

CHOON

Specials

Hand carved butterfly pea flower chicken peanut dumpling with black vinegar sauce.
\$5 each

Vegetarian salt and pepper crispy soft-tofu with peanut-sweet chilli sauce. **V**
\$14

*Rice crackers with minced prawns, crab meat relish, peanut,
Yellow bean and coconut milk. (4pcs)* **gf**
\$20

Crispy taro, Sweet potato and coconut fritters served with sweet chilli peanut sauce. **V**
\$15

*Northern Style hot and spicy vegetarian mix mushrooms soup
with dried red chilli and Thai herbs* **V**
\$26

*Sashimi Grade Yellowtail Hiromasa kingfish salad with coriander mint,
lemongrass chilli dressing* **gf**
\$30

*Lemongrass salad with shredded crispy chicken, roasted Coconut,
Cashew nut and lime sauce.* **gf**
\$27

*Stir Fried Wagyu beef with thick red curry, Thai eggplant, wild ginger,
Kaffir lime leaves and peppercorn.* **gf**
\$28

Stir-fired peanut sauce with an onion and cucumber **gf**
(Chicken \$26 | Wagyu beef \$28 | Prawn \$29)

Deep Fried Whole Snapper with three-flavor sauce. **gf**
\$30

4 hours Slow Cooked beef rib with five spices, Chinese broccoli and chili sauce.
\$30

*Spicy Northern-Thai Style Pork Larb with saw coriander, Lemongrass,
fresh gingers Top with pork cracker.* **gf**
\$28

Stir fried baby octopus with chili and hot basil **gf**
\$30

Small Bites

Vegetarian pan fried chives dumpling with sweet black vinegar sauce.

\$4.5 ea.

Crispy wafer stuffed with shredded chicken breast, fresh coconut,

Thai basil and kaffir lime leaves

V gf

\$5 ea.

A handmade chicken curry puff with cucumber relish.

\$5 ea.

Twice cooked pork belly with five spices, served in a steamed bun.

\$5 ea.

Grilled scallop with mint, coriander, red shallots and chilli lime dressing.

gf

\$5 ea.

*Betel leaf with smoked trout, ginger, lime, roasted coconut and
caramelized palm sugar.*

V gf

\$5 ea.

Grilled marinated pork skewer with Nam Jim Jaw

gf

\$5 ea.

*Quail-egg wrapped with marinated minced prawns, egg noodles,
deep-fried with tamarind sauce.*

\$5 ea.

Sharing Bites

Crispy squid with lemongrass nam prik.

\$19.50

Fresh homemade fish and prawns cakes dressed with sweet chilli sauce & cucumber. (4pcs)

gf

\$20

10% surcharge Public Holidays 1.5% Surcharge for all card payment

V *vegetarian option available on request*

gf *gluten-free option available on request*

Please advise your waiter of any allergies

Salads

*Pomelo salad with king prawns, chili jam, roasted coconut, peanut, coriander,
Lemongrass, kaffir lime leaves and betel leaves. gf*
\$30

Crispy rice ball salad with minced chicken, fresh ginger, peanuts and chilli and lime. V gf
\$25

Green papaya salad with peanuts, dried shrimp and sweet and sour dressing. V gf
\$24

Steamed barramundi fillets with chili and lime sauce. gf
\$30

Marinated grilled Wagyu beef with tamarind and dried chilli sauce. gf
\$29

Salmon salad with green apple or mango, and chilli lime dressing. gf
\$29

Crispy Roasted duck with tamarind chilli paste and snake bean. gf
\$30

Soft shell crab Salad with Green mango, Asian celery, Thai herbs and chili sauce.
\$30

Crispy eggplant salad with king prawns with sweet and sour dressing
\$29

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Wok-Fried

Pad Thai **V** **gf**

Chicken \$20 *Prawn* \$25

Pad See-Ew **V**

Chicken \$20 *Wagyu Beef* \$24 *Prawn* \$25

Pad Kee-Mao

(Stir-fired flat noodle with chili and holy basil) **V** **gf**
Chicken \$20 *Wagyu Beef* \$24 *Prawn* \$25

Fried rice with onion and soy sauce **V** **gf**

Chicken \$20 *Prawn* \$25 *Crab* \$30

Seasonal greens vegetable with oyster sauce **V** **gf**
\$19

Japanese eggplant with chicken minced and silken tofu, chili and Thai basil. **V** **gf**
\$24

Chicken breast with cashew nuts, sugar snaps peas; onion and chilli jam. **V** **gf**
\$26

Crispy pork belly in a sweet and sour spicy sauce.
\$27

Chinese broccoli with crispy pork belly and oyster sauce. **gf**
\$27



Dried red curry with crispy pork belly, snake bean and kaffir lime leaves **V** **gf**
\$28



Duck breast, chili, snake beans, apple, eggplant and holy basil **V** **gf**
\$28

Wagyu beef with fresh ginger, black fungi, green shallots and Asian celery **V** **gf**
\$28

Wok-Fried


Stir fried wagyu braised beef ribs with chili, green peppercorn and holly basil. 
\$29

Southern-style king prawns with sugar snap peas, shrimp paste and chili  
\$29


Wok-fried king prawns with broccoli and oyster sauce  
\$29

Pad ped pla thick red curry of fish fillets with Thai eggplants wild ginger and kaffir lime leaves 
\$29

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Curries / Soup

Hot and spicy soup with king prawns, Barramundi fillet and lime juice. ^{gf}
\$32

Vegetarian pumpkin and red curry with tofu and Thai basil ^{gf}
\$25

Panang chicken thick red curry with peanut and Thai basil ^{gf}
\$26

Braised lamb shank massaman curry with sweet potatoes and onion ^{gf}
\$28

Wagyu beef green curry with roti ^{gf}
\$28

Roasted breast duck red curry with lychee and Thai basil ^{gf}
\$29

*Northern-style beef and pork belly curry with young fresh ginger,
Peanut and pickled garlic*
\$29

Southern-style yellow curries with king prawns & crab meat ^{gf}
\$32

Rice (steamed)

Jasmine rice
\$4 pp

Black rice
\$5 pp

Coconut turmeric rice
\$5 pp

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