

THAI ROOM

KITCHEN & WINE EXPERIENCE

FEED ME MENU

Minimum 2 people

\$78

[5 COURSES] ENTREES + CURRY + STIR FRY OR SALAD

FEED ME WELL MENU

Minimum 2 people

\$88

[7 COURSES] ENTREES + CURRY + STIR FRY + SALAD + DESSERT

V: Vegetarian or vegan option available
GF: Gluten free available

SMALL TO START

Miang Kham (2) (GF) \$18

Betel leaves| scallop| lime| coconut| fry shallots

Salmon Ceviche with Nam Jim Sauce (GF) \$29

Strawberries| red onion| sesame| basil

Southern Thai Tofu San Choy Bow (2) (GF) \$20

Iceberg lettuce | onion| spicy curry paste| basil

Crispy Vegetarian Spring Rolls (3) \$18

Cos lettuce| mint| basil| sweet plum sauce

Seaflowers (2) \$19

Mixed seafood dumplings| caviar| savoury red curry

Grilled Whole Squid (GF) \$29

Lemon dressing| green chilli dipping sauce

Crispy Eggplant (V) \$22

Sichuan pepper| dark chilli sauce| iceberg lettuce

Grilled King Prawn Skewer Salad (2) (GF) \$29

Mango| Sweet Corn| red onion| lemongrass

CURRY

Green Curry with Grilled Chicken Fillets (V, GF) \$36

(Tofu option available \$29)

Eggplant| vegetables| Thai basil

Grilled Duck Red Curry (V, GF) \$39

(Tofu option available \$29)

Lychee| tomatoes| eggplant| pineapple| fruit red curry

Chu Chee Barramundi Fillet \$44

Crispy curry leaves| bamboo shoots| chilli

Slow Cooked 12 Hours Massaman Beef \$48

Potato| fried basil| cashew nuts| chilli

Unlimited Sparkling Water \$6 per person

Unlimited Still Water \$6 per person

SALAD

Crispy Chicken Apple Salad (V) \$32

(Tofu option available \$28)

Mint| green apple| carrot| coriander| chilli

Seafood Banana Blossom Salad (GF) \$38

(Tofu option available \$28)

King prawns| squid| nam jim sauce| cashew nut

STIR FRY

Cashew Nut Chilli Chicken \$34

(Tofu option available \$28)

Dry chilli| ginkgo| vegetable

Stir Fry Satay Beef (V, GF) \$36

(Tofu option is available \$28)

Vegetables| chilli jam| crushed peanuts

Pad Thai with Fried Chicken (V, GF) \$34

(Tofu option is available \$28)

Tamarind chilli sauce| crushed peanuts| bean sprouts

SIDE

Steamed Tofu with Stir Fried Chinese Broccoli (V) \$24

Shiitake mushroom| garlic| ginkgo| chilli

Chilli Cherry Tomato Salad \$18

Thai salad dressing| toasted rice powder| chilli

Roti Bread \$8

Coconut Rice (V, GF) \$7.5

Steamed Rice \$5

Thai Salted Peanut \$8

DESSERT

Blue Sticky Rice (V, GF) - \$20

Mango puree| coconut gelato| crushed peanuts| mint

Tea Infused Panna Cotta - \$19

Honey| berries| dry rose

Chocolate Mousse \$18

Strawberry| frozen berries

Affogato - \$18

Coconut gelato| espresso| Frangelico

Blood Orange Gelato or Mango Sorbet - \$16

Dark chocolate sauce| mint