



thaisons

THAI RESTAURANT

DINE-IN MENU



# Welcome to Thaisons

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At Thaisons, we are proud to offer you an authentic Thai experience. Our approach to preparing and cooking Thai cuisine is traditional, passed down through generations from mother to daughter.

When your order is placed, each ingredient is freshly and lovingly blended, with nothing pre-prepared. We appreciate your understanding that this meticulous process may take a bit longer.

Our goal is to provide you with the finest Thai experience, a true taste of Thailand

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- 15% Surcharge on public holidays
- Prices are subject to change without notice
- BYO wine and beer only
- One bill per table, Thank you

Corkage charge \$2.5 per person (beer) & \$5 per bottle (wine).

Please advise staff of any allergies and we'll do our best to accommodate.

Please note that while we take great care in preparing our dishes, we cannot guarantee that any item on our menu is completely free from allergens.

# To start with



- Vegetarian Spring Rolls (4)** 11.9
- Vegetarian Curry Puffs (4)** 11.9
- Chicken Spring Rolls (4)** 11.9
- Chicken Curry Puffs (4)** 11.9



- Money Bags (4)** 11.9  
CRISPY BAGS OF HERBED CHICKEN, ONION, WATER CHESTNUT AND CRUSTED PEANUTS.

- Steamed Dim Sim (4)** 12.9

- Grilled Chicken Satay (4) GF** 13.9  
GRILLED MARINATED TENDERLOIN OF CHICKEN WITH PEANUT SAUCE.

- Thai Fish Cakes (4)** 11.9

- Deep Fried Calamari** 12.9

- Duck Spring Rolls (4)** 12.9

- Coconut Prawns (4) GF** 15.9  
DEEP FRIED KING PRAWNS COATED IN COCONUT AND SWEET CHILLI SAUCE.

- Mixed Appetisers (5)** 15.9  
SPRING ROLL, CURRY PUFF, FISH CAKE, MONEY BAG AND COCONUT PRAWN.

- Soft Shell Crab Tempura** 21.9





# Soup

	(S)	(L)
Chicken or Vegetables	12.9	20.9
Prawn or Seafood	14.9	29.9

## Tom Yum

MOST POPULAR THAI SPICED SOUP SIMMERED WITH LEMONGRASS, KAFFIR LIME LEAVES, CHILLI, LIME JUICE AND FRESH CORIANDER.

## Tom Kha

DELICIOUS AROMA COCONUT SOUP FLAVOURED WITH GALANGAL, LEMONGRASS, KAFFIR LIME LEAVES AND FRESH THAI HERBS.

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## Chicken & Prawn Consomme

15.9

DICED CHICKEN AND PRAWN WRAPPED IN WONTON PASTRY AND SERVED IN CLEAR BROTH WITH BOKCHOY.





# Salad

**Thai Beef Salad** 22.9  
SPICY DRESSING OF CHILLI, LIME JUICE, MINT, ONION, CORIANDER SERVED WITH GREEN SALAD.

**Warm Chicken Salad** 22.9  
THAI SPICY WARM CHICKEN SALAD WITH RED ONION, SHALLOT AND FRESH CORIANDER.

**Duck Salad** 28.9  
ROASTED DUCK BREAST MIXED WITH CHILLI JAM, RED ONION, SHALLOT, CORIANDER AND LIME JUICE.

**King Prawn Salad** 29.9  
WARM AND TASTY SALAD WITH KING PRAWN, RED ONION, TOMATO, CORIANDER AND THINLY SLICED LEMONGRASS.

**Som Tum** 27.9  
GREEN PAPAYA SALAD WITH CRISPY SOFT SHELL CRAB

**Crispy Fish Salad** 29.9  
LIGHTLY BATTERED STRIPS OF BARRAMUNDI DEEP FRIED, MIXED WITH CARROT, CELERY, RED ONION, CHILLI JAM, FISH SAUCE AND LIME JUICE.



