

Special Dish



Grilled Beef with Rice
ข้าวหน้าเนื้อย่าง \$13.90



BBQ Pork &
Crispy Pork Belly with Rice / Egg Noodles
ข้าวหมูแดง-หมูกรอบ \$14.90



Egg Noodles BBQ Duck
บะหมี่เป็ด \$14.90



Grilled Pork with Rice
ข้าวหน้าหมูย่าง \$13.90



Grilled Chicken with Rice
ข้าวหน้าไก่ย่าง \$15.90



BBQ Duck with Rice
ข้าวเป็ด \$14.90



Egg Noodles BBQ Pork
บะหมี่หมูแดง \$13.90



BBQ Pork with Rice
ข้าวหมูแดง \$13.90



Crispy Pork Belly with Rice
ข้าวหมูกรอบ \$14.90



Egg Noodles
Crispy Pork Belly
บะหมี่หมูกรอบ \$14.90



Palow Moo Tun with Rice
ข้าวพะโล้หมูตุ๋น \$15.90

Entree

ออร์

- E1. SATAY CHICKEN
สะตี่ไก่ 4 skewers \$12.90
Skewered chicken marinated with curry powder served with peanut sauce.
- E2. MOO PING
หมูปิ้ง 2 skewers \$6.90
Skewered pork neck marinated with special sauce and Thai herbs served with dried chilli sauce.
- E3. LOOK SHIN MOO TOD 12 pcs
ลูกชิ้นหมูทอด \$7.90
Deep fried pork balls served with sweet chilli sauce.
- E4. DEEP FRIED VEGETABLE SPRING ROLL
ปอเปี๊ยะผักทอด \$11.90
Spring roll pastry wrapped with glass noodle, cabbage, carrot, fried tofu, deep fried served with sweet & sour sauce & peanut.
- E5. FISH CAKE 4pcs
ทอดมัน \$10.90
Deep fried minced fish blended with red chilli paste, Thai herbs, served with sweet chilli sauce, cucumber, red onion and peanut.
- E6. CHICKEN WINGS 5pcs
ปีกไก่ทอด \$10.90
Dodee's special marinated chicken wings. Coated with Thai batter then deep fried. Served with sweet chilli sauce.
- E7. GOONG PAIR
กุ้งฝอย \$12.90
Deep fried school prawns coated with Thai batter served with sweet chilli sauce.
- E8. DEEP FRIED WONTON
เกี๊ยวทอดกรอบเครื่อง 8pcs \$12.90
Wonton skin wrapped with marinated pork minced served with sweet chilli sauce.
- E9. BBQ PORK FRESH ROLL
ปอเปี๊ยะสดหมูย่าง \$13.90
Rice paper rolls wrapped with BBQ pork, beansprout, tofu, cucumber, egg, carrot topped with crab meat and plum sauce.
- E10. DEEP FRIED SOFT SHELL CRAB
ปูนิ่มชุบแป้งทอดกรอบ \$17.90
Deep fried soft shell crab coated with Thai batter served with sweet chilli sauce.

No BYO, surcharge on all cards payment,
10% surcharge is applied on public holiday,
container 50 cent, is you concerned with allergies
please inform our staff, however we are apologise,
we can not guarantee there will be
no traces of nuts, egg and gluten

Soup

ต้มยำ



SO1.TOM YUM PRAWNS

(Creamy / Clear)

ต้มยำกุ้ง บำปั่น / บำใส \$22.90

Spicy Tom Yum soup with prawns and mushrooms. Flavoured with lemongrass, galangal, lime leaves, chilli, lime juice, red onion and coriander. (Creamy soup contain chilli jam)



SO2.TOM YUM CHICKEN

(Creamy / Clear)

ต้มยำไก่ บำปั่น / บำใส \$18.90

Spicy Tom Yum soup with chicken and mushrooms. Flavoured with lemongrass, galangal, lime leaves, chilli, lime juice, red onion and coriander. (Creamy soup contain chilli jam)



SO3.POH TAK

ปูทะเล \$22.90

Spicy mixed seafood soup with mushrooms, red onion, coriander. Flavoured with hot basil and Thai herbs.



