Entree

Tasting Platter 14
A combination of chicken satay skewer, spring roll, curry puff, crumbed prawn and fish cake, served with peanut and sweet chilli sauce

Tasting Platter

Thai Prawn Cake (4 pcs) 16
Deep-fried prawn cakes coated in crispy panko breadcrumbs, served with plum sauce

Spring Roll (4 pcs) 10
Deep-fried spring rolls filled with glass noodles and vegetables, served with plum sauce

Thai Prawn Cake

Curry Puff (4 pcs) 10
Deep-fried curry puffs filled with vegetables and curry powder in buttery pastry, served with sweet chilli sauce

Fish Cake (4 pcs) 10
Deep-fried spicy traditional Thai fish cakes, served with sweet chilli sauce

Golden Bag (4 pcs) 10
Deep-fried golden bags filled with minced chicken, crab stick, carrot, corn, pea, served with sweet chilli sauce

Satay Skewer (4 pcs) 13
Grilled marinated chicken skewers, served with homemade peanut sauce

Kanom Jeeb (4 pcs) 12
[Choice of steamed or deep fried] Chicken dumplings with carrot and Chinese cabbage, served with tangy dark soy sauce

Seafood Net Spring roll (6 pcs) 12
Deep-fried net spring rolls filled with seafood, served with plum sauce

Salt & Pepper Squid 13
Lightly battered deep-fried squid seasoned with salt and pepper, served with sweet chilli sauce

Honey Soy Chicken Wing 13
Deep-fried chicken wings tossed in honey soy sauce

Chicken Wing 13
Deep-fried marinated chicken wings, served with sweet chilli sauce

Soup

Choice of	Entree	Main
• Vegetables and Tofu / Chicken	14	24
• Prawn	16	26

Tom Yum
Famous hot and spicy soup with mushrooms, lemongrass, kaffir lime leaves, galangal, chilli, lime juice, coriander, and spring onion

Tom Kha
Coconut cream soup with galangal, mushrooms, cherry tomatoes, and fresh Thai herbs

Laksa Prawns 24
The famous creamy coconut broth with the aroma of curry spices served with prawns, fried tofu, rice vermicelli, and vegetables, topped with beansprout, spring onion and fried shallot (Contains peanut)

Red Galangal Signatures

Mango & Macadamia Chicken 25
Wok-tossed chicken breast with sundried mango, crushed macadamia, red capsicum, and snow peas in chilli jam sauce

Snow Pea Prawns 25
Stir-fried prawns with snow peas, onion, and red capsicum in oyster sauce

Three Kings 25
Crispy battered prawns, calamari and chicken stir-fried in sweet chilli sauce with cashew nut, snow peas, onion, and red capsicum

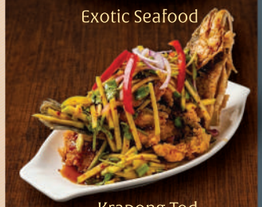
Duck Plum Sauce 26
Roasted duck with a rich sweet and tangy plum sauce, served on vegetables

Signature King Prawns Pad Thai 28
Stir-fried thin rice noodles with deep-fried king prawns, egg, bean sprout, spring onion, and crushed peanut in homemade tamarind sauce

Crispy Soft Shell Crab Curry 26
Crispy soft shell crab served on aromatic curry sauce, egg, and vegetables

Soft Shell Crab Curry

Exotic Seafood


Krapong Tod

Snow Pea Prawns

Signature King Prawns Pad Thai

Fig Lamb 25
Stir-fried lamb slices with chilli jam, snow peas, sundried fig, black pepper, and red capsicum, topped with fried shallot

Crispy Soft Shell Crab 25
Deep fried soft shell crab in Thai salt and pepper batter, served with green apple salad

Krapow Roasted Duck 24
Stir-fried roasted duck with chilli, Thai basil, onion, green bean, carrot, bamboo shoot, and red capsicum. Garnished with crispy basil leaves

Chilli and Basil Eggplant Minced Chicken 23
Stir-fried minced chicken with eggplant, carrot, red capsicum, fresh chilli, and Thai basil in chilli basil sauce

Lemongrass Spice Lamb 25
Stir-fried lamb slices with lemongrass, chilli, green bean, red capsicum, onion, and Thai basil

Coconut Lime Prawns 25
Stir-fried prawns with baby corn, ginger, red capsicum, and onion in tangy chilli jam and coconut cream sauce

Tamarind Prawns 26
Lightly fried king prawns tossed in chef's special tamarind sauce, served on mixed vegetables and topped with spring onion and fried shallot

Exotic Seafood 28
Mixed seafood steamed in homemade creamy curry sauce with mixed vegetables, served in whole coconut

Krapong Tod 36
Deep fried whole barramundi topped with your choice of Sweet Chilli, Sweet & Sour, Choo Chee sauce or Green apple salad

Signature Crispy Chicken

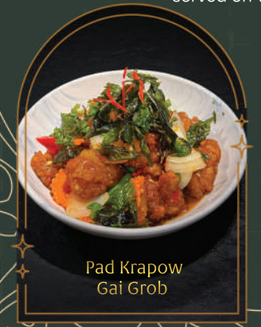
Pad Krapow Gai Grob (Crispy Chilli Basil Chicken) 24
Bite-sized crispy chicken stir-fried with chilli, garlic, Thai basil, and vegetables