# Thai Curry

Chicken, Vegetables, Pork, Beef	24.9
Lamb	27.9
Prawns, Seafood	29.9



## Yellow Curry

MILD YELLOW CURRY COOKED IN COCONUT MILK, ONION, CARROT, POTATOES AND TURMERIC.

## Panang Curry

THICK AND CREAMY CURRY SAUCE SIMMERED IN COCONUT CREAM AND KAFFIR LIME LEAVES.

## Red Curry

TRADITIONAL THAI RED CURRY COOKED IN COCONUT MILK, BEANS, CARROTS, BAMBOO SHOOT AND THAI BASIL.

## Green Curry

THAI GREEN CURRY, SLIGHTLY SWEET AND SPICY WITH BAMBOO SHOOT, BEANS, ZUCCHINI, CARROT AND THAI BASIL.



## Mussaman Curry

26.9

MILD THAI CURRY WITH DICED TENDER RUMP STEAK COOKED SLOWLY IN COCONUT MILK, ONION, ROASTED CASHEW NUT, TAMARIND SAUCE AND POTATOES.



# Stir-Fry

## Pad Cashew Nuts

STIR FRIED ONION CAPSICUM IN SWEET CHILLI JAM AND ROASTED CASHEW NUTS.

## Pad Ginger

FINELY SLICED FRESH GINGER, ONION, SHALLOT, MUSHROOM.

## Pad Oyster Sauce

ASSORTED VEGETABLES STIR-FRIED IN OYSTER SAUCE.

## Pad Basil

STIR FRIED WITH BAMBOO SHOOT, GREEN BEANS, FRESH CHILLI AND THAI BASIL.

## Pad Garlic & Pepper

STIR FRIED WITH FRESH GARLIC AND GROUND PEPPER.

Chicken, Vegetables, Pork, Beef	24.9
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Lamb	27.9
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Prawns, Seafood	29.9
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## Pad Sweet & Sour

PINEAPPLE, ZUCCHINI, TOMATOES, ONION IN THAI SWEET AND SOUR SAUCE.

## Pad Peanut Sauce

MIXED VEGETABLES STIR FRIED TOPPED WITH PEANUT SAUCE.

## Pad Prik Khing

GREEN BEANS, ONION, SHALLOT AND CAPSICUM WITH RED CURRY PASTE STIR FRIED.

## Pad Hot & Spicy Sauce

WANT SOMETHING EXCITING?  
ADD THIS SPICY DISH TO YOUR CHOICE.  
BE CAREFUL!! IT'S HOT!!

# Barramundi

**Thai Fish Curry** 29.9

FRESH BARRAMUNDI FILLET SIMMERED IN CURRY COCONUT SAUCE AND CORIANDER.

**Sweet Chilli Fish** 29.9

CRISPY FRIED BARRAMUNDI FILLET IN SWEET CHILLI AND STIR FRIED VEGETABLES.

**Fish with Basil** 29.9

STIR FRIED BARRAMUNDI FILLET WITH FRESH CHILLI, GARLIC AND THAI BASIL.

**Ginger Fish** 29.9

LIGHTLY BATTERED BARRAMUNDI FILLET STIR FRIED WITH FRESH GINGER, ONION AND SHALLOT.



**Sweet & Sour Fish**

29.9

DEEP FRIED BARRAMUNDI FILLET STRIPS WITH FRESH PINEAPPLE AND SWEET & SOUR SAUCE.



# Rosted Duck

**Red Duck Curry** 29.9

**Duck with Cashew Nuts** 29.9

**Duck with Basil** 29.9

**Roasted Duck Honey Soy** 29.9

BONELESS CRISPY SKIN ROASTED DUCK SERVED WITH STIR-FRIED MIXED VEGETABLES AND HONEY SOY SAUCE.



# Noodles & Rice



## Pad Thai

THAILAND'S BEST KNOWN NOODLE DISH, STIR FRIED WITH EGG, TOFU, BEAN SPROUTS AND CRUSHED PEANUTS.

