



**Dear Patrons please note the following**

**Opening Hours**

Lunch Daily 12:00 - 3:00pm

Dinner Daily 5:30pm - Late

**All prices are inclusive of GST**

**Minimum Charge of \$20.00 per person**

**BYO Wine only Corkage Charge is \$4 per person**

**Steamed Jasmine rice is \$3 per person  
Serving of rice is assumed unless you tell us otherwise**

**Sundries e.g. extra vegetables, extra cashew nuts,  
extra meat, extra appetiser piece \$4.00**



## APPETISERS



<b>A.1 Spring Rolls (V)</b>	<b>\$12.50</b>
Thai style spring rolls with vermicelli & vegetables	
<b>A.2 Money Bags</b>	<b>\$12.50</b>
Minced chicken, prawn with peanut wrapped in pastry	
<b>A.3 Kari Puffs</b>	<b>\$12.50</b>
Minced Chicken cooked with curry powder, onion, kumara in puff pastry	
<b>A.4 Chicken Satay</b>	<b>\$12.50</b>
Strips of grilled marinated chicken in Thai spices with peanut sauce	
<b>A.5 Bacon Prawns</b>	<b>\$16.00</b>
Marinated prawn wrapped with bacon	
<b>A.6 Fish Cakes</b>	<b>\$16.00</b>
Thai fish cakes finely minced with curry paste	
<b>A.7 Fresh Spring Rolls</b>	<b>Prawns \$16.00 / Smoked Salmon \$18.00</b>
Fresh vegetables rolled in rice pastry	
<b>A.8 Mieng Prawns</b>	<b>\$16.00</b>
A traditional finger food of prawns with ginger and tamarind sauce	
<b>A.9 Soft Shell Crab</b>	<b>\$18.00</b>
Pickled crab with special sauce	
<b>A.10 Spicy Raw Prawns</b>	<b>\$18.00</b>
Raw prawns marinated in lemon juice and garlic with hot & spicy sauce	



## APPETISERS



<b>A.11</b>	<b>Mixed Appetisers</b>	<b>\$12.50</b>
	Our chef's selection of mixed appetisers A1, A2, A3, A4	
<b>A.12</b>	<b>Supreme Thai Ribs</b>	<b>\$27.00</b>
	Thai style pork spareribs	
<b>A.13</b>	<b>Prawns on Toast</b>	<b>\$15.00</b>
	Minced chicken and prawns on toast	
<b>A.14</b>	<b>Chicken Wings</b>	<b>\$14.00</b>
	Deep fried chicken wings marinated with Thai herbs served with plum sauce	
<b>A.16</b>	<b>Seafood Platter for Two</b>	<b>\$29.00</b>
	Selection of Premium seafood appetisers. A6, A8, A9, A17	
<b>A.17</b>	<b>Calamari</b>	<b>\$16.00</b>
	Southern Thai calamari with herbs mayo & sweet chilli sauce	
<b>A.18</b>	<b>Thai Street Cart Fries</b>	<b>\$12.50</b>
	Thai style fries and crisps	
<b>A.19</b>	<b>Kaffir Lime Chicken</b>	<b>\$16.00</b>
	Chicken thigh with homemade coconut sauce	
<b>A20.</b>	<b>Wok Tossed greens</b>	<b>\$14.00</b>
	With crispy garlic & chilli	
<b>A21.</b>	<b>Thai Seafood Cracker</b>	<b>\$9.00</b>





## SIDE DISH



<b><i>O.1 Steamed Vegetables</i></b>	<b><i>\$8.00</i></b>	<b><i>O.2 Coconut Rice</i></b>	<b><i>\$5.00</i></b>
<b><i>O.3 Roti</i></b>	<b><i>\$6.00</i></b>	<b><i>O.4 Green Salad</i></b>	<b><i>\$8.00</i></b>
<b><i>O.5 Jasmine Rice</i></b>	<b><i>\$3.00</i></b>	<b><i>O.6 Purple Rice</i></b>	<b><i>\$5.00</i></b>



## SOUPS



			<u>Main size</u>
<b><i>B.1 Tom Yum</i></b>	<b><i>Chicken</i></b>	<b><i>\$12.50</i></b>	<b><i>Chicken</i></b> <b><i>\$26.00</i></b>
Spicy chicken soup with lime juice, mushrooms and Thai herbs	<b><i>Prawns</i></b>	<b><i>\$15.00</i></b>	<b><i>Prawns</i></b> <b><i>\$28.00</i></b>
	<b><i>Seafood</i></b>	<b><i>\$15.00</i></b>	<b><i>Seafood</i></b> <b><i>\$28.00</i></b>
			<u>Main size</u>
<b><i>B.4 Tom Kha</i></b>	<b><i>Chicken</i></b>	<b><i>\$12.50</i></b>	<b><i>Chicken</i></b> <b><i>\$26.00</i></b>
Lightly spiced chicken soup with mushrooms and coconut milk	<b><i>Prawns</i></b>	<b><i>\$15.00</i></b>	<b><i>Prawns</i></b> <b><i>\$28.00</i></b>
	<b><i>Seafood</i></b>	<b><i>\$15.00</i></b>	<b><i>Seafood</i></b> <b><i>\$28.00</i></b>



