

DINNER MENU

12 PAGES

(210 MM X 210 MM)



- All prices inclusive of GST and subject to a price.
- Surcharge of 10% on Sunday. - 15% on Public Holidays.
- If you require further assistance, please ask our waitstaff.
- Fully Licensed ■ NO BYO ■ Please do not bring your food & drink inside.

BREAKFAST / LUNCH

TUE : 9.00 am - 2.30 pm
WED- SAT : 7.30 am - 2.30 pm
SUN : 7.30 am - 2.00 pm
MON : CLOSED

DINNER

TUE - THU : 4.30 pm - 8.00 pm
FRI - SAT : 4.30 pm - 8.30 pm
MON, SUN : CLOSED

Entree

VEGETARIAN SPRING ROLLS (4 PCS)

Deep fried spring roll pastry with mixed vegetables.

PRAWNS CAKE

Popular snack crisp prawn cakes served with plum sauce.

GOLDEN CRISPY SOFT SHELL CRAB

Deep fried lightly battered soft shell crab served with sweet chilli sauce.

GOLDEN PRAWNS

Deep fried golden prawns served with plum sauce.

THAI HERBY DUCK

Popular mini dish from north-east Thailand with finely diced roast duck, red onion, mint, shallot, roasted rice & chilli lime dressing.

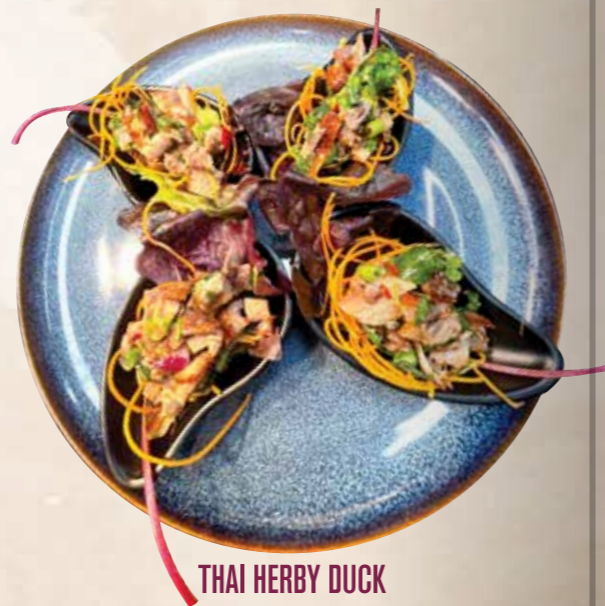
SPICY PRAWNS (GOONG TA KAI)

Seared Aussie prawns, lemongrass, Thai herbs mixed with seafood dressing.



PRAWNS CAKE

VEGETARIAN SPRING ROLLS



THAI HERBY DUCK



GOLDEN CRISPY SOFT SHELL CRAB

\$12

\$16

\$16

\$16

\$16

\$16

 Vegetarian

 Gluten Free

 Recommend

NUA TOON MOH FAI



Soup

TOM YUM PRAWNS

A classic Thai spicy, sour fragrant soup with tomato, mushroom, lime leaves, lemon juice, lemongrass with tom yum paste.

NUA TOON MOH FAI

A popular soup with stewed beef, beef tendons, beef tripe, beef ball and morning glory vegetables.

TOM SAAB

Spicy soup with soft pork bones, mixed with Thai herbs and chilli.

\$24

\$26

\$20

Isan Sabb

LARB PHED  \$30

Spicy duck mince salad consisting of Thai herbs dressed with larb seasoning, served with crispy vermicelli noodles

SAI GROG ISSAN \$16

Thai sausage of pork served with cabbage, chilli & ginger.

BBQ PORK (MOO YANG) \$19

The classic, Northeast Thai style BBQ pork marinated & grilled served with Nam Jim Jaew (Thai chilli dip)

BBQ CHICKEN (KAI YANG) \$18

A Thai marinated char-grilled chicken dish served with sweet chilli sauce

BBQ WAGYU BEEF \$28

Thai style grilled marinated wagyu beef served with side papaya salad and nam jim jaew.



