

## STARTERS

### SPECIAL

**Thai Platter | A Little Bit of Everything 62**  
Charcoal Grilled Pork Satay, Thai Fish (A) Cake,  
Spiced Chicken Wings, Chive Cake,  
Prawn (I) Satay, Oysters (A)

#### King Fish (A) Ceviche 30

Kaffir lime leaf, pomelo, finger lime, salmon roe (A),  
crispy rice, radish, herb salad

#### Thai Fish (A) Cakes AKA Tod Man Pla 25 🍷

Chilli, ginger, cucumber, shallots

#### Tom Yum Goong 27

Prawns (I), chicken broth, lemongrass,  
fresh herbs, chilli

#### Miang Kam 21

Betel leaves, prawns (I), ginger, coriander, dry coconut

#### Mamuang Nam Dok Mai Phed Phed with Hokkaido Scallop (I) 9ea

Pomegranate, mint, preaw herbs, Nam Dok Mai mango

#### Spring Rolls (V) 11.5

Mixed vegetables and mushrooms, sweet chilli sauce

#### Spiced Chicken Wings 21

Thai dipping sauce

#### Chicken Larb 27

Minced chicken, chilli, fresh herbs, toasted rice

#### Corn Fritters (V) 17

Sweet chilli sauce

#### Chive Cakes (V) 11

Sweet potato, chive, garlic, onions,  
sweet tangy soy chilli dressing

#### Steamed Bao, Spiced Pork 10.5ea

Mama On's dressing, pickled chilli, cucumber

#### Grilled Sai Oua 19

Pork mince, lemongrass, spring onions,  
kaffir lime leaf roll

#### Charcoal Grilled Satay

Pickled radish, sriracha dipping sauce

Chicken or pork 7.5

Prawn (I) 10

Add peanut sauce +4

#### Freshly Shucked Australian Oysters (A) 6.5ea

Green nam jim

## STIR-FRIED

#### Prawn (I) Lemongrass 39

Chilli, garlic, lemongrass, black pepper,  
shallots, kaffir lime leaves

#### Pad Kra Pao 32

Minced beef, garlic, chilli, basil, green beans

#### Chinese Broccoli 19

Fresh chilli, oyster sauce  
Add roast pork belly +11

#### Pad Horapa Moo Krob 31

Crispy pork, garlic, chilli, Thai basil

#### Chicken Cashew Nuts 32

Tenderloin chicken, cashew nuts, nam prik pao

#### Fried Rice with duck 31

Thai Jasmine rice, egg, spring onion  
Upgrade to crab meat (A) +8

#### Pad Thai Noodle with Chicken 29

Egg, tofu, beansprout  
Upgrade to prawns (I) +2

#### Pad Kee Mao (V) 25

Flat rice noodles, egg, tofu, Chinese broccoli,  
basil, chilli

Upgrade to chicken +7

Upgrade to prawns (I) +12

#### Pad Tom Yum Talay 39

Seafood (I), kaffir lime, lemongrass

## GRILL/CURRIES

#### Wagyu Beef Ribs 59 🍷

Spicy mango salsa criolla

#### Half Roast Duck 43

Hoisin dipping sauce

#### Wagyu Beef Massaman Curry 37 🍷

Sweet potatoes, peanuts,  
shallots, toasted coconut  
Double the meat +16

#### Red Duck Curry 37 🍷

Grapes, pineapple,  
bamboo shoots, kaffir lime

#### Green Chicken Curry 34

Apple eggplant, fresh basil,  
chilli

#### Yellow Vegetable Curry (V) 25

French beans, cabbage,  
baby corn, fried tofu

Add chicken +7

Add prawns (I) +12

#### Hor Mok Pla (I) 33

Chilli pastes, coconut milk,  
tobiko egg roe (I)

#### Fish of the Day (A) MP

Ask your server for  
more details!

# GING THAI

## FEED ME! SET MENU

Ging Thai favourites.  
Wine matching available.

Ask your server for  
more details!

From 76pp.



