

AYADA



THAI

\$3 per person on public holidays

All prices include GST

All prices and ingredients are subject to change without prior notice

Please inform our staff if you are concerned with allergies to certain ingredients

No separate bills

Classic Entree

- 01. SATAY CHICKEN (4)** 🍗 **\$11.9**
Char-grilled satay chicken skewers with peanut sauce
- 02. MONEY BAGS (4)** **\$11**
Minced chicken, corn, carrot, garlic, coriander and sweet plum sauce
- 03. CRISPY CRAB (4)** **\$12.9**
Crispy soft shell crab with sweet chilli sauce
- 04. CURRY PUFFS (4)** 🍲 **\$11**
Deep-fried assorted vegetables, turmeric, curry powder and sweet chilli sauce
- 05. VEGETABLE SPRING ROLLS (4)** 🍲 **\$10**
Deep-fried cabbage, glass noodles, coriander and sweet chilli sauce



Tapas

- 06. TARO ROLLS (4)** 🍲 **\$11**
Deep-fried crispy net roll wrap with taro and sweet potato mousse
- 07. PECKING DUCK ROLL (2)** **\$12**
Roasted duck, soft pancake, hoisin sauce, leek, cucumber and coriander
- 08. GARLIC CHIVE DUMPLINGS (4)** 🍲 **\$13**
Deep-fried garlic chive dumplings served with sweet and sour dressing
- 09. NORTHERN THAI GYOZA (4)** **\$12**
Steamed pork dumplings with light curry sauce, crispy egg noodles, red onion and chilli oil
- 10. PLAA HOY (2)** 🍲 **\$11**
Pan-seared Japanese sea scallops, cucumber soft herbs and green chilli dressing

Small Dishes

- 11. DUCK SAN CHOY BOW (2) 8 \$12.9**
Duck, chicken mince, water chestnuts, bamboo, shiitake mushrooms, garlic, chilli and iceberg lettuce cup
- 12. PLA NEUNG \$17**
Steamed basa fish fillet, Chinese broccoli, ginger soy, sesame oil and green chilli nam jim
- 13. SALT & PEPPER SQUID \$17**
Fried salt and pepper squid, spicy seasoning, coriander and sweet chilli sauce
- 14. TAO HUU TOD (5) \$14.9**
Crispy fried tofu, spices, salted garlic and chilli
- 15. AYADA FRIED CHICKEN (6) \$16**
1. Original fried chicken mid wings
2. Spicy fried chicken mid wings
- 16. MOO TOD NUM PLA \$16**
Deep-fried marinated pork belly, cucumber and chilli nam jim

11



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16



Salad & Grilled

17. **SOM TUM THAI** 🌿 🌶️ **\$15.9**
Green papaya salad, peanuts, garlic, chilli and tomatoes
18. **SOM TUM PUU NIM** 🌿 **\$20.9**
Crispy soft shell crab, green papaya salad, peanuts, garlic, chilli and tomatoes
19. **SOM TUM GAI YANG** 🌿 **\$19**
BBQ chicken, green papaya salad, peanuts, garlic, chilli and tomatoes
20. **YUM SALMON SALAD** 🌿 **\$29**
Salmon fillet, sliced green apple, soft herbs, cashew nuts and green chilli lime dressing
21. **SEAFOOD SALAD** 🌿 **\$26**
Mixed seafood, onion, tomatoes, shallots, soft herbs, coriander, lime leaf, chilli lime and soy dressing
22. **BEEF SALAD** **\$25**
Seared and sliced wagyu beef striploin, shallots, soft herbs, lemongrass, lime leaf, chilli lime and soy dressing
23. **GAI YANG** **\$23.9**
Char-grilled marinated chicken fillet with nam jim jaew
24. **CRYING TIGER** **\$28**
Issan-style wagyu beef striploin, cucumber, mixed leaves and nam jim jaew
25. **MOO YANG** **\$25**
Slow-cooked marinated pork cheek, mixed vegetables and nam jim jaew



