



**D'elephant Thai Cuisine is a casual dining restaurant set to offer affordable & authentic Thai food throughout Australia. Launched in late 2014, the founders who are very passionate about authentic Thai food have noticed a gap in the market when they themselves could not get true Thai food that doesn't cost a fortune for their whole family. With experience in similar ventures, they decided to bring the elephant, aptly named D'elephant to Australia.**

**Learn and satisfy your Thai food craving at D'elephant Thai across Melbourne metro.**



**CHADSTONE SHOPPING CENTRE**  
Shop F018 Chadstone Shopping Centre,  
1341 Dandenong Road Chadstone VIC 3148  
03 9568 6600

**GLEN WAVERLEY**  
78 Kingsway, Glen Waverley VIC 3150  
03 9590 0060



**EASTLAND SHOPPING CENTRE**  
Shop No. FC05 Eastland Shopping Centre,  
Maroondah Hwy, Ringwood VIC 3134

**THE GLEN SHOPPING CENTRE**  
Shop No. G046 The Glen Shopping Centre,  
Springvale Rd, Glen Waverley VIC 3150

- **SORRY. NO SEPARATE BILL.**
- **10% SURCHARGE ON WEEKEND AND 15% SURCHARGE ON PUBLIC HOLIDAY.**
- **PRICES ARE SUBJECT TO BE CHANGED WITHOUT NOTICE.**
- **ALL PRICES ARE INCLUDED GST.**
- **ACTUAL PRODUCTS MAY VARY FROM THE PHOTOS. SEASONAL INGREDIENTS MAY BE REPLACED WITH SUBSTITUTE.**
- **IF YOU ARE CONCERNED WITH ALLERGIES TO CERTAIN INGREDIENTS PLEASE INFORM OUR STAFF.**



**Spicy**



**Contain Peanuts**



**Gluten Free**



# SMALL BITES

## SB01 MHU GROB

( CRISPY PORK BELLY / หมูกรอบ / 脆皮烧猪 )

Our signature crispy pork belly is served with D'elephant Trio of Sauce.

\$20.90

## SB02 PRAWN CRACKER

( ข้าวเกรียบกุ้ง / 虾饼 )

Served with homemade satay sauce.

\$6.90

## SB03 VEGETARIAN CURRY PUFF (4PCS)

( กะหรี่ปั๊บก / 素咖喱角 )

Deep fried puff pastries filled with potato, peas, carrot, onion & corn cooked in curry powder. Served with D'ELEPHANT THAI SWEET CHILI SAUCE topped with crushed peanuts.

\$11.90

## SB04 CHICKEN SPRING ROLL (3PCS)

( ปอเปี๊ยะไก่ / 鸡肉春卷 )

Our spring rolls are filled with mince chicken, glass noodles, carrot, black fungus & spring onion. Deep fried & served with D'ELEPHANT THAI SWEET CHILI SAUCE!

\$9.90

## SB04A VEGETABLE SPRING ROLL (3PCS)

( ปอเปี๊ยะผัก / 素春卷 )

\$9.90



**D'ELEPHANT TRIO OF SAUCES**  
**SEAFOOD SAUCE (SOUR)**  
 Our special green sauce is made of green chilies, spring onion, coriander, garlic, lime & fish sauce.  
**HOMEMADE SWEET CHILI SAUCE (SWEET)**  
 D'elephant Thai signature Sweet Chili Sauce is blended with pineapple for that extra fresh sweetness!  
**NAM JIM JEAW (SALTY)**  
 This authentic Thai sauce is made of lime, dry chilli, fish sauce, sugar & roasted brown rice grounded into powder to give the burnt flavor!

## SB05 THAI FISH CAKE (6PCS)

( กุ้งมันปลา / 泰式鱼饼 )

Our authentic Thai Fish Cakes are made with minced fish, lime leaves, green beans mixed with red curry paste. Served with D'ELEPHANT THAI SWEET CHILI SAUCE topped with diced cucumber & crushed peanuts.

\$11.90

## SB06 CRISPY PRAWN ROLL (4PCS)

( กุ้งห่อผัก / 炸虾卷 )

This Crispy Prawn Roll is a TOTAL CRUNCHY SAGA! Deep fried & served with D'ELEPHANT THAI SWEET CHILI SAUCE!

\$11.90

## SB07 CRISPY TOFU (6PCS)

( เต้าหู้ทอด / 泰式炸豆腐 )

Deep fried tofu served with D'ELEPHANT THAI SWEET CHILI SAUCE, topped with crushed peanuts.