SO4. SPICY PORK BONE SOUP

ต้มกระดูกหมู \$19.90

Thai style spicy bone soup with lime juice, fresh chilli and coriander.



GRILL

ปิ้งย่าง



G1. CRYING TIGER
เสือร้องไห้ \$17.90
 Grilled marinated beef top side
 with homemade sauce,
 topped with sweet & spicy sauce
 served with dried chilli sauce.



G2. MOO TOD DODEE หมูทอดดอดี \$17.90
 Marinated special Dodee's sauce with pork, coriander seeds,
 deep fried, served with dried chilli sauce.



G3. BBQ PORK NECK คอหมูย่าง \$17.90
 Grilled marinated pork neck with homemade sauce, topped
 with sweet & spicy sauce served with dried chilli sauce.

G4. BBQ SQUID ปลาหมึกย่าง \$21.90
 Grilled marinated squid served with seafood sauce.



Curry

แกง
(Served with Rice)

Vegetables & Tofu	\$15.90
Chicken, Beef, Pork	\$15.90
Seafood	\$17.90
Prawns	\$17.90

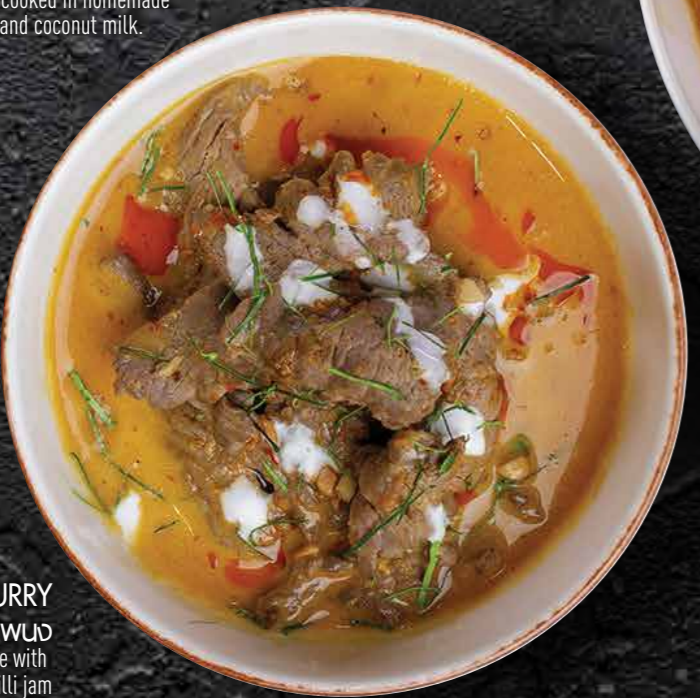
Full Serve Available (+\$5)



C1. RED CURRY แกงแดง
Thai eggplants, basil, bamboo shoot, fish sauce, chilli, snake bean cooked in homemade red curry paste and coconut milk.



C2. GREEN CURRY แกงเขียวหวาน
Thai eggplants, basil, bamboo shoot, fish sauce, chilli, snake bean cooked in homemade green curry paste and coconut milk.



C3. PANANG CURRY แกงพะแนง
Homemade panang curry paste with coconut milk, peanut, fish sauce, chilli jam topped with lime leaves served with steamed broccoli.



C4. RED CURRY DUCK แกงเผ็ดเป็ดย่าง \$20.90
Roasted duck in Homemade red curry paste with coconut milk, fish sauce, bamboo shoot, cherry tomato, eggplants, pineapples, lychees, basil leaf and long red chilli.



C6. CHOO CHEE SOFT SHELL CRAB จู๋ชีเป็ด \$22.90
Deep fried soft shell crab coated with Thai batter, homemade choo chee sauce with steamed broccoli, fish sauce, topped with lime leaves.



C5. CHOO CHEE MACKEREL จู๋ชีปลาอินทรี \$20.90
Fried mackerel with homemade choo chee sauce with steamed broccoli, carrot fish sauce, topped with lime leaves.