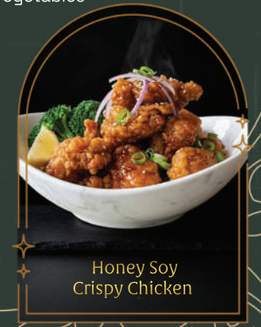
Honey Soy Crispy Chicken 24
Bite-sized crispy chicken tossed in honey soy sauce, served with vegetables and sprinkled with roasted sesame seeds

Kana Gai Grob 24
Bite-sized crispy chicken stir-fried with Chinese broccoli in oyster sauce

Cashew Nut Crispy Chicken 24
Bite-sized crispy chicken stir-fried with vegetables and roasted cashew nuts in chilli jam sauce

Satay Crispy Chicken 24
Bite-sized crispy chicken tossed in homemade peanut sauce, served on vegetables


Pad Krapow Gai Grob


Honey Soy Crispy Chicken

Salad & BBQ

Thai Grilled Beef Salad 22
Grilled marinated scotch fillet sliced and tossed with cherry tomatoes, red onion, mint, coriander, and spring onion in tangy chilli dressing

BBQ Chicken 22
Grilled marinated chicken fillet, served with mixed salad and traditional "Nam Jim Jaew" sauce

BBQ Beef 24
Grilled marinated scotch fillet, served with mixed salad and traditional "Nam Jim Jaew" sauce

Stir Fried

Choice of
- Vegetables and Tofu 19
- Chicken / Beef 21
- Prawn / Seafood 24

Cashew Nut and Chilli Jam
Stir fried with vegetables and roasted cashew nut in chilli jam sauce

Chilli Basil
Stir fried with chilli, garlic, Thai basil, and vegetables in chilli basil sauce

Garlic and Pepper
Stir fried with vegetables in garlic and pepper sauce

Ginger Sauce
Stir fried with vegetables and mushrooms in ginger sauce

Oyster Sauce
Stir fried with vegetables in oyster sauce

Satay Lover
Stir fried with vegetables in peanut sauce

Curries

Choice of
- Vegetables and Tofu 19
- Chicken / Beef 21
- Prawn / Seafood 24

Green Curry
Authentic Thai green curry with bamboo shoots, carrot, green beans, red capsicum, and Thai basil

Red Curry
Thai red curry with bamboo shoots, carrot, green beans, red capsicum, and Thai basil

Panang Curry
Mild Panang curry with carrot, green beans, red capsicum

Massaman Beef 23
Slow-cooked tender beef with potato in traditional mild Massaman curry, topped with fried shallot and roasted peanut

Roasted Duck Curry 24
Roasted duck in red curry with pineapple, lychee, and cherry tomato

Panang Lamb Curry 24
Lamb slices in mild Panang curry with carrot, green bean, and red capsicum

Signature Vegetarian

Chilli Vegetarian MOCK Chicken 22
Deep-fried vegetarian chicken stir-fried with chilli, garlic, Thai basil, and vegetables in chilli basil sauce

Snow Pea MOCK Chicken 22
Deep-fried vegetarian chicken stir-fried with snow peas, onion, and red capsicum in oyster sauce

Chilli Eggplant and Tofu 21
Stir-fried eggplant and fried tofu with chilli, garlic, and vegetables in chilli basil sauce

Vegetarian Massaman Pumpkin Curry 21
Vegetarian Massaman curry with pumpkin, potato, and carrot, topped with fried shallot and roasted peanut

Massaman Pumpkin

Noodles & Fried Rice

Choice of
- Vegetables and Tofu 19
- Chicken / Beef 21
- Prawn / Seafood 24

Pad Thai
Stir-fried thin rice noodles with egg, bean sprouts, spring onion, and crushed peanuts in tamarind sauce

Pad See Ew
Stir-fried flat rice noodles with egg, Chinese broccoli, and carrot in sweet dark soy sauce

Pad Kee Mao
Stir-fried flat rice noodles with egg, chilli, garlic, and vegetables in chilli basil sauce

Satay Noodle
Stir-fried flat rice noodles with egg and vegetables in homemade peanut sauce

Cashew Nut Noodle
Stir-fried flat rice noodles with egg, vegetables, and roasted cashew nuts in chilli jam sauce

Hokkien Noodle
Stir-fried Hokkien noodle with egg and vegetables in oyster sauce

Thai Fried Rice
Thai-style fried rice with egg, onion, carrot, and Chinese broccoli

Chilli Basil Fried Rice
Thai-style spicy fried rice with egg, chilli, garlic, Thai basil, and vegetables

Tom Yum Fried Rice
Thai-style fried rice with TOM YUM flavour, egg, mushrooms, and vegetables

Plain Egg Fried Rice 15
Aromatic Jasmine rice stir fried with egg, soy sauce, and oyster sauce

Rice & Roti

Jasmine Rice 4.5
Coconut Rice 6.5
Roti 4

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