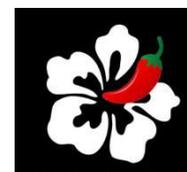


Appetisers



Keropak	Prawn Crackers served with peanut sauce 4.9
Ikan Billis	A light protein packed dish of baby anchovies and peanuts 5.9
Popiah	(Fresh spring rolls) Sautéed yam beans, steamed prawns, fresh cucumber and bean sprouts packaged in a traditional Nyonya pastry 5.9
Satay	Popular Malaysian char grilled marinated chicken skewers served with cucumber, onion and house made peanut sauce. 14.9
Otak Otak	Fresh fish fillets mixed with prawns and marinated with fresh lemon grass, turmeric and café lime leaf, wrapped in banana leaf 5.9
Money Bag	Chicken mince and Thai herb, deep fried and serve with sauce 9.9
Spring Rolls (v)	Mixed vegetables and glass noodles wrapped in a golden crunchy pastry 8.9
Chicken wings	Crisp chicken wings marinated in Baba Charlie's special sauce 8.9
Curry Puffs (v)	Savoury pastry filled with curried vegetables 8.9
Crispy Tofu (v)	Appetising tofu 8.9
Tod Mun Goong	Deep fried prawn cakes served with a sweet plum sauce 10.9
Khanom Jeeb	Steamed chicken and prawn dumplings served with I-Thai's special sauce 10.9
Larb Gai (Entree)	Minced chicken infused with coriander, lemon grass and red onions, served on a bed of lettuce with a lemon Thai dressing 13.9
Peking duck pancake	Crispy roasted duck breast, fresh cucumber and shallots, wrapped in a thin pancake 15.9



Soups

Tom Yum Goong	Prawns, lemon grass, lemon and fresh herbs served in a hot and sour soup 16.9
Tom Kha Gai	A creamy soup fragranced with galangah, lemon juice, chilli and mushroom 16.9

Salads

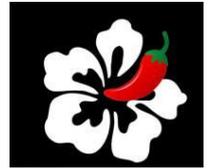
Thai Beef Salad	Grilled tender beef strips marinated in chili lime juice and herbs, tossed with fresh cucumbers and tomatoes 20.9
Roast Duck Salad	Roasted duck tossed with lemon grass, cucumber, tomato and Spanish onion in a lemon and coriander dressing 23.9

Mains

Chicken

Chicken oyster with vegetables	Seasonal vegetables tossed with chicken in a mild sauce 19.9
Sweet and sour chicken	Chicken in a sweet and sour sauce 19.9
Hot basil chicken	Stir fried chicken with fresh Thai basil and a spicy sauce 19.9
Gai Yang	Grilled chicken fillets marinated with turmeric and lemon grass 19.9
Kai Med Mamuang	Chicken breast stir-fried with cashews and sweet chili jam 20.9
Prik Khing	Chicken breast stir-fried with beans and capsicum in a hot chili paste 19.9
Lemon grass Chicken	Stir-fried chicken with fresh lemon grass and lime leaf 19.9
Pa Ram Chicken	Stir-fried chicken and sautéed with peanut sauce 19.9
Larb Gai (Main)	Minced chicken infused with coriander, lemon grass and red onions, served on a bed of lettuce with a lemon Thai dressing 19.9

Mains Continued...



Beef

Beef and black pepper	Stir fried beef with freshly ground black pepper 19.9
Beef kai lan	Chinese broccoli, oyster sauce and tender beef strips 19.9
Kra Prao Nua	Stir fried beef with fresh Thai basil and a spicy sauce 19.9
Nua Num Mun Hoi	Tender beef stir-fried with mixed seasonal vegetables 19.9
Crying tiger	Grilled tender marinated beef served with a Thai dipping sauce 20.9

Seafood

Salt and pepper squid	Fresh squid dusted with salt and pepper and finished with sweet chili sauce 19.9
Crispy prawns	Lightly battered prawns on bed of mixed salad, with a sweet dipping sauce 19.9
Asam prawns	Prawns in a tamarind sauce 19.9
Sambal	House made sambal served with <ul style="list-style-type: none">- prawns 19.9,- fish 20.9- seafood 20.9- squid 19.9
Prawns and snow pea	Stir fried prawns and snow peas in a mild sauce 19.9
Sweet and sour	Prawns/Seafoodn in a sweet and sour sauce 19.9
Salmon	Grilled Salmon topped with a Tamarind Citrus sauce 25.9
Lemon grass seafood	Stir-fried mixed seafood with fresh lemon grass and lime leaf 19.9
Hot basil seafood	A mixture of fresh seafood stir-fried with fresh Thai basil and a spicy sauce 20.9
Garlic and pepper prawns	Fresh prawns dusted with salt and pepper and finished with sweet chili sauce 19.9
Pad cha	Freshly caught fish, battered and served with a sauce tinged with lemon grass 20.9
Prik Khing	Prawns stir-fried with beans and capsicum in a hot chili paste 19.9

