

SOUPS

Tom Kha
Traditional slightly tangy soup with galangal, lemongrass, mushroom, cherry tomato and young coconut shoot

Prawns (GF, SF, DF) 105 | Chicken (GF, LS, DF) 80

Vegetables (GF, DF, VG) 70

Tom Yam Goong (SF, GF) 100 🍲🍲

Prawns in shellfish broth with lemongrass, galangal, mushroom, chilli, lime and coriander

Tom Saep Nuea (GF, DF) 95 🍲🍲

Classic beef soup with galangal, lemongrass, kaffir lime leaves, red onion, chilli, lime and hot basil

SHARING APPETISERS

Pai Thai Dim Sum (SF, SE, E, S) 145

Thai dumplings filled with chicken, prawn and vegetables, served with sweet soy and chilli sauce

Khong Wang Ruam Pai Thai (V, E, SE, S, N) 195

Pai Thai Royal Starter Selection

A sharing platter of prawn cake, chicken satay, papaya salad, vegetable spring roll and purple chicken dumpling, celebrating Thailand's balance of sweet, sour, spicy and savoury flavours

SALADS

Yam Som O (VG, N, GF, DF) 90 🍲

Pomelo salad with toasted coconut, peanuts, fried shallot, coriander and Thai dressing

Add crispy prawns (SF, N, S, DF) 125

Yam Ma Muang Goong Tod (SF, N, DF) 125 🍲

Green mango salad with onion, cashew nuts, chilli, crispy prawns and Thai dressing

Yam Nuea Yang (SF, S, DF) 110 🍲🍲

Grilled beef salad with cucumber, celery, cherry tomato, onion, coriander and Thai chilli dressing

WOK-FRIED DISHES

Pad Kaprow Ped (SF, S, DF) 150 🍲🍲

Crispy smoked duck with garlic, onion, capsicum, chilli, long bean and holy basil

Kana Nuea Nam Man Hoy (SF, S, DF) 170

Beef tenderloin with Thai broccoli, garlic, mushroom and oyster sauce

Pad Kaprow (LS, SF, S, DF)

Traditional wok fried dish with garlic, chilli, hot basil and soya sauce | Mixed Vegetables (GF, DF, LS, SF) 85

Minced Chicken (GF, DF, LS) 100 | Add Fried Egg (GF, DF, E, LS) 15

Pad Tom Yam Talay Haeng (SF, GF) 220 🍲🍲

Lobster, scallop, squid and prawns with tom yam paste, lemongrass, galangal, kaffir lime and chilli

PAI THAI SIGNATURES 🐘

Chor Muang (DF, N, S) 70

Purple flower chicken dumpling, fried onion, peanut, sweet soy sauce

Som Tam Pai Thai (VG, N, S, DF) 95 🍲

Green papaya salad with tomato, long beans, cashew nuts and tamarind dressing

Add crispy soft-shell crab 125

Larb 🍲🍲

Traditional Thai minced salad of fresh herbs with lime, chilli, fish sauce and roasted sticky rice

Pla - Minced seabass (GF, DF, LS, SF) 120

Gai - Minced chicken (GF, DF, LS) 85

FRIED & GRILLED

Satay Gai (GF, LS, SF, N) 85

Grilled marinated chicken sate with coconut milk, lemongrass, turmeric served with peanut sauce and cucumber relish

Por Pia Tod (VG, S, DF) 75

Golden vegetable spring roll with sweet chilli sauce

Goong Tod Krob (SF, E, S, DF, N) 90

Crispy prawns with garlic, coriander, oyster sauce, soy and cucumber

Larb Pla Tod (SF, DF, GF, LS) 90 🍲🍲

Minced seabass with spring onion, coriander, chilli, fish sauce, lime and mint

Pla Muek Tod (SF, DF) 80 🍲🍲

Crispy squid with garlic, Thai basil and chilli sauce

CURRIES

Gaeng Khiew Wan 🍲🍲

Green curry with Thai eggplant, young coconut shoot and sweet basil

Tiger prawns (SF, GF) 215 | Chicken (SF, GF, LS) 145

Vegetables (GF, V) 120

Gaeng Panaeng 🍲🍲

Red curry with coconut cream, kaffir lime, peanut and red chilli

Tiger prawns (SF, GF) 215 | Chicken (SF, GF, LS) 145

Vegetables (GF, V) 120

Gaeng Phed Ped Yang (SF, GF) 175 🍲🍲

Roasted duck in red curry with pineapple, cherry tomato, red chilli and sweet basil