Hot Plates

- 26. BLACK PEPPER BEEF** \$29
Wok-tossed marinated beef rump, sesame oil, onion, capsicum, carrot, mushrooms, garlic, shallots and black pepper sauce
- 27. THE JUNGLE & THE SEA** \$30
Mixed seafood, mild sweet curry paste, onion, green beans, capsicum and egg
- 28. VERMICELLI KING PRAWNS (3)** \$36
Wok-tossed king prawns, vermicelli, sesame oil, shallots and onion
- 29. GARLIC KING PRAWNS (4)** \$36
Wok-tossed garlic king prawns, house made garlic paste, coriander and shallots



Pork Belly

- 30. CRISPY PORK BELLY** \$25
Choice of the following options:
- 1. Pad Pak Kana Moo Grob**
Stir-fried crispy pork belly, Chinese broccoli, soybeans, garlic and chilli
 - 2. Pad Prink King Moo Grob**
Stir-fried crispy pork belly, dry red curry, kaffir lime and green beans
 - 3. Pad Pak Kana Moo Grob**
Stir-fried crispy pork belly, green beans, garlic, chilli and Thai basil

Duck

- 31. ROASTED DUCK & YUZU PLUM \$33**
Roasted duck, wok-tossed bok choy, yuzu and orange plum sauce
- 32. PED PAD PRINK KLUEA \$30**
Wok-tossed roasted duck, garlic, onion, coriander, garlic chives and chilli
- 33. PED PAD KAPAOW GROB \$30**
Wok-tossed roasted duck, chilli, garlic, onion, capsicum, green beans and Thai basil
- 34. PED PAD PAK \$28**
Wok-tossed roasted duck, shiitake mushrooms and mixed green vegetables



Seafood To Share

- 35. SOFT SHELL CRAB CURRY \$28**
Crispy soft shell crab topped on curry, egg and Asian celery
- 36. CHILLI CRAB \$28**
Crispy soft shell crab topped on dry curry, chilli paste sauce, onion, garlic, and egg
- 37. PLA TOD (600G-700G) \$37**
Crispy whole barramundi with a choice of:
1. Salted garlic, spices and crispy herbs
 2. Rad-prink (house made spicy chilli sauce)
 3. Chilli, garlic and basil sauce

Curry & Soup

- 38. BEEF MASSAMAN CURRY** 🌿 **\$25**
Slow-cooked beef in coconut milk, Thai spices and potato
- 39. RED DUCK CURRY** 🌿 **\$28**
Roasted duck curry with lychee, pineapple and Thai basil



39



38



41

CHOICE OF THE FOLLOWING OPTIONS:

Vegetables & tofu	\$19
Chicken	\$20
Beef	\$21
Mixed seafood or prawns	\$25

- 40. GREEN CURRY** 🌿
Classic Thai green curry with green beans, eggplant, chilli and Thai basil
- 41. PANANG CURRY** 🌿
Creamy red curry with pumpkin, carrot, broccoli, chilli and Thai basil
- 42. TOM YUM** 🌿
Spicy and sour tom yum soup with mushrooms

Noodles & Rice

43. CRAB FRIED RICE \$28

Fried rice with crab meat, fish sausage, egg and shallots

44. PINEAPPLE FRIED RICE 🍌 \$26

Fried rice with pineapple, chicken, prawns, cashew nuts and egg



44



47



45

CHOICE OF THE FOLLOWING OPTIONS:

Vegetables & tofu \$19

Chicken \$20

Beef \$21

Mixed seafood or prawns \$25

45. PAD THAI 🍌🍌

Thin rice noodles with egg, bean sprouts, peanuts and garlic chives

46. PAD SIEW

Flat rice noodles with sweet soy, egg and Chinese broccoli

47. PAD CHILLI JAM NOODLES 🍌

Flat rice noodles with chilli jam, egg, shallots, capsicum and cashew nuts

48. PAD NOODLES & PEANUT SAUCE 🍌

Flat rice noodles with broccoli, egg, carrot, shallots and peanut sauce

49. PAD KEA MAOW)

Flat rice noodles with vegetables, egg, chilli and Thai basil

50. THAI FRIED RICE

Traditional Thai fried rice with egg, onion, tomatoes and Chinese broccoli

51. BASIL FRIED RICE

Fragrant fried rice with chilli, egg, onion, capsicum, Chinese broccoli and Thai basil