## SIDES

Thai jasmine rice 6.5

Coconut rice 8

Roti bread 10.5

Roti with peanut sauce 14.5

Peanut sauce 4

## BEVERAGES

Scan QR code for menu

(A) Australian Origin

(I) Imported Origin

(M) Mixed Origin

(V) Vegetarian

🍷 Ging Thai favourites

## SALADS

#### Crying Tiger Beef Salad 30

Kaffir lime leaf, coriander, chilli, banana blossom

#### Grilled Salmon (I) Salad 31

Vietnamese mint, fresh herbs, watermelon

#### Som Tum 25

Fresh papaya, chilli, snake beans,  
heirloom tomatoes, peanuts, dried prawns (I)

#### Gai Aob Aong with Nam Jim Jeaw 25

Marinated chicken, coriander seed, shallots,  
coriander

#### Yum Hed Ruam Mit (V) 25

Seasonal mushroom, chilli, ginger, mirin, soy

# GING THAI

## VEGETARIAN SET MENU

70 PP

### Entrée

#### Corn Fritters

Sweet chilli sauce

#### Chive Cake

Sweet potato, chive, garlic,  
sweet tangy soy chilli dressing

### Main

#### Yellow Curry with Vegetables

Peppers, French beans, cabbage, baby corn, tofu

#### Som Tum

Fresh papaya, chilli, snake beans,  
heirloom tomatoes, peanuts

#### Pad See Ew

Flat rice noodles, Chinese broccoli, egg,  
tofu with vegetables

#### Steamed Rice and Roti Bread

### Dessert

Pineapple Fritter with Vanilla Ice-Cream

## SET MENU

76 PP

### Entrée

#### Charcoal Grilled Pork Satay

Pickled radish, Sriracha dipping sauce

#### Thai Fish (A) Cake AKA Tod Mon Pla

Chilli ginger, cucumber, shallots

### Main

#### Green Curry with Beef

Apple eggplant, bamboo shoot,  
French beans, coconut cream

#### Yum Talay Salad

Mint, saw tooth, coriander, chilli, seafood (I)

#### Pad See Ew with Chicken

Flat rice noodles, Chinese broccoli

### Dessert

#### Vanilla Ice-Cream & Mango Sorbet

Mixed berries, chocolate

## SET MENU

90 PP

### Entrée

#### Charcoal Grilled Prawn (I) Satay

Pickled radish, Sriracha dipping sauce

#### King Fish (A) Ceviche

Kaffir lime leaf, pomelo, finger lime, salmon roe (A),  
crispy rice, radish, herb salad

#### Spiced Chicken Wings

Thai dipping sauce

### Main

#### Tom Yum Goong

Prawn (I), chicken broth, lemongrass, fresh herbs, chilli

#### Fish (I) Curry

Snake beans, chilli paste, lemongrass, coconut cream

#### Chinese Broccoli with Pork

Fresh chilli, oyster sauce

#### Crying Tiger Beef Salad

Kaffir lime leaf, saw tooth, coriander,  
chilli, banana blossom

### Dessert

#### Mango Panna Cotta

Sticky rice, mango

## SOMETHING SWEET

#### Mango Panna Cotta 17

Sticky rice, mango

#### Bangkok Breeze Trio 17

Vanilla bean, Mandarin sorbet, coconut,  
roasted peanut, sweet pineapple,  
mango puree, sweet potato sauce

#### Toasted Coconut Banana Fritter 17

Vanilla bean ice cream

#### Banana Whisper Roti 17

Caramel sauce, condensed milk

#### Pandan Crepe Roll 17

Sesame seed, young coconut

#### Thai Platter 33

Choose 3 choices from above

(A) Australian Origin (I) Imported Origin (M) Mixed Origin (V) Vegetarian

\*Patrons must be 18+ to consume alcohol and not prohibited from the casino or the Crown Entertainment Complex. Crown practises responsible service of alcohol. Menu items and pricing are subject to change without notice, based on seasonal availability and the chef's selection. Guests must advise the venue of any dietary requirements or allergies at the time of booking. Credit card payments incur a service fee of 1.15%. A 10% surcharge applies on weekends. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend). Crown Melbourne Limited (ABN 46 006 973 262).