

## ***Platinum signature dishes***

### **Bugs in 3 Seasons \$27.90**

Fresh local Moreton bay bugs bathed in homemade sweet, hot and sour sauce and served with mixed vegetables.

### **Garlic and Pepper Moreton Bay Bugs \$27.90**

Fresh local Moreton bay bugs, stir fried with fresh garlic and ground black pepper and served with assorted vegetables.

### **Roasted duck in Cashew Nuts \$20.90**

Boneless roasted duck grilled on a bed of stir fried mixed vegetables and tossed with roasted cashew nuts.

### **Redland Spicy Seafood \$20.90**

Wok stir fried seafood combination with Thai red curry paste, fresh chilli, ka chai, kaffir lime leaves, basil leaves and vegetables in traditional Thai style.

### **Pad Ped Snapper \$20.90**

Wok stir fried lightly battered snapper fillet stir fried with Thai red curry paste, ka chai, kaffir lime leaves, young green peppercorn, mixed assorted vegetables and tossed with basil leaves.

### **Angel Prawns \$23.90**

Large king prawns dipped in shredded coconut and deep fried. Served with panang curry sauce with assorted vegetables.

### **Lamb Shanks \$25.90**

Braised lamb shanks in mussaman curry sauce with potatoes topped with deep fried onions and roasted cashew nuts.

### **Heavenly Beef “Crying Tiger” \$23.90**

Grilled beef steak mixed with special homemade dressing sauce in traditional Thai style served on a bed of Asian style salad.

### **Red duck Curry \$20.90**

Roasted tender duck fillet cooked in mild Thai red curry with fresh chunky pineapple, lychees, young baby corns, vegetables, water chestnuts, basil leaves and kaffir lime leaves.

## ***Entrees***

### **Vegetarian Spring Rolls \$6.90**

Assorted vegetables wrapped in pastry, deep fried and served with Thai sweet chilli sauce.

### **Spring Rolls \$6.90**

Crispy Thai style homemade spring rolls filled with minced chicken, vegetables & vermicelli noodles served with Thai sweet chilli sauce.

### **Salt and Pepper Calamari \$8.90**

Marinated calamari in Thai style, grilled and stirred with salt and pepper.

### **Curry Puffs \$6.90**

Minced chicken cooked with curry power, onion and potato wrapped with pastry, deep fried served with Thai sweet chilli sauce.

### **Satay Chicken \$7.90**

Four marinated strips grilled chicken with coconut milk and served with a delicious peanut sauce.

### **Dim Sim \$7.90**

Traditional Thai style dim sim steamed and served with homemade sweet soy sauce.

### **Fish Cakes \$7.90**

Fresh minced local coral fish seasoned with mild Thai red curry paste, lime leaves, green beans and Thai sweet basil leaves served with Thai sweet chilli sauce.



### **Platinum Delight \$7.90**

Combination of ground chicken and prawn, seasoned and stuffed in wonton pastry, deep-fried and served with sweet chilli sauce.

### **Butterfly Coconut King Prawns \$8.90**

Deep fried king prawns coated with shredded coconut and served with Thai sweet chilli sauce.

### **Prawn Rolls \$8.90**

Crispy Thai style spring roll filled with king prawn, vegetables & vermicelli noodles wrapped in pastry served with homemade Thai sweet chilli sauce.

### **Andaman Prawns \$9.90**

King Prawns cooked in an exotic and refreshing blend of fresh herbs and lime juice in coconut sauce.

### **Mixed entree \$9.90**

A wonderful assortment of entrees, Spring roll, Curry puff, Fish cake, Satay chicken and Dim Sim.

## ***Soups***

### **Tom Yum**

Traditional Thai favourite. Distinct flavour soup of lemon grass, kaffir lime leaves, galangal, fresh lime juice with mushroom and tomatoes.

#### **Mushroom \$7.90**

#### **Chicken \$8.90**

#### **Prawn or seafood \$9.90**

### **Tom Kah**

Tasty aroma traditional Thai style coconut soup mixed with fresh lime juice, lemongrass, kaffir lime leaves and aromatic Thai herbs.

#### **Mushroom \$7.90**

#### **Chicken \$8.90**

#### **Prawn or Seafood \$9.90**

### **Chicken and prawn wonton soup \$8.90**

Wonderful combination of ground chicken and prawn wrapped in wonton pastry and served in clear broth with assorted vegetables.

## ***Curries***

Dishes come with your selection of:

Vegetables **\$13.90**

Chicken or beef or pork **\$14.90**

Lamb **\$17.90**

Prawns or seafood combination **\$18.90**

Duck **\$20.90**

### **Green Curry**

Traditional Thai classic sweet and mild green curry cooked in coconut milk, bamboo, green beans, carrots and zucchini. Topped with Thai sweet basil leaves

### **Red Curry**

Red curry cooked in coconut milk, mixed with vegetables and topped with Thai basil leaves.

### **Yellow Curry**

Mild yellow curry cooked in coconut milk mixed with turmeric, potatoes, vegetables and topped with crunchy fried onion.

