

SPECIAL CHOICES MENU
VALENTINE'S DAY 2026

\$89 PP

STARTER

(Choose one dish per person)

KHON KAEN CHICKEN LARB CUP (2) *GF*

*Minced chicken, toasted rice, Asian herbs,
Lime served in baby cos lettuce cups*

PATTANI LAMB CUTLETS (2) *GF*

*Grilled Tasmanian lamb cutlets, Pattani Thu-mi rice,
house-made pickled and southern Thai coconut curry sauce.*

AYOTHAYA KING PRAWNS (2) *GF*

Grilled Mooloolaba King prawns with coconut galangal sauce and lime.

SPECIAL MAIN

(Choose one dish per person, served with Thai jasmine rice to share)

TWICE COOKED LAMB CURRY *GF*

Twice cooked leg of lamb with aromatic Thai curry sauce,

WELADEE'S PORK BELLY *GFO, DF*

*Crispy pork belly, green beans, carrot,
capsicum in House-made dried curry sauce
kaffir lime leaves. (Contains shrimp)*

TAMARIND BARRAMUNDI

*Lightly battered Australian Barramundi, crispy ginger, golden fried shallot
served with house-made tamarind sauce.*

UNFORGETTABLE PRAWNS *GFO*

*Crispy battered king prawns w/ house-made sweet chilli sauce
And coconut flakes.*

TROPICAL CURRY

*Roasted duck, lychees, pineapple
Vegetable, lime leaves, basil in red curry.*

MASSAMAN CURRY *GF*

Slowly-cooked beef with spices, potato & onion in massaman curry.

DESSERT

CRISPY BANANA FRITTERS

*Lightly battered ripe bananas, golden-fried
and served with caramel sauce and vanilla ice cream.*

GF – Gluten Free | VG - Vegan | DF - Dairy Free | V - Vegetarian | O - Option

Please advise wait staff of any dietary requirements or allergies. Needs are catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. Nuts, seafood, shellfish, sesame seeds, wheat, flour, eggs, fungi and dairy products are all handled on these premises.