\$10.90

## SB08 MIX ENTRÉE

( ออเลิร์ฟรวม / 混合小吃 )

Chicken Spring Roll, Crispy Prawn Roll, Thai Fish Cake, Vegetarian Curry Puff, Pork Skewer, Chicken Satay & Prawn Crackers, served with three sauces.

\$15.90

## SB09 WICKED RIBS (SPICY OR NON SPICY)

( ไก่ดะร่า / 炸鸡排骨 [辣/不辣] )

Enjoy crispy and crunchy chicken ribs served with OUR DELICIOUS SWEET CHILI MAYO!

\$16.90



# SALAD



## SL01 SOM TUM



(THAI PAPAYA SALAD / ล้มตำไทย / 泰式青木瓜沙拉)

We are very serious about our Papaya Salad - we use a Thai wood mortar & pestle to bruise the papaya, beans, peanuts, cherry tomatoes, dried shrimps, shredded carrot, chili & garlic, then mixed it with our SPECIAL SOM TUM SAUCE (fish sauce, lime juice, tamarind & palm sugar) & served on A BED OF LETTUCE. We recommend to top it with CRISPY PORK SKIN!

**\$16.90**

## SL02 SOM TUM BPU

**\$17.90**

(With Pickled Salted Crab)

(ล้มตำปู / 沙拉+腌制小螃蟹)

## SL03 SOM TUM SEAFOOD

**\$20.90**

(With Poached Prawns and Calamari)

(ล้มตำทะเล / 沙拉+海鲜)

## SL04 SOM TUM SOFT SHELL CRAB

**\$20.90**

(ล้มตำปูนิ่ม / 沙拉+软蟹)



## SL05 SOM TUM MHU GROB



(ล้มตำหมูกรอบ / 沙拉+脆皮猪肉)

Thai Papaya Salad topped with our signature Crispy Pork Belly. A perfect combination that needs to be on everyone's bucket list!

**\$19.90**



## SL06 LARB GAI



(MINCE CHICKEN SALAD / ลาบไก่ / 鸡碎沙拉)

Minced Chicken Salad with a roasted & spicy flavor. We tossed the salad with our Special Homemade Salad Sauce mixed with cherry tomatoes, spring onion, red onion, coriander & mint. SERVED ON A BED OF LETTUCE!

**\$18.90**

**SALAD SAUCE**  
HOMEMADE WITH CRUSHED  
DRY CHILI, ROASTED BROWN  
RICE, FISH SAUCE, LIME  
JUICE & PALM SUGAR.



## SL07 YUM NUER



(THAI BEEF SALAD / ยำ牛肉 / 牛肉沙拉)

A SPICY BEEF SALAD! Pan-Fried sliced beef, marinated with our Special Homemade Salad Sauce, then mixed with cherry tomatoes, spring onion, red onion, coriander & mint. SERVED ON A BED OF LETTUCE!

**\$19.90**



# GRILL

## GR01 MHU BING (6 SKEWERS) 🍖

( PORK SKEWERS / หมูบิ่ง / 猪肉串 )

Our famous grilled pork skewers are made with pork scotch fillet where we find the perfect balance of both the fat & the meat, marinated with SPECIAL THAI SEASONING SAUCE. Served with our HOMEMADE SWEET CHILI SAUCE!

**\$17.90**

## GR02 SATAY GAI (6 SKEWERS) 🍗

( CHICKEN SKEWERS / ไก่สะเต๊ะ / 鸡肉串 )

We marinated chicken breast fillets with curry powder, turmeric, coconut milk & garlic, then grilled to perfection. Served with our HOMEMADE SATAY SAUCE!

**17.90**



## GR03 MIX GRILLED SKEWERS 🍖🍗

( 混合肉串 )

LIFE CAN BE EASIER!

Get 3 Mhu Bing & 3 Satay Gai, served with SWEET CHILI, SATAY & NAM JIM JEAW SAUCES! A PLATTER OF GRILLED HAPPINESS!

**\$18.90**

## GR04 GAI YANG

( GRILLED CHICKEN / ไก่ย่าง / 烤鸡肉 )

Grilled chicken Maryland, marinated with SPECIAL THAI SEASONING SAUCE, lemongrass & coriander seeds. Served with D'ELEPHANT TRIO OF SAUCES!

**\$19.90**

## GR05 MHU YANG

( GRILLED PORK / หมูย่าง / 烤猪肉 )

Grilled pork scotch fillet, marinated with SPECIAL THAI SEASONING SAUCE, lemongrass & coriander seeds. Served with D'ELEPHANT TRIO OF SAUCES!

