

Thai Terrace

LICENSED & B.Y.O. WINE

SET MENUS

Groups of 10 or more are required to order from Set Menus

Set Menu A \$27.50 per person
(Minimum 4 people - includes corkage)

Spring Roll	Yellow Curry
Fried Calamari	Hot Beef
Golden Cups	Pad Thai
Prawn Superb	Steamed Rice

Set Menu B \$32.50 per person
(Minimum 4 people - includes corkage)

Golden Cups	Mussaman
Fish Cakes	Thai Duckling
Curry Puff	Prawn Superb
Yum Neur	Steamed Rice
Pra Ram Long Song	

Set Menu C \$37.50 per person
(Minimum 4 people - includes corkage)

Golden Cups	Coconut Fish
Spring Roll	Tamarind Prawn
Satay	Red Curry Beef
Angel's Wing	Chicken Cashew Nut
Lamb Salad	Steamed Rice

Thai Terrace SPECIALITIES

- Banana Leaf Chicken**  \$17.50
Marinated chicken cooked with a dry red curry paste, Thai herbs & lime leaves, then served in a banana leaf with crispy basil & a cucumber sauce.
- Prawn Superb**  \$20.50
Crispy chilli king prawns and roasted cashew nuts in a sweet chilli sauce, tossed with crispy basil leaves.
- Tamarind Prawns** \$20.50
Crispy king prawns smothered in a zesty tamarind sauce, topped with crispy fried shallots.
- Lab Pla**  \$20.50
Fried fish fillet, sliced and served with a tangy combination of shredded lemongrass, onion, carrots, garlic, ground rice, mint leaves, coriander, fish sauce, chilli and lemon juice.
- Gulf of Siam**  \$20.50
Mixed fresh seafood cooked with our secret curry sauce, onions, celery, carrots & green onions.
- Thai Duckling** \$20.50
Boneless duck marinated in our chef's secret sauce, deep-fried to a golden brown & served with a sweet plum sauce.
- Tamarind Duck** \$20.50
Grilled whole duck breast smothered in a zesty tamarind sauce, topped with crispy fried shallots.

• Thai cooking is not always chilli based or hot tasting. This key will help you select a dish which best suits your palate.



MILD: Pleasantly mild flavour with a delicate touch of chilli.



MEDIUM: Normal Thai flavouring, not excessive for most tastes.



HOT: for those who are accustomed to and enjoy hot food.

• All meals can be prepared mild, medium or hot to suit your taste. Please advise table staff how you would like your meal prepared.



HIGHLY RECOMMENDED DISH

APPETISERS

- Golden Cups**  \$7.00
Eight light crisp pastry shells filled with a combination of ground corn, prawn, chicken and onion, mixed with a tasty blend of spices.
- Angel's Wing**  \$6.50
Boneless chicken wing, stuffed with glass noodles, chicken & green onions.
- Fried Calamari** \$7.00
Thai-style, deep fried calamari served with a sweet & sour chilli sauce.
- Thai Spring Roll** \$6.50
Six spring rolls gently stuffed with black mushrooms, glass noodles & fresh vegetables.
- Satay** \$7.90
Four marinated strips of chicken grilled with coconut milk & served with a delicious peanut sauce.
- Curry Puff** \$6.50
Four puff pastries filled with minced chicken, potatoes, onions & carrots.
- Fish Cakes**  \$7.00
Three patties of freshly minced fish seasoned with chilli paste, lime leaves and green beans, then deep fried & served with a tangy sweet chilli sauce, cool cucumber pieces, roasted peanuts & coriander.
- Golden Triangles** \$6.50
Four light and crisp pastries wrapped around a blend of chicken and prawn meat, coriander and white pepper.
- Mixed Entree**  \$9.90
Our most popular entrée trio – two Golden Cups, a Curry Puff and an Angel's Wing.

Vegetarian

- Thai Spring Roll** \$6.50
Mixed vegetables rolled in a light pastry, deep-fried & served with a sweet chilli sauce.
- Pak Tod** \$6.50
Fresh vegetables lightly fried in a Thai tempura batter, then served with a sweet & sour sauce.
- Tofu** \$6.50
Deep-fried bean curd with a sweet chilli sauce.

SOUPS

- Tom Yum Talay**  \$8.50
A tasty, spicy combination seafood soup with mushrooms & fresh herbs.
- Tom Yum Goong**  \$8.50
Prawns with field mushrooms in a hot & sour soup with a touch of fresh lemongrass.
- Tom Yum Gai**  \$7.50
Chicken with field mushrooms in a hot & sour soup with a touch of fresh lemongrass.
- Tom Kari Gai**  \$7.50
An exotic, spicy soup stock boiled with coconut milk, mushrooms, chicken & galangal roots.
- Tofu Soup**  \$7.50
A Thai-style, clear soup with chicken mince, bean curd, seaweed & fresh vegetables.

Vegetarian

- Tofu Soup** \$6.50
A clear Thai soup with bean curd, seaweed & fresh vegetables.
- Tom Yum Vegetables**  \$6.50
Fresh vegetables in a hot & sour soup.
- Tom Kari Mushrooms**  \$6.50
An exotic, spicy soup of fresh mushrooms, coconut milk & lemongrass.

