

DINNER

BITES

Trad Thai's Spring Rolls w/ Vegetable & Noodles	3.5
Roast Duck & Noodles	4
Marinated Chicken Skewers w/ Peanut Satay Sauce (2)	7
Fresh Shucked Oysters w/ Chilli, Lime Dressing & Crispy Shallots	4
Chef's Betel Leaf. See your server for today's selection	4
5 Spice School Prawns w/ Housemade Sweet Chilli Sauce	8

ENTREE'S

Trad Thai's Tom Yum Soup w/ Seafood	15
Vegetable	10
Crispy Chilli Spiced Calamari w/ Thai Chilli Jam, Asain Herb Salad	16
Crispy Master Stock Pork Hock w/ Chilli Caramel, Iceberg Lettuce Leaves, Pickled Red Cabbage	17
Green Papaya Salad w/ Cherry Tomatos, Beans, Nahm Jim, Fresh Coriander & Mint (Spicy)	12
Twice Cooked Duck Salad w/ Fresh Asian Herbs, Shaved Coconut & Tamarind Dressing	19

MAINS

All dishes can be made spicy on request.
Ask your server when ordering.

Pad See Ew w/ Roasted peanuts, Bean Sprouts, Fresh Herbs	
Vegetarian	20
Chicken	23
Prawn	25
Stir Fry of Fresh Seasonal Vegetables w/ Thai Basil, Ginger, Chilli	
Tofu	20
Chicken	23
Prawn	25
Vegan Yellow Curry w/ Roast Pumpkin, Snake Beans, Mushroom, Cucumber Relish	23
Add Prawn	27
Green Curry of Chicken Breast w/ Bamboo Shoots, Baby Corn, Green Beans, Fresh Herbs (Spicy)	25
Panang Curry of Braised Beef Brisket w/ Roasted Peanuts	26
Seafood Red Curry w/ Prawns, Snapper, Thai Basil, Fresh Chilli	29

ON THE SIDE

Wok Tossed Seasonal Greens w/ Charred Chilli Dressing	8
Steamed Jasmine Rice	3
Trad Thai's Coconut Rice	4

DESSERTS

Banana & White Chocolate Spring Rolls w/ salted caramel sauce & coconut ice cream	14
Coconut & Lemongrass Panna Cotta w/ Mango & Thai Basil Salsa	12
Flourless Chocolate & Ginger Cake w/ palm sugar toffee, candid ginger & vanilla ice cream	14
Trad Thai's Ice Cream & Sorbet Selection, 3 scoops	10