**\$19.90**





# SOUP



## D'ELEPHANT TOM YUM (ต้มยำ / 招牌冬阴汤)

Another dish we are super serious about - first we boiled smashed coriander roots, galangal, lemongrass & lime leaves until the broth turns from clear to a milky colour, mixed it with Tom Yum paste & lemon juice, added baby corn, fresh mushrooms & cherry tomatoes, lastly topped with chopped coriander.

	SINGLE (小)	LARGE (大)
SP01 SLICED CHICKEN (冬阴汤鸡)	\$13.90	\$19.90
SP02 PRAWNS (冬阴汤虾)	\$14.90	\$21.90
SP03 SEAFOOD (冬阴汤海鲜)	\$14.90	\$21.90
SP04 VEGETABLES (冬阴汤菜)	\$13.90	\$19.90



## SP05 TOM JEUD

(ต้มจืด / 泰式鸡汤粉丝)

A BEAUTIFUL RELIEF FROM THE HEAT! Enjoy this chicken stock clear soup with minced chicken, glass noodle, Chinese cabbage, carrot & tofu.

SINGLE (小)	LARGE (大)
\$12.90	\$19.90

# TOP 5 MENU





# CURRY



## CR01 RED CURRY DUCK

( แกงเผ็ดบั้งย่าง / 红咖喱鸭 )

We think ducks are really special, so we've made our Red Curry Duck extra special! Juicy pineapple & lychee pieces added to our delicious red curry, with mixed vegetables & succulent roast duck breast fillets!

**\$22.90**





## RED CURRY 🌶️🚫

( แดง / 红咖喱 )

A fresh blend of red chilies, garlic, shallot, salt, lemongrass, sugar, kaffir lime leaves, galangal & some secret spices.

**CR02 SLICED CHICKEN (鸡肉) \$19.90**

**CR03 SLICED BEEF (牛肉) \$19.90**

**CR04 VEGETABLES (蔬菜) \$19.90**

## GREEN CURRY 🌶️🚫

( เขียว / 绿咖喱 )

A fresh blend of green chilies, garlic, finger root, shallot, lemongrass, salt, sweet basil, kaffir lime leaves, sugar, galangal & some secret spices.

**CR05 SLICED CHICKEN (鸡肉) \$19.90**

**CR06 SLICED BEEF (牛肉) \$19.90**

**CR07 VEGETABLES (蔬菜) \$19.90**

## CR08 🌶️🍷🚫👍

### MASSAMAN CURRY WAGYU TENDER BEEF

( มัสมันเนื้อวากิว / 嫩牛肉咖喱 )

A curry found in Thailand with an indian influence  
You will get aromas of star anise, cinnamon & tamarind.  
This curry has a DRIER & THICKER TEXTURE. We use wagyu tender beef which HAS BEEN SLOW COOKED FOR 4 HOURS!

**\$20.90**



## GREEN CURRY WITH RICE AND ROTI 🌶️

( 绿咖喱, 饭+煎饼 ) COCONUT RICE (ADD \$1.00)

**CR09 SLICED CHICKEN (鸡肉) \$17.90**

**CR10 SLICED BEEF (牛肉) \$17.90**

**CR11 VEGETABLES (蔬菜) \$17.90**

## RED CURRY WITH RICE AND ROTI 🌶️

( 红咖喱, 饭, 煎饼 ) COCONUT RICE (ADD \$1.00)

**CR12 SLICED CHICKEN (鸡肉) \$17.90**

**CR13 SLICED BEEF (牛肉) \$17.90**

**CR14 VEGETABLES (蔬菜) \$17.90**



# SEAFOOD



## SF01 PLA SAM SA HAI 🍴👍

( ปลาสามสาย / 香脆蒜头椒盐炸鱼 )

Deep fried fish fillet tossed with fried diced lemongrass & garlic, then garnished with spring onion & chili. Served with our HOMEMADE SEAFOOD SAUCE!

