



www.littlethaiprincess.com

The Chef's Recommendations

Three Flavored Barramundi (Whole Fish) (GF) 36.00

A Crispy whole barramundi in light batter topped with Thai traditional three flavored (sweet, spicy and sour) of Chef special dressing and wild ginger and Thai basil.

Soft Shell Crab with Papaya Salad (GF) 29.00

A deliciously Thai traditional spicy papaya salad mix with peanut, shrimp, cherry tomato and snake beans served with special seasoning Soft Shell Crab.

Spicy Lamb (GF) 29.00

A delightful dish of marinated sliced tender lamb blackstrap with fresh chilli, lemongrass, wild ginger and Thai basil prepared in our exotic and spicy sauce.

Thai Ginger Fish (GF) 28.00

Well season steam Fillet Fish with garlic, ginger, mushroom, celery, Coriander and chef's homemade special oyster sauce.

Crispy Seafood Curry (GF) 28.00

A Chuchi Thai curry of delicious seasoning crispy prawns, calamari and wild ginger, mixed vegetables.

Volcano Seafood (GF) 28.00

A fragrant dish of wok fried tiger prawns and calamari, with wild ginger, green pepper corn, lime leaf, lemongrass, snake beans and Thai basil.

Sizzling Tom Yum Seafood (GF) 28.00

Wok fried seafood with Thai traditional Tom Yum flavored sauce, lemongrass & galangal and mixed vegetable on the hot plate.

Sizzling Beef Oyster (GF) 28.00

Wok fried tender seasoning beef with garlic and chef's special chilli and oyster sauce and mixed vegetable on the hot plate.

Thai Spicy Soft Shell Crab (GF) 28.00

Wok fried crisp Soft Shell Crab with snake beans, lime leaf and chilli jam served with our chef's special sauce and fried Thai basil.

Thai Style Prawn with Tamarind sauce (GF) 28.00

Chef's special Tamarind sauce wok stir fried with well seasoning crisp Prawn served with Broccolis and Carrot.

(V) are dishes that can be served as vegetarian .

(GF) are dishes that can be served as Gluten free.

Please be aware that we are unable to guarantee any dish is completely free of residual nut oils or shellfish traces and gluten. **Fully licensed &BYO (wine only)**



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Little Thai Princess Banquet

Enjoyed Thai experience banquet sharing dishes

*** Minimum order for banquet 4 persons ***

Banquet Princess \$49 per person

Appetizer: Princess Platter

Salad (1 choice): Soft Shell Crab Salad **or** Crying Tiger Beef Salad.

Main Curry (2 main choices): Massaman Curry Beef, Soft Shell Crab Curry, Red Duck Curry, Crispy Seafood Curry.

Main Stir- Fried (2 main choices): Thai Spicy Soft Shell Crab, Volcano Seafood, , Sizzling Tom Yum Seafood, Spicy Lamb, Sizzling Beef Oyster, Thai Style Prawn with Tamarind sauce.

Dessert (1 person each): Mango **or** Coconut Ice Cream

Main course will be served with jasmine rice

Banquet Princess \$42 per person

Appetizer Soup (1 person each): Tom Yum Prawn or Tom Kha Chicken

Main Curry or Salad (2 main choices): Green Curry Chicken, Yellow Chicken Curry, Green Lake Chicken, Larb Chicken Salad, Lotus Salad.

Main Stir- Fried (2 main choices): Basil spicy Beef, Calamari Paradise, Chicken Cashew Nut, Sweet and Sour Chicken, Salt and Pepper Tofu.

Dessert (1 person each): Mango **or** Coconut Ice Cream

Main course will be served with jasmine rice

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Appetizers

- Princess Platter (for 2people) 20.00**
*A selection for **two** consisting of Curry Puffs, Fish Cakes, Coconut Prawns, Princess Chicken Prawn Wontons served with peanut and sweet chilli sauce.*
- Duck Spring Roll (4pcs) (GF) 14.00**
Our Chef's special seasoning Duck with Shiitake mushroom and Pastry in a light pastry served with a homemade sauce.
- Salt & Pepper Crispy Chicken 14.00**
Deliciously Salt & Pepper seasoned Crispy Chicken served with a sweet chilli sauce.
- Coconut Prawn (4 pcs) (GF) 12.00**
Chef's special for homemade prawn wrap in coconut served with a sweet chilli sauce.
- Prawn Spring Rolls (4pcs) 12.00**
Thai style seasoned Prawn in a light pastry served with a sweet chilli sauce
- Salt & Pepper Golden Calamari 12.00**
Thai Style Chef's special seasoned Crispy Calamari ring served with a sweet chilli sauce.
- Chicken Satay (4pcs) (GF) 11.00**
Our traditional homemade chicken satay marinated served on skewers with our fragrant peanut sauce.
- Fish Cakes (4pcs) 11.00**
Traditional Thai fish cakes made with chilli paste, snake bean and lime leaves served with a sweet chilli sauce.
- Curry Puffs (4pcs) 11.00**
Low fat Puff pastry filled with minced chicken, onion, potato, carrot served with a peanut sauce.
- Vegetarian Spring Rolls (4pcs)(V) 9.00**
A mix of vegetables in a light pastry served with a sweet chilli sauce.