52. AYADA FRIED RICE)

Special tom yum fried rice with tomatoes, egg, onion, coriander, shallots and chilli

Stir-Fried

CHOICE OF THE FOLLOWING OPTIONS:

Vegetables & tofu	\$19
Chicken	\$20
Beef	\$21
Mixed seafood or prawns	\$25

53. CHILLI JAM & CASHEW NUTS 🌶️

Stir-fried with smoked chilli jam, onion, broccoli, cashew nuts and shallots

54. CHILLI BASIL 🌶️

Stir-fried with basil sauce, garlic, chilli and Thai basil

55. PEANUT SAUCE 🌶️

Stir-fried with peanut sauce and mixed vegetables

56. OYSTER SAUCE 🌶️

Stir-fried with oyster sauce, garlic and mixed vegetables



Green Dishes

- 57. GREEN VEGETABLES & TOFU** 🌿 \$18
Stir-fried mixed green vegetables and tofu
- 58. CHILLI EGGPLANT & TOFU** 🌿 \$18
Stir-fried eggplant, tofu, house made chilli paste and Thai basil
- 59. PAD PAK BUNG** 🌿 \$17
Stir-fried morning glory, chilli and garlic
- 60. PAD KANA** 🌿 \$17
Stir-fried Chinese broccoli, soybean paste, garlic and chilli

58



59



57



Side Dishes

- 61. JASMINE RICE** \$4
- 62. STICKY RICE** \$4
- 63. STEAMED VEGETABLES** \$6
- 64. STEAMED NOODLES** \$4
- 65. PEANUT SAUCE** 🌿 \$6
- 66. RICE WITH PEANUT SAUCE** 🌿 \$7
- 67. ROTI** \$4

Kids Menu

- 68. PAD THAI KIDS COMBO \$10**
Chicken pad thai, crispy vegetable rolls and mixed vegetables
- 69. THAI FRIED RICE COMBO \$10**
Thai fried rice, mixed vegetables, crispy vegetable rolls and chicken nuggets



Set Menus

- 01. SET A**
\$38 PER PP
(Minimum 2 pp)

Starter

Vegetable Spring Roll (1) or Curry Puff (1)
Satay Chicken (1)
Crispy Pork Belly

Main

1. Choice of 1 Wok-fried Dish
2. Choice of Som Tum or Gai Yang
3. Massaman Beef Curry

Steamed Rice & Soft Drinks are included.

- 02. SET B**
\$46 PER PP

Starter

Crispy Crab
Duck San Choy Bow
Plaa Hoy

Main

1. Choice of 1 Wok-fried Dish
2. Choice of Soft Shell Crab Curry or Chilli Crab
3. Red Duck Curry
4. Black Pepper Beef (Hot Plate)
5. Stir-fried Green Vegetables & Tofu

Steamed Rice & Soft Drinks are included.

Dessert Menu

01. COCONUT ICE CREAM 🌿 \$12
Coconut ice cream (2 scoops) served with palm seeds, jackfruit, coconut jelly, tapioca and tossed with smoked coconut

02. COCO & TARO 🌿 \$14
Taro pearls in coconut milk served with coconut ice cream and sugar syrup

03. CHOCOLATE LAVA SOUFFLE \$12
Chocolate souffle with vanilla ice cream

04. MANGO GELATO 🌿 \$15
Sticky rice with coconut sauce, mango puree and mango gelato

EXTRAS \$4
Ice cream scoop
(Vanilla Bean, Chocolate, Coconut, Mango)

