

thaisons

the authentic taste of
thai cuisine

Welcome to

Thai Sons

At thaisons we are proud to give you a real thai experience. Our style of preparing and cooking thai cuisine is the old fashioned way. The type of cooking that is taught from one generation to the next, from mother to daughter. Once your order is taken each ingredient is lovingly blended together fresh, with nothing pre-prepared. We thank you in advance for your understanding that this may take a little longer. Our aim is to give you the very best thai experience, a true taste of thailand.

15 % surcharge on public holidays
prices are subject to change without notice
byo wine & beer only | no spirits or mixed drinks
one account per table, thank you

corkage charge 2.0 per person (beer) & 4.0 per bottle (wine)
please advise staff of allergies.
we cannot guarantee any dishes to be suitable for
a particular allergy.
customer with an allergy should use their discretion
when deciding to order.

Thaisons Specials

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| 101. Chicken Volcano | 19.9 |
| chicken marinated in garlic, pepper and coriander then grilled. | |
| 102. Beef Katha | 19.9 |
| sizzling spicy beef with garlic, coriander and red wine sauce. | |
| 103. Long Song Chicken | 19.9 |
| steamed mixed vegetables with crispy chicken in a peanut sauce. | |
| 104. Thaisons Lamb | 26.9 |
| grilled lamb fillet with garlic & pepper on bed stir fried vegetables. | |
| 105. Crispy Pork Belly | 26.9 |
| stir fried pork belly with kailan in oyster sauce. | |
| 106. Melt in Your Mouth | 26.9 |
| slow cook lamb in Mussaman curry, sweet potato, crispy onion and roasted cashew nuts | |
| 107. Crispy Basil Prawns | 26.9 |
| king prawns stir fried with garlic, chilli and crispy thai basil. | |
| 108. King Prawn Curry | 26.9 |
| king prawns cooked in creamy curry sauce. | |
| 109. Pad Ped Seafood | 28.9 |
| barramundi, prawns, scallops, squids and mussels with curry paste and a dash of coconut sauce | |
| 110. Duck Pad Char | 26.9 |
| stir fried spicy roasted duck with green beans and basil | |

To Start With

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| 1. Vegetarian Spring Rolls | 9.9 |
| assorted vegetables combined with thai herbs and vermicelli. | |
| 2. Vegetarian Curry Puffs | 9.9 |
| sweet potatoes, pumpkin, peas, sweet corn and herbs spiced. | |
| 3. Chicken Spring Rolls (4) | 9.9 |
| spring roll pastries filled with minced chicken vermicelli and vegetables. | |
| 4. Chicken Curry Puffs (4) | 9.9 |
| deep fried puff pastries filled with minced chicken, sweet potato and onion. | |
| 5. Money Bags (4) | 9.9 |
| crispy bags of herbed chicken, onion, water chestnut and crushed peanut. | |
| 6. Steamed Dim Sim (4) | 9.9 |
| steamed parcels of minced chicken served with honey soy sauce. | |
| 7. Grilled Chicken Satay (4) | 11.9 |
| marinated tenderloin of chicken grilled and served with home-made peanut sauce. | |
| 8. Thai Fish Cakes (4) | 9.9 |
| deep fried curried fish patties served with cucumber and sweet chilli sauce. | |
| 9. Deep Fried Calamari | 9.9 |
| crumbed calamari deep fried and served with sweet chilli sauce. | |
| 10. Duck Spring Rolls (4) | 11.9 |
| deep fried spring roll filled with roasted duck and vegetables. | |
| 11. Coconut Prawns (4) | 13.9 |
| deep fried king prawn coated in shredded coconut and served with sweet chilli sauce. | |
| 12. Mixed Appetisers (5) | 11.9 |
| a selection of delicious entrees; spring roll, curry puff, fish cake, money bag and coconut prawn. | |

Spiced Soup

14. Tom Yum

most popular thai spiced soup simmered with lemongrass, kaffir lime leaves, chilli, lime juice and fresh coriander.
chicken or vegetable
prawn or seafood

9.9
11.9

15. Tom Kha

delicious aroma coconut soup flavoured with galangal, lemongrass, kaffir lime leaves and fresh thai herbs.
chicken or vegetable
prawn or seafood

9.9
11.9

16. Chicken & Prawn Consomme

diced chicken and prawn wrapped in wonton pastry and served in clear broth with bokchoy.

