



Leelavadee Thai Restaurant

BANQUET SET "A"
\$30 per person
For 2, 3, 4 or more people

Entrée

Curry Puffs, Spring Rolls, Fish Cake and Chicken Satay

Served with sweet chilli sauce and house-made peanut sauce
(1 of each per person)

Main Courses

(All main courses served with steamed Jasmine Rice)

Green Curry Traditional green **CHICKEN** curry cooked in coconut milk with carrot, peas, capsicum, bamboo shoot, basil and green bean

Pad Cashew Nut Stir-fried **BEEF** with carrot, capsicum, cashew nut, onion, spring onion, zucchini & roasted dry chilli

----- **Above two Main Courses are for 2 people** -----

Pad Thai Stir-fried rice noodles with **CHICKEN**, egg, bean-shoots, spring onion & crushed peanuts

----- **Above three Main Courses are for 3 people** -----

Pad Puk Stir-fried **BEEF** with vegetables, spring onion & garlic

----- **Above four Main Courses are for 4 or more people** -----

Dessert

Vanilla ice cream topped with honey syrup

Please note: All of the above meal choices can be exchanged for any other but surcharge of \$2 per person per dish applies for seafood, duck and lamb



Leelavadee Thai Restaurant

BANQUET SET "B"
\$35 per person
For 2, 3 and 4 or more people

Soup

Your choice of: **Tom Yum Soup** with tomato, young corn and mushroom

Tom Kha Soup with coconut milk, young corn and mushroom

- (Both soups are topped with coriander and spring onions)
- Choice of **CHICKEN** or **PRAWN**

Entrée

Curry Puffs, Spring Rolls, Fish Cake and Goong Hom Pha

Served with sweet chilli sauce (1 of each per person)

Main Courses

(All main courses served with steamed Jasmine Rice)

Red Curry Duck Roasted **DUCK** breast fillets cooked in red curry with coconut milk, carrot, onion, lychee, tomato, capsicum, basil and kaffir lime leaves

Pad Prew Wan Stir-fried sweet and sour **CHICKEN** with carrot, tomato, cucumber, pineapple, capsicum, onion, snow peas, spring onion & garlic

-----**Above two Main Courses are for 2 people**-----

Pad Thai Stir-fried rice noodles with **PRAWN**, egg, bean-shoots, spring onion and crushed peanuts

-----**Above three Main Courses are for 3 people**-----

Pad Bai Graprow Stir-fried **BEEF** with green bean, carrot, onion, garlic, capsicum, fresh chilli, zucchini and sweet basil

-----**Above four Main Courses are for 4 or more people**-----

Dessert

Banana fritter served with vanilla ice cream topped with honey syrup & sesame seeds

Please note: All of the above meal choices can be exchanged for any other but surcharge of \$2 per person per dish applies for seafood, duck and lamb



ENTRÉE

101	Prawn crackers Served with peanut sauce	5.00
102	Roti Bread Thai style bread served with peanut sauce	5.00
103	Spring Rolls (6 pcs) Thai house-made spring rolls with minced pork, minced chicken , garlic, coriander, pepper, egg, sesame oil and vermicelli noodles, served with sweet chilli sauce	8.00
104	Spring Rolls Puk – Vegetarian (6 pcs) Thai house-made spring rolls filled with carrot, vermicelli noodles, shiitake mushrooms, cabbage & celery, served with sweet chilli sauce	8.00
105	Curry Puffs (4 pcs) Puff pastry filled with minced chicken , potato, onion and spices, served with sweet chilli sauce	8.00
106	Curry Puffs Puk – Vegetarian (4 pcs) Thai style curry puff filled with corn, peas, carrot, potato and onion	8.00
107	Chicken Satay (4 pcs) Popular Thai dish of marinated chicken tenderloins grilled on skewers with coconut milk and spices served with house-made peanut sauce	8.00
108	Tod Mun Pla – Thai fish cake (4 pcs) Thai style fish cake served with sweet chilli sauce	9.00
109	Goong Tod (4 pcs) Battered deep-fried prawns served with sweet chilli sauce	9.00
110	Goong Hom Pha (4 pcs) Marinated prawns with coriander, garlic, sesame oil and sesame seeds wrapped in pastry, served with sweet chilli sauce	9.00
111	Mixed Entrée (2 of each) Spring rolls, curry puffs, fish cake and goong hom pha	15.00
112	Kha Nom Jeep (4 pcs) Steamed marinated minced chicken, pork and prawn with egg, corn flour, garlic, pepper & coriander wrapped in wonton pastry, served with sweet and sour dark soy sauce	9.00