## SALADS

### ***C.1 Thai Spicy Salad***

Grilled chicken breast or beef sirloin dressed

with hot & spicy sauce and Thai herbs

Roasted duck with chilli paste and Thai herbs

***Chicken*** **\$24.00**

***Beef*** **\$26.00**

***Duck*** **\$28.00**

### ***C.2 Larb Salad***

***Chicken, Pork or Beef \$25.00 / Duck \$28.00***

Finely chopped chicken, pork, beef or roasted duck

cooked with lime juice, Thai herbs and chilli

### ***C.4 Yum Pla***

**\$31.00**

Country style crispy snapper fillet with shallots, coriander, spring onion, lemon juice,  
fish sauce & roasted ground rice with cashew nuts

### ***C.5 De GRAND Salmon***

**\$32.00**

Char-grilled salmon steak topped with Thai in house dressing and Fresh herbs

### ***C.6 Green Papaya Salad with Prawns***

**\$28.50**

Shredded raw papaya mixed with chilli, tomato, round beans, garlic, peanuts,  
lime juice and fish sauce

## CURRIES

### **D.1 Green Curry**

Traditional Thai green curry with coconut milk & green vegetables

**Chicken, Beef or Pork** **\$24.00**

**Prawns** **\$27.00**

**Snapper** **\$29.00**

**Duck** **\$28.00**

### **D.2 Panang Curry**

Thick Red curry with coconut milk and crushed roasted peanuts

**Chicken, Beef or Pork** **\$24.00**

**Prawns** **\$27.00**

### **D.4 Pineapple Red Curry**

Thick Red Curry with pineapple, tamarind juice and steamed vegetables

**Snapper** **\$31.00**

**Prawns or Scallops** **\$28.00**

### **D.5 De GRAND Curry**

Special Yellow curry with sweet potato, shallot and coconut milk

**Chicken** **\$25.00**

**Prawns** **\$28.00**

### **D.6 Choo Chee Curry**

Traditional Thai red curry with sweet basil and coconut milk

**Salmon** **\$31.00**

**Prawns** **\$27.00**

### **D.7 Massaman Curry**

Chicken, Beef or braised Lamb tender in curry sauce with coconut milk, peanut, kumara and onion

**Chicken or Beef \$25.00 / Lamb \$26.00**

### **G.3 Roasted Duck Red Curry**

Roasted duck in red curry with coconut milk, grapes, pineapple and vegetables

**\$28.00**



## STIR FRIED



### **E.1 Cashew Nut**

**Chicken, Beef or Pork \$25.00 / Duck \$29.00 / Lamb \$28.00**  
**Snapper \$32.00 / Prawn or Scallop \$29.00**

Stir-fried with cashew nuts, vegetables and oyster sauce

### **E.2 Pra-Ram**

**\$25.00**

Chicken, beef or pork with vegetables topped with peanut sauce

### **E.3 Basil & Garlic**

**Chicken, Beef or Pork \$25.00 / Duck \$28.00 / Lamb \$26.00**  
**King prawns or Combination Seafoods \$27.00**

Stir-fried with fresh chilli, garlic & sweet basil

### **E.4 Ginger**

**Chicken, Beef or Pork \$25.00 / Duck \$28.00 / Lamb \$26.00**  
**Snapper \$30.00 / Prawn or Scallop \$27.00**

Stir-fried with fresh ginger, spring onion and mushroom

### **E.5 Sweet & Sour**

**\$25.00**

Chicken or pork with sweet and sour sauce, pineapple, tomato, onion,  
carrot and cucumber

### **E.6 Garlic & Pepper**

**Chicken, Beef or Pork \$25.00 / Lamb \$26.00**  
**King prawns or Combination Seafoods \$27.00**

Stir-fried with special sauce, ground pepper and fresh garlic

### **E.7 Beef Oyster Sauce**

**\$25.00**

Beef with oyster sauce and seasonal vegetables

### **E.9 Sizzling**

**Beef or Chicken \$27.00 / Lamb \$28.00 / Combinations \$28.00**  
**Prawn, Scallop or Squid \$31.00**

Stir-fried with special sauce  
and vegetables, cashew nuts on hot plate



## FISH



### ***F.8 Black Pepper Snapper***

***\$32.00***

Snapper fillet with homemade black pepper sauce and vegetable

### ***F.9 Steamed Snapper***

***\$32.00***

Steamed snapper fillet with soy sauce, sesame oil, ginger and spring onion

### ***F.10 Steamed Spicy Snapper***

***\$32.00***

Steamed snapper fillet with special lemon chilli sauce and vegetables

### ***F.11 Chilli Snapper***

***\$33.00***

Deep fried whole snapper topped with Thai style sweet chilli sauce

### ***F.12 Basil & Garlic Snapper***

***\$35.00***

Deep fried whole snapper topped with chopped chicken, garlic, fresh chilli & sweet basil