11.9

Herbed & Spiced Salad

17. Thai Beef Salad

spicy dressing of chilli, lime juice, mint, onion, coriander served with green salad.

19.9

18. Coconut Chicken Salad

thai spicy chicken salad with roasted coconut, red onion, shallot and fresh coriander.

19.9

19. Som Tum

green papaya salad with crispy soft shell crab

22.9

20. Duck Salad

roasted duck breast mixed with chilli jam, red onion, shallot, coriander and a touch of lime juice.

26.9

21. King Prawn Salad

warm and tasty salad with king prawn, red onion, tomato, coriander and thinly sliced lemongrass.

26.9

22. Seafood Salad

fresh combination seafood steamed and mixed with onion, fresh chilli, coriander, fish sauce and a touch of lime juice.

26.9

23. Crispy Fish Salad

lightly battered strips of fish deep fried, mixed with carrot, celery, red onion, chilli jam, fish sauce and lime juice.

26.9

Curries

24. Mussaman Curry

very mild thai curry with diced tender rump steak cooked slowly in coconut milk, onion, roasted cashew nut, tamarind sauce and potatoes.
beef or chicken

23.9

25. Yellow Curry

mild yellow curry cooked in coconut milk, onion, carrot, potatoes and turmeric.
chicken or vegetables
prawns

20.9
26.9

26. Panang Curry

thick and creamy curry sauce simmered in coconut cream and kaffir lime leaves.
chicken, pork, beef or vegetables
prawns or seafood

20.9
26.9

27. Red Curry

traditional thai red curry cooked in coconut milk, beans, carrots bamboo shoot and thai basil.
chicken, pork, beef or vegetables
prawns or seafood

20.9
26.9

28. Green Curry

thai green curry, slightly sweet and spicy with mixed vegetables and thai basil.
chicken, pork, beef or vegetables
prawns or seafood

20.9
26.9

Stir Fried Dishes

all stir fried dishes with your selection of:
vegetables
chicken, pork or beef
prawns or seafood (scallops 26.9)

17.9
20.9
26.9

29. Pad Cashew Nuts

stir-fried onion, capsicum in sweet chilli jam and roasted cashew nuts.

30. Pad Ginger

finely sliced fresh ginger, onion, shallot, mushroom and celery combined for a tasty dish.

31. Pad Oyster Sauce

assorted vegetables stir-fried in oyster sauce and shallot.

32. Pad Basil

stir-fried with bamboo shoot, green beans, fresh chilli and sweet basil leaves.

33. Pad Garlic & Pepper

stir-fried with fresh garlic and ground pepper, served on a bed of asian greens and coriander.

34. Pad Sweet & Sour

stir fried fresh pineapple, zucchini, tomato, onion in thai sweet & sour sauce.

35. Pad Puk

mixed vegetables stir-fried with light soy sauce.

36. Pad Peanut Sauce

assorted vegetables sautéed with mild thai sauce and topped with peanut sauce.

37. Pad Prik Khing

green beans, onion, shallot and capsicum, stir-fried with red curry paste and kaffir lime leaves.

38. Pad Hot & Spicy Sauce

want something exciting? add this spicy dish to your choice, choose your meat and sit back. be careful! it's hot!

Duck

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| 39. Red Duck Curry | 26.9 |
| roasted duck cooked in red curry, coconut milk, pineapple, cherry tomato and basil | |
| 40. Roasted Duck Honey Soy | 26.9 |
| boneless crispy skin roasted duck served with stir-fried mixed vegetables and honey soy sauce. | |
| 41. Duck With Cashew Nuts | 26.9 |
| stir-fried roasted duck with cashew nut, capsicum, onion and chilli jam. | |
| 42. Duck With Basil | 26.9 |
| roasted duck stir-fried with fresh chilli, garlic, bamboo shoot, beans and thai basil. | |

Lamb

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| 43. Lamb With Red Wine Sauce | 24.9 |
| stir-fried lamb fillets with red wine sauce. | |
| 44. Lamb Black Pepper | 24.9 |
| stir-fried lamb fillets with black pepper sauce. | |
| 45. Lamb Prik Khing | 24.9 |
| stir-fried lamb with red curry paste, beans, capsicum and kaffir lime leaves. | |
| 46. Lamb Curry | 24.9 |
| yellow curry cooked in coconut milk, onion, carrot, potato and turmeric. | |
| 47. Basil Lamb | 24.9 |
| hot & spicy lamb fillets stir fried with chilli, garlic, onion and sweet basil. | |

Fish

We choose to use barramundi from the northern territory.

