



Dinner



H a r b o u r

T h a i R e s t a u r a n t



VEGETARIAN



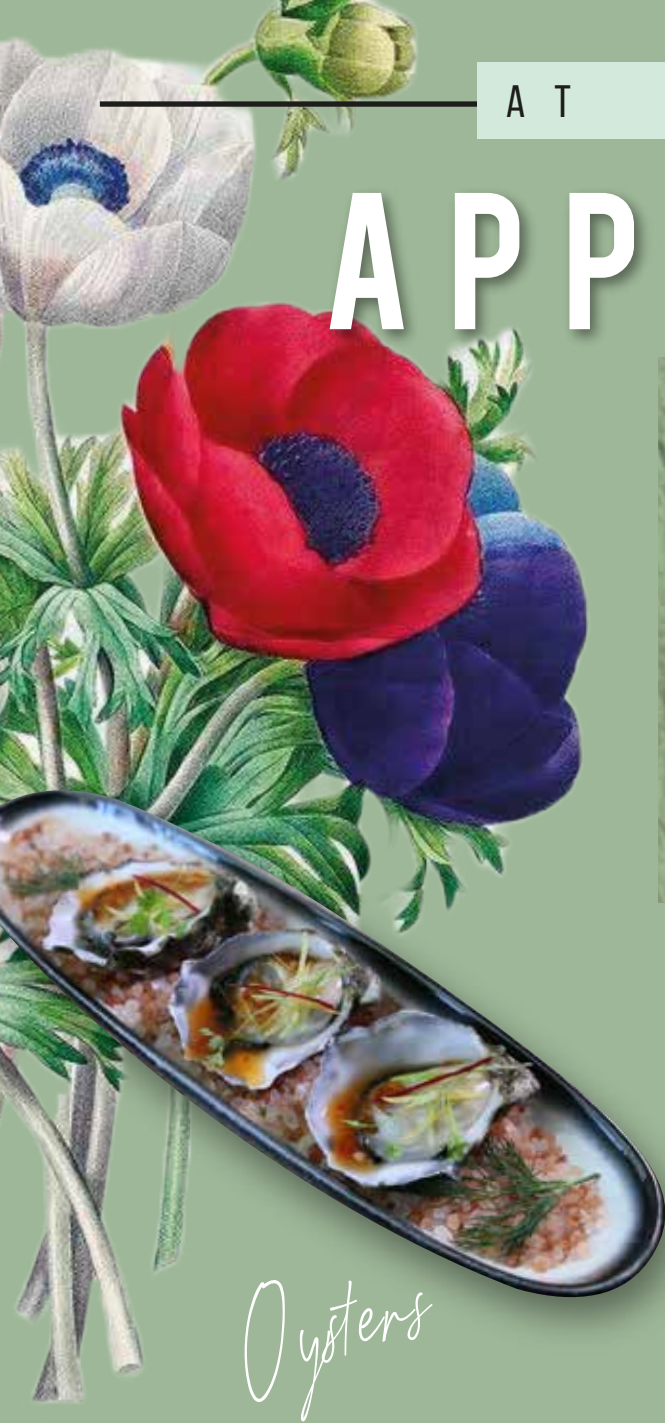
GLUTEN FREE MEALS



GLUTEN FREE OPTIONAL

A T H A R B O U R

APPETIZERS



OYSTER CHILLI LIME

\$4.90/EACH

**GARLIC CHIVES
DUMPLING (8PCS)**

\$12.90

Deep fried garlic chives dumpling served with sweet & sour soy dressing and fresh chilli.

DEEP FRIED SPRING ROLLS (4 PCS) V
CRAB MEAT GF

\$9.90

\$10.90

Deep fried spring rolls filled with crab meat served with plum sauce.

DEEP FRIED TOFU GF

\$9.90

Golden deep fried tofu served with Thai sweet chilli sauce and crushed peanuts.