**\$29.90**





**SF02 BHU PAD PONG KARI** 🍴  
 ( SOFT SHELL CRAB WITH CURRY SAUCE  
 / ปูผัดพริก-กะหรี่ / 软蟹咖喱 )  
 Delicious deep fried soft shell crabs  
 sauteed in yellow curry sauce.  
**\$29.90**



**SF03 PLA SAM ROD** 🍴  
 ( SWEET 'N SOUR BARRAMUNDI  
 / ปลาสามรส / 酸甜炸鱼 )  
 NEW! Deep fried whole fish tossed with capsicum,  
 pineapple & our HOMEMADE SWEET 'N SOUR SAUCE,  
 topped with deep fried basil leaves.  
**\$32.90**



**SF04 PAD CHA SEAFOOD** 🍴  
 ( ผัดจ๋าทะเล / 香辣海鲜 )  
 Stir fried fresh calamari, prawns  
 and fish fillet with fresh  
 peppercorn, lime leaves & Krachai  
 (also known as finger root).  
**\$23.90**



**SF05 PAD GRAPAO SEAFOOD** 🍴  
 ( ผัดกระป๋องทะเล / 泰式罗勒海鲜 )  
 Stir fried fresh calamari, prawns and fish fillets  
 with green beans, baby corn, mushroom, carrot  
 & capsicum, with Thai basil & chili.  
**\$23.90**



**SF06 CALAMARI SAM SA HAI** 🍴  
 ( ปลาหมึกสามรส / 香脆蒜头椒盐炸鱿鱼 )  
 Deep fried fresh calamari tossed with fried  
 lemongrass, fried garlic, topped with fresh chili  
 & spring onion. Served with our SEAFOOD SAUCE.  
**\$23.90**

**SF07 GOONG MA KHAM** 🍴  
 ( TAMARIND PRAWNS / กุ้งมะขาม / 罗望子炒鲜虾 )  
 Deep fried fresh prawns tossed with  
 capsicum, pineapple & our HOMEMADE  
 SWEET & SOUR TAMARIND SAUCE,  
 topped with deep fried basil leaves.  
**\$23.90**



# STIR FRY



**ST01 GAI GROB PAD MED MAMUANG** 🍴 🍴 🍴  
( CASHEW NUT CHICKEN / ไก่กรอบผัดเม็ดมะม่วง / 腰果炒脆皮鸡肉 )  
Deep fried sliced chicken thigh fillet stir fried with carrot, capsicum, onion, mixed with Nam Prik Pao, the famous Thai chili jam, tossed with cashew nuts & dried chili, garnished with spring onion.  
**\$20.90**



**ST02 KHANA MHU GROB** 🍴

( ผัดคะน้าหมูกรอบ / 香炒脆皮猪肉芥蓝 )

Stir fried Chinese broccoli with semi  
crispy pork belly.**\$21.90****ST03 GRAPAO MHU GROB** 🍴

( หมูกรอบกระเทียม / 罗勒炒脆皮猪肉 )

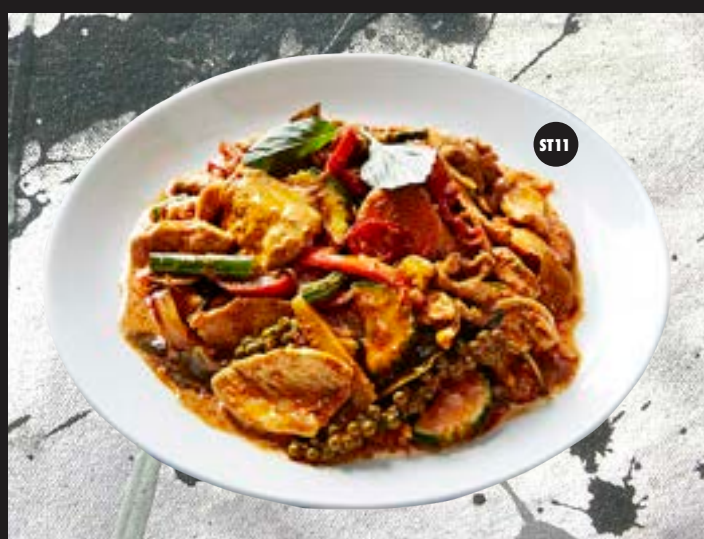
Stir fried roasted pork belly with fresh red chili  
& Thai basil leaves, reaching a delicious smoky  
& porky taste. THE PORK BELLY SKIN WILL BE  
SEMI CRISPY!**\$21.90****PAD GRAPAO** 🍴

( ผัดกระเทียม / 泰式炒罗勒 )

