

SOUP

Tom Yum | 29

Thai hot & sour broth with crab meat

Tom Kha | 22

coconut & galangal soup with chicken

SMALL PLATES

Pad Hed Ruam | 28

wok-stirred local mushrooms with spring onions & a savoury chilli jam

Miang Kham | 24

one-bite pomelo salad with jaggery, peanuts, chilli, galangal & toasted coconut, served on a betel leaf

Som Tam Saparo | 26

our take on the classic Som Tam, a vibrant balance of sweet, spicy & tangy flavours with fresh pineapple, toasted peanuts, scud chillies, & a tamarind dressing

Por Pia Jay | 25

crispy spring rolls filled with shiitake mushrooms, glass noodles, sweet chilli sauce

Eggplant | 24

char-grilled eggplant with spiced peanut sauce, cucumber & pickled shallots

Corn Ribs | 21

corn ribs seasoned with chilli-lime rub & served with a lime wedge

Goong Sam Rod | 29

prawns, mussels, & squid, nam prik chillies, fresh basil, & crispy fried garlic

Hoi Malang | 27

fried mussels seasoned with aromatic garlic, black pepper

Western Australian King Prawns | 32

served with a lime & chilli dipping sauce

Larb Nuea Wagyu | 39

char-grilled Australian wagyu beef larb, finished with aromatic herbs & toasted spices

Moo Grob | 32

crispy pork belly served with charred cabbage & a rich, house-made chilli jam

Lamb Chops | 33

grilled lamb chops with gorlae sauce, fried onion, cucumber & pickled shallots

LARGE PLATES

Dry Green Curry

a fragrant fireback-style green curry, served with your choice of

- chicken | 36
- beef | 38
- vegetables | 28

Aromatic Red Curry | 39

crispy soft shell crab in an aromatic red curry, infused with ginger & lime leaves

Grilled Barramundi | 42

char-grilled fresh barramundi brushed with fragrant red curry paste

Classic Phad Thai Prawns | 39

stir-fried rice noodles tossed in a sweet & tangy tamarind sauce with chives, bean sprouts, crushed peanuts & a wedge of lemon

Thai Pineapple Fried Rice | 36

fragrant jasmine rice stir-fried with chicken, pineapple, cashews, spring onion & fresh coriander

Massaman Curry | 39

a southern Thai curry influenced by Persians, gently spiced with aromatics such as cinnamon & cardamom, prepared with tender Australian lamb

DESSERT

Khao Niew Mamuang | 21

mango sticky rice with coconut cream

Met Kanom | 22

cashew nut pudding

Siam Ice Cream | 20

house-made coffee liqueur ice cream

FIREBACK

FEED ME MENU

\$99 PER PERSON (MIN 2 PEOPLE)

SOUP

Tom Yum

Thai hot & sour broth with crab meat

SMALL PLATES

Som Tam Saparo

fresh pineapple, toasted peanuts, scud chillies, tamarind dressing

Goong Sam Rod

seafood (prawns, mussels, squid), nam prik chillies, fresh basil, fried garlic

Moo Grob

crispy pork belly served with charred cabbage & a rich, house-made chilli jam

LARGE PLATES

Dry Green Curry

a fragrant fireback-style green curry, served with chicken

Grilled Barramundi

char-grilled fresh barramundi brushed with fragrant red curry paste

Steamed Jasmine Rice

DESSERTS

Khao Niew Mamuang

mango sticky rice with coconut cream

Met Kanom

cashew nut pudding



Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays. For a list of allergens present in dishes, please scan the QR code. While Crown Perth will endeavour to accommodate requests for special meals for guests who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients.