE



PINEAPPLE FRIED RICE

WHOLE FISH

\$29.90



LARB FISH

- 70. GARLIC FISH**
CRISPY DEEP FRIED WHOLE BARRAMUNDI TOPPED WITH SPECIAL SAUCE AND FRIED CRISPY GARLIC.
- 71. SWEET CHILI FISH**
CRISPY DEEP FRIED WHOLE BARRAMUNDI TOPPED WITH THAI SWEET CHILI SAUCE.
- 72. LARB FISH**
CRISPY DEEP FRIED WHOLE BARRAMUNDI TOPPED WITH THAI STYLE SALAD SAUCE AND FRESH HERBS.

CHEF SPECIAL



STIR FRIED KAILAN WITH CRISPY PORK



MASSAMAN CURRY BEEF



CHILI COCO SPICY SEAFOOD



BBQ DUCK



TAMARIND FISH



RED CURRY DUCK



CHILI COCO VOLCANO SEAFOOD

- 47. PAD THAI PARAGON**
PADTHAI NOODLE WITH MIXED SEAFOOD (PRAWNS, CALAMARI, MUSSEL) IN EGGS WRAP \$23.90
- 48. CHILI COCO SPICY SEAFOOD**
SEAFOOD AND VEGETABLES WITH FINGER ROOT, BLACK PEPPER CORN AND CUBED HEART OF PALM STIR-FRIED IN RED CURRY SPICY SAUCE. \$19.90
- 49. CHILI COCO VOLCANO SEAFOOD**
STEAMED RED CURRY WITH MIXED SEAFOOD, EGGS, VEGETABLES, TOPPED WITH COCONUT CREAM AND LIME LEAF, WRAPPED WITH FOIL AND SURROUNDED BY FLAMES. \$25.90
- 50. BBQ CHICKEN**
GRILLED CHICKEN MARINATED IN FRESHLY GRATED LEMONGRASS SAUCE. SERVED WITH SWEET AND SOUR CHILLI SAUCE. \$15.90
- 51. STIR FRIED KAILAN WITH CRISPY PORK**
STIR-FRIED KAILAN (CHINESE BROCCOLI) WITH CRISPY PORK BELLY AND OYSTER SAUCE. \$18.90
- 52. CHILI AND BASIL CRISPY PORK**
CRISPY PORK STIR-FRIED WITH SEASONAL VEGETABLES, FRESH CHILI, GARLIC AND BASIL. \$18.90
- 53. PAD PED CRISPY PORK**
CRISPY PORK BELLY STIR-FRIED IN COCONUT CREAM AND SPICY THAI RED CURRY SAUCE WITH SEASONAL VEGETABLES. \$18.90
- 54. SALT & PEPPER CRISPY PORK**
CRISPY PORK BELLY MIXED WITH SHALLOTS AND SEASONED WITH SALT AND PEPPER. \$18.90
- 55. BEEF SPECIAL**
TENDER AND FLAVOURSOME BEEF SLICES, STIR-FRIED WITH OYSTER SAUCE AND SERVED WITH SEASON STEAMED VEGETABLES. \$16.90
- 56. MASSAMAN CURRY BEEF**
TENDER SLOW COOKED BEEF IN A RICH MILD CURRY WITH COCONUT CREAM AND POTATO. \$17.90
- 57. PAD PED DUCK**
STIR-FRIED ROAST DUCK, WITH SEASONAL VEGETABLES AND CHEF'S SPECIAL DRY RED CURRY SAUCE. TOPPED WITH CRISPY BASIL. \$23.90
- 58. TAMARIND DUCK**
PAN GRILLED DUCK, BASED WITH STEAMED VEGETABLES AND TOPPED WITH CHEF'S SPECIAL TAMARIND SAUCE. \$23.90
- 59. RED CURRY DUCK**
RED CURRY BASED SAUCE WITH LYCHEE, PINEAPPLE, TOMATO AND TOPPED WITH PAN GRILLED DUCK. \$23.90
- 60. BBQ DUCK**
PAN GRILLED DUCK AND STIR FRIED VEGETABLES AND SERVED WITH CHEF SPECIAL SAUCE. \$23.90
- 61. DUCK SALAD**
CHOPPED PAN GRILLED DUCK, MIXED IN SWEET AND SOUR FLAVOURED SAUCE, TOPPED WITH FRESH HERBS AND VEGETABLES. \$23.90
- 62. TAMARIND FISH**
DEEP FRIED BARRAMUNDI FILLET SERVED WITH STEAMED SEASONAL VEGETABLES AND TOPPED WITH SPECIAL TAMARIND CAUSE. \$21.90
- 63. COCONUT FISH**
GRILLED BARRAMUNDI FILLET TOPPED WITH COCONUT CURRY SAUCE. \$21.90
- 64. CHOO CHEE FISH**
PAN GRILLED BARRAMUNDI FILLET SERVED WITH STEAMED SEASONAL VEGETABLES AND TOPPED WITH CREAMY AND SPICY PANANG CURRY BASED SAUCE. \$21.90
- 65. SWEET CHILI FISH**
LIGHTLY BATTERED AND DEEP FRIED BARRAMUNDI FISH FILLET TOPPED WITH SWEET AND SPICY HERB SAUCE. \$21.90
- 66. TAMARIND PRAWN**
LIGHTLY BATTERED KING PRANS BASED WITH CRISPY NOODLE TOPPED WITH TAMARIND SAUCE AND CASHEW NUTS. \$21.90
- 67. CHILI AND BASIL DUCK**
ROAST DUCK STIR FRY WITH MIXED VEGETABLES, FRESH CHILLI, GARLIC AND BASIL. \$22.90
- 68. SALT & PEPPER SOFT SHELL CRAB**
CRISPY SOFT SHELL CRAB WITH ONION, AND SHLOTS SEASONED WITH SALT AND PEPPER. \$21.90
- 69. SALT & PEPPER CALAMARI**
STIR-FRIED ONION AND SHALLOTS MIXED WITH DEEP FRIED CALAMARI SEASONED WITH SALT AND PEPPER. \$19.90

BANQUET

*MINIMUM 4 PEOPLE

\$25.90

ENTRÉE
DIM SIM
SATAY CHICKEN
VEGETARIAN ROLL

MAIN
MASSAMAN BEEF CURRY
CHILI AND BASIL SEAFOOD
PAD SEE EW CHICKEN
SALT & PEPPER CRISPY PORK
STEAM JASMINE RICE

\$29.90

ENTRÉE
DIM SIM
SATAY CHICKEN
ROLL DUCK

MAIN
PAD PAD CRISPY PORK
BBQ DUCK
SALT & PEPPER SOFT SHELL CRAB
PANANG CURRY CHICKEN
STEAM JASMINE RICE

\$32.90

ENTRÉE
DIM SIM
SATAY
SALT & PEPPER CALAMARI
MIXED ENTRÉE

MAIN
TAMRIND FISH
BBQ DUCK
PAD PED CRISPY PORK
MASSMAN CURRY BEEF
STEAM JASMINE RICE

\$38.90

ENTRÉE
DIM SIM
SATAY
SALT & PEPPER CALAMARI
MIXED ENTRÉE
MAIN
BEEF SALAD
TAMARIND DUCK
PAD PED CRISPY PORK
SALT & PEPPER SOFT SHELL CRAB
MASSAMAN BEEF
STEAM JASMINE RICE

DESSERT

\$8.90

- 72. DEEP FRIED ICE CREAM**
- 73. SWEET STICKY RICE BANANA**
- 74. ROTI BANANA**
- 75. BANANA FRITTER**



DEEP FRIED ICE CREAM