



# *Palm Sugar*

*Thai Cuisine*

*Fully licensed & BYO (Wine Only)*

## Entrée

- Prawn Crackers** 5.00  
Traditional Thai prawn crackers served with peanut sauce.
- Crispy Chicken Ribs (3)** 8.90  
Crispy marinated chicken ribs with Thai herbs served with spicy chili mayo.
- Fish Cakes (5) (N), (GF)** 9.90  
Ground Salmon blended with red curry paste served with sweet chili sauce, cucumber & peanut.

- Crispy Soft Shell Crab (Whole Crab)** 8.90  
Crispy soft shell crab with spicy chili mayo.



- Palm Blossom (5)** 8.90  
Essence of Jasmine tea and beetroot infused into dumpling and combined with chicken mince, palm sugar, sweet turnip.



- Bai Yok (5)** 8.90  
Sweet-smelling pandan dumpling, filled with chicken, water chestnut & garlic chives.

- Nok Noi (5)** 9.90  
Aromatic turmeric dumplings filled with fish curry.



- Golden Bags (4)** 8.90  
Mini pouches of pastry filled with minced chicken & mixed vegetables.



- Beef Curry Puffs (4)** 8.90  
Minced beef with touch of curry powder wrapped in puff pastry.

**Goong Hom Pa (4)** 9.90  
Marinated prawns and minced chicken, wrapped in spring roll pastry.

**Crispy Taro (4)** 8.90  
Crispy pyramid taro filled with minced chicken & shitake mushroom.

**Spring Rolls (6) (V)** 8.90  
Crispy homemade spring rolls with glass noodle, mushroom & Cabbage.



**Veggie Curry Puffs (6)** 8.90  
Crispy puff pastry with mixed veggie and touch of curry powder.

**Crispy Tofu (6) (N)** 6.90  
Fried firm tofu served with sweet chili sauce & peanuts.



**Satay (4) (N), (GF)** 8.90  
Grilled marinated chicken breast, served with peanut sauce.

**The Famous Five (5)** 10.90  
Beef Curry Puff, Goong Hom Pa, Golden Bag, Veggie Spring Roll, Crispy Taro



**The Super Six (6)** 11.90  
Combination of 2 each of Palm Blossom, Bai Yok & Nok Noi.

\* GF: Gluten free

N: Contains Nuts

V: Vegetarian

## Soup

Choice of: Veggie & Tofu, Chicken 7.90 / Prawn 8.90



**Tom Yum** Traditional Thai, hot spicy and sour soup, with mushrooms & tomatoes.



**Tom Khar** Coconut milk soup with mushrooms, carrot, lemon juice & galangal.

## Salad

### **Crying Tiger (GF)**

15.90

Sliced tender beef mixed with cucumber, tomato, red onion & fresh herbs.

### **Larb Kai (GF)**

15.90

Minced Chicken, sautéed in fresh herbs, lemon juice, touch of chili & ground roasted rice.



### **Duck Salad**

18.90

Sliced Roasted duck topped Lychee dressing, fresh herbs & red onion



### **Seafood Lemongrass Salad 18.90**

Poached calamari & prawns tossed with lemon dressing, chili paste, fresh lemongrass, fresh herbs & red onion. (GF)

### **Steam Veggie & Egg with Peanut sauce (V)(N) (GF) 12.90**



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# Thai Curry

Green Curry (GF) Prawn 19.90  
 Veggie&Tofu, Chicken, Beef 16.90  
 Famous Thai curry with coconut milk, eggplant, green bean, capsicum, chill & sweet basil.



Massaman Chunky Beef (N) (GF) 17.90  
 Aromatic stewed beef with potato, carrot onion & cashew nut in creamy sauce.

Roasted Duck Curry 20.90  
 Medium spicy red curry with cherry tomatoes, pineapple & lychee, topped with sliced boneless roasted duck.



Yellow Curry (GF Option)  
 Veggie&Tofu, Chicken 16.90  
 Prawn 19.90  
 Mild yellow curry, onion, sweet potato served in golden crispy roti basket and topped with crispy shallots.

Panang Curry (GF) Prawn 19.90  
 Veggie&Tofu, Chicken, Beef 16.90  
 Creamy red Panang curry, chillies, green bean, Kaffir lime leaf.



Red Curry with Pineapple (GF)  
Veggie&Tofu, Chicken 16.90  
Prawn 19.90  
Medium spicy red curry, chilies,  
zucchini, pineapple, Thai basil



Choo Chee Salmon (GF) 21.90  
Grilled Salmon fillet topped with  
creamy red curry sauce. *(Please allow  
extra time for preparation of this  
dish)*

Siam Ocean 20.90  
Combination seafood braises in special  
sauce, lemongrass, galangal & Kaffir lime  
leaf.



Pla Rad Prik 21.90  
Crispy Barramundi fillet topped with  
medium red curry. *(Please allow extra  
time for preparation of this dish)*

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## Stir fry

(Gluten Free optional, please ask our staff)

Veggie&Tofu, Beef, Chicken 16.90  
Prawn 19.90

### Pad Med Mamuong (N)

With dry chili, onion, capsicum & cashew nut.



### Garlic & Pepper

With garlic & ground black pepper



### Pad Khing

With fresh ginger, mushroom, carrot & spring onion.

### Pad Ka Pow

With vegetable, sweet basil & homemade mild chilli paste.



### Pla Sam Rod (N) 21.90

Crispy Barramundi fillet served with three favored sauce and topped with crispy basil & cashew nut. *(Please allow extra time for preparation of this dish)*

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# Noodle

\*\*If you are concerned with allergies to certain ingredients, Please seek advice from our friendly staff when ordering.

\*\* (Gluten Free optional)

Veggie&Tofu, Chicken 15.90 Prawn 17.90

**Pad Thai (N) (GF)** Traditional Thai noodle with sweet turnip, egg, bean curd, bean sprouts, garlic chives & crunchy peanut wrapped in egg net.



**Pad See Eaw** Stir fry rice noodle, mixed vegetable with sweet black soy sauce.

**Drunken Noodle (with DUCK 20.90)** Spicy rice noodle stir fried with green peppercorn & baby corn, finished with chili and basil.



## Fried Rice

Veggie&Tofu, Chicken 15.90 Prawn 17.90

**Pineapple Fried Rice** Wok tossed egg, onion, carrot, pea, corn, sultana, spring onion & sweet pineapple.

**Tom Yum Fried Rice** Aromatic Thai herbs & Tom Yum Sauce tossed with rice.



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# Children Menu

**(Only Under 10 Years Old)**

(Gluten Free Optional, please ask our staff)

- Kids Satay Chicken (N)** 11.90  
Four chicken skewers with satay sauce and rice.
- Kids Fried Rice** 11.90  
Wok tossed egg with chicken, onion, carrot, pea, sultana, spring onion & sweet pineapple.
- Kids Pad See Eaw** 11.90  
Stir fried rice noodle with chicken, mixed vegetable in sweet black soy sauce.

## Rice & Roti

Jasmine Rice	Large	3.50	Small	2.50
Coconut Rice	Large	4.50	Small	3.50
Roti & Peanut Sauce				5.00
Extra Peanut Sauce				1.00



## Desserts Menu

**Thai Waffle** 7.90  
Homemade coconut waffle served with coconut ice cream and seasonal fruit, topped with palm sugar syrup.



**Banana Fritter** 7.90  
Crispy golden brown banana fritter served with vanilla ice cream, topped with icing sugar & palm sugar syrup.

**Thai Coconut Ice Cream Sundae (N)** 7.00  
Two scoops of coconut ice cream topped with lychee & pineapple.



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