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| 48. Thai Fish Curry | 25.9 |
| fresh barramundi fillet simmered in curry coconut sauce and coriander. | |
| 49. Sweet Chilli Fish | 25.9 |
| crispy fried barramundi fillet of fish in sweet chilli and tamarind sauce. | |
| 50. Sweet And Sour Fish | 25.9 |
| deep fried barramundi fillet strips with fresh pineapple and sweet & sour sauce. | |
| 51. Fish With Basil | 25.9 |
| stir fried barramundi fillet with fresh chilli, garlic and thai basil. | |
| 52. Ginger Fish | 25.9 |
| lightly battered barramundi fillet stir fried with fresh ginger, onion and shallot. | |
| 53. Pla Sarm Rod | 25.9 |
| lightly battered barramundi fillet strips sautéed with hot, sour and sweet chilli sauce. this dish has that unique thai taste. | |

Seafood

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| 54. Prawn Tamarind | 26.9 |
| crispy king prawns with tamarind sauce. | |
| 55. Seafood Pad Nam Prik Pao | 26.9 |
| stir-fried mixed seafood with sweet chilli jam and thai basil. | |
| 56. Prawn & Scallop Snow Pea | 26.9 |
| king prawn & scallop stir-fried with crunchy snow peas and fresh mushroom. | |
| 57. Prawn Sarm Rod | 26.9 |
| crispy king prawns topped with our special sauces. | |

Noodles & Rice

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|--|------|
| vegetarian | 17.9 |
| chicken, pork or beef | 19.9 |
| prawns and seafood | 22.9 |
| 58. Pad Thai | |
| thailand's best known noodle dish, stir-fried with egg, tofu, been sprouts and crushed peanut. | |
| 59. Spicy Noodles | |
| wok-fried rice noodles with vegetables, egg, chilli, garlic and thai basil. | |
| 60. Sweet Soy Noodles | |
| stir-fried thick rice noodles with egg, sweet soy sauce and green vegetables. | |
| 61. Crab Meat Fried Rice | 21.9 |
| jasmine rice stir-fried with prawns and crab meat. | |
| 62. Fried Rice | |
| thai style fried rice with egg, carrot, onion and shallot. | |
| 63. Spicy Fried Rice | |
| stir fried rice with fresh chilli, basil, egg and green vegetables. | |
| 64. Phuket Fried Rice | |
| special thai fried rice with fresh pineapple, sultana and shallot. | |
| 65. Steamed Jasmine Rice (Per Person) | 3.0 |
| 66. Steamed Coconut Rice (Per Person) | 4.0 |
| 67. Roti Bread | 5.5 |

Beverages

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| Soft Drinks | 3.0 |
| coke, diet coke, lemonade, fanta, pepsi, lemon squash | |
| Lemon Lime Bitters or Ginger Beer | 4.5 |
| Ice Lipton Tea | 4.5 |

As an introduction to the authentic taste of thai cuisine,
we recommend you order our well balanced royal thai banquet
menu. This will allow you to sample a variety of classic thai
dishes. Minimum of 4 people.

