## Chilli Joe Thai Cuisine

## Entree

## 1. Spring Rolfs ( 6 piece)

Thai mini Spring Rolls served with plum sauce (vegetarian).

## 2. Curry Puffs (4 Pieces)

Potatoes, pea, corn and carrot cooked in a mild curry, wrapped in Puff pastry sheet, deep fried, served with refreshing cucumber sauce.
3. Chicken Satays (4 sticks) ) $\$ 13.90$

Chicken tenderloin fillet marinated with Thai herbs, char grilled on skewers, served with peanut Satay sauce and refreshing cucumber sauce.

## 4. Golden Bags ( 6 pieces)

Crispy Thai style golden bags stuffed with tasty minced pork and Wrapped with egg noodle sheet.

## 5. Fish cake (4 pieces) II

Fish fillet 6lend with red Chilli paste, fresh kaffir lime leaves and sficed fresh green bean served with ground peanut and cucumber sauce.

## 6. Mixed Entrée

Mixed entrée, one each of spring rolf, curry puff, chicken satay and two golden 6ags.
7. Steamed Dim Sim (4 pieces) ${ }_{\$ 13.90}$

Thai style steamed dim sim served with sweet chilli soy sauce
8. Chicken wing
$\$ 12.90$
Deep-fried marinated chicken wing served with mild sweet chilli sauce

## Soup

## 9. Thai Prawn soup "

Thai spicy and sour King Prawns soup.
10.Thai Chicken soup If ..... $\$ 12.90$Thai spicy and sour chicken soup.
11. Thai Chicken with coconut soup ..... $\$ 13.90$
Thai chicken soup with coconut milk.
12. Thai chicken Vegetable soup ..... $\$ 12.90$
Thai style chicken and vegetables soup (No Chilli)

## Spicy Thai Salad

13. Thai Beef Salad I)$\$ 21.90$Sliced beef cooked in Thai spices, lemon juice and a touch ofChilli powder, garnished with Thai salad.14. Prawn salad II ..... $\$ 24.90$
King Prawns cooked in Thai spices, Cemon juice and a touch Offresh chilli, garnished with Thai salad.
15. Duck salad II ..... $\$ 24.90$
Sliced roast duck fillet in Thai spices, Cemon juice and a touch of Chilli powder and garnished with Thai salad.

## Main courses

## Thai curry

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\begin{array}{lc}
\text { 16. Red Curry II } & \\
\text { Beef, Chicken or pork } & \\
\text { Duck. } & \$ 21.90 \\
\text { Prawns } & \$ 24.90 \\
\text { Cooked in red curry paste, coconut mirk, fresh vegetables } & \\
\text { and Gamboo shoots. } & \\
\text { 17. Green Curry If } & \\
\text { Beef, Chick. or Pork } & \\
\text { Prawns } & \$ 21.90 \\
\text { cooked in green curry paste, coconut milk, fresh } & \$ 24.90 \\
\text { vegeta6fes and Gamboo shoots. } &
\end{array}
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## 18. Massaman Beef Curry) $\$ 24.90$

Beef slowly cooked in mild sweet and sour curry, cinnamon, potatoes and peanuts.