Stir Fried

Full Serve Available (+\$5)

ผัด

- Choice of:
- Vegetables & Tofu \$14.90
 - Chicken, Beef, Pork \$14.90
 - Crispy Pork \$15.90
 - Seafood, Prawns \$17.90



S2. CASHEW NUTS SAUCE
พริกเม็ดมะม่วง
Stir fried with chilli jam, broccoli, oyster sauce, cashew nuts, onion, shallot, carrot, snake bean, snowpea, baby corn, long red chilli and mushroom.



S8. STEAMED CHINESE BROCCOLI WITH OYSTER SAUCE
คะน้ามันหอย \$16.90
Steamed Chinese broccoli topped with oyster sauce



S1. CHILLI & BASIL SAUCE
พริก-เพรา
Stir fried with our own chilli & basil sauce, garlic, snake bean and basil.



S5. CHILLI JAM SAUCE พริกน้ำพริก
Stir fried with chilli jam sauce, tomatoes, onion, shallot and long chilli.



S9. PU PAD PHONG KAREE
ปูผัดพริก-หรี \$24.90
Deep fried soft shell crab, topped with stir fried curry powder, shallot, onion, long red chilli, celery and egg



S3. GARLIC & PEPPER SAUCE
พริก-เหี่ยว พริกไทย
Stir fried with fresh garlic, onion and mild spices, steamed broccoli.



S4. OYSTER SAUCE
พริกมันหอย
Stir fried with oyster sauce, shallot, onion, carrot, mushroom, broccoli, snowpea and Chinese broccoli.



S6. CHINESE BROCCOLI
พริก-มัน
Stir fried with oyster sauce, garlic, long red chilli and Chinese broccoli.



S7. CRISPY PORK CHILLI & BASIL SAUCE
พริก-เพราหมูกรอบ
Stir fried CRISPY PORK with our own chilli & basil sauce, garlic, snake bean and basil.

Noodle Stir Fried & Fried Rice

ข้าวผัด และ ผัดเส้น

Choice of:

Vegetables & Tofu	\$15.90
Chicken, Beef, Pork	\$15.90
Crispy Pork	\$15.90
Seafood, Prawns	\$18.90



F2. GLASS NOODLES PAD THAI
ผัดไทยวุ้นเส้น

Stir fried vermicelli noodles with soft tofu, egg, bean sprouts, chives, in pad thai sauce topped with lemon, peanut and fresh bean sprout.

F3. PAD SEE EW ผัดซีอิ๊ว

Stir fried flat rice noodles in black sweet sauce and oyster sauce, egg and Chinese broccoli topped with fried garlic.



F4. PAD KEE MOW ผัดคี่มอ

Stir fried flat rice noodles with chilli, garlic, egg, Chinese broccoli, basil leaves, fish sauce and oyster sauce topped with fried garlic.



F1. PAD THAI ผัดไทย

Stir fried thin rice noodles with soft tofu, egg, bean sprouts, chives, in pad thai sauce topped with lemon, peanut and fresh bean sprout.



F5. FRIED RICE
ข้าวผัด

Fried rice with egg, soy sauce, onions, Chinese broccoli, tomato.



F7. FRIED RICE CRAB ข้าวผัดปู \$20.90

Fried rice with crab meat, soy sauce, egg, carrot, sliced snowpea and salt.



F6. FRIED RICE PINEAPPLE
ข้าวผัดสับปะรด

Fried rice with cashew nuts, pineapple, egg, soy sauce, curry powder, onion, and shallot.



F8. TOM YUM FRIED RICE SEAFOOD
ข้าวผัดต้มยำทะเล \$22.90

Fried rice with Tom Yum paste, mushroom, lemongrass, galangal, lime leaves, egg, red onion and long red chilli with seafood.

Somtum

ส้มตำ



Mild เผ็ดน้อย Medium เผ็ดกลาง Hot เผ็ด +++ Very Hot เผ็ดมาก



ST1. SOM TUM THAI
ตำไทย \$17.90
Green papaya mixed with tomatoes, lime juice, fish sauce, palm sugar, peanuts, snake bean, carrot and dried shrimps.



