



Dear Patrons please note the following

Opening Hours

Lunch 12:00 - 3:00pm

Dinner 5:30pm - Late

Monday Closed

All prices are inclusive of GST

Minimum Charge of \$20.00 per person (Food)

BYO Wine only Corkage Charge is \$9 per bottle

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		
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

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

B.4 Tom Kha Lightly spiced chicken soup with mushrooms and coconut milk	Chicken	\$12.50	Main size 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
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
D.2 Panang Curry Thick Red curry with coconut milk and crushed roasted peanuts	Duck	\$28.00
	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 or Beef \$25.00 / Lamb \$26.00
Chicken, Beef or braised Lamb tender in curry sauce with coconut milk, peanut, kumara and onion	

G.3 Roasted Duck Red Curry	\$28.00
Roasted duck in red curry with coconut milk, grapes, pineapple and vegetables	

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

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

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



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	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.5 Pad See Iew 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	Stir fried egg noodles with roasted duck and vegetables		\$28.00



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

- L.1 Tom Yum Vegetables** **\$12.00**
Spicy vegetable soup with Thai herbs and lime juice
- L.2 Tom Kha Vegetables** **\$12.00**
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

MAINS

- N.1 Green Curry Vegetables** **\$24.00**
Traditional Thai green curry with coconut milk, tofu & green vegetables
- N.2 Panang Curry Vegetables** **\$24.00**
Thick Red curry with coconut milk crushed roasted peanuts, tofu and vegetables
- N.4 Cashew Nut Vegetables** **\$25.00**
Stir fried vegetables, tofu with cashew nuts and oyster sauce
- N.5 Pra-Ram Vegetables** **\$25.00**
Stir fried vegetables, tofu topped with peanut sauce
- N.6 Basil & Garlic Vegetables** **\$25.00**
Stir fried vegetables, tofu with fresh chilli, garlic & sweet basil
Stir fried vegetables, tofu with oyster sauce
- N.9 Pad Thai Vegetables** **\$24.00**
Traditional stir fried rice noodle with tofu, egg, peanuts, bean sprouts and spring onion
- N.11 De GRAND Curry Vegetables** **\$25.00**
Traditional Thai yellow curry with coconut milk, tofu & vegetables
- N.12 Pad Pet Vegetables** **\$24.00**
Traditional Thai chili paste with vegetables, tofu, Thai herbs and coconut milk
- N.13 Drunken Noodle Vegetables** **\$24.00**
Stir fried rice noodle with chili, garlic, basil, tofu, and vegetables
- N.15 De GRAND Fried Rice Vegetables** **\$24.00**
Stir fried rice with special homemade sauce, tofu and vegetables
- N.16 De GRAND Noodle Vegetables** **\$24.00**
Stir fried rice noodle with special homemade sauce, tofu and vegetables
- N.18 Ginger Vegetables** **\$25.00**
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 large groups \$36.00 per head



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