



Dear Patrons please note the following

Opening Hours

Lunch 12:00 - 3:00pm

Dinner 5:30pm - Late

All prices are inclusive of GST

Minimum Charge of \$20.00 per person (Food)

BYO Wine only Corkage Charge is \$1 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



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



APPETISERS




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




SIDE DISH



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



SOUPS



			<u>Main size</u>	
B.1 Tom Yum Spicy chicken soup with lime juice, mushrooms and Thai herbs	Chicken	\$12.50	Chicken	\$26.00
	Prawns	\$15.00	Prawns	\$28.00
	Seafood	\$15.00	Seafood	\$28.00

			<u>Main size</u>	
B.4 Tom Kha Lightly spiced chicken soup with mushrooms and coconut milk	Chicken	\$12.50	Chicken	\$26.00
	Prawns	\$15.00	Prawns	\$28.00
	Seafood	\$15.00	Seafood	\$28.00



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**

Sliced 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.5 De GRAND Curry

Special Yellow curry with sweet potato, shallot and coconut milk

Chicken

\$25.00

Prawns

\$28.00

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 Shank \$29.00

G.3 Roasted Duck Red Curry

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

28.00



B.B.Q



H.1 Beef Sirloin

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

\$28.00

H.2 Chicken

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

\$26.00

H.3 De GRAND Lamb Cutlet

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


\$32.00

H.4 Salmon Steak

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

\$32.00



 **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





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.



NOODLE



- I.1 Pad Thai** **Chicken / Beef / Pork \$24.00**
 Traditional stir fried rice noodle with peanut,
 bean sprouts and spring onion **Lamb \$25.00 Prawns \$27.00**
- I.2 Drunken Noodle** **Chicken / Beef / Pork \$24.00**
 Stir fried noodle with chilli, garlic,
 basil, and vegetables **Lamb \$25.00 Prawns \$27.00**
- I.5 Pad See Iew Noodle** **Chicken / Beef / Pork \$24.00**
 Stir fried flat rice noodle with **Lamb \$25.00**
 special dark sauce and vegetables **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

Chicken, Beef or Pork \$24.00

Lamb \$25.00

Prawns \$27.00

J.2 Tropical Fried Rice

Stir fried rice with Thai spices,
pineapple and cashew nuts

Chicken, Beef or Pork \$24.00

Lamb \$25.00

Prawns \$27.00

J.3 Thai Fried Rice

Thai style stir fried rice

Chicken, Beef or Pork \$24.00

Lamb \$25.00

Prawns \$27.00



VEGETARIAN



APPETISERS



K.1 Spring Rolls		\$12.50
Thai style spring rolls filled with vermicelli and vegetables		
K.2 Satay Tofu		\$12.50
Crispy tofu with peanut sauce		
K.3 Corn Cakes		\$12.50
Sweetcorn fritters		
K.4 Tempura Vegetables		\$12.50
Tempura seasonal vegetables		
K.5 Fresh Spring Rolls Vegetables		\$14.00
Fresh salad rolled in rice pastry		
K.6 Kari Puffs Vegetables		\$12.50
Vegetables cooked with curry powder, onion and kumara in puff pastry		
A.18 Thai Street Cart Fries		\$12.50
Thai style fries and crisps		
A20. Wok Tossed greens		\$14.00
With crispy garlic & chilli		



SOUPS



		<u>Main Size</u>
L.1 Tom Yum Vegetables	\$12.00	\$24.00
Spicy vegetable soup with Thai herbs and lime juice		
L.2 Tom Kha Vegetables	\$12.00	\$24.00
Lightly spiced soup of vegetables bean curd in coconut milk		



SALAD



M.1 Tofu Thai Salad		\$23.00
Deep fried tofu topped with hot & spicy sauce, Thai herbs and vegetables		



VEGETARIAN

MAINS

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





BANQUET MENU



***De GRAND BANQUET A:
for 4 or more \$36.00 per head***

BYO \$4 per person



APPETISER



Our chef's selection of appetisers



MAINS



Pad Thai

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

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

Steamed Jasmine Rice





BANQUET MENU



De GRAND BANQUET B:
for 4 or more people \$45.00 per head

No BYO Charge



APPETISER



Our chef's selection of appetisers



MAINS



Chilli Snapper

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





BANQUET MENU



De GRAND BANQUET C:
for 4 or more people \$65.00 per head

No BYO Charge



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

