

# ROYAL THAI MENU

# Entree

## Chef's Special

**Crispy Pork Dumpling** 16

House-made Pork Dumpling, Cabbage, Ginger, Spring Onion, Sesame Oil, Salted Egg Yolk

**BBQ Pork Rib (GF)** 16

Twice Cooked Pork Rib, Mixed Salad, Pickled Onion, Chickpea Crumb

**Bean Curd Prawncake (GF)** 18

Deep-fried House-made Prawn cake, Apple Salad

**Thai Arancini (GF)** 14

House-made Thai Arancini, Herb Mayo, Tomyum Puree, Pickled Onion, Basil Cracker

**Eggplant Tamarind** 16

Tempura Eggplant with Tamarind Sauce

**Crab Meat Yellow Curry (GF)** 32

Creamy Warm Aromatic Spice Curry, Crab Meat, Seasonal Vegetable, Rice Noodle

**Fried Tasmanian Calamari w/ Thai Salad** 30

Fried Calamari, Thai Spicy Herb Salad, Peanut Crumb

**Crispy Chicken Chilli Jam Warm Salad** 26

Fried Chicken w/ In-house Chilli Jam, Mixed Herb, Bean Spout, Cashew Nut

**Pork Belly Chilli Basil (GF)** 28

Roasted Pork Belly Stir-fried w/ Garlic, Seasonal Vegetable, Basil, Chilli

**Pink Ling Ginger Stir-fry** 27

Pink Ling Stir-fried w/ Seasonal Vegetable, Ginger

**Chicken Satay Skewer (GF)** 16

Grilled Marinated Chicken, Peanut Sauce, Pickled Onion, Fried Leek, Coriander

**Spicy Chicken Wing** 14

Fried Marinated Chicken Wing, Spicy Sauce, Sesame, Pickled Daikon, Mixed Salad

**Roasted Duck Spring Roll** 16

House-made Duck Spring Roll, Sweet Chilli Sauce, Pickled Red Cabbage, Peanut Crumb

**Chicken Curry Puff** 16

House-made Chicken Curry Puff, Ajad, Diced Vegetable, Peanut Sauce

**Fried Tasmanian Calamari** 18

Deep-fried Calamari, Tomyum Puree, Pickled Red Cabbage, Spicy Herb Sauce, Peanut

**Chicken Spicy Coconut Soup (TOM KAH) (GF)** 16

Steamed Chicken, Mushroom, Zucchini, Galangal, Lemongrass, Chilli Oil

**Seafood Herb Tomyum Soup (GF)** 18

Prawn, Tasmanian Calamari, Pink Ling, Tomato, Broccoli, Carrot, Coriander

**Pork Rib Herb Spicy Soup (GF)** 16

Pork Rib, Galangal, Lemongrass, Chilli, In-house Shrimp Paste, Coriander

GF: Gluten Free Vg: Vegetarian V: Vegan

GF: Gluten Free Vg: Vegetarian V: Vegan

## Stir Fry & Curry

### Chilli Basil Stir-fry (GF)

Stir-fried w/ Garlic, Chilli, Seasonal Vegetable, Oyster Sauce, Basil

### Bangkok Pad Thai (GF)

Stir-fried Noodle w/ In-house Tamarind Sauce, Seasonal Vegetable, Bean Spout, Peanut Crumb

### Pad See ew (GF)

Flat Noodle Stir-fried, Chinese Broccoli, Crispy Shallot

### Green Curry (GF)

Fresh Green Chilli Pepper, Fragrant Herbs like Lemongrass, Galangal and Kaffir Lime Leaf

### Panang Curry (GF)

Milder and Sweeter Thai Curry, Flavoured with Peanut, Cumin, Coriander.

### Red Curry (GF)

Rich Creamy Curry, Red Chilli Pepper, Aromatics Like Garlic, Lemongrass and Shallot

**Option : Chicken \$23, Beef \$23, Pork \$23, Calamari \$28 ,**

**Local Fish \$26, Seafood \$28, Vegetarian \$23 , Vegan \$23**

### Seafood Chilli Jam Cashew Nut (GF)

28

Prawn, Calamari, Pink Ling, Seasonal Vegetable, In-house Chilli Jam, Basil, Cashew Nut

