CHICKEN or BEEF or VEGETABLES COMBINATION ( SEAFOOD ) PRAWN (\*) EXTRA TOFU or VEGETABLES

\$22

\$26

\$26

## Stin Fry & Curries

## PAD KHING

Stir fry with ginger, garlic, shitake mushroom, seasonal vegetables in a tasty sauce.

### **CASHEW NUT**

Famous Thai stir fry with seasonal vegetables, authenticated chilli jam and roasted cashew nuts.

CHILLI BASIL (Solution)
Stir fry flavoured with crushed garlic, slices of fresh long chilli and Thai basil leaves in a tasty sauce with seasonal venetables.

## GARLIC & PEPPER © Original Thai stir fry with soy sauce,

oyster sauce, minced garlic, cracked pepper and seasonal vegetables.

A popular Thai curry dish with lime & basil leaves in a green curry paste cooked in creamy coconut milk, mildly spicy.

PANANG CURRY 
A fragrant Thai sweet and all-round smooth curry with seasonal vegetables, fresh red chilli, chopped lime leaves, finally flavoured with red chilli paste.

# Moodles & Fried Rice



Extremely popular thin rice noodle dish with shallot, egg & tofu, topped with sprouts, served with side crushed nuts and lemon.



Flat noodles with sweet soy sauce, Chinese broccoli

PAD KEE MAO Flat noodles with chilli, garlic, peppercorns, fragrant basil leaves and Chinese broccoli.

ORCHID FRIED RICE
Traditional Thai Fried rice with egg, onion, seasoning sauce & Vegetables

### TOM YUM FRIED RICE

Originating in the centre of Thailand spicy, fragrant with mushroom, cherry tomatoes and egg.

Slivers of shallot, mixed corn, carrot, peas and seasoning sauce.

## \$14

## Kid's Meal

FRIED RICE EGGS with SPRING ROLL (2 PCS.) \$14 PAD SE-EW CHICKEN with SPRING ROLL (2 PCS.) \$14 \$10 CHIPS



Side Dishes

STEAMED RICE	(S) \$4	(L) \$6
JUMBO STEAMED RICE		\$8
COCONUT RICE	(S) \$5	(L) \$7
STICKY RICE		\$6
ROTI		\$4
STEAMED NOODLES		\$5
FRESH CHILLI		\$3
STEAMED SIDE VEGETABLE	S	\$12

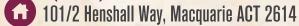
- All prices inclusive of GST and subject to a price.
- Surcharge of 5% on Saturday 10% on Sunday
- Surcharge of 15% on Public Holiday.
- Food ingredients and prices are subjected to change without prior notice.
   If you have any food allergies, please advise with our staff.
- Many of our dishes contain shellfish, pluten or nut, please advise with our staff, - We are unable to quarantee that our dishes are 100% free of residual qluten,

nut or shellfish traces, please advise with our staff











### BREAKFAST / LUNCH

: 9.00 AM - 2.30 PM WED - SAT: 7.30 AM - 2.30 PM

**Modern Thai** 

**Cuisine & Bar** 

: 8.30 AM - 2.30 PM

MON : CLOSED

### DINNER

WED - THU: 4.30 PM - 8.00 PM FRI - SAT : 4.30 PM - 8.30 PM MON, TUE, SUN: CLOSED

cafe

& bar

Fully Licensed • NO BYO • Please do not bring your food & drink inside

Entree

VEGETARIAN SPRING ROLLS (4 PCS) \$12 Deep fried spring roll pastry with mixed vegetables.

**GOLDEN CRISPY SOFT SHELL CRAB** \$18 Deep fried lightly battered soft shell crab served with sweet chilli sauce.

\$18 PRAWNS CAKE Popular snack crisp prawn cakes served with plum sauce.

\$18 CRISPY PORK BELLY Deep fried crispy pork belly served with hot chilli sauce.





VEGETARIAN SPRING ROLLS

\$24

Soup

TOM YUM PRAWNS

A classic Thai spicy, sour fragrant soup with tomato, mushroom, lime leaves, lemon juice, lemongrass with tom yum paste.

TOM SAAB 🕯

Spicy soup with soft pork bones, mixed with Thai herbs and chilli

GOLDEN CRISPY SOFT SHELL CRAB

330 & Salad

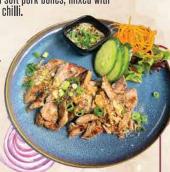
SAI GROG ISSAN \$16

Thai sausage of pork served with cabbage, chilli & ginger.

LARB MOO Spicy pork mince, pork liver salad consisting of Thai herbs dressed with Larb seasoning

GRILLED PORK JOWL \$26 ( MOO YANG )

The classic, Northeast Thai style marinated pork lowl served with Nam Jim Jaew (Thai chilli dip)



GRILLED PORK JOWL (MOO YANG)



330 & 8alad -

SPICY CRISPY CHICKEN SALAD (YUM GAI SAAB) Crispy chicken mixed with Thai fresh herbs & larb seasoning.

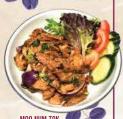
MOO NUM TOK Grilled marinated pork jowl consisting of Thai Herbs dressed with larb seasoning.

PAPAYA SALAD PORK BELLY

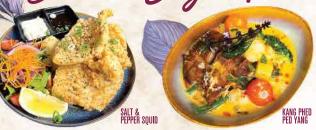
Green papaya salad mixed with chili & garlic served with pork belly.

SOM TUM PLARA Green papaya salad mixed with Thai anchow Issan style. + ADD PICKLED CRAB \$2

SOM TUM THAI Green papaya salad mixed with chilli. \$18



Divine Signature



\$30

\$30

\$30

**VEGGIE PRIK KHING** 

SALT & PEPPER SQUID \$24 A favorite, Deep fried tender squid with light bread crumb, served with tartare sauce.

Crispy deep-fried pork belly dressed in a mildly five spicy caramel sauce, served on a bed of green beans.

KANG PHED PED YANG 🔊

Roasted duck fillet simmered in a classic red curry with fresh pineapple. cherry tomatoes and lychees.

KA PAO MOO GROB

Stir fry crispy pork belly with chilli, garlic, basil & seasonal vegetables.

KANA MOO GROB

\$30 Crispy pork belly with Chinese broccoli, crushed chilli & garlic in a rich oyster sauce. Divine Signature

\$30

**DIVINE DUCK** 

Stir fried roasted duck fillet in oyster sauce with green vegetables

PLA PAD CHA 🔊 Deep fried fillet Barramundi with chili, minced garlic, young pepper and seasonal vegetables.

MASSAMAN BEEF 🔊 S32 SERVED with ROTI

A comfort dish, full of flavour with tender chuck beef slowly cooked over half a day and left to infuse overnight to fully inherit the flavour of the coconut milk.



DIVINE DUCK

MASSAMAN BEEF SERVED with BOTI

PHAK BOONG FAI DANG Stir fry morning glory, garlic, chilli in oyster sauce,

VEGGIE PRIK KHING 🔊

Stir fry seasonal vegetables, kaffir lime leaves in a delicious spicy sauce.

**ASIAN GREEN** Stir fry Asian vegetables in oyster sauce.



🚺 Vegetarian 📳 Ask for Gluten Free 😩 Recommend

