

AYADA



THAI

15% public holiday surcharge

BYO Wine is \$8 per bottle

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

No separate bills

Classic Entree

- 01. SATAY CHICKEN (4)** 🥜 **\$12**
Char-grilled satay chicken skewers with peanut sauce
- 02. VEGETABLE SPRING ROLLS (4)** 🌿 **\$10**
Deep-fried cabbage, glass noodles and coriander with sweet chilli sauce
- 03. CRAB & PRAWN ROLLS (4)** **\$10**
Deep-fried net roll filled with crab and prawn meat and plum sauce
- 04. TARO ROLLS (4)** 🌿 **\$10**
Deep-fried crispy net roll wrap with taro and sweet potato mousse



Tapas

- 05. CRISPY PRAWN CAKE (4)** **\$16**
Deep-fried crispy prawn mousse with plum sauce
- 06. NORTHERN THAI GYOZA (4)** **\$12**
Steamed pork dumplings with khao soi sauce, crispy egg noodles, red onion and chilli oil
- 07. PLAA HOY (2)** 🌿 **\$11**
Pan-seared Japanese sea scallops, cucumber, soft herbs and green chilli dressing
- 08. SALMON CARPACCIO** **\$16**
Salmon sashimi with soy and sesame vinaigrette
- 09. SPICY SALMON** 🌶️ **\$16**
Salmon sashimi with mint, chilli and lime dressing
- 10. SPICY BEEF NAM TOK** 🌶️ **\$13**
Char-grilled beef slices, toasted rice, chilli, shallots, coriander, mint with lime dressing
- 11. BEEF CARPACCIO** **\$13**
Seared beef rump with soy and sesame vinaigrette

Small Dishes

- 12. DUCK SAN CHOY BOW (2) 8 \$14**
Duck, chicken mince, water chestnuts, bamboo, shiitake mushrooms, garlic, chilli and baby cos lettuce cup
- 13. VEG SAN CHOY BOW (2) 8 \$12**
Crispy rice curry, tofu, chilli, shallots, mint, betel leaf, roasted peanuts and baby cos lettuce cup
- 14. PLA NEUNG \$17**
Steamed basa fish fillet, Chinese broccoli, ginger, soy and sesame oil
- 15. SALT & PEPPER SQUID \$17**
Fried salt and pepper squid, spicy seasoning, coriander and sweet chilli sauce
- 16. AYADA FRIED CHICKEN (6) \$16**
1. Original fried chicken mid wings
2. Spicy fried chicken mid wings
- 17. MOO TOD NUM PLA \$16**
Deep-fried marinated pork belly, mixed leaves and nam jim jaew

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Salad & Grilled

- 18. SOM TUM THAI** 🌿) **\$17**
Green papaya salad, peanuts, garlic, chilli and tomatoes
- 19. SOM TUM PUU NIM** 🌿) **\$23**
Crispy soft shell crab, green papaya salad, peanuts, garlic, chilli and tomatoes
- 20. SOM TUM GAI YANG** 🌿) **\$21**
BBQ chicken, green papaya salad, peanuts, garlic, chilli and tomatoes
- 21. LARB SALMON SALAD**) **\$28**
Deep-fried salmon, red onion, roasted rice, chilli, Thai soft herbs and lime dressing
- 22. COCO CHICKEN SALAD** 🌿) **\$22**
Poached chicken, betel leaf, coriander, green apple, Vietnamese mint and coconut lime dressing
Prawns +\$5
- 23. GAI YANG** **\$23**
Char-grilled marinated chicken fillet and nam jim jaew
- 24. CRYING TIGER** **\$28**
Issan-style wagyu beef striploin, cucumber, mixed leaves and nam jim jaew



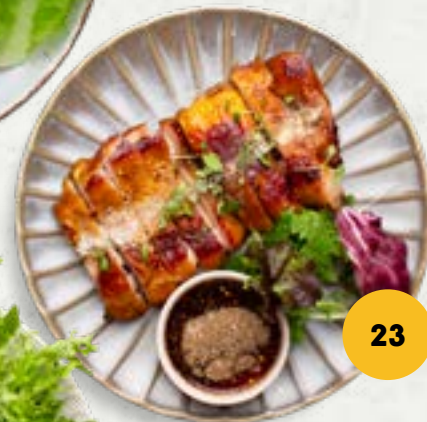
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Hot Plates

- 25. BLACK PEPPER BEEF** \$29
Wok-tossed marinated beef rump, sesame oil, onion, capsicum, carrot, mushrooms, garlic, shallots and black pepper sauce
- 26. RED SEA** \$31
Mixed seafood, onion, shallots, mild ginger and spices sauce
- 27. KING PRAWN VERMICELLI (3)** \$36
Wok-tossed king prawns, vermicelli, sesame oil, shallots and onion
- 28. GARLIC KING PRAWNS (4)** \$36
Wok-tossed garlic king prawns, house made garlic paste, coriander and shallots