ST2. SOM TUM THAI PU
ตำไทยปู \$17.90
Green papaya mixed with tomatoes, lime juice, fish sauce, palm sugar, dried shrimps, snake bean, carrot Thai anchovy and pickled crab topped with peanut.



ST3. SOM TUM PU
ตำปู \$17.90
Green papaya mixed with tomatoes, lime juice, carrot, fish sauce, palm sugar and pickled crab.



ST5. TUM KAI KEM
ไข่เค็ม \$17.90
Salted egg mixed with green papaya, lime juice, fish sauce, dried shrimps, palm sugar, carrot, snake bean, tomato topped with peanut.



ST6. SOM TUM MAU
ตำมั่ว \$18.90
Green papaya mixed with tomatoes, pickled crab, lime juice, pork roll, pork crackers, Thai anchovy, bamboo shoot, bean sprout, rice vermicelli noodles, snake bean, carrot and preserved vegetables.



ST4. SOM TUM SAU
ตำซั่ว \$18.90
Green papaya mixed with tomatoes, lime juice, Thai anchovy, and pickled crab, snake bean, carrot mixed with rice vermicelli noodles.



ST7. TUM MA-HA-SA-MOOT
ตำมหาสมุทร \$20.90
Green papaya mixed with tomatoes, lime juice, fish sauce, palm sugar, peanut, snake bean, carrot, prawn and squid.



SET
SOM TUM +
GAI YANG +
STICKY RICE
\$22.90



Salad

อาหารยำ



SA1. NUM TOK BEEF
น้ำตกเนื้อ \$20.90
 Grilled beef mixed with lime juice, fish sauce, chilli, ground rice, onion shallot, coriander and mint.



SA3. BEEF SALAD
ยำเนื้อ \$22.90
 Grilled Beef mixed with lime juice, fish sauce, palm sugar, chilli, tomato, cucumber, lemongrass, shallot, onion, coriander, carrot and mint.



SA2. NUM TOK PORK
น้ำตกหมู \$20.90
 Grilled Pork neck mixed with lime juice, fish sauce, chilli, ground rice, onion shallot, coriander and mint.



SA5. GLASS NOODLE SALAD
ยำวุ้นเส้น \$24.90
 Glass noodle mixed with minced chicken, prawns, squids, mussels, onion, shallot, mint, celery, cashew nuts, lime juice, fish sauce, palm sugar, tomatoes, carrot and dried shrimp.



SA4. INSTANT NOODLE SALAD
ยำบะหมี่ \$24.90
 Instant noodle mixed with minced chicken, prawns, squids, mussels, onion, shallot, mint, lime juice, fish sauce, palm sugar, celery, cashew nut, carrot, tomatoes and dried shrimp.



SA6. SEAFOOD SALAD
ยำทะเล \$26.90
 Mixed seafood with lime juice, fish sauce, palm sugar, onion, shallot, mint, celery, tomatoes, lemongrass, carrot and cashew nut.

SA7. MANGO SALAD WITH SOFT SHELL CRAB (SEASONAL)
ยำปูนิ่ม \$26.90
 Deep fried soft shell crab topped with green mangoes, coriander, tomato, mint, onions, chilli, lime leaves, lime juice, fish sauce, palm sugar, cashew nuts and carrot.



Whole Fish \$19.90

Served with Rice + Soup

ปลาตัว

WH1. PLA RAD PRIK

ปลาราดพริก

Deep fried whole Tilapia
with palm sugar, fish sauce
topped with spicy tamarind sauce.
(contain palm sugar, fish sauce)



WH2. PLA KRA PROW SAUCE

ปลากะเพรา

Deep fried whole Tilapia
with chilli and crispy basil sauce.



WH3. PLA TOD KATIEM

ปลาทอดกระเทียม

Deep fried whole Tilapia topped
with garlic and pepper sauce,
fried garlic, coriander
and steamed broccoli.



Allergy disclaimer