### **Panang Curry**

Rich creamy traditional Thai coconut panang curry mixed with vegetables.

### **Mussaman Curry \$15.90**

Tender mild Thai curry with diced beef cooked in coconut milk, onion, sweet potatoes, Thai herbs and topped with crunchy fried onion. Fresh Thai salads

### **Chicken salad “Laab-Gai” \$16.90**

Traditional favourite. Choice spicy ground chicken mixed with Thai herbs, chilli, lemon juice, ground rice, mint leaves, red onions and lemon juice.

### **Pork salad “Laab-Moo” \$16.90**

Traditional favourite. Choice spicy ground pork mixed with Thai herbs, chilli, lime juice, ground rice, mint leaves, red onions and lemon juice.

### **Beef salad “Yum-Nuah” \$16.90**

Fine sliced grilled beef mixed with Thai herbs, chilli jam, lime juice, mint, tomato, lemon grass and tossed with crunchy fried onions.

### **Seafood salad “Yum-Talay” \$19.90**

Fresh local seafood steamed and mixed with Thai herbs, chilli, fresh lemon juice, mint, tomato, coriander and onion served with fresh garnish salad.

### **Prawn salad “Pla Goong” \$19.90**

Fresh local prawns grilled and mixed with Thai herbs, fresh lemon juice, mint, tomato, coriander and red onion topped with roasted cashew nuts served with fresh garnish salad.

## ***BBQ***

### **BBQ Lamb Cutlets \$20.90**

Grilled & marinated lamb cutlets topped with honey and soy sauce and sesame seeds served with Asian style salad

### **Grilled Chicken \$17.90**

BBQ chicken marinated with Thai herbs served with sweet chilli sauce.

*Platinum Thai Restaurant is bringing to  
Redland Bay a wonderful experience of  
exotic, authentic and traditional dining.  
Exceptional quality Thai food at a very  
affordable price.*

### ***Stir-fries***

Stir fried dishes come with your selection of:

**Vegetables \$13.90**  
**Chicken or beef or pork \$13.90**  
**Lamb \$16.90**  
**Prawn or seafood \$18.90**

#### **Cashew Nuts “Phad-Med-Manuang”**

Stir fried mixed vegetables with Thai sweet chilli jam, pineapple, water chestnuts, young baby corn and tossed with roasted cashew nuts.

#### **Thai Fresh Basil “Kra-Prow”**

Stir-fried Thai sweet basil leaves bamboo shoot, green beans, onions, capsicum, mushroom, carrots, zucchini and tossed with fresh chilli.

#### **Oyster Sauce**

Stir-fried assorted vegetables with oyster sauce and tossed with deep fried onions.

#### **Satay Sauce “Peanut Sauce”**

Stir-fried mixed vegetables and topped with a delicious homemade satay sauce.

#### **Fresh Ginger**

Stir-fried young ginger, mushroom, zucchini, shallots, broccoli, capsicum, carrots, shallots, black fungus strips and young baby corn.

#### **Garlic and Pepper**

Stir-fried assorted vegetables and tossed with fried garlic and ground black pepper.

#### **Sweet & Sour Sauce**

Stir-fried with fresh QLD pineapple, tomato, onions, capsicum, snow peas, broccoli, mushroom, zucchini and carrots in homemade sweet and sour sauce tossed with shallots and crispy onions.

#### **Prik Khing**

Stir-fried with snow peas, carrots, capsicum, mushroom, broccoli, zucchini, onion, green beans mixed with red curry paste and kaffir lime leaves.

#### **Sizzling**

Stir-fried mixed vegetables in oyster sauce topped with Thai sweet chilli sauce and served on a sizzling hot plate.

#### **Sweet Chilli Jam “Pad Num Prig Pow”**

Stir-fried sweet chilli jam mixed with assorted vegetables and tossed with basil leaves.

#### **Pumpkin**

Stir-fried with pumpkin, egg, mushroom, shallots, onion, capsicum, zucchini, broccoli, carrots, water chestnuts and basil leaves.

## ***Seafood & Fish***

*We proudly use good quality local seafood and snapper produced.*

#### **Prawns in snow peas \$19.90**

Large king prawns stir-fried with fresh snow peas, broccoli, carrots, mushroom, zucchini, capsicum, onions and young baby corn in light soy sauce tossed with crunchy onions and shallots.

#### **Prawns in Pong Karee \$19.90**

Stir fried prawns with curry powder, egg, pumpkin, young baby corn, carrots, broccoli, mushroom, capsicum, onion and shallot.

#### **Snapper with three flavours “Pla Sam Rod” \$20.90**

Sauce blending three opposing flavours, sour, hot and sweet. This is unique Thai cuisine.

#### **Ginger snapper \$20.90**

Lightly battered snapper fillet stir fried with fresh ginger, baby corn, carrot, capsicum, mushroom, shredded shallots in a light soy sauce.

#### **Sweet and sour snapper \$20.90**

Deep fried snapper fillet stir fried with fresh pineapple and vegetables in homemade sweet and sour sauce.