Seafood To Share

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

Pork Belly

32. 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 Thai basil

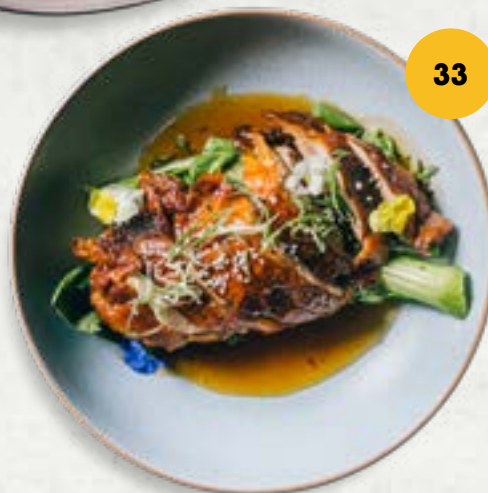
3. Pad Ka Paow Moo Grob

Stir-fried crispy pork belly, green beans, garlic, chilli and hot basil

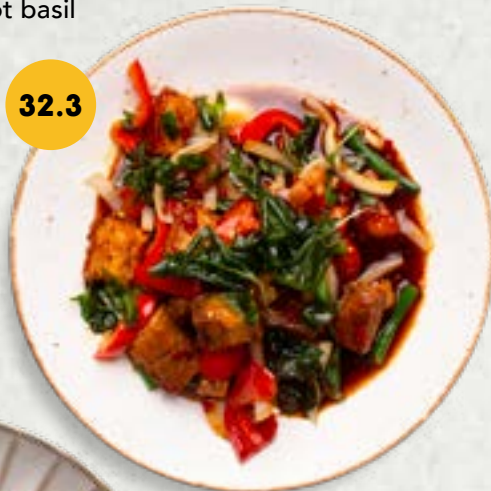
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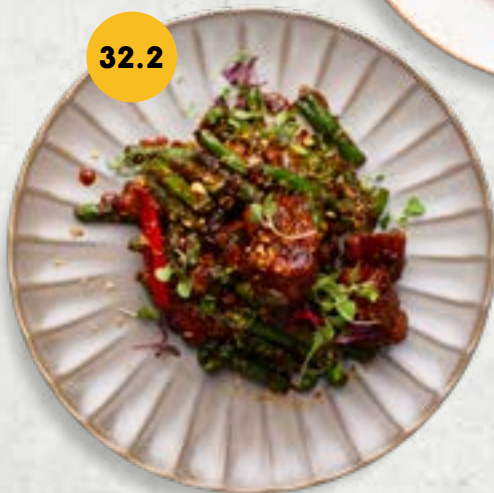
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Duck

33. ROASTED DUCK & YUZU PLUM \$34

Roasted duck, wok-tossed bok choy, yuzu and orange plum sauce

34. DUCK CURRY \$28

Roasted duck curry, lychee, pineapple and Thai basil

Curry & Soup

- 35. BEEF MASSAMAN CURRY**
Slow-cooked beef in coconut milk,
Thai spices and potato

\$25

35



36



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CHOICE OF THE FOLLOWING OPTIONS:

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

- 36. GREEN CURRY**
Classic Thai green curry with green beans,
eggplant, chilli and Thai basil

- 37. PANANG CURRY**
Creamy red curry with pumpkin, carrot,
broccoli, chilli and Thai basil

- 38. TOM YUM**
Spicy and sour tom yum soup with mushrooms

37



Individual Plates

39. TOM YUM CHICKEN NOODLES \$18

Spicy and sour tom yum noodle soup with chicken and coriander

Beef Slices +\$2

Prawns +\$5

40. CHICKEN KHAO SOI \$19

Egg noodles and grilled chicken or deep-fried chicken in a Northern region coconut curry with smoked chilli oil

41. BEEF KHAO SOI \$20

Egg noodles and grilled beef rump in a Northern region coconut curry with smoked chilli oil

42. THAI SUKI YAKI \$18

Stir-fried glass noodles, egg, vegetables and sesame red bean curd sauce

Beef Slices +\$2

Prawns +\$5



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43. AYADA THAI SOUTHERN RICE CHOICE OF THE FOLLOWING OPTIONS:

Grilled Beef Striploin \$20

Grilled BBQ Chicken \$18

Spicy fried rice with Southern Thai paste and cucumber

Fried Egg +\$4

44. KAPOW KAI SUP) \$18

Stir-fried spicy chicken mince, fresh chilli, garlic and hot basil

Beef Slices +\$2

Fried Egg +\$4

Noodles & Rice

45. CRAB FRIED RICE **\$30**

Fried rice with crab meat, egg and shallots

46. PINEAPPLE FRIED RICE **\$27**

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



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CHOICE OF THE FOLLOWING OPTIONS:

Vegetables & tofu **\$19**

Chicken **\$20**

Beef **\$21**

Mixed seafood or prawns **\$25**

47. PAD THAI 🍴🌶️

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

48. PAD SIEW

Flat rice noodles with sweet soy, egg and Chinese broccoli

49. PAD CHILLI JAM NOODLES 🌶️

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

50. PAD NOODLES & PEANUT SAUCE 🌶️

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

51. PAD KEA MAOW 🍴

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

52. THAI FRIED RICE

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

53. BASIL FRIED RICE 🍴

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

54. 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	\$21
Beef	\$21
Mixed seafood or prawns	\$25