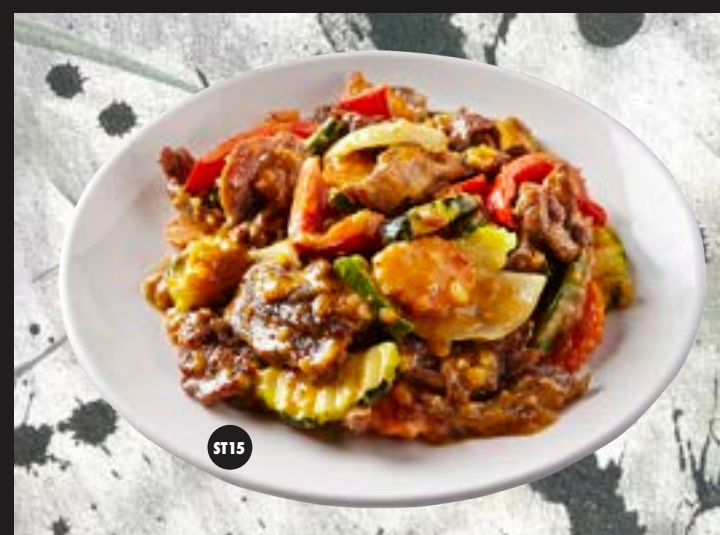
A POPULAR THAI STREET FOOD STIR FRY!

Thai basil stir fry with our SPECIAL STIR FRY SAUCE  
together with garlic, chili, green beans, capsicum,  
mushroom, bamboo shoots, and carrots.**ST04 MINCED CHICKEN (鸡肉碎) \$19.90****ST05 SLICED CHICKEN (鸡肉片) \$19.90****ST06 SLICED BEEF (牛肉) \$19.90****ST07 VEGETABLES (蔬菜) \$19.90****PAD PUK**

( ผัดผักร / 泰式炒蚝酱 )

A healthy dose of mixed vegetables stir fry  
in OYSTER SAUCE.**ST08 SLICED CHICKEN (鸡肉片) \$19.90****ST09 SLICED BEEF (牛肉) \$19.90****ST10 VEGETABLES (蔬菜) \$19.90****PAD PED** 🍴

( ผัดเผ็ด / 泰式炒辣酱 )

Red curry paste stir fried with peppercorn,  
lime leaves & krachai, mixed vegetables  
finished off with dash of EVAPORATED MILK!**ST11 SLICED CHICKEN (鸡肉) \$19.90****ST12 SLICED BEEF (牛肉) \$19.90****ST13 VEGETABLES (蔬菜) \$19.90****PAD SATAY** 🍴

( ผัดสะเต๊ะ / 炒沙爹酱 )

FOR THE PEANUTS LOVERS!

Stir fried with mixed vegetables in our signature  
D'ELEPHANT HOMEMADE SATAY SAUCE!**ST14 SLICED CHICKEN (鸡肉) \$19.90****ST15 SLICED BEEF (牛肉) \$19.90****ST16 VEGETABLES (蔬菜) \$19.90**



# NOODLES



## PAD THAI 🍜👍 (ผัดไทย / 泰式炒河粉)

Our signature Pad Thai is cooked with our SPECIAL PAD THAI SAUCE (made with fish sauce, tamarind puree, lemon juice & palm sugar), stir fried with preserved turnip, Chinese chives, bean shoots, fried tofu pieces & eggs, topped with crushed peanuts, egg strips & served with lemon wedge for a ZING!

<b>N01 SLICED CHICKEN</b> (鸡肉)	<b>\$17.90</b>
<b>N02 SLICED BEEF</b> (牛肉)	<b>\$17.90</b>
<b>N03 PRAWNS</b> (虾)	<b>\$19.90</b>
<b>N04 SOFT SHELL CRAB</b> (软蟹)	<b>\$19.90</b>
<b>N05 VEGETABLES</b> (蔬菜)	<b>\$17.90</b>

(WITH / WITHOUT EGG)





### PAD KEE MAO 🌶️

( ผัดซีอิ๊ว / 罗勒胡椒炒河粉 )

Stir fried fresh rice noodles with peppercorn, Thai basil leaves & chili

N06 SLICED CHICKEN (鸡肉)	\$17.90
N07 SLICED BEEF (牛肉)	\$17.90
N08 PRAWNS (虾)	\$19.90
N09 VEGETABLES (蔬菜)	\$17.90

### PAD SEE EWE

( ผัดซีอิ๊ว / 泰式黑酱炒河粉 )

Stir fried fresh rice noodles with our SPECIAL STIR FRY SAUCE, egg, Chinese broccoli & carrot.