SOUPS

All soups are topped with coriander and spring onion

120	Tom Yum Soup The most famous spicy sweet and sour soup with tomato, young corn and mushroom	
	- Chicken	10.00
	- Prawn	11.00
	- Vegetarian with Tofu	9.50
121	Tom Kha Soup Another famous Thai style coconut soup with coconut milk, young corn and mushroom	
	- Chicken	10.00
	- Prawn	11.00
	- Vegetarian with Tofu	9.50
122	Tom Jurd Soup Thai style soup with minced pork , garlic, vegetables and vermicelli noodles	10.00
	- Vegetarian with Tofu	9.50
123	Wonton Soup Clear soup with minced pork wrapped in wonton pastry, carrot, young corn, garlic and onion	10.00



🌿 MAIN COURSE SALAD 🌿

All salads are prepared with coriander, spring onion, red onion and side salad. Salad dressing is a mixture of fish sauce, lemon juice and sugar EXCEPT for Thai Salad and Squid Salad

130	Thai Salad - Vegetarian Selected fresh vegetables with egg and tofu topped with house-made peanut sauce	14.00
131	Naem Zod Spicy minced pork cooked in salad dressing, fresh ginger, chilli and roasted peanut	15.00
132	Larb Gai Spicy minced chicken cooked in salad dressing, chilli and ground rice	15.00
133	Nuer Num Tok Grilled beef with salad dressing, chilli and ground rice	15.00
134	Yam Neur Rump beef , sliced and cooked in salad dressing, tomato, cucumber, lemongrass and fresh chilli	15.00
135	Goong Manow Grilled marinated prawns dressed with salad dressing, fresh chilli and garlic	19.00
136	Yam Talay Combination seafood cooked with salad dressing, tomato, cucumber, lemongrass, fresh chilli and kaffir lime leaves	19.00
137	Squid Salad Squid cooked in sweet chilli paste, with lemon, carrot, cabbage, cashew nut and pickled ground chilli	18.00



THAI CURRIES

140 – 145 are available in:

- Chicken or Beef	21.00
- Fish (Rockling fillet)	23.00
- Prawn	25.00
- Vegetarian with Tofu	21.00

140 Green Curry

Traditional green curry cooked in coconut milk with carrot, peas, capsicum, bamboo shoots, basil and green beans

141 Yellow Curry

Yellow curry cooked in coconut milk with onion, carrot and potato

142 Red Curry

Traditional red curry cooked in coconut milk with carrot, peas, capsicum, bamboo shoots, basil and green bean

143 Pineapple Curry

Red curry cooked in coconut milk with carrot, onions, pineapple, kaffir lime leaves, basil and capsicum

144 Panang Curry

Mild red curry cooked in coconut milk topped with capsicum, basil and kaffir lime leaves

145 Massaman Curry

Thai sweet and sour curry cooked in coconut milk with onion and potato, topped with roasted peanuts

146 Massaman Lamb Curry 25.00

Diced **Lamb** cooked with sweet and sour curry in coconut milk with onion & potato, topped with shredded carrot, cashew nut & fried shallots

147 Red Curry Duck 25.00

Roasted **Duck** breast fillets cooked in red curry with coconut milk, carrot, onion, lychee, tomato, capsicum, basil and kaffir lime leaves



STIR-FRIED

Prices for Menu items 150 – 157 are:

	- Chicken or Beef	19.00
	- Prawn	23.00
	- Vegetarian with Tofu	19.00
150	Pad Prieu Waan Stir-fried sweet and sour sauce with carrot, tomato, cucumber, pineapple, onion, capsicum, snow peas, spring onion and garlic	
151	Pad Bai Graprow Stir-fried green beans, carrot, onion, garlic, capsicum, chilli, zucchini & sweet basil	
152	Pad Khing Stir-fried carrot, mushroom, young corn, capsicum, cauliflower, onion, snow peas, zucchini, spring onion, garlic and ginger	
153	Pad Cashew Nut Stir-fried carrot, capsicum, cashew nuts, onion, spring onion, zucchini & roasted dry chilli	
154	Pad Puk Stir-fried combination of vegetables, onions, spring onion & garlic	
155	Pad Nammun Hoy Stir-fried broccoli, onion & garlic with oyster sauce, topped with roasted sesame seeds	
156	Pad Lemongrass Stir-fried young corn, capsicum, carrot, zucchini, lemongrass, snow peas, cauliflower, onions, spring onion and garlic	
157	Pad Satay Stir-fried carrot, pineapple, onion, snow peas, capsicum, zucchini, spring onion, cauliflower & corn, served with house-made peanut sauce	
158	Pad Gratiam Prig Thai Stir-fried with garlic and white pepper on a bed of lettuce, topped with shredded carrot, coriander and spring onion	
	- Chicken or Beef	19.00
	- Calamari	22.00
	- Prawn	23.00
159	Honey Chicken Fried chicken in batter served with mango-honey sauce, topped with shredded carrot and roasted sesame seeds	19.00



