Thai Diamond

RESTAURANT



- Prices subject to change without notice due to market price fluctuations.

- All prices are inclusive of GST.

- Please inform staff of any allergies, intolerance or dietary requirements. *Our kitchen prepares meals containing allergens including, but not limited to, gluten, dairy, tree nuts, fish and shellfish.

- Public holiday surcharge 15% .

MILD, SPICY, HOT, Popular,

Gluten Free, Vegetarian,

I Imported seafood, A Australian seafood,

M Mixed origin of seafood

SET BANQUET MENUS
(NO VARIATION)

BANQUET FOR 2
(minimum 2 people)

ENTRÉE
- Spring Roll (2)
- Chicken Satay (2)
- Fried Calamari (2) I
- Curry Puff (2)

MAIN COURSE
- Stir-Fried Cashew Nut Chicken
- Red Curry Chicken or Pork
- Steamed Rice for 2

DESSERT
- Polamai Ice Cream (with fruit)

$48
per person

BANQUET FOR 4
(minimum 4 people)

ENTRÉE
- Spring Roll (4)
- Chicken Satay (4)
- Fried Calamari (4) I
- Curry Puff (4)

MAIN COURSE
- Yellow Curry Chicken
- Pad Thai Prawn & Chicken
- Spicy Beef or Pork
- Oyster Sauce Vegetables
- Steamed Rice for 4

DESSERT
- Polamai Ice Cream (with fruit)

$50
per person

MILD SPICY HOT

ENTRÉE



Mixed Entrée

CHICKEN SATAY (4 pcs) 17
Tender grilled marinated chicken skewers,
served with our signature peanut sauce
and homemade Ajaad sauce
(Thai cucumber relish).

FRIED PRAWNS (4 pcs) A 17
Local prawn deep fried in our special batter,
served with sweet chilli sauce.

FRIED CALAMARI (5 pcs) I 17
Deep fried calamari rings, served with sweet chilli sauce.

STEAMED PORK DIM SIM (3 pcs) 14
Juicy pork dumplings, steamed and served with our
Thai style soy sauce.

THAI FISH CAKES (4 pcs) I 14
Minced fish with chilli paste, green bean and kaffir lime leaves,
deep fried. Served with homemade Ajaad Sauce
(Thai cucumber relish), topped with peanut..

SPRING ROLLS (4 pcs) 14
Our own handmade Thai vegetarian style spring rolls,
fried until crispy and served with sweet chilli sauce.

CURRY PUFFS (4 pcs) 14
Our own handmade Thai vegetarian curry puff,
fried until crispy and served with homemade Ajaad sauce
(Thai cucumber relish).

VEGETABLE TEMPURA (6 pcs) 14
Deep fried fresh vegetable in tempura batter
served with sweet chilli sauce.

MIXED ENTRÉE (For 2 Persons) 28
2 pieces each of Spring Rolls, Fried Prawns A,
Chicken Satay, Fish Cake I - the easiest way to sample our starters.



Satay Chicken

Fried Calamari

Steamed Pork Dim Sim

MILD SPICY HOT

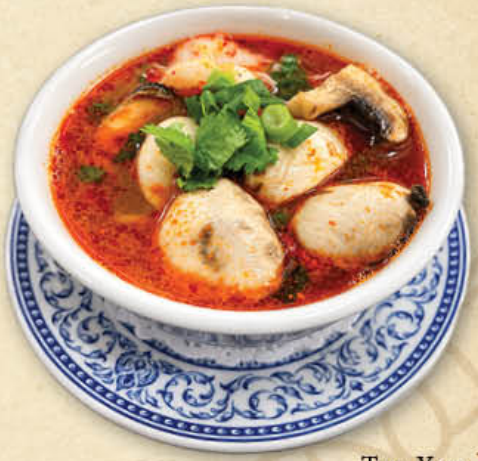
MILD SPICY HOT

SOUPS

	Entrée	Main
VEGETABLE	14.00	23.00
CHICKEN	15.00	25.00
PRAWN I or SEAFOOD M	17.00	27.00

TOM YUM SOUP
A well-known favourite, herbal sour soup ooked with lemongrass, galangal, kaffir lime leaves, homemade chilli paste, lemon juice, fish sauce, onions, mushroom, shallots and coriander.

TOM KHA SOUP
A creamy coconut soup, slightly sour, cooked with lemongrass, galangal, kaffir lime leaves, homemade chilli paste, lemon juice, fish sauce, onions, mushroom, shallots and coriander.



Tom Yum

THAI SALAD

LARB 25.00
Your choice of:
Chicken or Pork or Beef
Choice of chopped meat cooked with herb, homemade Larb powder and our special homemade dressing, mixed with red onion, coriander, mint leaves and shallot.



Larb

THAI BEEF SALAD 27.00
Grilled Beef cooked with our special homemade dressing, chilli sauce, tomatoes, cucumbers, red onions, shallot and coriander.

Thai Beef Salad



MIXED SEAFOOD SALAD I 30.00
Combination seafood mixed with fresh tomatoes, red onion, shallot and coriander and our special homemade dressing.

GRILLED AUSTRALIAN KING PRAWN A 40.00
King prawns grilled and served with Thai chilli sauce and steamed vegetables.