N10 SLICED CHICKEN (鸡肉)	\$17.90
N11 SLICED BEEF (牛肉)	\$17.90
N12 PRAWNS (虾)	\$19.90
N13 VEGETABLES (蔬菜)	\$17.90
(WITH / WITHOUT EGG)	



### N14 RAD NA

( ราดหน้า / 泰式炒湿河粉 )

Stir fried fresh rice noodles with a combination of meat, seafood, Chinese broccoli & carrot, cooked in a gravy made from our SPECIAL STIR FRY SAUCE, chicken stock, garlic & pepper.

**\$19.90**

### NOODLE TOM YUM 🌶️

( ก๋วยเตี๋ยวต้มยำ / 冬阴汤河粉 )

Perfect for those who wants a break from the good ol' rice!

N15 SLICED CHICKEN (鸡肉)	\$17.90
N16 SEAFOOD (海鲜)	\$19.90
N17 VEGETABLES (蔬菜)	\$17.90





# RICE



## PINEAPPLE FRIED RICE 🍷👍

( ข้าวผัดสับปะรด / 菠萝炒饭 )

Thai jasmine rice fried with curry & turmeric powder,  
pineapple pieces, mixed vegetables & cashew nuts  
IT'S A PINEAPPLE PARADISE!

<b>R01 SLICED CHICKEN</b> (鸡肉)	<b>\$17.90</b>
<b>R02 SLICED BEEF</b> (牛肉)	<b>\$17.90</b>
<b>R03 SEAFOOD</b> (海鲜)	<b>\$19.90</b>
<b>R04 VEGETABLES</b> (蔬菜)	<b>\$17.90</b>
(WITH / WITHOUT EGG)	



### THAI FRIED RICE

( ข้าวผัด / 泰式炒饭 )

Thai jasmine rice fried with our SPECIAL STIR FRY SAUCE with fresh onion, carrot, spring onion, cherry tomatoes, Chinese broccoli & egg.

<b>R05 SLICED CHICKEN</b> (鸡肉)	<b>\$17.90</b>
<b>R06 SLICED BEEF</b> (牛肉)	<b>\$17.90</b>
<b>R07 PRAWNS</b> (虾)	<b>\$19.90</b>
<b>R08 VEGETABLES</b> (蔬菜)	<b>\$17.90</b>
(WITH / WITHOUT EGG)	

### R09 TOM YUM FRIED RICE SEAFOOD

( ข้าวผัดต้มยำทะเล / 冬阴海鲜炒饭 )

Tom yum fried rice with seafood.  
All the beloved flavors of lime leaf, coriander and tom yum paste.

**\$19.90**



### R10 GRAPAO GAI SUB WITH EGG ON RICE

( ข้าวกะเพราไก่สับไข่ดาว / 炒鸡肉碎，白饭和煎蛋 )

THIS IS AN AUTHENTIC THAI STREET FOOD! Stir fried minced chicken with Thai basil leaves & chili, topped with a whole fried egg.

**\$18.90**

### R11 KAO MHU GROB

( PORK BELLY ON RICE / ข้าวหมูกรอบ / 脆皮猪肉和白饭 )

Our signature crispy pork belly served with special gravy sauce, boiled egg on rice.

**\$19.90**

### R12 GRAPAO MHU GROB WITH EGG ON RICE

( ข้าวกะเพราหมูกรอบไข่ดาว / 罗勒炒脆皮猪肉，白饭和煎蛋 )

Stir fried roasted pork belly with fresh red chili & Thai basil leaves, reaching a delicious smoky & porky taste topped with a whole fried egg.

**\$19.90**





### R13 KHANA MHU GROB WITH EGG ON RICE 🍴

( ข้าวคะน้าหมูกรอบไข่ดาว / 香炒脆皮猪肉芥蓝菜, 白饭和煎蛋 )

ANOTHER FAMOUS THAI STREET FOOD!

Stir fried roasted pork belly with Chinese broccoli, topped with a whole fried egg.

**\$19.90**

### GRILLED CHICKEN OR GRILLED PORK WITH PAPAYA SALAD ON RICE 🍴

( 烤肉, 泰式沙拉, 饭 )

**R14 GRILLED CHICKEN (烤鸡肉) \$21.90**

**R15 GRILLED PORK (烤猪肉) \$21.90**

(STICKY RICE, COCONUT RICE ADD \$1)

### GREEN CURRY VEGETABLES WITH GRILLED CHICKEN OR GRILLED PORK ON RICE 🍴

( 绿咖喱菜, 烤肉, 饭 )

**R16 GRILLED CHICKEN (烤鸡肉) \$21.90**

**R17 GRILLED PORK (烤猪肉) \$21.90**

(STICKY RICE, COCONUT RICE ADD \$1)