## Spicy Noodles

WOK-FRIED RICE NOODLES WITH VEGETABLES, EGG, CHILLI, GARLIC AND THAI BASIL.

## Sweet Soy Noodles (Pad See Ew)

STIR-FRIED THICK RICE NOODLES WITH EGG, SWEET SOY AND GREEN VEGETABLES.

Vegetarian	19.9
Chicken, Pork or Beef	22.9
Prawns, Seafood or Lamb	26.9

## Crab Meat Fried Rice 26.9

JASMINE RICE STIR FRIED WITH PRAWNS AND CRAB MEAT.

## Fried Rice

THAI STYLE FRIED RICE WITH EGG, GREEN VEGETABLES, ONION AND SHALLOT.

## Spicy Fried Rice

STIR FRIED RICE WITH FRESH CHILLI, BASIL, EGG AND GREEN VEGETABLES.

## Phuket Fried Rice

SPECIAL THAI FRIED RICE WITH FRESH PINEAPPLE, SULTANA AND SHALLOT.



Roti (2 pcs)	10
Peanut Sauce	4
Steamed Jasmine Rice	4
Steamed Coconut Rice	5





# Thaisons Chef's Special

**Long Song Chicken** 24.9

STEAMED VEGETABLES WITH CRISPY CHICKEN IN A PEANUT SAUCE.

**Beef Katha** 25.9

SIZZLING SPICY BEEF WITH GARLIC, CORIANDER AND RED WINE SAUCE.

**Crispy Pork Belly** 26.9

STIR-FRIED PORK BELLY WITH KAILAN IN OYSTER SAUCE.

**Thaisons Lamb** 28.9

SIZZLING TENDER LAMB WITH GARLIC & PEPPER AND STIR FRIED VEGETABLES.

**Melt In Your Mouth** 29.9

SLOW-COOKED LAMB MASSAMUN CURRYSWEET POTATO, CRISPY ONION AND ROASTED CASHEW NUTS.

**King Prawn Curry** 29.9

KING PRAWN COOKED IN CREAMY CURRY SAUCE.

**Prawn & Scallop Snow Pea** 29.9

KING PRAWN & SCALLOP STIR FRIED WITH CRUNCHY SNOW PEAS AND FRESH MUSHROOM.

**Seafood Pad Nam Prik Pao** 30.9

STIR FRIED MIXED SEAFOOD WITH SWEET CHILLI JAM AND THAI BASIL

**Pad Ped Seafood** 30.9

BARRAMUNDI, KING PRAWN, SCALLOP, CALAMARI AND MUSSEL STIR FRIED WITH CURRY PASTE AND A DASH OF COCONUT.

# Banquet

## Thaisons banquet A

**\$35 per person**

(MINIMUM 4 PEOPLE)

### ENTREE

Thai fish cake

Spring rolls

Curry puffs

### MAIN

Chilli basil beef

Green curry with chicken

Cashew nuts with chicken

Pork with oyster sauce

Steamed jasmine rice

## Thaisons banquet B

**\$40 per person**

(MINIMUM 4 PEOPLE)

### ENTREE

Money bags

Spring rolls

Curry puff

Grilled chicken satay

### MAIN

Panang beef curry

Garlic & pepper pork

Cashew nuts with prawns

Peanut sauce with chicken

Steamed jasmine rice

With vanilla ice cream

THAI BANQUET MENU WILL ALLOW YOU TO SAMPLE  
A VARIETY OF CLASSIC THAI DISHES. MINIMUM OF 4 PEOPLE.

## Beverages

Soft Drink 4

Lemon Lime bitter,  
Ginger Beer, Mineral water 5

Apple juice, Orange juice 4

Thai milk tea 6.5

Thai lime tea 6.5

## Dessert

Vanilla ice cream with topping 6  
(chocolate or caramel)

Coconut ice cream 7.5

Black sticky rice  
with vanilla ice cream 9.9

Banana Fritter  
with vanilla ice cream 10.9

Sticky rice with  
mango and  
ice cream 13.9