### Roasted Duck Red Curry (GF)

28

Roasted Duck, Eggplant, Bamboo, Seasonal Vegetable, Lychee, Pineapple

### Pad Thai Pork Belly (GF)

28

Stir-fried Noodle w/ Tamarind Sauce, Pork Belly, Seasonal Vegetable, Bean Spout, Peanut Crumb

### Beef Drunken Noodle (GF)

23

Marinated Beef, Spicy Stir-fried Noodle, Seasonal Vegetable, Basil, Green Pepper Corn

### Beef Massaman (GF)

28

Stewed Brisket, Potato, Carrot, Crispy Shallot, Coriander

## Salad & Fried Rice

### Thai Herb Chilli Salad with Beef (GF)

26

Marinated Beef, Red Onion, Carrot, Mixed Salad, Chilli, Roasted Rice, Lime

### Pork Mince Lime Salad (LARB) (GF)

23

Minced Pork, Red Onion, Roasted Rice, Spicy Lime Dressing, Chilli, Mint

### Royal Thai Pineapple Fried Rice (GF)

29

Prawn, Chicken, Pineapple, Raisin, Cashew Nut, Pork Floss

### Pork Mince Basil Fried Rice (GF)

28

Pork Mince, Basil, Seasonal Vegetable

### Crab Meat Fried Rice (GF)

32

Crab Meat, Kaffir Lime Leaf, Seasonal Vegetable

### Seafood Tomyum Fried Rice (GF)

29

Prawn, Calamari, Pink Ling, Kaffir Lime Leaf, Tomato, Chilli, Coriander

### Vegetable Wok Fried Rice ( Egg/ No Egg) (GF)

23

Golden Fried Rice w/ Diced Vegetable, Tofu

### Golden Mushroom Tomyum Fried Rice (V)

25

Tempura Oyster Mushroom, Kaffir Lime Leaf, Tomato, Chilli, Coriander

GF: Gluten Free Vg: Vegetarian V: Vegan

GF: Gluten Free Vg: Vegetarian V: Vegan

# Vegetarian/Vegan

## Entree

**Fried Tofu Skewer (V)** 14

Fried Tofu Skewer, Peanut Sauce, Pickled Onion, Fried Leek

**Fried Vegan Calamari** 16

Tempura Vegan Calamari, Tomyum Puree, Pickled Red Cabbage, Coriander, Parsley

**Vegan Spring Roll** 14

House-made Vegan Spring Roll, Sweet Chilli Sauce, Pickled Red Cabbage, Peanut Crumb

**Mushroom Spicy Coconut Soup (GF)** 12

King Oyster Mushroom, Galangal, Lemongrass, Chilli Oil, Zucchini

**Mushroom Herb Tomyum Soup (GF)** 12

King Oyster Mushroom, Tomato, Broccoli, Carrot, Coriander

# Vegetarian/Vegan

## Main

**Vegan Duck Red Curry (V)** 24

Vegan Gluten Duck, Eggplant, Bamboo, Basil, Seasonal Vegetable

**Mushroom Tom Kah (V,GF)** 22

Mixed Mushroom, Zucchini, Galangal, Lemongrass, Chilli Oil

**Vegan Tomyum Soup (V,GF)** 22

Seasonal Vegetable, Tomato, Broccoli, Carrot, Coriander

**Vegan Calamari Drunken Noodle (V)** 23

Spicy Stir-fried Noodle, Vegan Calamari, Thai Herb, Seasonal Vegetable, Basil, Green Pepper Corn

**Tofu Satay Stir fry (GF)** 22

Tofu w/ Garlic, Seasonal Vegetable, In-house Peanut Sauce

**Eggplant Chilli Basil** 26

Eggplant Stir-fried w/ Garlic, Chilli, Seasonal Vegetable, Mushroom Sauce, Basil

**Green Green (GF)** 21

Mixed Vegetable Stir-fried w/ Mushroom Sauce, Garlic

## Side

<b>Sautéed Seasonal Vegetable w/ Mushroom Sauce (GF,V)</b>	12
<b>Thai Chilli Salad (GF,Vg)</b>	9
<b>Jasmine Rice (GF)</b>	
<b>Small</b>	3.5
<b>Medium</b>	6
<b>Large</b>	9
<b>Egg Fried Rice (GF)</b>	6
<b>Coconut Rice (GF)</b>	5
<b>Roti Bread (V)</b>	4
<b>Peanut Sauce (GF,V)</b>	3
<b>House-made Pickled Seasonal Vegetable (GF,V)</b>	8