

DINNER

BITES

Trad Thai's Spring Rolls w/ Vegetable & Noodles	4
Roast Duck & Noodles	4.5
Marinated Chicken Skewers w/ Peanut Satay Sauce (2)	8
Fresh Shucked Oysters w/ Chilli, Lime Dressing & Crispy Shallots	4
Chef's Betel Leaf. See your server for today's selection	4

ENTREE'S

Trad Thai's Tom Yum Soup w/ Seafood	15
Vegetable	10
Crispy Chilli Spiced Calamari w/ Thai Chilli Jam, Asain Herb Salad	18
Crispy Master Stock Pork Hock w/ Chilli Caramel, Iceberg Lettuce Leaves, Pickled Red Cabbage	18
Green Papaya Salad w/ Cherry Tomatos, Beans, Nahm Jim, Fresh Coriander & Mint (Spicy)	14
Twice Cooked Duck Salad w/ Fresh Asian Herbs, Shaved Coconut & Tamarind Dressing	21

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	22
Chicken	24
Prawn	26
Stir Fry of Fresh Seasonal Vegetables w/ Thai Basil, Ginger, Chilli	
Tofu	22
Chicken	24
Prawn	26
Vegan Yellow Curry w/ Roast Pumpkin, Snake Beans, Mushroom, Cucumber Relish	24
Add Prawn	27
Green Curry of Chicken Breast w/ Bamboo Shoots, Baby Corn, Green Beans, Fresh Herbs (Spicy)	26
Panang Curry of Braised Beef Brisket w/ Roasted Peanuts	28
Seafood Red Curry w/ Prawns, Snapper, Thai Basil, Fresh Chilli	30
Spicy Jungle Curry w/ Green Peppercorns, Lemongrass, Thai Basil	
Chicken	27
Braised Beef Brisket	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
Rich Chocolate Mousse w/ Chocolate Crumble, Passionfruit Sorbet & Candied Ginger	14
Trad Thai's Ice Cream & Sorbet Selection, 3 scoops	10