



LANNA THAI cuisine

MENU

The best of Thai cuisine

SET MENU A

\$49.00 per person, min 4 people

Soup

TOM YUM PRAWNS

Spicy & Sour soup with lemongrass and mushrooms.

Entree

PRAWN ROLL

Marinated prawn & vegetable wrapped in spring roll pastry served with sweet chilli sauce.

CURRY PUFF

Fried puffs filled with mild curry chicken mince and mix vegetable.

SPRING ROLL

Mix vegetable & minced pork filling wrapped in spring roll pastry served with sweet chilli sauce.

FISH CAKE

Homemade fish cake served with sweet chilli & cucumber sauce.

Main Course

GREEN CURRY CHICKEN

Green curry in coconut milk base with vegetables.

PAD MET MAMAUNG PRAWNS

Stir-fried with mushroom, cashew nut and dry chilli.

YUM NUA

Grilled beef salad with Thai mixed herbs, cucumber and tomato.

PAD THAI CHICKEN

Stir-fried rice noodle with bean sprout, peanut, egg and chive in tamarind sauce.

JASMINE RICE

Complimentary Dessert

LANNA ICE CREAM

Thai Jackfruit with Coconut Ice Cream.

SET MENU B

\$45.00 per person, min 4 people

Entree

PRAWN ROLL

Marinated prawn & vegetable wrapped in spring roll pastry served with sweet chilli sauce.

CURRY PUFF

Fried puffs filled with mild curry chicken mince and mix vegetable.

SPRING ROLL

Mix vegetable & minced pork filling wrapped in spring roll pastry served with sweet chilli sauce.

FISH CAKE

Homemade fish cake served with sweet chilli & cucumber sauce.

Main Course

GREEN CURRY CHICKEN

Green curry in coconut milk base with vegetables.

PAD MET MAMAUNG PRAWNS

Stir-fried with mushroom, cashew nut and dry chilli.

YUM NUA

Grilled beef salad with Thai mixed herbs, cucumber and tomato.

PAD THAI CHICKEN

Stir-fried rice noodle with bean sprout, peanut, egg and chive in tamarind sauce.

JASMINE RICE

All prices are inclusive of GST.



(NO MSG ADDED)

Corkage charge: \$8 per bottle. BYO strictly wine and champagne only.

Would you like your food mild, medium or hot? Please let us know.



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SOUP

1. **TOMYUM** Spicy & Sour soup with lemongrass and mushrooms.

Choose from:	small (1)	large (2-3)
Chicken	\$8.90	\$17.90
Prawns	\$9.90	\$19.90

2. **TOM KHA** Non spicy coconut soup made from galangal root and lemongrass.

Choose from:	small (1)	large (2-3)
Chicken	\$8.90	\$17.90
Prawns	\$9.90	\$19.90

ENTREES

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| 3. SOFT SHELL CRAB | \$8.90 |
| Deep fried crab lightly battered with mixed Thai spices | |
| 4. CURRY PUFFS (2pcs) | \$8.50 |
| Fried puffs filled with mild curry chicken mince and mix vegetable. | |
| 5. PRAWN ROLL (3pcs) | \$9.90 |
| Marinated prawn & vegetable wrapped in spring roll pastry served with sweet chilli sauce. | |
| 6. SPRING ROLL (2pcs) | \$5.00 |
| Mix vegetable & pork mince filling wrapped in spring roll pastry served with sweet chilli sauce. | |
| 7. FISH CAKE (3pcs) | \$9.90 |
| Homemade fish cake served with sweet chilli & cucumber sauce. | |
| 8. THAI BEEF JERKY | \$9.90 |
| Beef fillet marinated with herbs, served with hot chilli sauce. | |
| 9. CHICKEN SATAY (3sticks) | \$9.90 |
| Chicken marinated with special thai spices and grilled, served with peanut sauce. | |
| 10. MIX ENTREES (4pcs) | \$14.90 |
| 1 Each of Spring roll, Curry puff, Fish cake, Prawn roll served with sweet chilli sauce. | |

CHEF'S SPECIAL (Please allow 20 minutes cooking time)

