

Stuffed Chicken Wing 4.90

Boneless Chicken Wing stuffed with chicken mince & herbs. Battered & deep fried.

Curry Puffs (4) 7.50

Deep fried puff pastry filled with chicken & potato

Vegetarian Curry Puffs (4) 7.50

Spring Rolls (4) \$7.50

Deep fried Thai style pork mince spring rolls.

Vegetarian Spring Rolls (4) 7.50

Satay Chicken (4) 8.90

Marinated chicken fillet grilled and served with peanut sauce.

Money Bags (4) 8.90

Chicken mince cooked with water chestnut, vegetables & seaoning, wrapped in spring roll pastry

Thai Fish Cake (4) 8.90

Minced fish combined with red curry paste, chopped green beans & Kaffir lime leaves,

Coconut Prawns (4) 10.90

Deep fried King Prawns marinated & coated in shredded coconut.

Ayuthaya Wing 8.90

Special Thai Style tasty chicken wings.

Dim Sim (4) 8.90

Steamed Pork Mince mixed with water chestnuts, spring onions, wrapped in Wonton Pastry.

Calamari Rings 8.90

Chef's Selection 9.90

Vege Roll, Curry Puff, Satay, Coconut Prawn

+ Vege Roll, Curry Puff, Satay, Coconut Prawn

Prawns Cracker 3.90

Deep Fried Tofu 7.50

Please note:

One Bill Per Table / \$2.50 Corkage Charge per person Please let our frie

Please let our friendly staff know if you have any dietary requirements or allergies.























Vegetable with Tofu (S) 7.90 (L) 17.90 Chicken or Beef or Pork (S) 8.90 (L) 18.90 Prawns or Seafood (S) 9.90 (L) 22.90

✓ Tom Yum

The most favourite dish, Thai spicy soup cooked with mushroom, onion, tomato, lemon juice & fresh herbs

Tom Kha

A traditional and tasty Thai soup. Kha means Galangal and is one of the most important ingredients. It is cooked in coconut milk with mushroom, onion, tomato, lemon juice & fresh herbs.

Thaí Style Salads

Our salads are exotic and bursting with flavor and texture which will satisfy you with a delicious taste.

✓ Larb Gai 18.90

Minced chicken with Thai herbs which is spicy, fragrant, fresh and crunchy with a combination of salty, sweet & sour.

✓ Noodle Salad 18.90

Steamed noodles mixed with salad vegetables. Tasted with special sauce and crunchy cashew nut. + (With Roll or Veg Roll) +

Grilled Beef or Pork Salad 18.90

Grilled beef or pork, mixed with tasty sauce and salad veggies.

Yum Talay (Seafood Salad) 23.90

Mixed seafood and vermicelli with various tasty salad sauce and aromatic herbs, especially lemongrass and kaffir lime leaves, combined with sweet chilli paste.

Som Tum is combines the green papaya with green beans, tomatoes, limes, palm sugar, fish sauce and peanuts.

+ (Som Tum) +









House of Curries

Vegetable & Tofu	\$17.90
Chicken or Beef or Pork	\$18.90
Lamb	\$2I.90
Duck	523.9 0
Prawns or Seafood	\$22. 9 0

Green Curry Paste cooked in coconut milk, mixed with fresh seasonal veggies, bamboo shoots, kaffir lime leaves & basil.

Red Curry

Red Curry Paste cooked in coconut milk, mixed with fresh seasonal veggies, bamboo shoots, kaffir lime leaves & basil.

Panang Curry

Panang Curry Paste cooked in coconut milk, mixed with fresh seasonal veggies, kaffir lime leaves & basil.

// Jungle Curry

Hot spicy curry paste cooked in strong herb soup, mixed with pumpkin, fresh seasonal veggies, bamboo shoots & basil.









Massaman Curry Beef 18.90

Chunky Beef slowly cooked for 8 hours in Massaman Curry sauce, mixed with potato, onion & peanut.

Yellow Curry Chicken 18.90

Thai Yellow Curry Paste cooked in coconut milk, mixed with potato and onion.

Pineapple Curry (Chicken or Pork) 18.90

Thai red curry paste cooked in coconut milk, pineapple, kaffir lime leaves & basil.

Pumpkin Curry (Chicken or Pork) 18.90

Thai Red Curry Paste cooked in coconut milk, mixed with pumpkin, kaffir lime leaves & basil.





Basil (Pad Kra Praw)

Stir-fried bamboo shoots, onion, beans & fresh basil,. This recipe is one of the favourite dishes for Thai people.