Thaisons Banquet

A

**30 per person
(minimum 4 people)**

to start with

thai fish cake

spring roll

curry puffs

then

chilli basil beef

green curry with chicken

chicken with cashew nuts

pork with oyster sauce

steamed jasmine rice



Thaisons Banquet

B

**35 per person
(minimum 4 people)**

to start with

money bag

spring rolls

curry puff

grilled chicken satay

then

red chicken curry

garlic & pepper beef

prawn with cashew nuts

chicken with peanut sauce

steamed jasmine rice

with vanilla

ice-cream



Thaisons Banquet

C

40 per person
(minimum 4 people)

to start with

spring rolls

coconut prawn

crumbed calamari

steamed dimsim

grilled chicken satay

then

panang chicken curry

garlic pepper prawns

roasted duck honey soy

chicken with cashew nuts

steamed jasmine rice

black sticky rice with ice-cream



Kaempferia Panduratum : (Kra-chai)

This erect annual plant with aromatic rhizomes and yellow-brown roots, is used as a flavouring. The plant has stomachache relieving and anti-microbial properties, and therapeutic benefits as an anti-tussive and diuretic agent.



Sweet Basil : (Ho-ra-pba)

Sweet basil is an annual herbaceous plant, the fresh leaves of which are either eaten raw or used as flavouring in Thai cooking. Volatile oil content varies according to different varieties. Therapeutic properties are as carminative, diaphoretic, expectorant, digestant and stomachic agents.



Shallot : (Hom-daeng)

Shallots, or small red onion, are annual herbaceous plants. Underground bulbs comprise garlic-like cloves. Shallot bulbs contain volatile oil, and are used as flavouring or seasoning agents. Therapeutic properties include the alleviation of stomach discomfort, and as anti-thelminic, anti-diarrhoeal, expectorant, anti-tussive, diuretic and anti-flu agents.



Chilli : (Phrik)

Chilli is an erect, branched, shrub-like herb with fruits used as garnishing and flavouring in Thai dishes. Chillies contain capsaicin, a biologically active ingredient beneficial to the respiratory system, blood pressure and heart. Other therapeutic uses include being a stomachic, carminative and anti-flatulence agent and digestant.



Fresh Pepper : (Phrik-Thai-on)

Pepper is a branching, perennial climbing plant from whose fruiting spikes both white and black pepper are obtained. Used as a spice and condiment. Therapeutic uses are as carminative, antipyretic, diaphoretic and diuretic agents.



Galanga : (Kha)

Galanga is an erect annual plant with aromatic, ginger-like rhizomes, and commonly used in Thai cooking as a flavouring. Galanga has therapeutic uses as carminative, stomachic, anti-rheumatic and anti-microbial agents.



Lime : (Manao)

Lime is used principally as a garnish for fish and meat dishes. The fruit contains Hesperidien and Naringin, scientifically proven anti-inflammatory flavonoids. Lime juice is used as an appetizer, and has anti-tussive, anti-flu, stomachic and anti-scorbutic properties.



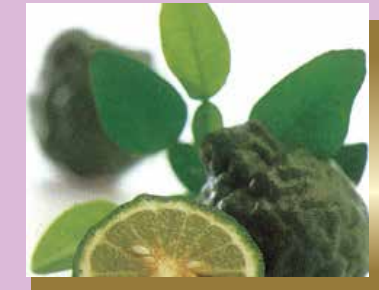
Sacred Basil : (Ka-phrao)

Sacred Basil is an annual herbaceous plant that resembles Sweet Basil but has narrower and oftentimes reddish-purple leaves. The fresh leaves, which are used as a flavouring, which exhibits anti-microbial activity, specifically as a carminative, diaphoretic, expectorant and stomachic.



Lemon grass : (Ta-khai)

This erect annual plant resembles a coarse gray-green grass. Fresh leaves and grass are used as a flavouring. Therapeutic properties are as a diuretic, emmanagogue, anti-flatulence, anti-flu and anti-microbial agent.



Kaffir Lime Leaf : (Bai-Ma-Krood)

Kaffir limes are mostly used for their fragrant leaves. The fresh leaves of this herbaceous are used as a flavouring and aromatic in Thai cuisine



Ginger : (Khing)

Ginger is an erect plant with thickened, fleshy and aromatic rhizomes. Used in different forms as a food, flavouring and spice, Ginger's therapeutic uses are as a carminative, anti-nauseant and anti-flatulence agent.



Marsh Mint : (Sa-ra-nae)

The fresh leaves of this herbaceous plant are used as a flavouring and eaten raw in Thai cuisine. Volatile oil contents give the plant several therapeutic uses, including carminative, mild antiseptic, local anesthetic, diaphoretic and digestant properties.

