

GING THAI

STARTERS

Charcoal Grilled Chicken or Pork Satay Pickled radish, sriracha dipping sauce	7ea
Freshly Shucked Australian Oysters Green nam jim	6ea
Thai Fish Cake AKA Tod Man Pla Chilli Ginger, cucumber and shallots	24

Corn Fritters (V) Sweet chilli sauce	16
Miang Kam Betel leaves, prawns, ginger, coriander, dry coconut	19
Spiced Chicken Wings Thai dipping sauce	19
Chive Cake (V) Sweet potato, chive, garlic, onions, sweet tangy soy chilli dressing	9.5

Tom Yum Goong Prawns, chicken broth, lemongrass, fresh herbs, chilli	26
King Fish Ceviche Kaffir lime leaf, pomelo, finger lime, salmon roe, crispy rice, radish, herb salad	29
Steamed Bao, Spiced Pork Mama On's dressing, pickled chilli, cucumber	8.5ea
Charcoal Grilled Prawn Skewer Pickled radish, Sriracha dipping sauce	8.5ea

STIR-FRIED

Pad Kra Pao Minced beef, garlic, chilli, basil, green beans	31
Chinese Broccoli Fresh chilli, oyster sauce Add roast pork belly	18 29
Prawns Lemongrass Chilli, garlic, lemongrass, black pepper, shallots, kaffir lime leaves	37
Chicken Cashew Nuts Tenderloin chicken, cashew nuts, nam prik paw	30
Fried Rice Thai Jasmine rice, egg, spring onion with your choice of: Duck Crabmeat	29 37
Pad Thai Noodle Egg, tofu, beansprout with your choice of: Chicken Prawns	27 29
Pad See Ew (V) Flat rice noodles, egg, tofu, Chinese broccoli with vegetables	22

CURRIES

Green Chicken Curry Apple eggplant, fresh basil, chillies	29	Fish Curry Snake beans, chilli paste, lemongrass, coconut milk	31
Yellow Vegetable Curry (V) French beans, cabbage, baby corn, fried tofu Add Chicken Add Prawns	24 29 37	Massaman Beef Curry Sweet potatoes, peanuts, shallots, toasted coconut	32
Red Duck Curry Grapes, pineapple, bamboo shoots, kaffir lime	35		

FEED ME!

Ging Thai favourites.
Wine matching available.

From 72pp

Ask your server for
more details!

ROAST/GRILL

Half Roast Duck Hoisin dipping sauce	42
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SIDES

Thai jasmine or brown rice	5
Roti bread	9.5
Roti with peanut sauce	12.5
Peanut sauce	3

SALADS

Som Tum Fresh papaya, chilli, snake beans, heirloom tomatoes, peanuts, dried prawns	22
Crying Tiger Beef Salad Kaffir lime leaf, saw tooth, coriander, chilli, banana blossom	24

Ying Theeramaneepanya
Restaurant Manager

On Saengyojanr
Chef de Cuisine



(V) Vegetarian

Dietary Needs? Scan to match our menu to you.

Should you have any special dietary requirements or allergies please inform your waiter.

Scan QR code for
beverage menu



Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays.
A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). No split bills.