STIR-FRIED

(Continued)

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| 160 | Pad Ga-Ri Talay
Stir-fried mixed seafood with onion, carrot, capsicum, snow peas, zucchini, young corn & spring onion in mild yellow curry | 24.00 |
| 161 | Pad Ped Talay
Stir-fried mixed seafood with carrot, snow peas, capsicum, mushroom, corn, onion, green bean, bamboo shoots, zucchini & basil in red curry | 24.00 |

CHAR-GRILLED

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| 166 | Gai Yang (BBQ Chicken)
Grilled chicken thigh fillet marinated in honey, garlic, lemongrass, chilli & pepper, served with side salad and sweet chilli sauce | 21.00 |
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FISH

(ROCKLING FILLET)

All fish dishes are available as **steamed** or **deep-fried in light batter**

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| 170 | Pla Chu Chee
Fish cutlets cooked with carrot, onion, capsicum and basil in red curry sauce | 23.00 |
| 171 | Pla Lard Khing
Fish cutlets cooked with young corn, carrot, mushroom, capsicum, snow peas, zucchini, cauliflower, onion, spring onion & ginger | 23.00 |
| 172 | Pla Sam Rod
Fish cutlets cooked with capsicum, snow peas, carrots, onion, spring onion & tomato in tomato sauce | 23.00 |
| 173 | Pla Lard Prig Pow
Fish cutlets cooked with onion, cauliflower, carrot, snow peas, basil, capsicum, zucchini & young corn in chilli paste with soy-bean oil | 23.00 |



NOODLES AND RICE

180	Pad Thai Stir-fried rice noodles with egg, bean-shoots, spring onion and crushed peanuts - Chicken or Beef - Prawn - Vegetarian with Tofu	 18.00 22.00 18.00
181	Pad Se-ew Stir-fried rice noodles with egg, carrot, onion, broccoli, capsicum, and spring onion Chicken or Beef - Prawn - Vegetarian with Tofu	 18.00 22.00 18.00
182	Fried Rice Thai style fried rice with egg, tomato, onion and spring onion - Chicken or Beef - Prawn - Eggs - (as above but with extra egg added) - Vegetarian with Tofu	 18.00 22.00 18.00 18.00
183	Fried Rice with Chilli Fried rice with egg, carrot, onion, basil, fresh chilli, garlic and capsicum - Chicken or Beef - Prawn - Vegetarian with Tofu	 18.00 22.00 18.00
184	Fried Rice with Pineapple Thai style fried rice with egg, carrot, onion, capsicum, pineapple, spring onion & cashew nuts - Chicken or Beef - Prawn - Prawn and Calamari - Vegetarian with Tofu	 19.00 23.00 23.00 18.00
	Rice (per person)	
185	- Steamed Jasmine Rice	3.00
186	- Coconut Rice	4.00



DESSERTS

190	Kanom Morgang (Thai custard) Thai style coconut custard served with vanilla ice cream topped with honey syrup and sesame seeds	6.00
191	Gluoy Tod (Banana fritter) Banana fritter served with vanilla ice cream topped with honey syrup and sesame seeds	6.50
192	Kao Tom Mud (Banana with sticky rice) Steamed sticky rice with banana filling served with vanilla ice cream topped with honey syrup and sesame seeds	6.50
193	Saku with ice cream Sago cooked in sweet warm coconut milk topped with ice cream and sesame seeds	6.00
194	Thai fruits with vanilla ice cream	6.00
195	Ice cream – vanilla with topping Toppings: chocolate or honey syrup	5.00
196	Coconut ice cream	5.50

If you are INTOLERANT to any ingredients for example gluten, peanut, seafood, etc, PLEASE advise our friendly staff when placing your order

Please note: Vegetables in all dishes may be changed due to season.

Prices are subject to change without notice.

All prices are GST included.

Price update: November 2020

Issue date: November 2020



DRINKS

Corkage \$2.50 per person

200	Coconut Juice	3.50
201	Apple Juice	3.50
202	Orange Juice	3.50
203	Schweppes Lemon, Lime & Bitter	3.50
204	Schweppes Lemon & Lime	3.50
205	Schweppes Natural Mineral Water	3.50
206	Schweppes Soda Water	3.50
207	Soft Drinks (cans)	3.00
	Coca-Cola, Diet Coke, Coke Zero Sugar Free, Schweppes Lemonade, Solo	
208	Green Tea (per person)	2.00
209	Jasmine Tea (per person)	2.00
210	Black Tea (per person)	2.00
211	English Breakfast Tea (per person)	2.50
212	Coffee	3.00
	Flat White, Latte, Short black, Long Black, Cappuccino	

THANK YOU