19. Yellow Curry)

Chicken
$\$ 21.90$

Prawns
$\$ 24.90$

Cooked in mild yellow curry paste, coconut milk, vegeta6les and
potatoes.
20. Jungle CurrillBeef, Chicken or Pork$\$ 21.90$
Prawns ..... $\$ 24.90$Cooked in Red Curry Paste, Mixed fresh vegetables, pepper corn andGamboo shoots with - out coconut mifk.
21. Red Pineapple Curry II
Chicken ..... $\$ 21.90$
Duck ..... $\$ 24.90$
Cooked in red curry paste, coconut milk, tomato, pineapple and Peas.
From The Wok(Stire-fried)
22. Satay and Vegetables )
Beef, Chicken or Pork ..... $\$ 21.90$
Prawns ..... $\$ 24.90$
Stir-fried with mixed vegetables and peanut satay sauce
(Recommend for satay sauce Lover only)
23. Fresh Chilli
Beef, Chicken or Pork ..... $\$ 21.90$
Prawns ..... $\$ 24.90$
Stir-fried beef with fresh chilli, garlic mixed vegetables and sweet Basil Ceaves.
24. Chilli Basil II
Beef, Chicken or Pork ..... $\$ 21.90$
Duck ..... \$24.90Stir-fried Geef with chilli, garlic, capsicum fresh green beans andsweet basil Ceaves.
25. Chilli Bamboo
Beef, Chicken or Pork ..... $\$ 21.90$
Stir-fried with fresh chilli, garfic, bamboo
and sweet basil
Ceaves.
26. Chicken Cashew $\mathcal{N} u t$
Chicken or Beef ..... $\$ 22.90$
Prawns ..... $\$ 24.90$Pan-fried with oyster sauce, mixed vegetables, onion, capsicum cashewnuts and shallots.
27. Chilli Jam II
Chicken or Beef ..... $\$ 22.90$
Prawns ..... $\$ 24.90$
Stir-fried with chilli jam, mixed vegetables, capsicum, onion, shallotsAnd cashew nuts.
28. Spicy Sauce lll
Beef, Chicken or Pork ..... $\$ 21.90$
Prawns ..... $\$ 24.90$
Stire-fried with red chilli paste, mixed vegeta6les and Kaffir limeCeave
29. Crispy chicken II ..... $\$ 23.90$
Crispy Chicken cooked in house special sauce mixed vegetables andcashew nuts.
30. Chilli Peppercorn II
Beef, Chicken or Pork ..... $\$ 21.90$ Prawns ..... $\$ 24.90$Stir-fried with chilli, garlic, capsicum, peppercom, fresh green beansand sweet 6asil Ceaves.
31. Crispy Prawns II ..... $\$ 25.90$
Crispy King Prawns cooked in house special sauce mixed vegetables and cashew nuts.
32. Fish with Tamarind Sauce ..... $\$ 24.90$
Tasty crispy fish fillets served separately with Thai sweet and sourChilli Tamarind sauce.
33. Fish Soy Sauce ..... $\$ 24.90$
Crispy fish fillets topped with shallot and soy sauce.
34. Salt and pepper )
Prawns$\$ 24.90$Thai styled salt and pepper.
Vegetables
35. Vegeta6les in Oyster Sauce ..... $\$ 20.90$
Stir-fried mixed vegetables with fresh garfic and oyster sauce.
36. Vegetables in Peanut Sauce ..... $\$ 20.90$
Stir-fried mixed vegetables with peanut Satay sauce.
37. Mixed Vegetables Red Curry II ..... $\$ 20.90$
Mixed vegetables cooked in Red Curry.
38. Mixed Vegetables Green Curryll ..... $\$ 20.90$
Mixed vegetables cooked in Green Curry.
39. Mixed Vegetables Yellow Curry) ..... $\$ 20.90$
Mixed vegetables cooked in Yellow Curry.
40. Beancurd with Chilli Jam I) ..... $\$ 22.90$
Stir-fried mixed vegetables and beancurds with chilli jam, cashewnuts.
41. Beancurd with Vegetables Peanut Sauce) ..... $\$ 21.90$
Stir-fried mixed vegetables and beancurds in a peanut Satay sauce.
42. Beancurd and Vegetables Chilli Basil II ..... $\$ 21.90$
Stir-fried mixed vegetables and beancurds with chilli, garfic, fresh green beans and sweet Gasil Ceaves.
43. Beancurd Vegetables in oyster Sauce ..... $\$ 21.90$
Stir-fried mixed vegetables and Gean curd fresh garlic and oyster Sauce.
44. Beancurd Mixed Vegetables Red Curryl) ..... $\$ 21.90$
Mixed Vegetables with bean curd cooked in Red Curry.
45. Beancurd Mixed Vegetables Green Curry $\prod_{\$ 21.90}$ Mixed Vegetables with bean curd cooked in Green Curry.
46. Beancurd Mixed Vegetables Yellow Curry) $\$_{21.90}$ Mixed Vegetables with bean curd cooked in Yellow Curry.

## Jon Spicy - Main Course

47. Oyster Sauce
Beef, or Chicken ..... $\$ 21.90$
Prawns ..... $\$ 24.90$Stirred fried with mixed vegetables and oyster sauce.
48. Garfic Sauce with Vegetables
Beef, Chicken or Pork ..... $\$ 21.90$
Prawns ..... $\$ 24.90$Pan fried with garlic and pepper sauce and mixed vegetables.
49. Sweet \& Sour (not 6attered)
Chicken or Pork ..... $\$ 21.90$
Prawns ..... $\$ 24.90$
Fish (Batted) ..... $\$ 24.90$Thai style sweet $\mathcal{L}$ sour
50. Honey Sauce
Chicken ..... $\$ 22.90$
Prawns ..... $\$ 25.90$Honey sauce served with crispy egg noodle.

## Noodles

51. Pad Thai $\mathcal{N}$ oodlesMixed Vegetables$\$ 20.90$
Chicken, Pork or Beef ..... $\$ 21.90$
Prawns ..... $\$ 24.90$
The most popular noodles dishes in Thailand, with sliced Cemon.
52. Drunken noodles II
Mix Vegetables ..... $\$ 20.90$
Chicken, Beef or Pork ..... \$21.90
Prawns ..... $\$ 24.90$
Stir fried 6ig rice noodle, chilli, garlic, mixed vegetables
and sweet basil Ceaves.
53. Noodles Pad See-u
Mixed vegetables ..... $\$ 20.90$
Beef, Chicken or Pork ..... $\$ 21.90$
Prawns ..... $\$ 24.90$Stir fried big rice noodle with mixed vegeta6les, egg, sweet soySauce.
Rice
54. Chicken with vegetable Fried Rice ..... $\$ 21.90$
55. King Prawns Fried Rice ..... $\$ 24.90$
56. Vegetable Fried Rice ..... $\$ 20.90$
57.Coconut Rice (Per Bowl) ..... $\$ 8.50$
57. Steamed Jasmine Rice (Per Bowl) ..... $\$ 5.50$

## Desserts

# 61. Ice-Cream Topping (Large) <br> $\$ 9.50$ <br> (chocolate, caramelor, strawberry) (Small) \$5.50 

62. Deep-fried ice-cream $\$ 13.90$
63. Sticky rice with egg custard $\$ 13.90$

## EXTRA

BEEF, CHICKEN ORPORK ..... $\$ 3.00$
Prawn$\$ 3.00$ each
Vegetables ..... $\$ 3.00$
Noodles ..... $\$ 2.00$
Cashew nuts ..... $\$ 3.00$

## Banquet

## Minimum 4 persons - $\$ 40.00 p / p$

## Entrée

Entrée of your choice (we recommended mixed Entrée)

Main
Choose 4 dishes from the menu
Seafood, Beef, Chicken, and Pork.
Exchange a dish for an extra seafood dish $\$ 1$ per person.

Thai Steam Jasmine Rice

THANKK YOU

