



 mild
 medium
 hot
 very hot

HOUSE SPECIAL

- 39. **Massaman Curry (beef, lamb or chicken only)**  18.00
Delicious mild thick curry slowly cooked with potato, peanuts and onion in coconut milk
- 40. **Honey Duck** 20.00
Boneless roasted duck pieces served on a bed of steamed vegetables, topped with delicious home made honey sauce
- 41. **Spicy Duck**  20.00
Boneless roasted duck pieces stir-fried with red curry paste, kaffir lime leaves, Thai basil and vegetables
- 42. **Roasted Duck Curry**  20.00
Boneless pieces of roasted duck cooked in red curry with pineapple, vegetables, basil leaves and tomato
- 43. **Lemongrass Prawns**  21.00
Prawns stir-fried with broccoli, carrot, baby corn, onion, capsicum and snowpeas in special sauce with freshly crushed lemongrass
- 44. **Angel Prawns**  20.00
Prawns battered in flour, tossed in shredded coconut, deep fried, topped with home made sweet chilli sauce served on a bed of steamed vegetables
- 45. **Honey Prawns** 21.00
Deep fried battered prawns served on a bed of steamed vegetables topped with home made honey sauce
- 46. **Salt & Pepper Calamari** 21.00
Deep fried calamari stir-fried in special sauce and seasoning served on a bed of fresh salad
- 47. **Tom Yum Goong Fried Rice**  21.00
Thai style jasmine rice stir-fried with prawns, egg, green peas, tomato, kai lan, carrot, corn seasoned with Thai spices and Tom Yum paste
- 48. **Pineapple Fried Rice** 21.00
Thai style flavoursome jasmine rice stir-fried with prawns, special seasoning, egg, green peas, corn, onion, kai lan, carrot, pineapple, sultanas and mild curry powder
- 49. **Laksa Prawn** 21.00
Mild red curry noodle soup, served with rice vermicelli, prawns, carrots, broccoli, kai lan, bean shoots, ground peanuts, spring onion, fried onion cooked in milk and coconut milk

DESSERTS

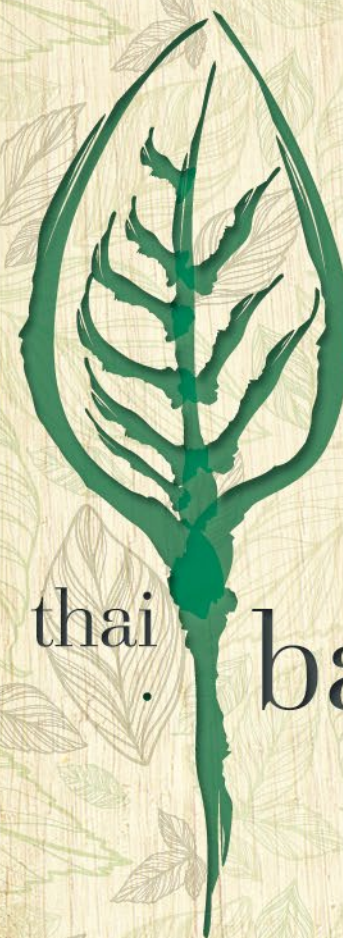
- 50. **Black Sticky Rice with Thai Custard or Coconut Milk** 7.50
- 51. **Coconut Ice Cream** 7.50
- 52. **Mango Ice Cream** 7.50

EXTRAS

- **Satay Sauce** 1.50
- **Cashew Nuts** 1.00
- **Meat** 3.00
- **Prawns** 1.50 each
- **Vegetables** 3.00



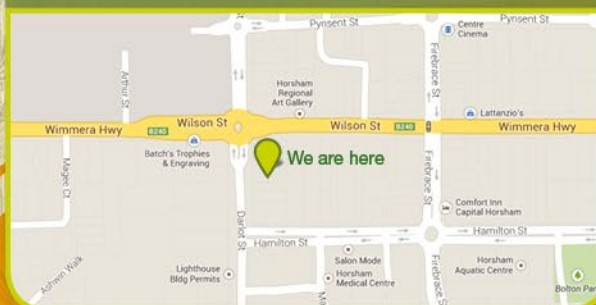
Thai basil or Asian basil is a type of sweet basil native to Southeast Asia that has been cultivated to provide distinctive traits. Its flavor is more stable under high or extended cooking temperatures than that of sweet basil.



thai . basil .