Soup

- Tom Yum Prawn (V) (GF) 12.00**
The exotic spicy and sour prawn soup with lemongrass & galangal, mushroom and cherry tomato.
- Tom Kha Chicken Soup (V) (GF) 12.00**
Chicken fillet in aromatic light coconut milk with lemongrass & galangal and Cherry tomato.

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Salads

Thai Seafood Salad (GF) 26.00

Traditional spicy mix seafood salad, served with fresh herbs, celery, tomato, cucumber, red onion, garlic, coriander, lime, chilli and chef's special spicy dressing.

Soft Shell Crab Salad (GF) 24.00

Our stunning dish of soft shell crab served with fresh green apple, lemongrass, mint, chilli with fresh coriander, cashew nut and lime dressing.

Crying Tiger Beef Salad (GF) 23.00

Grilled medallions of Rump beef with mint, red onion, tomatoes, cucumber, cherry tomatoes, lemon juice and spicy dressing.

Larb Chicken Salad (GF) 23.00

Authentic Thai dish of minced chicken with a hot sauce dressing, served with mint, lime leaves and roasted ground rice.

Lotus Salad (V)(GF) 20.00

Chef's special vegetarian dish for Crisp Lotus roots with cherry tomato, cucumber, cashew nut, crisp shallot, lime juice and coconut chilli dressing.

Curry

Massaman Beef Curry (GF) 27.00

An authentic Southern Thai aromatic curry served with a coconut based curry with potatoes and peanuts.

Red Duck Curry (V) 27.00

The chef's famed mild roasted duck curry served with pineapple, cherry tomatoes, Lychee, and fresh Thai basil.

Soft Shell Crab Curry (GF) 27.00

A mild curry dish of soft shell crab with egg, mushroom, onion and vegetables served with our chef's special sauce.

Panang Lamb 27.00

Tender Lamb slow cooked in authentic Thai Panang curry paste, thick coconut cream and shredded with kaffir leaves.

Green Lake Chicken(GF) 24.00

A green curry of marinated chicken with coconut, wild ginger and fresh Thai basil.

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Green Curry Chicken (V)(GF) **23.00**
Our traditional and authentic Thai green curry with chicken in coconut milk, eggplants, bamboo and fresh Thai basil.

Yellow Chicken Curry (V)(GF) **23.00**
The authentic southern Thai deliciously mild coconut milk curry with Chicken, potato and mixed vegetable.

Stir fries

Calamari Paradise (GF) **24.00**
Wok fried calamari with snake beans, lime leaf and chilli jam served with our chef's special sauce.

Sweet & Sour Chicken (GF) **24.00**
A sweet and sour chef's special sauce wok stir fried with marinated crisp chicken and mix vegetable, tomatoes and pineapple.

Pad Ginger Chicken (GF) **23.00**
A delightfully authentic Thai dish of wok stir fried chicken slices with ginger, onion, mushrooms and snow peas.

Cashew Nut Chicken (V)(GF) **23.00**
Wok fried chicken breast fillet with mixed vegetables, cashew nuts and homemade chilli jam.

Pad Satay Chicken (V)(GF) **23.00**
Wok fried chicken breast fillet with mixed vegetables, and delicious homemade satay sauce.

Honey Beef (GF) **23.00**
Wok fried tender beef with chef's special sauce, honey, fresh vegetables and cashew nut

Basil spicy Beef (V) (GF) **23.00**
Tender slices of beef wok stir fried in garlic and chef's special spicy chilli sauce with fresh Thai basil and mixed vegetables.

Salt and Pepper Tofu (V) **20.00**
Our fabulous fried silken tofu served with ginger, snow peas and Chinese broccoli.

Asian Greens (V)(GF) **17.00**
A fresh and delicious dish of stir fry of seasonal Asian green vegetables with ginger, chilli and Thai basil to compliment.

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Rice Noodle and Bread

Pad Thai Prawn (V) (GF)	22.00
<i>A dish of stir fried rice noodles with dry shrimps, tofu, peanut, garlic chives, tofu, and bean sprouts.</i>	
Pad See Ewe Seafood (V)	22.00
<i>A stir-fry dish of thick rice noodles with prawns, fish and calamari with Chinese broccoli and snow peas.</i>	
Thai Fried Rice Chicken (V)	20.00
<i>Traditional Thai Fried rice with Chicken, egg, tomatoes and vegetables</i>	
Jasmine Rice (per person)	3.00
Coconut Rice (per person)	4.50
Garlic Roti Bread	5.80
Roti Bread with homemade Peanut Sauce	5.80

Desserts

Coconut Ice Cream/Mango Ice Cream (2 scoops)	8.00
Coconut Dessert (Kanom Tuay) with Coconut Ice Cream	8.00
<i>Two-layer dessert made from rice flour and coconut cream served with coconut ice cream.</i>	
Banana Fritters	10.00
<i>Fried sweet Bananas serve with coconut or mango ice cream</i>	

Tea

T2: Green tea, Jasmine tea, Peppermint tea, English Breakfast tea	4.00
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**** Restaurant Gift Voucher is available****

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