+ Choice of: Chicken, Beef, Pork, Duck, Prawn +

Cashew Nut

Stir-fried cashew nut with onion, broccoli, capsicum & seasoning.

Pad Kati

Creamy coconut milk and Potato + Creamy coconut milk and Potato +

Garlic & Pepper

Stir fried mixed veggies and garlic sauce brings out the best in this succulent and aromatic dish.

Ginger (Pad Khing)

Stir fried fresh ginger with onion, mushroom, shallot & seasoning.

Pad Ped

Pad ped is a Thai dish consisting of meat and vegetables (beans, onion, bamboo shoots, capsicum, fresh basil) stir-fried in a red curry paste and coconut milk.

Pad Phong Karee

Stir fried dry curry powder and coconut milk, with egg, celery, onion, capsicum, shallots & seasoning.

Mix vegetables

For those who love vegetables, this stir fried dish with seasoning sauce will be sure to satisfy you.

Praram Long Song

Steamed mixed vegetables topped with delicious peanut sauce and served with lightly battered deep fried

Pad Prik Khing

Lightly battered and fried chicken or pork, stir fried with onion, beans, capsicum, kaffir lime leaves & prik khing curry paste. This food is a type of Thai curry that is drier than others as it does not contain coconut milk.











Basil (Pad Kra Praw)

Stir-fried bamboo shoots, onion, beans & fresh basil,. This recipe is one of the favourite dishes for Thai people.

Cashew Nut (Pad Med Ma Muang)

Stir-fried Thai sweet chilli paste with cashew nut, onion, shallot, capsicum & seasoning. This meal is considered to be a gourmet dish in Thailand.

Garlic & Pepper (Pad Gratium Prik Thai)

Stir fried mixed veggies and garlic sauce brings out the best in this succulent and aromatic dish.

Mix vegetable (Pad Pak Roum Mit)

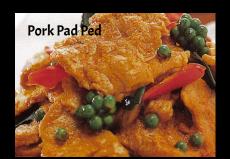
For those who love vegetables, this stir fried dish with seasoning sauce will be sure to satisfy you.

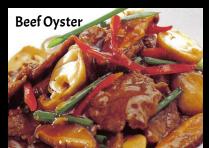
Sizzling (Kata Ron)

Stir fried onion, bamboo shoots, beans & fresh basil in creamy coconut milk, mixed with curry paste, served on a sizzling plate.

Oyster sauce

Stir fried zucchini, onion, mushroom & shallot in oyster sauce. This food has a nice combination of flavours.







Pork \$18.90

Basil (Pad Kra Praw)

Stir-fried bamboo shoots, onion, beans & fresh basil,. This recipe is one of the favourite dishes for Thai people.

Garlic & Pepper (Pad Gratium Prik Thai)

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Ginger (Pad Khing)

Stir fried fresh ginger with onion, mushroom, shallot & seasoning.

Pad Ped

Pad ped is a Thai dish consisting of meat and vegetables (beans, onion, bamboo shoots, capsicum, fresh basil) stir-fried in a red curry paste and coconut milk.

Sweet and Sour (Pad Preow Wan)

This attractive dish has many flavors in one word as the title. Both sweet and sour sauce plus many kinds of vegetables (onion, shallot, tomatos, cucumber & muchroom) to benefit as well.





Garlic & Pepper (Pad Gratium Prik Thai)

Stir fried mixed veggies and garlic sauce brings out the best in this succulent and aromatic dish.

Sizzling

Stir fried onion, bamboo shoots, beans & fresh basil in creamy coconut milk, mixed with curry paste, served on a sizzling plate.

Spicy Lamb 20.90

This food is Lamb dish in house special created with green curry paste, sttir fried with beans, carrot, onion, lemon grass, fresh basil seasoning.







Duck \$23.90

Basil (Pad Kra Praw)

Stir-fried bamboo shoots, onion, beans & fresh basil,. This recipe is one of the favourite dishes for Thai people.

Ginger (Pad Khing)

Stir fried fresh ginger with onion, mushroom, shallot & seasoning.

Oyster sauce (Pad Nam Man Hoy)

Stir fried zucchini, onion & mushroom in oyster sauce. This food has a nice combination of flavours that brings life to the dish.

Pad Ped

Pad ped is a Thai dish consisting of meat and vegetables (beans, onion, bamboo shoots, capsicum, fresh basil) stir-fried in a red curry paste and coconut milk.

Calamari \$20.90

🌶 Basil (Pad Kra Praw)

Stir-fried bamboo shoots, onion, beans & fresh basil,. This recipe is one of the favourite dishes for Thai people.