MILD SPICY HOT

STIR-FRY



Garlic & Pepper

CHOICE OF

VEGETABLES	25.00
CHICKEN or PORK	27.00
BEEF	28.00
PRAWNS I or SEAFOOD M	30.00
CALAMARI A	30.00
DUCK	35.00
Extra / Add Cashew	3.50



Sweet Sour

SPICY
Stir-fried spicy paste and coconut cream base with green pepper corn, and Thai herbs.

BASIL (Pad Kra Pao)
Stir-fried with basil leaves, chilli paste and vegetables.

GINGER
Stir-fried with ginger, garlic, onions, vegetables and white wine.

GARLIC & PEPPER
Stir-fried with garlic, ground pepper and vegetables.

PEANUT SAUCE
(Par Ram Long Song)
(Vegan available)
Steamed Chicken and vegetables topped with peanut sauce.

YELLOW CURRY POWDER
(Gaeng Kari)
Stir-fried with yellow curry powder and coconut cream base, egg, shallots and vegetables.

CASHEW NUT
Chef's Recommendation
Stir-fried with our own chilli paste and vegetables, topped with roasted cashew nut.

OYSTER SAUCE
Stir-fried with oyster sauce and vegetables.

SWEET & SOUR
Stir-fried with homemade sweet & sour sauce, tomatoes, pineapple, onions and vegetables.



Ginger



Chilli Duck

Other Special Stir fried

CHILLI DUCK
Stir-fried roasted duck with our chilli paste and vegetables.

FISH SWEET CHILLI
Stir-fried barramundi fillets with sweet chilli sauce, served with steamed vegetables.

Vegetarian

SPICY VEGETABLES
Wok fried mixed vegetables with spicy sauce and tofu.

OYSTER SAUCE VEGETABLES
Wok fried mixed vegetables with oyster sauce and tofu.

Gluten Free & Vegan options are prepared if requested

MILD SPICY HOT

THAI CURRY

CHOICE OF (Available)

VEGETABLES	**26.00**
CHICKEN or PORK	**27.00**
BEEF	**28.00**
PRAWNS I or SEAFOOD M	**32.00**
FISH (Barramundi) I	**35.00**
(Recommend for Choo Chee Curry)	
DUCK	**35.00**

GREEN CURRY
Green curry paste simmered in coconut milk with bamboo shoots, green beans and basil.

RED CURRY
Red curry paste simmered in coconut milk with green bean, bamboo shoot and vegetables.
(For Red Duck Curry, cooked with lychee, tomatoes, basil, capsicum, grapes and pineapple)



Green Curry

PANANG CURRY
Chef's Recommendation
Panang curry paste simmered in creamy coconut milk, vegetables and kaffir lime leaves.

YELLOW CURRY
Mild yellow curry paste simmered in coconut milk with potato and onion.

MUSSAMUN
Traditional Thai mild curry with vegetables, potato, onion and mixed Thai herbs.



Panang Curry

CHOO CHEE CURRY
(GF Available if requested)
Choo Chee curry paste simmered in creamy coconut milk and vegetables.



Choo Chee Curry



Mussamun Beef

MILD SPICY HOT

NOODLES & RICE

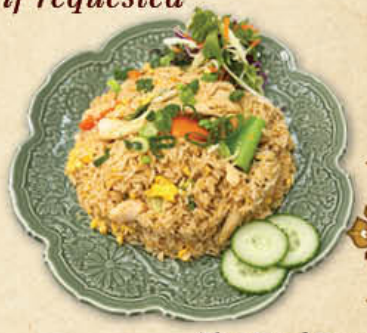
CHOICE OF

VEGETABLES	22.00
CHICKEN, PORK or BEEF	25.00
COMBINATIONS (Chick, Beef, Prawn) I	27.00
PORK BELLY	27.00
PRAWN or MIXED SEAFOOD M	29.00
DUCK	30.00

Extra / Add - Chicken or Pork	4.50
Extra / Add - Beef	5.00

Gluten Free & Vegan options are prepared if requested

THAI FRIED RICE
Thai style fried rice with egg, onions, tomatoes and broccoli


Thai Fried Rice

PINEAPPLE FRIED RICE 26
Fried rice cooked with prawn, pork, pineapple, corn, pea, carrot, raisin and eggs.

SPICY FRIED RICE
Thai style fried rice with egg, bamboo shoots, chilli paste, onions, basil leaves and vegetables.


Pad Thai

PAD THAI
(Thai Style Rice Noodles)
Chef's Recommendation
Stir-fried thin rice noodles with ground peanuts, hard tofu, bean sprouts and egg in our homemade tamarind sauce.

PAD SI EW
Stir-fried flat rice noodles, egg and vegetables with dark soy sauce.


Pad Si Ew


Hokkien

HOKKIEN
Stir-fried yellow egg noodles with egg and mixed vegetables in a sweet soy sauce.

JASMINE RICE	per person 5.50
COCONUT RICE	per person 6.50
FRESH CHILLI WITH SOY SAUCE or FISH SAUCE	Mini / Small 3.00

MILD SPICY HOT

DESSERT

BANANA FRITTERS 13.00
Banana fritters served with
vanilla ice cream.

POLAMAI ICE CREAM 12.00
Vanilla ice cream topped with lychee,
ambutan and jackfruit.

VANILLA ICE CREAM WITH TOPPING 10.00
Chocolate, caramel or strawberry.

ICE CREAM CATI 12.00
Coconut ice cream topped with jackfruit.

STICKY RICE 13.00
Chef's Recommendation
Topped with egg custard or
fresh mango (on season).



Mango Sticky Rice
seasonal availability



Banana Fritters

Thank you.