#### **Cashew nuts snapper \$20.90**

Deep fried snapper fillet tossed with roasted cashew nuts mixed with chilli jam, onions, water chestnuts, shallots, carrots and young baby corn.

#### **Garlic and pepper snapper \$20.90**

Lightly battered fresh snapper fillet stir-fried fresh garlic and ground peppercorn with assorted vegetables

#### **Sweet Chilli Jam “Pad Num Prig Pow” \$20.90**

Deep fried snapper fillet stir fried with sweet chilli jam with onions, carrot, capsicum, baby corn, shallots and tossed with sweet basil leaves.

## ***Duck & Quail***

#### **Chilli and Basil Quail \$17.90**

Marinated quails in soy sauce, stir fried with chilli jam, bamboo shoots, Thai sweet basil leaves, onion, carrot, green beans and capsicum.

#### **Garlic and Pepper Quail \$17.90**

Marinated quails wok fried with garlic, peppers, onions and assorted vegetables topped with fried garlic.

#### **Cashew nuts Quail**

Marinated quails wok fried and tossed with roasted cashew nuts mixed with chilli jam, onions, water chestnuts, shallots, carrots and young baby corn.

#### **Pad Ped Nok \$17.90**

Wok stir fried quails with Thai red curry paste, ka chai, kaffir lime leaves, basil leaves and assorted vegetables.

#### **Honey Roasted Duck \$20.90**

Boneless crispy roast duck grilled on a bed of stir fried mixed vegetables served with special honey soy sauce.

#### **Pad Ped Roasted Duck \$20.9**

Wok stir fried roasted duck with Thai red curry paste, ka chai, kaffir lime leaves, young green peppercorn, mixed assorted vegetables and tossed with basil leaves.

#### **Ginger Roasted Duck \$20.90**

Stir fried roasted duck with fresh ginger, young baby corn, mushroom, onions, shallots, capsicum, carrot and broccoli.

#### **Garlic and Pepper Roasted Duck \$20.90**

Boneless roasted duck, stir fried with garlic, black peppers, onions and assorted vegetables topped with fried garlic.

## ***Noodles and Rice***

Stir fried dishes come with your selection of:

**Vegetarian \$13.90**  
**Chicken or beef or pork \$13.90**  
**Lamb \$16.90**  
**Prawns or Seafood \$18.90**

#### **Thai Fried Rice**

Traditional Thai fried rice with onions, broccoli, snow peas, wombok and carrots

#### **Pad Thai**

Thailand's best know noodle dish, stir fried rice noodles mixed with tofu, bean sprouts, shallots topped with crushed roast peanuts.

#### **Pad See-Ew**

Flat rice noodles, stir fried with egg and vegetables mixed with sweet soy sauce.

#### **Drunken Noodle “Pad Kee Mao”**

Stir fried flat rice noodles with chilli, fresh basil leaves, ka chai, young green peppercorn and vegetables and topped with crispy fried onion.

#### **Platinum Thai Fried Rice \$19.90**

Traditional Thai fried rice with tropical QLD pineapple, sultanas, vegetables and roasted cashew nuts  
Choice of prawns or seafood combination

#### **Steamed Jasmine Rice**

Traditional Thai steamed jasmine rice **\$3.00 pp**

#### **Steamed Coconut Rice \$3.50 pp**

Traditional Thai steamed jasmine rice blended with coconut cream and turmeric powder

## **Silver Banquet for 2 persons \$29 per person**

### **Starters**

Mixed entrees for 2 persons

### **Mains**

Cashew nuts with chicken

Panange curry with prawns

Coconut rice for 2

## **Gold Banquet for 4 persons \$32 per person**

### **Starters**

Spring Rolls

Satay chicken skewers

Fish cakes

Curry puffs

### **Mains**

Honey roasted duck

Mussaman beef curry

Fried rice with chicken

Cashew nuts with Prawns

Sweet chilli jams with beef

## **Platinum Banquet for 4 persons \$35 person**

### **Starters**

Spring rolls

Satay chicken skewers

Dim sim

Butterfly king prawns

### **Mains**

Red duck curry

Cashew nuts with chicken

Oyster sauce with prawns

Yellow curry with beef

Snapper with 3 flavours

Streamed jasmine rice

## ***Deserts***

#### **Deep fried ice cream \$7.90**

Deep fried vanilla ice cream topped with whipped cream and assorted topping sauce

#### **Banana in coconut milk \$8.90**

Traditional Thai popular dessert cooked in coconut milk.

#### **Fried banana with ice cream \$9.90**

Crumbed banana with shredded coconut, deep fired and served with ice cream topped with homemade caramel sauce.

#### **Black and white sticky rice with lychees \$7.90**

Black sticky rice mixed with coconut milk served with tropical lychee fruit and topped with a creamy coconut sauce.

#### **Black and white sticky rice with mango (seasonal) \$9.90**

Most popular Thai desert, black sticky rice mixed with coconut milk served with tropical QLD mango.