## EXTRAS

**EX01 JASMINE RICE \$4**  
( 米饭 )

**EX02 COCONUT RICE \$5**  
Rice infused with lime leaves, lemongrass & coconut milk.  
( 椰浆饭 )

**EX03 STICKY RICE \$5**  
Glutinous rice steamed to perfection.  
( 糯米饭 )

**EX04 PLAIN ROTI (4 PIECES) 🍴 \$6**  
Roti served with satay sauce  
( 煎饼/沙爹酱 )

**EX05 SATAY SAUCE 🍴**

	<b>SINGLE 70ml (小)</b>	<b>LARGE 220ml (大)</b>
	<b>\$3.00</b>	<b>\$5.50</b>

( 沙爹酱 )

**EX06 SEAFOOD SAUCE**

	<b>SINGLE 70ml (小)</b>	<b>LARGE 220ml (大)</b>
	<b>\$3.00</b>	<b>\$5.50</b>

( 海鲜酱 )

## ADD-ON

**AD01 PRAWNS (4 PIECES) ( 虾 ) \$6.50**

**AD02 BEEF ( 牛 ) \$4.50**

**AD03 CHICKEN ( 鸡 ) \$4.50**

**AD04 FRIED EGG ( 煎蛋 ) \$3.00**

**AD05 CASHEW NUT ( 腰果 ) \$3.00**

**AD06 VEGETABLE ( 蔬菜 ) \$3.50**

**AD07 TOFU ( 豆腐 ) \$3.50**

**AD08 CRISPY PORK BELLY (4 PIECES) ( 脆皮猪肉 ) \$6.50**



# KIDS MENU



**K01 FISH & CHIPS** \$9.90  
(炸鱼&薯条)



**K02 CHIPS & NUGGETS** \$9.90  
(炸鸡肉块&薯条)



**K03 CHIPS** \$7.90  
(薯条)



# DESSERT



## DS01 MANGO STICKY RICE 🍷

(芒果糯米饭)

THAI INDULGENCE! Delicious sticky rice mixed with coconut milk, infused with pandan and served with fresh mango & coconut ice cream!

**\$14.90**

**(SEASONAL)**





### DS02 BANANA FRITTER

(炸香蕉)

You won't be able to resist this fresh bananas coated with coconut flakes & bread crumbs, deep friend & served with vanilla ice cream!

**\$13.90**

### DS03 THAI MILK TEA CREPE CAKE

(泰式奶茶千层蛋糕)

LIFE IS TOO SHORT TO EAT A BORING CAKE

Thai milk tea crepe cake served with vanilla ice cream

**\$13.90**

### DS04 DURIAN CREPE CAKE

(榴莲千层蛋糕)

Durian crepe cake served with vanilla icecream

**\$13.90**

### DS05 COCONUT ICECREAM STICKY RICE

(椰子冰淇淋 糯米饭)

Our popular sticky rice topped with creamy Coconut Ice Cream, sprinkled with crushed peanuts & garnished with fresh mint leaves!

**\$9.90**

### DS06 SOFTSERVE SUNDAE

(泰奶冰淇淋圣代)

Thai milk tea softserve with sticky rice and topping of glass jelly, coconut meat and strawberry

**\$9.90**

### ICE-CREAM SCOOP

(冰淇淋)

LOOKING FOR A SIMPLE DESSERT?

CHOOSE FROM 2 FLAVORS:

VANILLA OR YOUNG COCONUT

**DS07 SINGLE SCOOP ICE-CREAM \$5.90**

**DS08 DOUBLE SCOOP ICE-CREAM \$8.90**





# SMOOTHIES

\*ONLY AT CHADSTONE STORE



**SM01  
MANGO  
SMOOTHIES**  
(芒果冰沙)

**\$8.90**



**SM02  
OREO  
SMOOTHIES**  
(奥利奥冰沙)

**\$8.90**



**SM03  
COCONUT  
SMOOTHIES**  
(椰子冰沙)

**\$8.90**

# MOCKTAILS



**MT01**   
**SAMUI SUNSET**  
(荔枝, 橙汁, 红糖浆)

A refreshing lychee  
soda with red cordial  
and orange juice.

**\$8.50**



**MT02**  
**PHUKET PARADISE**  
(蓝莓, 椰子, 苏打)

Finally..the days of  
refreshing dips in  
paradise are here.

**\$8.50**



**MT03**  
**ONE NIGHT  
IN BANGKOK**  
(蝶豆花, 苏打)

A delicious drink made  
from "Butterfly-pea flower"  
mix with jasmine flavored  
syrup and soda water.