IMPORTANT!

- All our food is prepared freshly so it may take a little while during busy periods.
- We CANNOT guarantee that all dishes are free from traces of nuts.
- Please notify waiting staff of any allergies
- All of our dishes are FREE of MSG
- All prices include GST and are subject to change without notice
- Fully licensed, BYO wine only
- 10% surcharge on Public Holiday



All pictures in this menu are only advertisements. Actual appearance of the dish may differ.

OPENING HOURS

TUESDAY to SUNDAY 5.00 - 9.30 PM
We reserve to close at anytime

41 Darlot St, Horsham, VIC
Ph: 03 5382 2694

FULLY LICENSED
BYO (WINE ONLY)






ENTREE

1. **Thai Spring Rolls (4 pcs)** 8.50
Crispy spring rolls stuffed with cabbage, carrot, celery and clear noodles served with home made sweet chilli sauce
2. **Curry Puffs (4 pcs)** 8.50
Golden fried curry puffs filled with curried potato, peas, carrot, corn served with home made sweet chilli sauce
3. **Money Bags (4pcs)** 8.50
Golden fried pastry stuffed with minced chicken, peanuts and Thai herbs served with home made sweet chilli sauce
4. **Fish Cakes (6 pcs)** 9.50
Ground fish fillets blended with curry paste and fresh herbs served with sweet chilli sauce
5. **Satay Chicken (4 pcs)** 9.50
Marinated chicken breast on bamboo skewers, grilled and served with home made satay sauce
6. **Satay Prawns (4 pcs)** 9.50
Deep fried prawns on bamboo skewers accompanied by home made satay sauce
7. **Dim Sims (4 pcs)** 9.50
Home made Dim Sims with shrimps, pork mince, carrot and water chestnut

SOUP

VEGETABLES, TOFU	9.00
CHICKEN, BEEF OR PORK	9.00
PRAWNS, FISH, SQUID	10.00

8. **Tom Yum**  
World famous hot and sour Thai soup enriched with Thai herbs, lemongrass, kaffir lime leaves, cooked with mushrooms and tomato
9. **Tom Kha** 
Thai soup flavoured with lemon grass, galangal, coriander, lime leaves cooked with mushrooms and tomato in coconut milk

SALADS

10. **Grilled Beef Salad**   18.00
Sliced grilled beef tossed in lemon juice and chilli jam with mint, cucumber, tomato, coriander, red onion and shallots on a bed of fresh salad
11. **Duck Salad**   20.00
Boneless roasted duck pieces tossed with Thai hot sauce and cucumber, tomato, mint, coriander, red onion, served on a bed of fresh salad
12. **Larb Gai**   18.00
Traditional spicy Thai salad with ground chicken, red onions, lettuce, mint, coriander, chilli and toasted ground rice tossed with spicy lemon juice
13. **Yum Woon Sen**  21.00
Steamed glass noodles tossed in spicy sauce with fresh chilli, garlic, red onions, tomatoes, spring onion, coriander and cashew nuts, served with salad