Gaeng Leuang Poo Mee Grob (SF, GF, E) 210 🍲

Yellow crab curry with coconut milk, young coconut shoot, sweet basil and crispy egg noodles

MAINS

Pla Nung Ma Now (SF, GF, DF) 190

Steamed seabass fillet, garlic, chilli, Thai celery, spicy lime sauce

Goong Prik Thai Dum (SF, S, DF) 210 🍲

King prawns with lemongrass, soy and black pepper sauce

Lon Goong (SF, GF, DF) 175 🍲

Minced tiger prawn with creamy coconut milk, chilli, onion and coriander, served with steamed rice

Gai Pad Med Ma Muang (LS, SF, S, N, DF) 110

Chicken with cashew nut, spring onion, dried chilli and oyster sauce

Nuea Yang Pai Thai (SF, S, DF) 240

Grilled Australian beef with Thai marination, garlic, coriander and Thai chilli sauce

SHARING SEAFOOD

Talay Ruam Yang (SF, GF, DF) 375 🍲

Grilled seafood with prawn, mussel, lobster, seabass, lemongrass, galangal and chilli lemon sauce

Pla Kapong Khao Rad Prik

Yam Mamuang (N, DF, LS, CS) 320 🍲

Deep-fried seabass with chilli garlic sauce and fresh mango salad

Pla Kapong Daeng Neung Manao (GF, DF, CS, LS) 340 🍲🍲

Whole red snapper steamed with garlic, chilli, coriander and spicy lime sauce

LIVE SEAFOOD

Poo Alaska Pad Phong Kari (SF, S, E, DF) 1400 / kg 🍲🍲

Average 3 - 4kg

Whole live king crab wok-fried with aromatic Thai curry powder, egg, onion, celery and creamy sauce

Goong Lobster Pad Kaphrao (SF, S, DF) 420 🍲🍲

Whole live lobster wok-fried with fragrant Thai basil fresh bird's eye chili, garlic

VEGETABLES

Pad Pak Boong Fai Dang (S, DF) 45

Wok-fried morning glory with soy and mushroom sauce

Pad Kana Nam Man Hoy (S, DF) 45

Thai broccoli with garlic, mushroom, yellow bean paste and oyster sauce

Pad Pak Choy Kratiem (S, DF) 45

Wok-fried pak choy with garlic and light soy sauce

CHEF'S RECOMMENDATION 🌸

Goong Mangkon Pad Prik Phao (SF, S, DF) 275

Lobster wok-fried with Thai chilli jam, sweet basil, capsicum and spring onion

Gaeng Massaman Nuea (GF, SF) 210 🍲🍲

Braised beef massaman curry with coconut milk, sweet potato, onion and peanuts

Gaeng Khiew Wan Nuea (SF, GF) 210 🍲🍲

Braised short beef ribs with green curry, Thai eggplant, and sweet basil

Pad Prik Kaeng Prik Thai On 🍲🍲

Wok-fried with red curry paste, green peppercorn, eggplant, fingerroot, long bean and Thai basil

Beef tenderloin (GF, DF) 170 | Chicken (GF, DF, LS) 120

NOODLES & RICE

Pad Thai

Rice noodles with tofu, bean sprouts, peanut and tamarind sauce

Prawns (S, SF, N, DF, E) 120 | Chicken (S, LS, N, DF, E) 90

Vegetables (S, N, DF, VG) 80

Pad See Ew Nuea (S, SF, DF, E) 150

Beef tenderloin with rice noodles, Thai broccoli, egg, soy and oyster sauce

Khao Pad

Fried rice with spring onion, tomato and soy sauce

Prawns (S, DF, SF, E) 120 | Chicken (S, DF, E, LS) 90

Egg (S, DF, E) 70 | Vegetable (S, DF, VG) 80

Khao Pad Sapparod

Pineapple fried jasmine rice cashew nuts and spring onion

Prawns (S, DF, SF, E) 130 | Chicken (S, DF, E, LS) 100

Egg (S, DF, E) 80 | Vegetable (S, DF, VG) 90

Khao Suay 35

Jasmine rice

Khao Niew 35

Sticky rice

Khao Man Ka Thi (V, GF) 35

Thai coconut rice