PRAWNS STEAM
WONTON



**PRAWNS STEAM
WONTON (6 PCS)** **\$13.90**
Prawn and chicken served with soy vinaigrette

VEGETABLE TEMPURA **\$10.90**
Crispy deep fried corn, carrot, red capsicum, mushroom
and buk choy served with sweet chilli sauce.

VEGETABLE CURRY PUFF (4 PCS) **\$9.90**
CHICKEN CURRY PUFF (4 PCS) **\$10.90**
Crispy puff pastry filled with pumpkin, onion
and peas served with cucumber sauce.

CRYING TIGER (WAGYU)  **\$14.90**
Marinated wagyu beef grilled to perfection
served with Thai chilli sauce and salad.



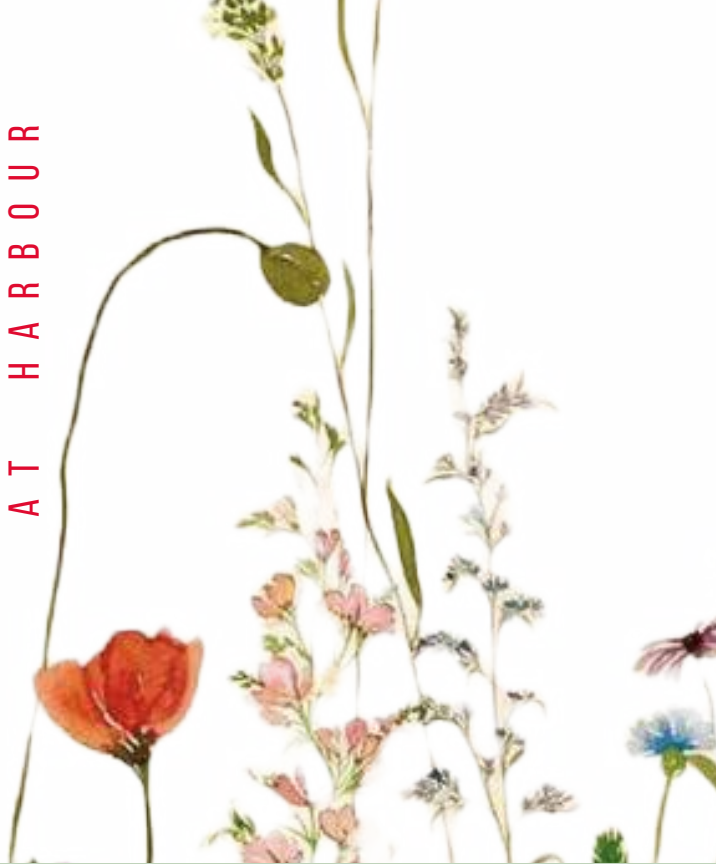
APPETIZERS



Kale Prawn bite

APPETIZERS

AT HARBOUR



- | | |
|--|----------------|
| KALE ROASTED COCONUT PRAWNS BITE (2PCS) (GF) | \$12.90 |
| Grilled prawns, ginger, chilli, toasted coconut & mix herbs in kale leaf. | |
| PORK SKEWER (4 PCS) | \$12.90 |
| Grilled marinated pork served with Thai chilli sauce. | |
| CHICKEN SKEWER (4 PCS) (GF) | \$11.90 |
| Grilled marinated chicken served with special satay sauce. | |
| SPECIAL PRAWNS (4 PCS) | \$12.90 |
| Golden fried prawns wrapped in crispy rice pastry served with Thai sweet chilli sauce. | |

APPETIZERS

COCONUT PRAWNS (4 PCS) ^{GF} \$12.90

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

MIXED ENTREE (4 PCS) \$12.90

Fish cake, curry puff, spring roll crab meat and coconut prawn.