Duck

Crispy Duck	Crispy duck with a Tamarind Citrus sauce 25.9
Hot Basil Duck	Duck stir-fried with fresh Thai basil and spicy sauce 23.9

Vegetarian

Kai Lan (v)	Steamed or fried Chinese broccoli served with oyster sauce 13.9
Belachan (v)	Chili shrimp sauce served with either green beans, kangkong or eggplant 14.9
Gado-Gado (v)	Steamed mixed seasonal vegetables and tofu finished with a peanut sauce 14.9
Three tastes tofu (v)	Tofu served sweet, sour and hot 14.9
Pad Pak (v)	Stir-fried mixed vegetables 14.9
Mixed Mushroom (v)	Stir-fried mixed vegetables and mushrooms 16.9
Hot Basil Tofu	Thai basil, chili and spicy sauce 16.9

Curry

Prawn and Pineapple Curry	Aunty Margaret's special prawns and pineapple curry a traditional dish in the Nyonya house hold 22.9
Beef Rendang	Tender beef, slow cooked in a blend of sun dried chillies, aromatic lemongrass and roasted shredded coconut 19.9
Green/ Red chicken curry	Traditional Thai coconut curry with bamboo, beans and basil 19.9
Chicken devil curry	A popular Nyonya curry from Malacca with whole chicken pieces 19.9
Tofu green/red curry (v)	Traditional Thai coconut curry with bamboo, beans and basil 16.9
Korma lamb curry	Lamb and coconut curry cooked with freshly ground pepper and spice 20.9
Red duck curry	Coconut curry with cherry tomatoes, lychees and bamboo 21.9
Kapitan Kari fish	A specialty of Penang, fresh fish and coconut based aromatic curry 21.9
Panang curry	A creamy Thai coconut curry with chicken or beef 19.9
Masaman	Aromatic sweet beef curry with pineapple and potatoes 19.9



Noodles

Char Kway Teow	Flat rice noodles, wok fried with a blended Malay sauce		
Pad See Ew	Flat rice noodles tossed with Chinese broccoli, eggs, vegetables and soy sauce		
Pad Thai	Thai rice noodles, fried with tofu, egg and crushed peanuts		
Mee Goreng	Hokkien noodles fried with house made sambal		
Mee Siam	Vermicelli noodles fried with a soybean sauce		
Laksa	Malaysian spicy coconut soup with hokkien and vermicelli noodles		
Hor Fun Seram	Wok Fried rice noodles tossed with mixed vegetables, and finished with house made sauce		
	Choose your selection for the above noodle with:		
- Vegetables and Tofu (v)	15.9	- Prawns	17.9
- Chicken	16.9	- Chicken and Prawns	18.9
- Beef	17.9	- Seafood	18.9

Rice Dishes

Kao Pad(Thai Fried Rice)	Thai friend rice with your choice of meat or vegetable		
Nasi Goreng	Malaysian fried rice with your choice of meat or vegetable		
- Vegetable and Tofu no egg	15.5	- Beef	16.9
- Vegetable and Tofu w egg	15.9	- Prawns	16.9
- Chicken	16.5	- Chicken and Prawns	17.9
Hainan chicken rice	Fragrant rice infused with ginger and pandan, served with blanched chopped chicken, cucumber, tomatoes and a ginger sauce 18.9		
Nasi Lemak	Traditional Malay coconut rice served with fresh cucumber, eggs, ikan billis sambal and your choice of curry; Beef Rendang 19.9 or Chicken curry 19.9 or Lamb Korma 20.9		

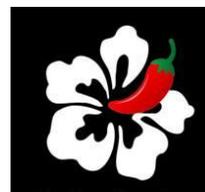
Sides

Steamed rice 2.9	Coconut Rice 2.9	Roti 2.9	Two Roti with Dhal curry sauce 12.9
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Dessert

Pulut Inti	Steamed glutinous rice with sweetened fresh shredded coconut 8.9
Ice Kachang	Shaved ice with red bean and mixed tropical fruits 8.9
Kueh Dada	Crepe with gula Melaka 9.9
Fried Banana	Fried banana with ice cream 9.9
Mango Sticky Rice	Fresh mango with sticky rice 12.9

BANQUET MENU



BANQUET A \$29.90 PER PERSON

ENTRÉE

- Prawn Crackers
- Spring rolls
- Curry Puffs

MAINS

- Stir fried Chicken with cashew nuts
- Beef Rendang
- Mixed Vegetables stir fried
- Rice

BANQUET B \$39.90 PER PERSON

ENTRÉE

- Prawn Crackers
- Popiah
- Chicken Satay

MAINS

- Sambal Prawns
- Beef Kailan
- Mee Goreng Chicken
- Chicken curry
- Rice

BANQUET C \$49.90 PER PERSON

ENTRÉE

- Prawn Crackers
- Chicken Satay
- Otak Otak
- Popiah

MAINS

- Rendang
- Prawns and Pineapple Curry
- Chicken Lemon Grass
- Stir Fried Mixed Vegetables
- Rice

DESSERT

- Kueh Dada – home made crepe with gula Melaka and served with ice cream