Garlic & Pepper (Pad Gratium Prik Thai)

Stir fried mixed veggies and garlic sauce brings out the best in this succulent and aromatic dish.

Med Hot Thai Hot



Basil (Pad Kra Praw)

Stir-fried bamboo shoots, onion, beans & fresh basil,. This recipe is one of the favourite dishes for Thai people.

Cashew Nut (Pad Med Ma Muang)

Stir-fried Thai sweet chilli paste with cashew nut, onion, shallot, capsicum & seasoning. This meal is considered to be a gourmet dish in Thailand.

Garlic & Pepper (Pad Gratium Prik Thai)

Stir fried mixed veggies and garlic sauce brings out the best in this succulent and aromatic dish.

Creamy Coconut Potatos (Pad Kati)

Stirred fried potatoes, garlic, pepper & shallots with creamy coconut milk and seasoning.

Karee (Pad Phong Karee)

This food is unique in Thai cuisine. It is prepared with dry curry powder and coconut milk, stir fried with egg, celery, onion, capsicum, shallots & seasoning.

Prawns Praram Long Song

This dish dates to the time of King Rama 5, about 140 years ago, and is sometimes called "Swimming Rama". It consists of mainly steamed, mixed vegetables topped with delicious peanut sauce and served with lightly battered deep fried prawns.







Mixed Seafood \$23.90

Basil (Pad Kra Prow)

Stir-fried bamboo shoots, onion, beans & fresh basil,. This recipe is one of the favourite dishes for Thai people.

Cashew Nut (Pad Med Ma Muang)

Stir-fried Thai sweet chilli paste with cashew nut, onion, shallot, capsicum & seasoning. This meal is considered to be a gourmet dish in Thailand.

Mix vegetables (Pad Pak Roum Mit)

For those who love vegetables, this stir fried dish with seasoning sauce will be sure to satisfy you.

Pad Kho Phuket

Pad Kho Phuket is a combination of herbs (kaffur lime leaves, finger root, green pepper corn and fresh basil) stir-fried with egg plants and seasoning, to produce a very unique fragrance.

✓ Sizzling (Kata Ron)

Stir fried onion, bamboo shoots, beans & fresh basil in creamy coconut milk, mixed with curry paste, served on a sizzling plate.



(33)

(3)

Vegetables With Tofu \$17.90

Gai Lan with Oyster Sauce

Stir fried fresh Kailan vegetable with oyster sauce.

Basil

Stir-fried bamboo shoots, onion, beans & fresh basil,. This recipe is one of the favourite dishes for Thai people.

Cashew Nut (Pad Med Ma Muang)

Deep fried tofu, stir-fried withThai sweet chilli paste, cashew nut, onion, shallot, capsicum, fresh vegetable and seasoning.This meal is considered to be a gourmet dish in Thailand.

Mix vegetable (Pad Pak Roum Mit)

For those who love vegetables, this stir fried dish with seasoning sauce will be sure to satisfy you.

Oyster sauce (Pad Nam Man Hoy)

Stir fried zucchini, onion & mushroom in oyster sauce. This food has a nice combination of flavours that brings life to the dish.

Vegetables Praram Long Song

This dish dates to the time of King Rama 5, about 140 years ago, and is sometimes called "Swimming Rama". It consists of mainly steamed, mixed vegetables topped with delicious peanut sauce and served with lightly battered deep fried tofu.

Pumpkin with Mushroom (Pumpkin Pad Hed) 17.90

Stir fried Pumpkin with onion, mushroom, zucchini, tofu, shallot & seasoning.

Sizzling (Kata Ron)

Stir fried curry paste with onion, bamboo shoots, beans & fresh basil in creamy coconut milk, served on a sizzling plate.







Jasmine Rice 3.00 / Coconut Rice 4.00

Roti 2.50 / Chips 4.00 / Sticky Rice 4.00

Steamed Vegetables 5.00 / Steamed Noodles 5.00





Thai Fried Rice (Kaow Pad)

Fried rice with onion, mixed vegetables, egg, shallot & seasoning,

Vegetable with Tofu	. \$14.90
Chicken or Beef or Pork	. \$I5. 9 0
Prawns or Seafood	. \$18.90









Vegetable withTofu	\$I5.90
Chicken or Beef or Pork	\$16.90
Prawns or Seafood	\$19.90

Ayuthaya Fried Rice

Special home designed fried rice with a mixture of egg, pineapple, peas, carrot and cashew nut.

Pad Thai Noodle

Stir fried thin rice noodles with egg, vegetables, beansprouts and flavoured with special tamarind sauce. Pad Thai was made popular in Thailand during World War II. It has since become one of Thailand's national dishes.