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| 11. PLA CHOO CHEE | \$28.90 |
| Deep fried fish topped with thick curry sauce and kaffir leaves. | |
| 12. PLA LARD PRIK | \$28.90 |
| Deep fried fish covered with our special sweet chilli sauce. | |
| 13. HOR MOK TALAY | \$28.90 |
| Dry style curry of mix seafood with coconut milk steamed with green cabbage and mushroom. | |
| 14. KATA RAWN | |
| Stir-fried vegetables and oyster sauce served on a hot plate. (Sizzling) | |
| Choose from: | |
| Chicken/Beef/Pork \$23.90 | |
| Prawns \$24.90 | Mix Seafood \$25.90 |
| 15. GAI YANG | \$24.90 |
| Grilled barbecued chicken serve with homemade sweet chilli sauce. | |
| 16. KAI JIEW | \$23.50 |
| Thai style omelette with chicken mince, topped with asparagus and mushrooms. | |
| 17. PAD CHAR DUCK | \$26.90 |
| Stir-fried duck with chilli, onion, capsicum, sweet basil and whisky. (Hot and Spicy) | |

MAIN COURSES

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|---|---------------------|
| 18. GREEN CURRY | |
| Green curry in coconut milk base with vegetables. | |
| Choose from: | |
| Chicken/Beef/Pork \$22.90 | Mix Seafood \$24.90 |
| Prawns/ Fish \$23.90 | Duck \$25.90 |
| 19. RED CURRY | |
| Red curry in coconut milk base with vegetables. | |
| Choose from: | |
| Chicken/Beef/Pork \$22.90 | |
| Prawns/ Fish \$23.90 | Mix Seafood \$24.90 |
| 20. PANANG CURRY | |
| Thick curry made from red chillies, ground peanuts, sweet basil, kaffir lime leaves and coconut milk. | |
| Choose from: | |
| Chicken/Beef/Pork \$22.90 | |
| Prawns/ Fish \$23.90 | Mix Seafood \$24.90 |
| 21. CHU CHI KUNG | \$23.90 |
| Dry style red curry prawns with a special touch in the curry sauce. | |
| 22. DUCK RED CURRY | \$26.90 |
| Red curry with boneless duck, pineapple, tomato and vegetables. | |
| 23. MASAMAN | \$24.90 |
| Mild beef curry seasoned with tamarind, palm sugar and coconut milk with potatoes and peanuts. | |



STIR-FRIED

- 24. PAD PAK** **\$18.90**
Stir-fried mix vegetable with oyster sauce.
- 25. PAD KHING**
Stir-fried with ginger, mushroom, onion and capsicum.
Choose from:
Chicken/Beef/Pork \$22.90 Mix Seafood \$24.90
Prawns/ Fish \$23.90 Duck \$25.90
- 26. PAD KRAPAW**
Stir-fried with chilli paste, bamboo shoot, mushroom.
Choose from:
Chicken/Beef/Pork \$22.90 Mix Seafood \$24.90
Prawns/ Fish \$23.90 Duck \$25.90
- 27. PAD MET MAMAUNG**
Stir-fried with mushroom, cashew nut and dry chilli.
Choose from:
Chicken/Beef/Pork \$22.90 Mix Seafood \$24.90
Prawns/ Fish \$23.90
- 28. PAD NUM MAN HOI**
Stir-fried with broccoli, cauliflower in oyster sauce.
Choose from:
Chicken/Beef/Pork \$22.90 Mix Seafood \$24.90
Prawns/ Fish \$23.90
- 29. PAD KRATIEM PRIK THAI**
Stir-fried with fresh garlic, cracked pepper and coriander.
Choose from:
Chicken/Beef/Pork \$22.90 Mix Seafood \$24.90
Prawns/ Fish \$23.90
- 30. PAD PRIEW WAN**
Thai style sweet and sour stir-fried with vegetables and pineapple.
Choose from:
Chicken/Beef/Pork \$22.90 Mix Seafood \$24.90
Prawns/ Fish \$23.90

THAI SALAD

- 31. LARB GAI** **\$23.50**
Spicy minced chicken with fresh red onion, mint, coriander, lemon juice and chilli.
- 32. LARB PET** **\$26.90**
Spicy roasted duck breast with fresh herb and thai dressing.
- 33. YUM PLA KROB** **\$28.90**
Spicy crispy fish salad with mixed herbs tossed with green apple and cashew nuts.
- 34. YUM TA WAI** **\$24.90**
Grilled chicken served with blanched vegetables in a thick peanut sauce.
- 35. YUM APPLE** **\$24.90**
Sliced green apple and prawns seasoned with lemon juice, chilli and coriander.
- 36. YUM NUA** **\$23.50**
Grilled beef salad with mixed herbs, cucumber and tomato.
- 37. YUM TALAY** **\$25.90**
Sautéd salad of prawns, cuttlefish, fish and scallop with a hot and sour dressing.

