



Drinks / เครื่องดื่ม

Mineral Water น้ำแร่	Sm \$3.50
Lightly aerated natural mineral water	Lg \$6.00
Soft-drinks น้ำหวาน	
Coca Cola, Coke Zero , Lemonade	\$3.00
Ginger Beer, Lemon Lime & bitters	\$3.50
Thai Iced Green Tea น้ำชาเขียวเย็น	\$3.50
Bottled Green Tea, sweetened with honey and lime	
Green Tea น้ำชาเขียว	Pot \$4.00
Jasmine Tea น้ำชาจีน	Pot \$4.00

Entrees / อาหารเรียกน้ำย่อย

Roti Satay ✓ โรตีสเต๊ะ	\$5.90
Moist Thai-Malay flat bread, served with our signature peanut sauce	
Spring Rolls ✓ (3 pcs) ปอเปี๊ยะทอด	\$7.90
Hand made with fresh vegetable, egg and rice vermicelli filling	
Curry Puffs ✓ (3 pcs) กะหรี่ปั๊พ	\$7.90
Hand made, moist puff pastry with tender mixed vegetable filling	
Aunty Moo's Chive Dumplings ✓ (3 pcs)	\$10.90
Gently spiced mix of chives, encased in rice pastry, pan fried	
Satay (Chicken or Beef) (4 pcs) สเต๊ะ	\$9.90
SE Asian classic, served with piquant peanut sauce	
Fish Cakes (4 pcs) ทอดมันปลา	\$8.90
Made fresh with a tantalising blend of herbs and spices	
Thai-style Calamari ปลาหมึกทอด	\$13.90
Crispy-fried golden rings of tender squid in light Thai-style batter	
Peg's Prawns (4 pcs) กุ้งแก้วกรอบ	\$13.90
King prawns in light coconut tempura	



Soups / ต้มชุป

Tom Yum ✓ ต้มยำ	Prawns \$9.90
Classic spicy sour Thai broth-style soup.	Chicken \$8.90
Dynamic and invigorating	Vegetarian \$7.90
Tom Kha ✓ ต้มข่า	Prawns \$9.90
Aromatic light coconut-based soup,	Chicken \$8.90
mildly spiced, Rich and satiny	Vegetarian \$7.90
Laksa Khao Soi ✓ ข้าวซอย	Seafood \$20.90
Northern Thai coconut-based noodle curry soup.	Chicken \$17.90
Full-bodied and hearty	Vegetarian \$15.90



Salads / ยำ

Larb Gai ลาบไก่	\$17.90
Isan-style warm chicken salad with spicy, citrus flavors and mint tones	
Yam Neua ยำเนื้อ	\$17.90
Isan-style beef salad with spicy, citrus dressing and peppery overtones	
Som Tum ✓ ส้มตำ	\$15.90
Green papaya salad. Classic Isan-Lao dish: spicy, tangy and aromatic	
Please specify regular or vegetarian	
*(seasonal: check for availability)	



Curries / แกง

Green Curry ✓ แกงเขียวหวาน Chicken or Beef \$17.90
Classic Royal Thai coconut-based curry, Prawn \$19.90
full-bodied and spicy. Vegetarian \$15.90

Red Curry ✓ แกงเผ็ด Chicken or Beef \$17.90
Medium spiced curry, coconut based Prawn \$19.90
with citrus overtones. Vegetarian \$15.90

Panang Curry ✓ แกงพะนง Chicken or Beef \$17.90
Mild coconut-based curry with sweet Prawn \$19.90
nutty overtones. Vegetarian \$15.90

Jungle Curry ✓ แกงป่า Chicken or Beef \$17.90
Northern-style broth-based curry, clean Prawn \$19.90
with **very hot** peppery tones Vegetarian \$15.90

Massaman Beef Curry แกงมัสมั่นเนื้อ \$17.90
Southern-style mild beef curry, rich and nutty
with creamy, sweet tones

Roast Duck Curry แกงเผ็ดเป็ดย่าง \$22.90
House specialty: rich, medium-spiced,
coconut-based duck curry with savory and sweet tones,
served in fresh young coconut (when in season)