SALADS

- Lamb Salad**   \$14.90
Sliced BBQ lamb dressed with a spicy combination of fresh lemon juice, carrots, mint, coriander, roasted ground rice and other classic Thai herbs & spices.
- Lemongrass Salad**   \$16.50
A spicy combination seafood salad with lemon juice, onions, fresh chilli, herbs & lemongrass.
- Yum Neur**  \$13.90
A delicious beef salad with Thai-style grilled beef, carrots, onions & tomatoes dressed with a tangy lime sauce.
- Yum Yai**  \$14.90
A warm salad of steamed prawn and chicken pieces, tossed with lettuce, coriander, tomato and hard-boiled egg, served with a sweet & sour chilli dressing.
- Lab Gai**  \$14.50
A zesty combination of tender minced chicken, freshly squeezed lemon juice, fish sauce, chilli, coriander, chopped green onions, spring onions, and served with roasted ground rice.
- Pla Goong**  \$16.50
Grilled king prawns tossed with lettuce, shallots, carrots, mint, lemongrass and a dash of chilli paste.

Vegetarian

- Vegetarian Siam Salad** \$11.90
Fresh lettuce, cucumber, tomatoes & a hard boiled egg accompanied by a peanut sauce.

• Thai Terrace chefs use only the best cuts of meat (rump steak, chicken breast & lamb back strap) trimmed of all fat.

MAINS

(See Specialities on other side also)

MILD STIR FRIES

50. **Thai Beef**  \$17.50
Fillets of beef cooked in a blend of freshly crushed garlic, oyster sauce & pepper.
51. **Garlic Pork** \$17.50
Strips of pork marinated with fresh garlic & white pepper.
52. **Pad Khing** \$16.50
Your choice of either chicken or pork, wok-tossed with fresh ginger, onions, mushrooms, carrots & oyster sauce.
53. **Pad Ruammit** \$16.50
Your choice of either chicken, pork or beef, served with fresh vegetables & oyster sauce.
54. **Pad Preon Waan** \$16.50
Tender slices of either chicken or pork, cooked with fresh cucumbers, onions, tomatoes, green peppers & carrots served in a sweet & sour sauce.
55. **Thai Lamb** \$17.70
Fillets of trimmed lamb, cooked in a blend of freshly crushed garlic, oyster sauce and black pepper.

Vegetarian

57. **Pad Pag** \$13.90
Pan-fried fresh vegetables & tofu with an oyster sauce.
58. **Pad Preon Waan Pag** \$13.90
Pan-fried fresh vegetables & tofu with a sweet & sour sauce.

CURRIES

60. **Green Curry**  \$17.50 / Prawns \$20.50
A classic green curry with your choice of tender beef, chicken or king prawns, blended with coconut milk, fresh vegetables & sweet basil leaves.
61. **Red Curry**  \$17.90 / Prawns \$20.50
A spicy red curry with your choice of tender beef, chicken or king prawns, blended with coconut milk, fresh vegetables & sweet basil leaves.
62. **Yellow Curry**  \$17.50
A delightful, mild chicken curry, cooked with onions & potatoes and topped with fried shallots.
63. **Mussaman**  \$17.50
Tender pieces of beef, cooked with potatoes, peanuts & coconut milk.
64. **Lamb Curry**   \$17.50
A spicy-sweet curry of tender lamb fillets, bamboo shoots & coconut milk.
65. **Jungle Curry**    \$17.50
A non-coconut based curry, with your choice of beef or chicken, cooked in a flavoursome stock with fresh vegetables & herbs.
66. **Pineapple Paradise**  \$20.50
A delightful red curry of fresh king prawns, pineapple pieces and cherry tomatoes.
67. **Panang Duck**   \$20.50
Grilled duck breast, sliced and served with a panang curry sauce, garnished with chopped red chilli and finely-sliced kaffir lime leaves.

Vegetarian

68. **Gaeng Keow Pag**   \$13.90
Fresh vegetables cooked with a green curry paste & coconut milk.
69. **Gaeng Dang Pag**   \$13.90
Fresh vegetables cooked with a red curry paste & coconut milk.

HOT STIR FRIES

70. **Spicy Lamb**    \$17.50
Marinated lamb wok-tossed with fresh chilli, lemongrass, onions, green beans, sweet basil leaves & crushed black peppercorns.
71. **Hot Beef**   \$17.50
Strips of tender beef, stir-fried with a combination of cucumbers, onions, tomatoes, mushrooms & carrots in a special dark, spicy sauce.
72. **Pad Gar Prow**   \$17.50
Your choice of chicken, pork or beef, wok-tossed with fresh onions, chillies & basil leaves.
73. **Chicken Cashew Nut**   \$17.70
A mild chicken stir-fry with onions, shallots & cashew nuts.
74. **Pud Num Prig Pow**  \$17.50
Your choice of chicken, pork or beef stir-fried with onions, capsicum, spring onions served with a spicy sauce.
75. **Pra Ram Long Song**  \$17.50
Chicken breast pieces marinated in curry powder and soy sauce, then stir-fried and served on baby spinach leaves, drizzled with a delicious peanut sauce and topped with roasted cashew nuts.

