

GING THAI

STARTERS

Charcoal Grilled Chicken or Pork Satay
Radish pickle, 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

School Prawns
Lemongrass, chilli, lime, curry leaves

23

Corn Fritters (V)
Sweet chilli sauce

16

Miang Kam
Betel leaves, prawns, ginger, coriander, dry coconut

19

Spiced Chicken Wings
Thai dipping sauce

19

Isaan Larb
Minced chicken, chilli, fresh herbs, toasted rice

21

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

Salt and Pepper Silken Tofu (V)
Sweet soy, pickled chilli

16

Steamed Bao, Spiced Pork
Mama On's dressing, pickled chilli, cucumber

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

Mixed Vegetables
Baby corn, cauliflower, mushroom, French beans

18

Pork Eggplant
Prawns, Berkshire pork, holy basil, chilli

29

Chicken Cashew Nuts
Tenderloin chicken, cashew nut, 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

Deep Fried Local Snapper Fillet
Chilli jam, kaffir lime leaf, basil, garlic

32

CURRIES

Green Chicken Curry
Apple eggplant, fresh basil, chillies

29

Yellow Vegetable Curry (V)
French beans, cabbage, baby corn, fried tofu
Add chicken
Add prawns

24

29

37

Red Duck Curry
Grapes, pineapple, bamboo shoots, kaffir lime

35

Fish Curry
Snake beans, chilli paste, lemongrass, coconut milk

31

Massaman Beef Curry
Sweet potatoes, peanuts, shallots, toasted coconut

32

Panang Goong Dry Prawn Curry
King prawn, green bean, coconut milk, peanut

37

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

SIDES

Thai jasmine or brown rice
Roti bread

5

9.5

SALADS

Som Tum
Fresh papaya, chilli, snake beans, heirloom tomatoes, peanuts, dried prawns

22

Grilled Salmon Salad
Vietnamese mint, fresh herbs, spiced prawn cracker, watermelon

26

Gai Yang Salad
Marinated chicken, galangal, mandarin, shallots, toasted coconut, orange peel, pomegranate

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 will incur a 0.85% processing fee and a surcharge of 15% applies on public holidays.