



thai menu

Whether spicy, sweet, sour or salty, harmony is the guiding principle behind each Thai dish, with centuries-old Eastern and Western influences harmoniously combined into something truly unique.

thai menu options

- Spicy New Zealand Beef Striploin Salad - (Yam Nua Yarng)
- New Zealand Venison Curry - (Kang Ped Kwarng)
- Wild Catch Imported Seafood Spicy Soup - (Tom Yum Talay)
- Baked Wild Catch Prawns with Glass Noodles - (Goong ob Woon Sen)
- Grilled Wild Catch Prawns on Lemongrass Skewers - (Goong Yarng Ta Krai)
- Organic Chicken Green Curry - (Gaeng Keow Wan Gai)
- Fried New Zealand Sun-Dried Beef - (Nua Dat Diew)
- Thai Fried Noodles with Wild Catch Imported Seafood - (Pad Thai Talay)
- Premium Jumbo Crab Fried Rice - (Khao Pad Poo Yak)
- Grilled Atlantic Lobster & Thai Citrus Sauce - (Goong Mung Gorn Yarn, Nam Jim Seafood)
- Spicy Papaya Salad with Wild Catch Seafood - (Som Tum Talay)
- Salt Baked Norwegian Salmon - (Salmon Norway Ob Glua)
- Grilled Hokkaido Scallops dressed in Yellow Curry Spices - (Hoy Shell Kruk Prik Gaeng Yarng)
- Fried New Zealand Sun-Dried Spring Lamb - (Nua Gae Dat Diew)
- Fresh Fine de Claire Oysters, Katin Leaves, Crispy Shallots & Thai Citrus Sauce
- (Hoy Narng Rom Sot, Nam Jim Seafood)
- Stir-Fried Wide Rice Noodles with Organic Chicken & Soy Sauce - (Pad See Ew Gai)
- Imported Tasmanian Mussel Pot in Thai Chili Paste - (Hoy Malang Poo Pad Prik Pow)
- Slow Poached Fresh Blue Swimmer Crab with Thai Citrus Sauce - (Poo Ma Nhung, Nam Jim Seafood)
- Grilled Snow Fish in Coriander Chili Sauce - (Pla Hima Yarng nai Nam Jim Prik lae Pak Chee Thai)
- Stir-Fried Kurobuta Pork with Chili, Garlic and Basil - (Pad Gra Pow Moo Sub)
- New Zealand Spring Lamb Peanut Curry - (Gaeng Massaman Pae)



Corporate Events

Business Lunches

Private Functions

Celebrations