NOODLES

- 38. PAD THAI**
Stir-fried rice noodle with bean sprout, peanut, egg and chive in tamarind sauce.
Choose from:
Chicken \$18.90 Mix Seafood \$21.90
Prawns \$19.90
- 39. PAD SIEW**
Stir-fried rice noodle with egg and bok choy in oyster and sweet soy sauce.
Choose from:
Chicken \$18.90 Mix Seafood \$21.90
Prawns \$19.90
- 40. KWAY TIEW KHEE MAO**
Stir-fried rice noodle with chilli basil paste and thai whisky.
Choose from:
Chicken/Beef/Pork \$18.90
Prawns \$19.90
- 41. PAD MET MEE SUER**
Stir-fried egg noodle with cashew nut, capsicum, sweet chilli sauce and bean sprout.
Choose from:
Chicken/Pork \$19.90 Mix Seafood \$22.90
Prawns \$21.90
- 42. PAD WOON SEN**
Stir-fried glass noodles with spring onions and soy sauce.
Choose from:
Chicken/Beef/Pork \$18.90
Prawns \$19.90



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RICE

43. FRIED RICE

Thai style fried rice with vegetables and egg.

Choose from:

Chicken/Pork/Beef \$18.50

Prawns \$19.50

Crab Meat \$20.90

44. SPICY FRIED RICE

Spicy fried rice with vegetables, egg and basil.

Choose from:

Chicken/Pork/Beef \$18.50

Prawns \$19.50

45. SPECIAL PINEAPPLE FRIED RICE

\$19.90

Stir-fried rice with pineapple, chicken, cashew nut and raisins.

46. KAO KATI

Sm \$4.50

Lg \$8.00

Steamed jasmine rice with coconut milk, lemon grass and kaffir lime leaves.

47. BROWN RICE

Sm \$4.50

Lg \$8.00

Steamed brown rice cooked with cashew nuts and raisins.

48. STEAM RICE

\$3.50 (per person)

VEGETARIAN DISHES

SOUP

49. TOM YUM HED

small (1) \$7.90

large (2-3) \$15.90

Spicy & sour soup with lemon grass, fresh mushroom, mix vegetable.

50. TOM KHA PAK

small (1) \$7.90

large (2-3) \$15.90

Non spicy coconut soup with mushroom & mix vegetable.

ENTREES

51. CURRY PUFF (2pcs)

\$8.50

Puff pasty fried filled with mild curry of mix vegetable.

52. SPRING ROLL (2pcs)

\$5.00

Mix vegetable filling wrapped in spring roll pastry served with sweet chilli sauce.

53. TOFU SATAY (3 sticks)

\$8.90

Deep fried bean curd served with peanut sauce.

THAI SALAD

54. YUM TA WAI JEH

\$18.90

Fried tofu with blanched vegetables in a thick peanut sauce.

55. LARB TOFU

\$18.90

Fried crispy tofu, tossed with fresh red onion, mint, coriander, lemon juice and chilli.

56. FRIED RICE

\$17.50

Thai style fried rice with vegetables and egg.

57. SPICY FRIED RICE

\$17.50

Spicy fried rice with vegetables, egg and basil.

MAIN COURSE

58. GREEN CURRY

\$18.90

Green curry in coconut milk with vegetables.

59. RED CURRY

\$18.90

Red curry in coconut milk base with vegetables.

60. PAD PAK

\$18.90

Red curry in coconut milk base with vegetables.

61. PAD MET MANUANG AND TOFU

\$18.90

Stir-fried tofu, mushroom and cashew nut.

62. PAD KRATIEM PRIK THAI

\$18.90

Stir-fried tofu & vegetable with garlic and cracked pepper and coriander.

63. PAD THAI

\$18.50

Stir-fried rice noodle with bean sprout, peanut and egg in tamarind sauce.

64. PAD KRAPAW JEH

\$18.90

Stir-fried with chilli paste, bamboo shoot, tofu and vegetables.

65. PAD KHING JEH

\$18.90

Stir-fried with ginger, tofu, mushroom, onion and capsicum.

66. KATA RAWN JEH (Sizzling)

\$18.90

Stir-fried mix vegetables with satay sauce.

DESSERTS

1. STICKY RICE WITH ICE CREAM

\$6.50

2. RUAM MIT Jack fruit, coconut and palm seed in coconut juice

\$6.50

3. BLACK RICE Thai sweet black rice topped with coconut milk

\$6.50

4. LANNA ICE CREAM Jack fruit with coconut ice cream

\$6.50

5. STICKY RICE WITH MANGO (IN SEASON)

\$8.90

All prices are inclusive of GST.