

After Dinner

Desserts

Black Sesame Ice-Cream <i>with</i> Fresh Strawberries	12
Summer Fruit Sorbet <i>with</i> Seasonal Fruits	12
Coconut Ice- Cream <i>with</i> Palm Fruits	12
Thai Black Sticky Rice Pudding <i>with</i> Longan Fruit	10
Ice-Cream <i>with</i> Topping (<i>Chocolate, Strawberry, Caramel</i>)	8
Fresh Mango <i>with</i> Sticky Rice <i>or</i> Ice-Cream	(Seasonal)

Coffee & Tea

Cappuccino, Macchiato, Piccolo, Flat White, Latte, Short Black, Long Black, Hot Chocolate, Chai Latte	4.5/5
English Breakfast Tea, Australian Afternoon Tea	4.5
Peppermint, Camomile, Earl Grey, Jasmine, Green Tea	4
Thai Lemongrass Tea, Pandan Tea	6
Organic Tea	6.2

Cold Drinks

Ice Coffee, Affogato	8
Ice Latte	7
Ice Mocha	7.5
Ice Long Black, Ice Chocolate	6.5

Extra

Decaf	0.6
Double Shot	0.8

Please ask if there are special types of milk available

Cakeage charged \$2 p/p Extra a cup of tea charged \$4 p/p

Beverages

Spirits & Liqueurs

Premium	9
Deluxe	10
Mixer	3

For After

Cognac or Courvoisier V.S.O.P	15
-------------------------------	----

Beers

Singha	<i>Thai</i>	10
Stella Artoi	<i>Belgium</i>	10
Peroni	<i>Italy</i>	10
Crown Lager	<i>Australia</i>	9
James Boag's	<i>Australia</i>	9
Cascade Light	<i>Australia</i>	8
Heineken 0 (Non Alcoholic)	<i>Netherland</i>	8

Cocktails

Blue Bai Yok (<i>Gin, Blue curacao, Lime juice, Lime cordial and Soda water</i>)	25
Pinky Winky (<i>Vodka, Raspberry cordial, Lime juice, Lemon cordial and Soda water</i>)	25

Mocktails

Pineapple Sunset (<i>Pineapple, Lime cordial, Lime juice, Lemonade and Tonic water</i>)	19
Longan Bliss (<i>Longan fruits, Lemon cordial, Lime juice and Tonic water</i>)	19

Soft Drinks

Coke, Coke Zero Sugar, Lemonade	5
Tonic Water, Soda Water, Dry Ginger Ale	5.5
Lemon Squash, Pink Lemonade	6
Lemon Lime Bitters, Soda Lime Bitters, Lime Soda	6.5

Juices

Apple Juice	6
Orange Juice	7
Fresh Young Coconut Juice	10

Wines

Sparkling Wine, Prosecco & Champagne

Rockford Black Shiraz <i>Barossa SA</i>		150
Cielo Prosecco <i>Italy</i>		50
Henriot Brut Souverain Champagne <i>France</i>		130

White Wines

Riverby Estate Sauvignon Blanc <i>Marlborough NZ</i>	11	45
Santa Margherita Pinot Grigio <i>Veneto IT</i>	12	50
Parker Estate Chardonnay (Cool Climate) <i>Coonawarra SA</i>	12	50
Domaine de La Grenaudiere Muscadet <i>Loire Valley FR</i>		50
Daniel Dampt Chablis (Biodynamics) <i>Burgundy FR</i>		80
Peninsula Pinot Gris <i>Mornington, VIC</i>		55
Pierro LTC <i>Margaret River, WA</i>		70
Rockford Eden Valley Riesling <i>SA</i>		65

Rosé

Domaine De Cala <i>France</i>		65
-------------------------------	--	----

Red Wines

Mr. Riggs "The Magnet" Grenache <i>SA</i>	14	60
Riverby Estate Reserve Pinot Noir <i>Marlborough NZ</i>	13	55
Cirillo Single Vineyard Shiraz <i>Barossa SA</i>	14	60
Shaky Bridge Pioneer Pinot Noir <i>Central Otago NZ</i>		65
Pasqua Ripasso <i>Valpantena IT</i>		70

Premium

Cordero Di Montezemolo Nebbiolo <i>Piedmont IT</i>		110
2020 Rockford Rifle Range Cab Sav <i>Barossa SA</i>		130
2017 Rockford Basket Press Shiraz <i>Barossa SA</i>		250

Our wine selection are good and reasonable, if you prefer BYO please see corkage charge: Wine \$7 p/p.
Champagne or Sparkling wine \$7 p/p, Beer \$7 per bottle (330ml), Decanter \$5

Special Lunch

11.30 am - 3 pm

Available on Thursday - Sunday

\$25

*Each meal can be selected with
your choice of Chicken, Beef or Vegetables and Bean Curd*

- **Bai Yok Stir (No:31) & Steamed Rice**
Served with Curry Puff (Entrée No:5)
- **Pad Basil (No:30) & Steamed Rice**
Served with Spring Roll (Entrée No:6)
- **Green Curry (No:13) & Steamed Rice**
Served with Taw Hu Tod (Entrée No:7)
- **Pad Thai Noodle (No:39)**
Served with Hoy Jor (Entrée No:2)