### ***F.13 De Grand Snapper Fillet***

***\$32.00***

Stir fried Snapper fillet with lemongrass, garlic and vegetables in homemade sauce

### ***F.15 Garlic & Pepper Snapper***

***\$33.00***

Deep fried whole Snapper with special sauce, ground pepper and fresh garlic.



## B.B.Q



### **H.1 Beef Sirloin**

**\$28.00**

Marinated Beef sirloin with special sauce, Thai herbs served with salad

### **H.2 Chicken**

**\$26.00**

Marinated chicken breast with special sauce, Thai herbs served with salad

### **H.3 De GRAND Lamb Cutlet**

**\$32.00**

Marinated lamb cutlet with special sauce, Thai herbs served with salad

### **H.4 Salmon Steak**

**\$32.00**

Marinated Salmon steak with special sauce, Thai herbs served with salad



## NOODLE



### **I.1 Pad Thai**

Traditional stir fried rice noodle with peanut,  
bean sprouts and spring onion

**Chicken / Beef / Pork \$24.00**

**Lamb \$25.00 Prawns \$27.00**

### **I.2 Drunken Noodle**

Stir fried noodle with chilli, garlic,  
basil, and vegetables

**Chicken / Beef / Pork \$24.00**

**Lamb \$25.00 Prawns \$27.00**

### **I.4 De GRAND Noodle**

Stir fried noodle with special homemade sauce  
and vegetables

**Chicken / Beef / Pork \$24.00**

**Lamb \$25.00 Prawns \$27.00**

### **I.5 Pad see iow Noodle**

Stir fried flat rice noodle with  
special dark sauce and vegetables

**Chicken / Beef / Pork \$24.00**

**Lamb \$25.00 Prawns \$27.00**

### **G.6 Noodle Duck**

**\$28.00**

Stir fried egg noodles with roasted duck and vegetables





## RICE



### ***J.1 De GRAND Fried Rice***

Stir fried rice with special homemade sauce

<b><i>Chicken, Beef or Pork</i></b>	<b><i>\$24.00</i></b>
<b><i>Lamb</i></b>	<b><i>\$25.00</i></b>
<b><i>Prawns</i></b>	<b><i>\$27.00</i></b>

### ***J.2 Tropical Fried Rice***

Stir fried rice with Thai spices,  
pineapple and cashew nuts

<b><i>Chicken, Beef or Pork</i></b>	<b><i>\$24.00</i></b>
<b><i>Lamb</i></b>	<b><i>\$25.00</i></b>
<b><i>Prawns</i></b>	<b><i>\$27.00</i></b>

### ***J.3 Thai Fried Rice***

Thai style stir fried rice

<b><i>Chicken, Beef or Pork</i></b>	<b><i>\$24.00</i></b>
<b><i>Lamb</i></b>	<b><i>\$25.00</i></b>
<b><i>Prawns</i></b>	<b><i>\$27.00</i></b>