Vegetarian

77. **Cashew & Tofu**  \$13.90
Cashew nuts & tofu with onions, carrots, chilli paste, wok-tossed with spring onions.
78. **Chilli Tofu**   \$13.90
Tofu with fresh chilli, lemongrass, onions, green beans & sweet basil leaves.

SEAFOOD

80. **Goong Pong Karee**  \$20.50
Pan-fried king prawns served with curry powder, egg, capsicums, celery and our special curry paste.
81. **Hot Prawns**   \$20.50
Fresh prawns with cucumbers, onions, tomatoes, mushrooms, carrots & spring onions cooked in our special spicy sauce.
82. **Goong Gra Prow**   \$20.50
Fresh prawns with, chilli, garlic, green beans, capsicum, onions, carrots & basil leaves.
83. **Garlic Prawns** \$20.50
Fresh prawns marinated with garlic & white pepper.
84. **Goong Pad Pag**  \$20.50
Fresh prawns with a selection of vegetables & an oyster sauce.
85. **T.T. Fish**   \$20.50
Fresh fish of the day, deep-fried & topped with a delicious chilli sauce.
86. **Coconut Fish**  \$20.50
Steamed fresh fillet of fish topped with a mixture of chilli, coriander, lemongrass, finely-cut kaffir lime leaves, lemon juice, fish sauce and coconut milk.
87. **Lemon Fish**  \$20.50
Steamed fish fillet infused with fresh lemon juice, tossed in crushed garlic & chilli.
88. **Calamari Pong Karee**  \$18.50
Pan-fried calamari served with curry powder, egg, onions, capsicums, celery and a special Thai curry paste.
89. **Chilli Calamari**   \$18.50
Lightly battered, deep-fried calamari served with roasted cashew nuts and a sweet & sour chilli sauce, then tossed with crispy basil leaves.
90. **Calamari Prig Pow**  \$18.50
Calamari pan-fried and tossed with onions, capsicum, spring onions served with a spicy sauce.
91. **Red Spicy Seafood**    \$20.50
A pan-fried seafood combination with fresh chillies, red curry paste, lemongrass, onions, green beans, kaffir lime & basil leaves.

92. **Green Spicy Seafood**   \$20.50
A pan-fried seafood combination with fresh chillies, green curry paste, lemongrass, onions, green beans, kaffir lime & basil leaves.
93. **Garlic Seafood** \$20.50
A pan-fried seafood combination with fresh garlic, crushed pepper and a special Thai seasoning.

NOODLES & RICE

100. **Pad Woon Sen**  \$14.90
Fried glass noodles with pork fillet, tomatoes, onions, snow peas & spring onions.
101. **Pad Thai** \$14.90 / Prawns \$16.90
A popular noodle dish, with chicken, egg, green onions, ground peanuts & bean sprouts.
102. **Pad See-Iw**  \$14.90
Stir-fried noodles with your choice of either beef, pork or chicken served with fresh broccoli.
103. **Chilli Noodles**   \$14.90
Pan-fried rice noodles with chicken, shrimp curry paste, onions, capsicums, tomatoes & basil leaves, served with fresh lettuce.
104. **Red Prawn Fried Rice**   \$17.50
Fresh king prawns, pan-fried with rice, red curry paste, fresh vegetables and sweet basil leaves.
105. **Green Curry Fried Rice**   \$14.90
Your choice of chicken or beef with fried rice, cooked with a green curry paste, fresh vegetables & sweet basil leaves.
106. **Combination Fried Rice** \$14.90
Combination of prawn, chicken, pork, fresh vegetables & egg.

Vegetarian

109. **Vegetarian Fried Rice** \$13.90
Steamed rice cooked with fresh eggs, onions & vegetables.
110. **Vegetarian Pad Thai** \$13.90
Rice noodles cooked with fresh eggs, bean sprouts, ground peanuts & spring onions.
111. **Vegetarian Chilli Noodles**  \$13.90
Glass noodles cooked with onions, carrots, capsicum, tomatoes, basil leaves & chilli paste.
115. **Steamed Rice Per person** \$2.20
116. **Coconut Rice Per person**  \$3.00
117. **Roti** \$3.00
3 pieces of freshly prepared, Thai-style roti. Best served with Panang, Yellow and Lamb curries.

DESSERTS

120. **Coconut Custard** \$6.00
Steamed coconut milk with young coconut, served with cream & ice-cream.
121. **Sagou Pudding** \$6.00
A delicious pudding made from tapioca pearls with strips of young coconut, corn kernels and sugar, topped with lightly salted coconut milk. Mix together at the table for a thoroughly enjoyable experience!
122. **Ngou Sod Sai** \$6.00
Rambutan fruit stuffed with pineapple & served with ice-cream.
124. **Ice Cream** \$4.00
Vanilla Ice Cream with your choice of chocolate, caramel or strawberry topping.

- One bill per table please.
- All prices inclusive of G.S.T.
- BYO Wine surcharge: \$2.50 per person (Free with Set Menus)
- A 15% surcharge applies on public holidays.