SAI GROG ISSAN

Salad

CHICKEN LARB \$22

Spicy chicken mince salad consisting of Thai herbs dressed with Larb seasoning

PAPAYA SALAD CRISPY CHICKEN  \$25

Green papaya salad mixed with chili & garlic served with crispy chicken.

SPICY CRISPY CHICKEN SALAD  \$22

(YUM GAI SAAB)
Crispy chicken mixed with Thai fresh herbs & larb seasoning.

MOO NUM TOK \$22

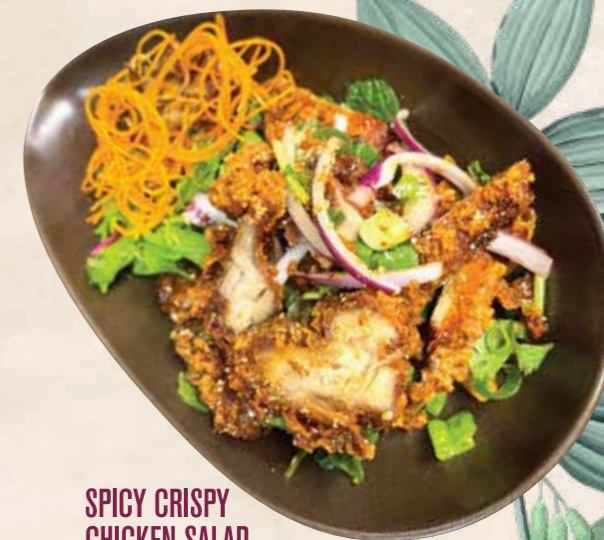
Grilled marinated pork neck consisting of Thai Herbs dressed with larb seasoning.



CHICKEN LARB



PAPAYA SALAD CRISPY CHICKEN



SPICY CRISPY CHICKEN SALAD



MOO NUM TOK



LARB PHED



BBQ PORK (MOO YANG)

Divine Signature

MOO WAN

Crispy deep-fried pork belly dressed in a mildly five spicy caramel sauce, served on a bed of green beans.

\$28

GREEN CURRY CHICKEN

PAD THAI PRAWNS

Extremely popular stir fried thin rice noodles with Aussie prawns, garlic chives, egg & tofu topped with bean sprouts served with a side of crushed peanuts and lemon.

\$26

GREEN CURRY CHICKEN

A popular Thai curry dish with Thai eggplants, bamboo & basil in a green curry paste cooked in creamy coconut milk, mildly spicy.

\$23

KANG PHED PED YANG

Roasted duck fillet simmered in a classic red curry with fresh pineapple, cherry tomatoes and lychees.

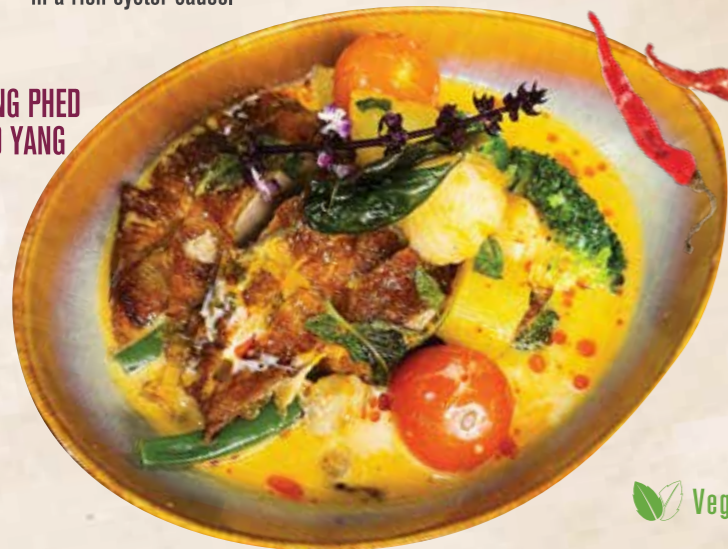
\$27

KANA MOO GROB

Crispy pork belly with Chinese broccoli, crushed chilli & garlic in a rich oyster sauce.