Pad Se Ew Noodle

Stir fried flat rice noodle with egg, vegetables, flavoured with sweet soy sauce.

Pad Kee Mao Noodle

Stir fried flat rice noodles with basil, fresh seasonal vegetables and seasoning. Pad kee mao (or "drunken noodles") is a classic Thai spicy noodle dish.

→ Tom Yum Noodle Soup

A spicy, sour noodle soup served with fresh seasonal vegetables and beansprouts.

→ Khao Soi Noodle Soup

This is a noodle dish prepared in a rich creamy curry sauce. It is traditional in Northern Thailand.





+ Minimum for 4 People. Price per Person +

Jasmine Banquet.....\$27.00

- Vegetarian Spring Roll / Curry Puff / Satay Chicken
 - A Massaman curry with Beef
 - Stir fried Chicken with Cashew nut
 - Stir fried Prawns with Garlic and Pepper
 - Steamed Jasmine Rice
 - ♣ Vanilla ice Cream



Lotus Banquet.....\$30.00

- ♣ Vegetarian Spring Roll / Curry Puff / Coconut Prawn / Satay Chicken
 - Fish Chilli
 - A Stir fried Beef with oyster sauce
 - Yellow Curry Chicken
 - Steamed Jasmine Rice
 - Nanilla ice Cream



Orchid Banquet......32.00

- Vegetarian Spring Roll / Coconut Prawns / Dim Sim
 - Stir fried Prawns with Cashew nut
 - Massaman curry with Beef
 - Chicken Praram Long Song
 - A Pad thai with Vegetable & Tofu
 - Steamed Jasmine Rice
 - ♣ Vanilla ice Cream













Fish Ginger (Pla Pad Khing)

Deep fried Barramundi fillet topped with stir fried fresh ginger, onion, shallots, zucchini & seasoning.

Fish Chilli 18.90

Deep fried Barramundi fillet topped with stir fired sweet chilli paste, onion, capsicums, shallots, fresh basil & seasoning

Fish Sweet & Sour

Deep fried Barramundi fillet topped with stir fried onion, shallot, mushroom, tomatoes & cucumber in a sweet and sour sauce.

Fish in Tamarind Sauce (Pla Ma Kham) 22.90

Deep fried Barramundi fillet topped with spicy Tamarind Sauce, fried onion & crunchy cashew nut.









Lemon Fish (Pla Nueng Manow) 19.90

Steamed Barramundi fillet and vegetables, topped with a special sauce (garlic, lemon juice, coriander, capsicum).

Kho Samui Diving 19.90

Steamed Barramundi fillet in creamy coconut milk, flavoured with garlic, ginger, turmeric & seasoning. Mixed with onion, celery and capsicum.

Pattaya Salad 19.90

Grilled Barramundi fillet, topped with a special sauce (garlic, lemon juice, coriander, capsicum), crunchy cashew nut and served with fresh salad vegetables.

Fresh whole Barramundi or Snapper (At market price if available)

Kid Meals \$9.90

Available for Kids up to 12 years old only

Choice of.....Satay / Chicken Wing / Spring Roll / Deep Fried Fish fillet
Choice of.....Jasmine Rice / Coconut Rice / Chips / Roti

*** * Meal Deal \$12.90**

Kid Meal + Pop up Juice + Busy Nippers Bag





Salt and Pepper Soft Shell Crab 10.90

Marinated Soft Shell Crab with salt and pepper, lightly battered and deep fried. Served with special Ayuthaya sauce.

Massaman Lamb Shank + Rice 26.90

Lamb Shank slow cooked more than 10 hours in Massaman curry sauce, finished with onion, potato & peanuts.

Ayuthaya Special + Rice 26.90

Grilled King Prawns and Scallops served with grilled vegetables, topped with Ayuthaya special sauce.

Crab Meat Pad Phong Karee 26.90

This food is unique in Thai cuisine. It is prepared with dry curry powder and coconut milk, and stir fried with Crab Meat, egg, onion, shallot, capsicum & seasoning.





Gang Ped Duck 22.90

+ Red curry mixed with pineapple, lychee & baby tomatoes. +

Roasted Duck or Grilled Salmon in red curry paste with lychee, cherry tomato & pineapple.

Tamarind Duck (Ped Ma Kham) + Rice 26.90

Roast duck served with steamed vegetables and tamarind sauce.

Fried Rice with Crab Meat 21.90

Fried rice with crab meat is a classic and much beloved Thai dish, characterised by its delicate flavours.





Ned 🌹

Hot

Thai Hot