55. CHILLI JAM & CASHEW NUTS 🥜

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

56. CHILLI BASIL 🌿

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

57. PEANUT SAUCE 🥜

Stir-fried with peanut sauce and mixed vegetables

58. OYSTER SAUCE 🌿

Stir-fried with oyster sauce, garlic and mixed vegetables

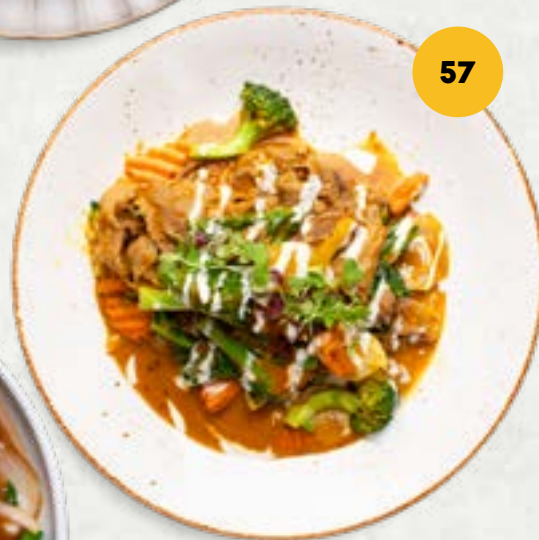
59. GINGER SAUCE

Stir-fried with ginger sauce, garlic and mixed vegetables

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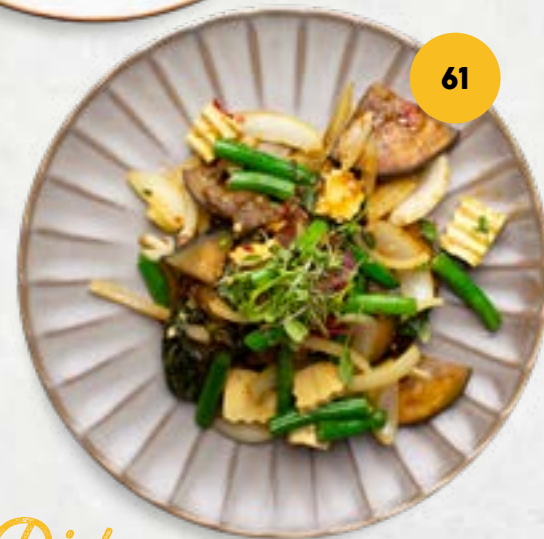
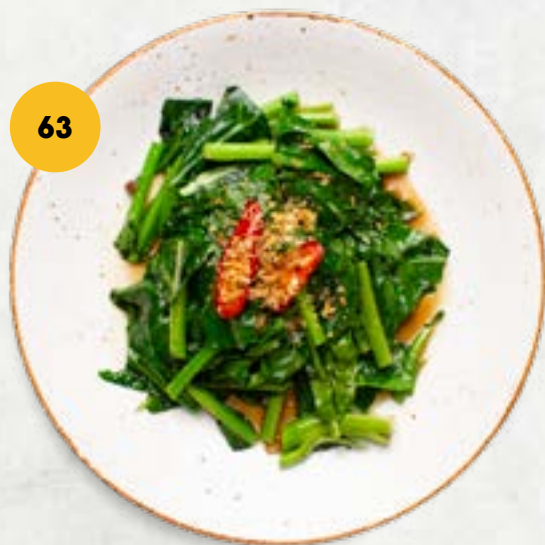


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Green Dishes

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



Side Dishes

- 64. JASMINE RICE** \$4
- 65. STICKY RICE** \$4
- 66. STEAMED VEGETABLES** \$6
- 67. STEAMED NOODLES** \$4
- 68. PEANUT SAUCE** 🌿 \$6
- 69. RICE WITH PEANUT SAUCE** 🌿 \$7
- 70. ROTI** \$4

Kids Menu

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

Dessert Menu

- 01. COCONUT ICE CREAM** 🌿 **\$13**
Coconut ice cream (2 scoops) served with jackfruit, coconut jelly, tapioca and tossed with smoked coconut
- 02. COCO & TARO** 🌿 **\$15**
Taro pearls in coconut milk served with coconut ice cream
- 03. CHOCOLATE LAVA SOUFFLE** **\$12**
Chocolate souffle with coconut ice cream
- 04. MANGO & STICKY RICE** **\$15**
Signature Thai coco sticky rice with mango, mung bean and coconut sauce
- 05. DEEP-FRIED ICE CREAM** 🌿 **\$14**
Choice of Thai Tea, Taro and Coconut ice cream with popcorn, peanuts, butterscotch caramel sauce and coconut
- EXTRAS** **\$4**
Ice cream scoop
(Thai Tea, Taro and Coconut)