## VEGETARIAN



### APPETISERS



***K.1 Spring Rolls***

Thai style spring rolls filled with vermicelli and vegetables

**\$12.50**

***K.2 Satay Tofu***

Crispy tofu with peanut sauce

**\$12.50**

***K.3 Corn Cakes***

Sweetcorn fritters

**\$12.50**

***K.4 Tempura Vegetables***

Tempura seasonal vegetables

**\$12.50**

***K.5 Fresh Spring Rolls Vegetables***

Fresh salad rolled in rice pastry

**\$14.00**

***K.6 Kari Puffs Vegetables***

Vegetables cooked with curry powder, onion and kumara in puff pastry

**\$12.50**

***A.18 Thai Street Cart Fries***

Thai style fries and crisps

**\$12.50**

***A20. Wok Tossed greens***

With crispy garlic & chilli

**\$14.00**



## VEGETARIAN



### SOUPS



#### ***L.1 Tom Yum Vegetables***

Spicy vegetable soup with Thai herbs and lime juice

**\$12.00**

#### ***L.2 Tom Kha Vegetables***

Lightly spiced soup of vegetables bean curd in coconut milk

**\$12.00**



### SALAD



#### ***M.1 Tofu Thai Salad***

Deep fried tofu topped with hot & spicy sauce, Thai herbs and vegetables

**\$23.00**



## VEGETARIAN



## MAINS



<b>N.1 Green Curry Vegetables</b>	<b>\$24.00</b>
Traditional Thai green curry with coconut milk, tofu & green vegetables	
<b>N.2 Panang Curry Vegetables</b>	<b>\$24.00</b>
Thick Red curry with coconut milk crushed roasted peanuts, tofu and vegetables	
<b>N.4 Cashew Nut Vegetables</b>	<b>\$25.00</b>
Stir fried vegetables, tofu with cashew nuts and oyster sauce	
<b>N.5 Pra-Ram Vegetables</b>	<b>\$25.00</b>
Stir fried vegetables, tofu topped with peanut sauce	
<b>N.6 Basil &amp; Garlic Vegetables</b>	<b>\$25.00</b>
Stir fried vegetables, tofu with fresh chilli, garlic & sweet basil	
Stir fried vegetables, tofu with oyster sauce	
<b>N.9 Pad Thai Vegetables</b>	<b>\$24.00</b>
Traditional stir fried rice noodle with tofu, egg, peanuts, bean sprouts and spring onion	
<b>N.11 De GRAND Curry Vegetables</b>	<b>\$25.00</b>
Traditional Thai yellow curry with coconut milk, tofu & vegetables	
<b>N.12 Pad Pet Vegetables</b>	<b>\$24.00</b>
Traditional Thai chili paste with vegetables, tofu, Thai herbs and coconut milk	
<b>N.13 Drunken Noodle Vegetables</b>	<b>\$24.00</b>
Stir fried rice noodle with chili, garlic, basil, tofu, and vegetables	
<b>N.15 De GRAND Fried Rice Vegetables</b>	<b>\$24.00</b>
Stir fried rice with special homemade sauce, tofu and vegetables	
<b>N.16 De GRAND Noodle Vegetables</b>	<b>\$24.00</b>
Stir fried rice noodle with special homemade sauce, tofu and vegetables	
<b>N.18 Ginger Vegetables</b>	<b>\$25.00</b>
Vegetables with fresh ginger, spring onion, mushroom, tofu and vegetables	



## BANQUET MENU



***De GRAND BANQUET A: for 4 or more people***

***\$70.00 per head***



### APPETISER



Our chef's selection of appetizers



### SOUP



***Tom Yum Prawns***

Spicy prawn soup with lime juice, mushrooms and Thai herbs



### MAINS



***De GRAND Lamb Cutlet***

Marinated Lamb cutlet with special sauce, Thai herbs served with vegetable

***Basil & Garlic Fish***

Deep fried whole snapper topped with chopped chicken, garlic, fresh chilli & sweet basil

***Duck Cashew Nuts***

Stir fried Roasted duck with cashew nuts vegetables and oyster sauce

***De GRAND Yellow Curry***

Special Yellow chicken curry with potato, shallot and coconut milk

***Ginger Prawns***

King Prawns with Fresh ginger and vegetable

***Steamed Jasmine Rice***



### DESSERT AND COFFEE



***Ice Cream Thai Fruits Salad and Tea or Coffee***





## BANQUET MENU



***De GRAND BANQUET B: for 4 or more people***

***\$50.00 per head***



### APPETISER



Our chef's selection of appetisers



### MAINS



#### ***Chilli fish***

Deep fried whole snapper topped with Thai style sweet chilli sauce

#### ***Cashew Nuts***

Beef with cashew nuts, vegetables and oyster sauce

#### ***Green Curry***

Traditional Thai green curry of chicken with coconut milk & green vegetables

#### ***Sweet & Sour***

Pork with sweet and sour sauce, pineapple, tomato, onion, carrot and cucumber

#### ***Oyster Sauce Vegetables***

Stir fried vegetables, tofu with oyster sauce

#### ***Steamed Jasmine Rice***

***Jasmine Tea or Filter Coffee***



## STIR FRIED



### ***E.11 Crispy Pork***

**\$26.00**

Deep fried breadcrumbed pork fillet marinated with Thai herb and vegetables

### ***G.7 De GRAND Duck***

**\$29.00**

Special Duck dish with homemade sauce with vegetables flambéed in Brandy

### ***T.3 Pad Ped***

***Lamb or Beef \$27.00***

***Combination Seafoods \$28.00***

Stir fried traditional Thai chilli paste with Thai herbs, coconut milk

### ***E.12 Cream Cheese***

***Beef or Lamb \$27.00***

Stir-fried with homemade mushrooms and vegetables

### ***E.13 Macadamia Chicken***

**\$28.00**

Chicken with macadamian nuts stir-fried with vegetables

### ***E.14 Eggplant***

**\$28.00**

Stir-fried with chicken mince and prawn