Stir Fries / อาหารผัด

Pad Bai Kaprow ✔ ผัดใบกะเพรา

Classic Thai stir fry with chilli and fragrant basil

Chicken or Beef (minced)	\$17.90
Prawn	\$19.90
Vegetarian	\$15.90

Pra Ram Long Song ✔ พระรามลงสร

Royal Thai stir fry with vegetables and piquant peanut sauce

Chicken or Beef	\$17.90
Prawn	\$19.90
Vegetarian	\$15.90

Gratiem Prik Thai กระเทียมพริกไทย

Sizzling stir fry with pungent garlic and black pepper sauce

Chicken or Beef	\$17.90
Prawn	\$19.90

Gai Pad Lemongrass ไก่ผัดตะไคร้

Tender pieces of chicken, wok tossed with vegetables, chilli and lemongrass

\$17.90

Gai Pad Med Mamuang ไก่ผัดเม็ดมะม่วงหิมพานต์

Tender pieces of fried chicken wok tossed with cashew nuts and spicy, sweet jus

\$17.90

Broccoli Neua บรอกโคลีเนื้อ

Strips of tender beef stir fried in spicy coconut sauce served on a bed of steaming fresh broccoli

\$17.90

Gai See Sahai ไก่สี่สหาย

Crispy fried chicken fillets on bed of seasonal vegetables with flavoursome, tangy peanut sauce

\$17.90

Pad Puk Sam See ✔ ผัดผักสามสี

Seasonal Asian vegetables & tofu, wok seared in light soy-style sauce

\$15.90



Seafood / อาหารทะเล

- Pad Prik Squid** ปลาหมึกผัดพริก \$19.90
Pan-seared squid with seasonal vegetables tossed in citrus-infused spicy sauce
- Pad Bai Kaprow Talay** ผัดใบกะเพราทะเล \$20.90
Classic stir fry with prawns, mussels and squid in fragrant chilli and basil sauce
- Shoo Shee Goong** จู๋ฉี่กุ้ง \$19.90
King prawns, wok tossed with seasonal vegetables in spicy coconut sauce
- Pla Pad King** ปลาผัดขิง \$29.90
Whole filleted crisp-fried Barramundi, served with zesty ginger sauce
- Pla Lad Prik** ปลาราดพริก \$29.90
Whole filleted crisp-fried Barramundi, served in rich, spicy tamarind and chilli sauce





Noodles, Rice and Sides / ข้าว

Pad Thai ผัดไทย

Classic rice noodle dish with bean shoots,
peanuts in omelette blanket

Chicken \$17.90

Seafood \$20.90

Combination \$19.90

Vegetarian \$15.90

Khao Pad Noi Thai ข้าวผัดพิเศษ

\$19.90

Royal-style fried rice with chicken, prawns, egg
and vegetables

Khao Pad Jay ข้าวผัดเจ

\$15.90

Vegetarian Thai-style fried rice with tofu, egg
and vegetables



Jasmine Rice ข้าวสวย

Per person: \$2.50

Fresh, aromatic steamed Thai rice

Coconut Rice ข้าวมัน

Per person: \$3.00

Steamed rice infused with aromatic coconut milk

Thai Savoury Rice ข้าวมันพิเศษ

Per person: \$3.50

Coconut steamed rice with Kaffir lime,
sesame seeds and fried shallots



Roti โรตีส

\$4.00

Southern Thai-Malay flat bread, moist and tender.
Plain or garlic

+10% Service charge for groups of 8 or more

+All dishes may contain traces of nuts



Banquet Menu

Due to the modest size of our kitchen, *Noi Thai* kindly asks large groups of dinners to select from the banquet option for efficiency of service. For groups of 8 or more, substitutions are permissible. Tailor-made and or special request banquets can be organized through prior arrangement.

Noi Banquet A (Min 4 people: \$ 35 p.p)

- Entrees:** Spring Rolls, Curry Puffs
Mains: Green Chicken Curry, Mussamun Beef Curry
Gai pad Med Mamuang, Jasmine Rice
Dessert: Thai coconut ice cream and lychees

Noi Banquet B (Min 4 people: \$ 40 p.p)

- Entrees:** Spring Rolls, Curry Puffs, Fish cakes
Mains: Green Chicken Curry, Massamun Beef curry
Gia Pad Mamuang, Pad Puk sam See ✓
Jasmine rice
Dessert: Thai coconut ice cream and Lychees

Royal Thai Banquet (min 4 people \$45 p.p)

- Entrees:** Spring Rolls, Curry Puffs, Fish Cakes
Pegs Prawns
Mains: Green Chicken Curry, Roast Duck Curry,
Shoo Shee Goong (Prawns), Broccoli Neua
(Beef), Jasmine Rice
Dessert: Coconut ice cream and Kanom Tarn

Vegetarian Banquet ✓ (min 4 people: \$30 p.p)

- Entrees:** Spring Rolls, Curry Puffs
Mains: Green Vegetarian Curry, Pad Pak Sam See
Pad Bai Kaprow Tofu, Jasmine Rice
Dessert: Thai Coconut ice cream and lychees