SCALLOP APPLE SALAD (3 PCS) ^{GF} \$14.90

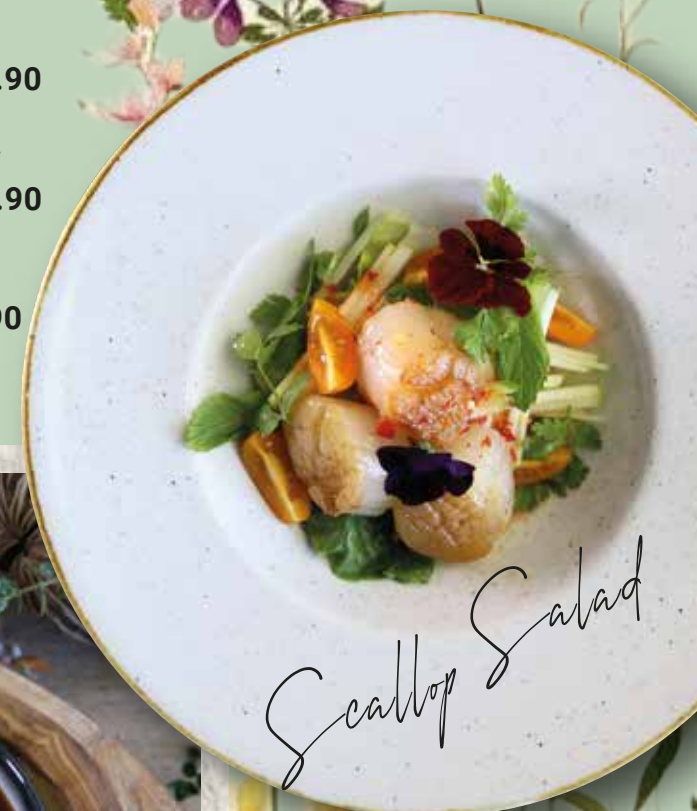
Grilled Scallop, thinly sliced green apple, mint, fresh chilli and red onion drizzled with Chilli lime dressing.

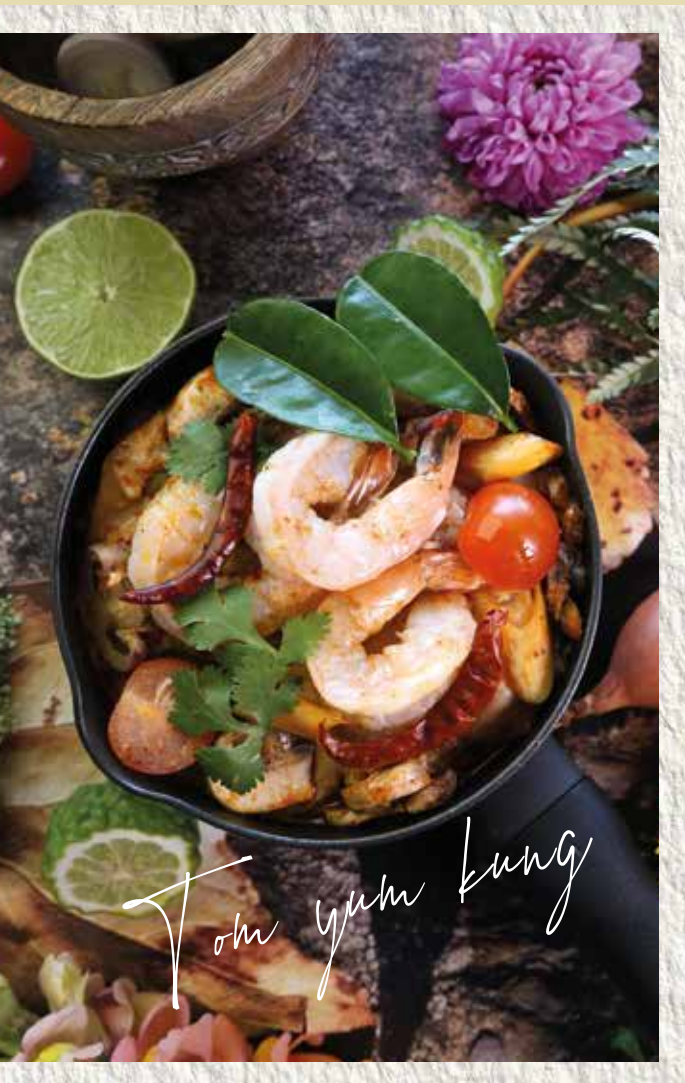
DUCK PAN CAKE (3 PCS) \$14.90

Roasted duck, shallot, cucumber served with Hoisin sauce.