**\$8.50**



**MT04**   
**MANGO SUNSHINE**  
(芒果苏打)

Mango and coconut  
syrup with soda water  
topped with coconut  
meat and mint.

**\$8.50**



**MT05**  
**STRAWBERRY  
BIKINI**  
(草莓苏打)

Strawberry syrup  
with soda water.

**\$8.50**



**MT06**  
**LYCHEE FIZZ**  
(荔枝苏打)

Lychee syrup  
with soda water.

**\$8.50**



**MT07**  
**PINEAPPLE BREEZE**  
(黄梨苏打)

Blue heaven syrup  
with pineapple juice  
and lemonade.

**\$8.50**



# THAI SPECIALTIES



**TS01**   
**THAI MILK TEA**  
(泰式奶茶)

Our signature drink, the irresistible Thai Milk Tea using authentic Thai tea and condensed milk.

**\$7.00**



**TS04**  
**THAI MILK TEA FLOAT**  
(泰式奶茶 + 香草冰淇淋)

IRRESISTABLE!!  
**\$8.50**



**TS07**   
**THAI ICED COFFEE**  
(泰式咖啡)

This popular drink is made to order using premium black coffee, evaporated milk & brown sugar syrup  
**\$7.00**



**TS02**  
**THAI MILK TEA WITH SOFT SERVE**  
(泰式奶茶+奶茶冰淇淋)

Incredibly delicious!  
**\$8.50**



**TS05**  
**THAI ICED RED TEA**  
(泰式红茶)

The AUTHENTIC THAI ICED RED TEA with sugar syrup.  
**\$7.00**



**TS08**  
**THAI ICED COFFEE FRAPPE**  
(泰式咖啡+鲜奶油)

Thai Iced Coffee with a frappe' twist!  
**\$8.50**



**TS10**  
**COCONUT JUICE**  
(椰子水)

Chill with a refreshing glass of coconut juice and enjoy the flavours from its white flesh. SENSATIONAL!  
**\$7.00**



**TS03**  
**THAI MILK TEA FRAPPE'**  
(泰式奶茶+鲜奶油)

Spice up your life with our homemade Thai Milk Tea Frappe'  
**\$8.50**



**TS06**  
**THAI ICED LEMON TEA**  
(泰式柠檬茶)

Our HOMEMADE THAI LEMON TEA!  
**\$7.00**



**TS09**   
**NOM YEN**  
(泰式粉红鲜奶)

Authentic Thai Red Sala flower syrup drink, mixed with evaporative milk & blended with ice  
**\$7.00**

## SOFT SERVE



**MANGO**



**THAI MILK TEA**

CONE/CUP  
**\$4.00**

## D'EXTRA BIT

ADD ON TOPPING TO YOUR DRINK OR SOFTSERVE



- Pearl
- Lychee jelly
- Rainbow jelly
- Grass jelly
- Coconut jelly
- Coconut meat

ADD ON  
**\$0.90**  
EACH





# DRINKS

## JUICE

J01	<b>Orange Juice</b> (橙汁)	\$6.50
J02	<b>Apple Juice</b> (苹果汁)	\$6.50

## SOFT DRINKS & OTHERS

SD01	<b>Coke</b> (可乐)	\$5.50
SD02	<b>Coke Zero</b> (无糖可乐)	\$5.50
SD03	<b>Lift</b> (柠檬汽)	\$5.50
SD04	<b>Sprite</b> (雪碧)	\$5.50
SD05	<b>Orange Fanta</b> (芬达)	\$5.50
Q01	<b>Still Water</b> (矿泉水)	\$4.50
Q02	<b>Sparkling Water</b> (有汽矿泉水)	\$4.50
Q03	<b>Lemon Lime Bitter</b> (柠檬青柠苦酒)	\$6.50

## HOT TEA

T01	<b>Jasmine Tea/Pot</b> (茉莉花茶)	\$4.50
T02	<b>Green Tea/Pot</b> (绿茶)	\$4.50
T03	<b>Earl Grey Tea</b> (格雷伯爵茶)	\$4.50
T04	<b>Chamomile Tea</b> (菊花茶)	\$4.50
T05	<b>Peppermint Tea</b> (薄荷茶)	\$4.50
T06	<b>Honey Lemon/Hot</b> (蜜糖柠檬)	\$4.50
T07	<b>Thai Red Tea/Hot</b> (泰式红茶)	\$4.50
T08	<b>Thai Milk Tea/Hot</b> (泰式奶茶)	\$4.50