CURRY

VEGETABLES, TOFU	16.00
CHICKEN, BEEF OR PORK	17.00
PRAWNS, FISH, SQUID	21.00



14. **Yellow Curry**   
Aromatic mild turmeric powder curry paste cooked in Thai coconut milk served with potato, onion and capsicum
15. **Panang Curry**   
Medium, slightly sweet Panang curry paste blended with Thai herbs, spices, cooked in coconut milk served with carrots, green beans, broccoli and finely cut home grown lime leaves
16. **Red Curry**   
Medium red curry paste cooked in Thai coconut milk with carrot, green beans, capsicum, broccoli, bamboo shoots and basil leaves
17. **Green Curry**  
Hot green curry paste cooked in coconut milk with bamboo shoots, green beans, capsicum, carrot, broccoli and basil leaves
18. **Jungle Curry** 
Very hot traditional Thai style curry cooked without the coconut milk served with peppercorn, broccoli, carrot, bamboo shoots, green beans, capsicum, young corn and basil leaves
19. **Pumpkin Curry**   
Medium red curry paste cooked in Thai coconut milk with pumpkin, capsicum and basil leaves

STIR FRY

VEGETABLES, TOFU	16.00
CHICKEN, BEEF OR PORK	17.00
PRAWNS, FISH, SQUID	21.00



20. **Cashew Nuts** 
Stir-fried chilli jam paste with carrot, capsicum, baby corn, broccoli, onion and cashew nuts
21. **Praram**  
Choice of your favourite meat or vegies stir-fried with special sauce on a bed of steamed vegetables topped with homemade satay sauce
22. **Fresh Chilli and Basil**   
One of the most popular Thai dishes stir fried over flamed WOK with freshly crushed chilli, garlic, basil, onion, green beans, carrot, capsicum and bamboo shoots
23. **Sweet & Sour (Thai style)**
Very mild sweet & sour Thai sauce stir-fried with cucumber, tomato, shallots, capsicum, baby corn, onion and pineapple
24. **Garlic and Pepper**  
Mild stir-fry with garlic, pepper, Thai seasoning, carrot, baby corn, broccoli, green beans and onion
25. **Oyster** 
Oyster sauce stir-fry with broccoli, carrot, green beans, baby corn, snow peas, Kai lan and mushrooms
26. **Ginger**  
Freshly cut pieces of ginger stir-fried with carrot, capsicum, baby corn, onion, broccoli, snow peas and mushrooms

NOODLE & RICE

VEGETABLES, TOFU	16.00
CHICKEN, BEEF OR PORK	17.00
PRAWNS, FISH, SQUID	21.00



27. **Pad Thai**
World famous special Thai rice noodles stir-fried with egg, bean sprout, spring onion, tofu and special sauce, served with wedge of lemon and ground peanuts
28. **Pad See Eew**  
Thai flat rice noodles stir-fried with egg, broccoli, carrot, kai lan in a special sauce
29. **Spicy Noodle**   
Thai flat rice noodles stir-fried with fresh chilli, garlic, basil, carrot, broccoli, capsicum, kai lan in a special sauce
30. **Satay Noodle**  
Thai flat rice noodles stir-fried with broccoli, carrot and kai lan in special sauce, topped with delicious home made peanut sauce
31. **Cashew Nut Noodle** 
Thai flat rice noodles stir-fried with chilli jam, broccoli, capsicum, onion, carrot, baby corn and roasted cashews in secret sauce
32. **Hokkien Noodle** 
Hokkien noodles stir-fried with capsicum, broccoli, bean sprouts, kai lan and carrot in a special sauce
33. **Singapore Noodle**  
Thin rice noodles stir-fried with very mild curry powder, egg, broccoli, carrot, kai lan and bean sprouts
34. **Thai Fried Rice**  
Thai style flavoursome jasmine rice stir-fried in special seasoning with egg, green peas, corn, onion, kai lan and carrot
35. **Chilli Fried Rice** 
Thai jasmine rice stir-fried with Thai seasoning, fresh chilli, garlic, basil leaves, carrot, corn, green peas, capsicum, kai lan, served with fried egg on top
36. **Steamed Jasmine Rice** 3.00
37. **Coconut Rice** 5.50
38. **Roti** 5.50

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	vegan on request