\$28

KANG PHED PED YANG



MOO WAN



PAD THAI PRAWNS



Vegetarian



Gluten Free



Recommend



MASSAMAN BEEF SERVED with ROTI

CINNAMON DUCK

Boneless tender roasted duck lightly spiced with plum sauce, shiitake mushrooms & herbs served with steamed bok choy.

\$27

MOO GROB PAD CHA

Spicy stir fry crispy pork belly with chilli, minced garlic, young peppers and seasonal vegetables.

\$28

MASSAMAN BEEF SERVED with ROTI

A comfort dish, full of flavour with tender chuck beef slowly cooked over half a day and left to infuse overnight to fully inherit the flavour of the coconut milk.

\$27

RIB-EYE STEAK (250 GM)

Served with steamed vegetables and chips with a side pepper sauce.

\$40



MOO GROB PAD CHA

Divine Specials

SOFT SHELL CRAB CHILLI JAM SAUCE

A delicious Thai cuisine dish served with lightly battered soft shell crab in a homemade chilli jam sauce.

SPICY ROASTED DUCK (PAD PHED PED YANG) 🍷

Stir fried roasted duck fillet with red chilli paste, young green peppers, kaffir lime leaves, chilli, green beans, Thai eggplant and basil.

KA PAO KAI GROB 🍷

Stir fry Crispy Chicken with chilli, garlic, basil & beans.

DIVINE DUCK

Stir fried roasted duck fillet in oyster sauce with green vegetables.

CHILI EGGPLANT

Stir fry chicken mince with eggplant, chili and basil.

GRILLED SALMON GREEN CURRY 🌿

Grilled salmon fillet with a popular Thai curry dish with basil leaves in a green curry paste cooked in creamy coconut milk, mildly spicy.

PINEAPPLES FRIED RICE

Traditional Thai fried rice with Aussie prawns, pineapples, bacons, sultanas, egg, onions, turmeric, seasoning sauce & vegetables.



DIVINE DUCK



SOFT SHELL CRAB
CHILLI JAM SAUCE



PINEAPPLES FRIED RICE



GRILLED SALMON
GREEN CURRY



KA PAO KAI GROB



Vegetarian





Gluten Free



Recommend

Seafood Lovers

SALT & PEPPER SQUID  \$22
A favourite, Deep fried tender squid with light bread crumb, served with tartare and a sweet chilli sauce.

YUM PLA  \$30
A sculptured dish, Deep fried barramundi fillet served with green apple salad.

PLA PAD CHA \$26
Deep fried fillet Barramundi with chilli, minced garlic, young peppers and seasonal vegetables.

SALT & CHILLI PRAWNS \$26
Deep fried Aussie Prawns stir fried with chilli, garlic & salt.

PLA LOOY SUAN  \$45
Deep fried whole snapper mixed with lime, onions, lemongrass, chilli and Thai herbs in chilli jam dressing.

PLA LOOY SUAN



SALT & PEPPER SQUID



YUM PLA



Vegetarian



Gluten Free



Recommend

Vegetarian Supreme

PHAK BOONG FAI DANG \$20
Stir fry morning glory, garlic, chilli in oyster sauce.

SALT & PEPPER TOFU \$20
Lightly battered pieces of Tofu placed on top of a bed of Chinese broccoli with a vegetarian oyster sauce.

VEGGIE PRIK KHING  \$22
Stir fry seasonal vegetables, kaffir lime leaves in a delicious spicy sauce.

ORCHID FRIED RICE \$20
Traditional Thai Fried rice with egg, onion, seasoning sauce & Vegetables.

SALT & PEPPER TOFU



VEGGIE PRIK KHING



