

PIER

PANTHAI

ENTRÉE

SAMOSA	10.9
FISH CAKES	10.9
PRAWN DUMPLINGS	10.9
CHICKEN DIM SIMS	10.9
VEGETARIAN SPRING ROLLS	10.9
COMBINATION ENTREE FOR TWO	24.9
<i>Fish cakes, chicken dim sims, spring rolls and samosas</i>	

SOUP

TOM YUM CHICKEN	15.9
<i>Thai spices, Galangal, bamboo shoota and lime</i>	
TOM YUM PRAWN	22.9
<i>Thai spices, Galangal, bamboo shoota and lime</i>	
COMBINATION LAKSA	14.9 <i>Entrée</i>
<i>Chicken, prawns, squid, bean sprouts, hokkien noodles and spring onion</i>	
	22.9 <i>Main</i>

CURRY

THAI RED DUCK CURRY <i>gf</i>	30	CHOO CHEE BARRAMUNDI <i>gfa</i>	28
<i>Kaffir lime leaf, pineapple and vegetables</i>		<i>Red curry sauce, kaffir lime leaf and basil</i>	
THAI GREEN CHICKEN CURRY <i>gf</i>	24	MUSSAMAN LAMB <i>gf</i>	26
<i>Coconut milk, vegetables, kaffir lime leaf and basil</i>		<i>Mild curry, tender lamb, coconut milk, potatoe and onion</i>	

FROM THE WOK

CHILLI GARLIC CRISPY BEEF	23	DRUNKEN NOODLES	23.9
<i>Mild chilli and Thai spices</i>		<i>Hokkien noodles, minced chicken, shrip, BBQ pork, bean sprouts, chilli and Thai basil sauce</i>	
CHILLI GARLIC PRAWN AND SQUID	28.9	CHILLI DUCK	32
COCONUT CHILLI PRAWN SAMBAL <i>gfa</i>	28.9	<i>Stir fried duck, soy chilli jam, fresh beans, carrot, capsicum and Thai basil</i>	
<i>Prawn simmered in lemongrass, chilli, shallots, ginger, vegetables and rice noodles</i>		PAD THAI CHICKEN <i>gfa</i>	20.9
CHILLI BEEF BASIL <i>gfa</i>	21.9	<i>Rice noodles, chicken, bean sprouts, egg and peanuts</i>	
<i>Thai basil, green peppercorn and seasonal vegetables</i>		ADD PRAWNS 8	ADD SQUID 6
DRUNKEN SEAFOOD	28.9	THAI FRIED RICE <i>gfa</i>	18.9
<i>Mussels, scallops, prawns, squid, garlic, chilli and Thai sauce</i>		<i>Chicken, eggs, spring onion and soy sauce</i>	
CHAR KWAY TEOW	24.9	ADD PRAWNS 8	
<i>Rice noodles, BBQ pork, fish cakes, prawns, bok choy, bean sprouts and Thai sauce</i>		NASI GORENG	20.9
APPLE BARRAMUNDI SALAD	30	<i>Fried rice, chicken, shrimp, vegetables, chilli and fried egg</i>	
<i>Lettuce, carrot, coriander and Thai dressing</i>		STIR FRIED VEGETABLES <i>gfa</i>	14.9
YUM PAK (VIETNAMESE SALAD)	14.9	<i>Wok fried with garlic and Thai sauce</i>	
<i>Cabbage, coriander, mint, carrot, crispy noodles and peanuts</i>			
ADD PRAWNS 8			