

## STARTERS

### SPECIAL

**Thai Platter | A Little Bit of Everything** 62  
Charcoal Grilled Pork Satay, Thai Fish Cake, Spiced Chicken Wings, Chive Cake, Prawn Satay and Oysters

### King Fish Ceviche

30  
Kaffir lime leaf, pomelo, finger lime, salmon roe, crispy rice, radish, herb salad

### Thai Fish Cakes AKA Tod Man Pla

25   
Chilli, ginger, cucumber and shallots

### Tom Yum Goong

27  
Prawns, chicken broth, lemongrass, fresh herbs, chilli

### Miang Kam

21  
Betel leaves, prawns, ginger, coriander, dry coconut

### Mamuang Nham Dokmai Phed Phed with Hokkaido Scallop

9ea  
Pomegranate, mint, preaw herbs, Nham Dokmai mango

### Spring Rolls (V)

11.5  
Mixed vegetables and mushrooms, sweet chilli sauce

### Spiced Chicken Wings

21  
Thai dipping sauce

### Chicken Larb

27  
Minced chicken, chilli, fresh herbs, toasted rice

### Corn Fritters (V)

17  
Sweet chilli sauce

### Chive Cakes (V)

11  
Sweet potato, chive, garlic, onions, sweet tangy soy chilli dressing

### Steamed Bao, Spiced Pork

10.5ea  
Mama On's dressing, pickled chilli, cucumber

### Grilled Sai Oua

19  
Pork mince, lemongrass, spring onions, kaffir lime leaf roll

### Charcoal Grilled Satay, each

Pickled radish, sriracha dipping sauce  
Chicken or pork 7.5  
Prawn 10  
Add peanut sauce +4

### Freshly Shucked Australian Oysters

6.5ea  
Green nam jim

## STIR-FRIED

### Prawns Lemongrass

39  
Chilli, garlic, lemongrass, black pepper, shallots, kaffir lime leaves

### Pad Kra Pao

32  
Minced beef, garlic, chilli, basil, green beans

### Chinese Broccoli

19  
Fresh chilli, oyster sauce  
Add roast pork belly +11

### Pad Hora Pa Moo Krob

31  
Crispy pork, garlic, chilli, Thai basil

### Chicken Cashew Nuts

32  
Tenderloin chicken, cashew nuts, nam prik paw

### Fried Rice, with duck

31  
Thai Jasmine rice, egg, spring onion  
Upgrade to crab meat +8

### Pad Thai Noodle, with Chicken

29  
Egg, tofu, beansprout  
Upgrade to prawns +2

### Pad Kee Mao (V)

25  
Flat rice noodles, egg, tofu, Chinese broccoli, basil and chilli  
Add chicken +7  
Add prawns +12

### Pad Tom Yum Talay

39  
Seafood, kaffir lime, lemongrass

## GRILL/CURRIES

### Wagyu Beef Ribs

59   
Spicy mango salsa criolla

### Half Roast Duck

43  
Hoisin dipping sauce

### Massaman Beef Curry

37   
Sweet potatoes, peanuts, shallots, toasted coconut  
Double the meat +16

### Red Duck Curry

37   
Grapes, pineapple, bamboo shoots, kaffir lime

### Green Chicken Curry

34  
Apple eggplant, fresh basil, chillies

### Yellow Vegetable Curry (V)

25  
French beans, cabbage, baby corn, fried tofu  
Add chicken +7  
Add prawns +12

### Hor Mok Pla

33  
Chilli pastes, coconut milk, tobiko egg roe

### Fish of the Day

MP  
Ask your server for more details!

## FEED ME! SET MENU

Ging Thai favourites.  
Wine matching available.

Ask your server for more details!

From 76pp

## BEVERAGES

Scan QR code  
for menu



 Ging Thai favourites

(V) Vegetarian

## SIDES

Thai jasmine rice 6.5  
Coconut rice 8  
Roti bread 10.5  
Roti with peanut sauce 14.5  
Peanut sauce 4

## SALADS

### Crying Tiger Beef Salad

30  
Kaffir lime leaf, coriander, chilli, banana blossom

### Grilled Salmon Salad

31  
Vietnamese mint, fresh herbs, spiced prawn cracker, watermelon

### Som Tum

25  
Fresh papaya, chilli, snake beans, heirloom tomatoes, peanuts, and dried prawns

### Gai Aob Aong with Nam Jim Jeaw

25  
Marinated chicken, coriander seed, shallots, coriander

### Yum Hed Ruam Mit

25  
Seasonal mushroom, chilli, ginger, mirin and soy

