

entree

GF gluten free

V vegetarian

salt and pepper calamari \$10.9

calamari - salt - pepper - spring onion
lemon wedge - sweet chilli sauce



spring roll \$8.9

V

vermicelli noodles - taro - cabbage - black fungus - carrot

miang kam \$3.5 each

GF

prawn - betel leaves - red onion
peanut - ginger - lime - roasted coconut

crispy silken tofu \$8.9

V

w/ crushed peanut - tamarind sauce



pork bao \$4 each

steamed bun - pulled pork - cucumber
coriander - spring onion

dumpling - \$10.9

prawn - chicken - black vinegar

chicken satay - \$9.9

GF

char-grilled chicken w/ turmeric
cucumber - red onion - peanut sauce

Chong Co
Thai Restaurant & Bar



tapioca dumpling \$8.9

tapioca - chicken - peanut - fresh salad leaves



Chang's Co
Thai Restaurant



soup

chicken tom kha soup
small \$12.9
hot pot \$23.9

chicken - coconut cream - galangal
mushroom - thai herbs

chicken tom yum soup 🌶️ small \$12.9 / hot pot \$23.9

chicken - tom yum soup - mushroom - lemongrass - tomato - galangal - kaffir lime leaves - red onion

prawn tom yum soup 🌶️ small \$13.9 / hot pot \$26.9

prawn - tom yum soup - mushroom - lemongrass - tomato - galangal - kaffir lime leaves - red onion



veggie lovers

crispy silken tofu \$8.9
w/ crushed peanut - tamarind sauce

tom yum soup 🌶️
small \$12.9 / hot pot \$23.9

mixed vegetables - tom yum soup - mushroom - lemongrass
tomato - galangal - kaffir lime leaves - red onion



massaman curry \$16.9
mixed vegetables in mild curry
boiled potato - tofu

mixed herbs stir fry \$15.9 🌶️
mixed vegetables - tofu - thai herbs



signature dish



roasted lamb loin sweet chilli \$25.9

char-grilled lamb loin - thai herbs & spicy sauce - chopped onion - steamed vegetables

gang phed ped yang (red duck curry) \$23.9

confit duck - red curry - coconut cream - cherry tomato - tropical fruits - basil leaves

lamb shank massaman curry \$23.9 gluten free

slow cooked lamb shank - mild curry - boiled potato - cashew nut

barramundi fillet \$24.9

chilli basil sauce

w/ steamed vegetables - chopped onion - chilli - basil

garlic and black pepper sauce

w/ steamed vegetables - garlic - green pepper corn



crispy pork \$24.9

thai style sauce

w/ cucumber - spring onion

kaffir lime sauce stir fry (prik khing)

w/ green bean - capsicum - kaffir lime leaves



thai beef salad \$23.9 🌶️
char-grilled wagyu - fresh salad leaves - thai herbs - tomato
cucumber - rice powder - chilli powder - lime dressing

duck salad \$23.9 🌶️
confit duck - thai herbs - coriander - fresh salad leaves
green apple - orange - crispy onion - tamarind dressing

salad



coconut chicken salad \$19.9 🌶️
shredded chicken - coconut cream - lemongrass - mint
betel leaves - roasted coconut - coriander - chilli



crispy pork salad \$24.9 🌶️
crispy pork belly - fresh salad leaves - ginger - mint
coriander - fried garlic - chilli - lime dressing



choice of
 prawn \$18.9
 chicken \$16.9
 beef \$16.9
 vegetables and tofu \$15.9



stir fry

oyster sauce **GF**

w/ steamed green vegetables - capsicum
 carrot - snow pea - baby corn - fried garlic

cashew nut

w/ capsicum - snow pea - onion - baby corn
 coriander - cashew nut - water chestnuts

chilli basil 

w/ bamboo shoot - green bean
 onion - fresh chilli - basil leaves - garlic

peanut satay sauce **GF**

w/ carrot - capsicum - snow pea - onion
 baby corn - peanut satay sauce

GF gluten free



bbq

pork ribs \$26.9

w/ fresh salad leaves and **nam jim jaw***

wagyu \$23.9

w/ steamed vegetables and **nam jim jaw***

chicken \$19.9

w/ fresh salad leaves and sweet chilli sauce

lamb loin \$24.9

w/ steamed vegetables and mint sauce

***nam jim jaw**

thai street-relish which contains

- tamarind
- fish sauce
- palm sugar

contemporary with its tradition





fried rice & noodles

choice of
prawn \$18.9
chicken \$16.9
beef \$16.9
vegetables and tofu \$15.9

thai fried rice

house recipe fried rice with egg - carrot - onion - kai lan

tom yum fried rice

thai fried rice with egg - tom yum paste
mushroom - cherry tomato - thai herbs

pad thai ^{GF} gluten free

w/ thin rice noodles - egg - tofu - spring onion
bean sprout - fried onion - crushed peanut

pad see eiw

w/ thick rice noodles - egg - broccoli - capsicum - kai lan

spicy noodle (pad kee mao)

w/ thick rice noodles - carrot - capsicum
thai herbs - green bean - bamboo shoot

curry

choice of
 prawn \$18.9
 chicken \$16.9
 beef \$16.9
 vegetables and tofu \$15.9



side dish

jasmine rice \$3 / person
 coconut rice \$4 / person
 egg fried rice \$6
 roti \$3 each
 steamed vegetables \$5
 peanut sauce \$3

green curry

w/ green bean - bamboo shoot - basil leaves
 coconut cream - apple eggplant - pumpkin

panang curry

w/ green bean - apple eggplant - basil leaves
 coconut cream - kaffir lime leaves - pumpkin

massaman beef curry \$19.9 GF gluten free

slow cooked beef in mild curry
 boiled potato - peanut



banquet

set 1

\$35 per person
 minimum 4 people

spring roll
 chicken satay
 tapioca dumpling

stir fried beef in oyster sauce
 chicken pad thai
 prawn panang curry
 stir fried vegetables and tofu peanut
 jasmine rice

jasmine tea

set 2

\$40 per person
 minimum 4 people

dumpling
 chicken satay
 salt and pepper calamari
 spring roll

beef massaman curry
 stir fried chicken with cashew nut
 vegetables and tofu fried rice
 stir fried prawn with chilli basil
 steamed vegetables
 jasmine rice

jasmine tea