FISH CAKE (4 PCS) \$9.90

Fish mince, Lime leaf chilli paste served with sweet chilli.





SOUP

TOM KHA GAI (CHICKEN) (GF)

\$13.90 / MAIN \$20.90

Delicious coconut soup with galangal, lemongrass, coriander, mushroom and kaffir lime leaves.

TOM YUM HED (MUSHROOM) (GF)

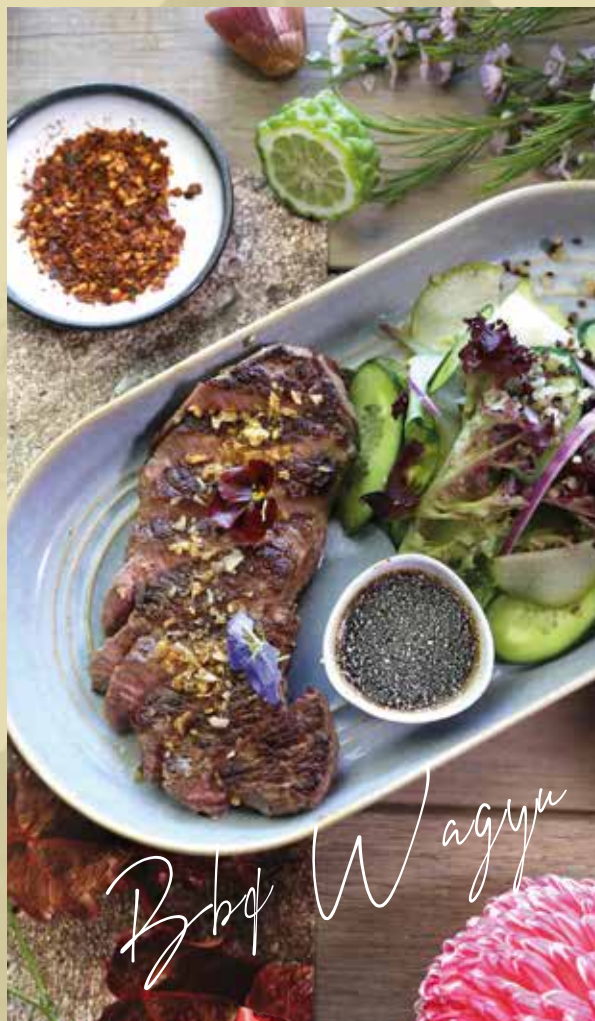
\$11.90 / MAIN \$17.90

Tangy Thai style soup with mushroom, lemongrass, coriander, kaffir lime leaves and galangal.

TOM YUM KUNG (GF)

\$13.90 / MAIN \$22.90

Tangy Thai style soup with prawns, mushroom, lemongrass, coriander, kaffir lime leaves and galangal.



BBQ

A T H A R B O U R

BBQ WAGYU (GFO) **\$30.90**

Grilled marinated wagyu beef served with quinoa salad and Nam Jim Jeaw.

BBQ CHICKEN **\$24.90**

Grilled marinated chicken thigh fillet served with quinoa salad and sweet chilli sauce.

BBQ LAMB (3 CUTLETS) **\$35.90**

Grilled marinated lamb cutlets in Thai style sauce.



CHEF

RECOMMENDATION

AT HARBOUR



SPECIAL RED DUCK CURRY (GF) **\$26.90**

Boneless roasted duck in red coconut curry, lychee, pineapple and cherry tomatoes.

BBQ CHICKEN CURRY **\$23.90**

Stir fried BBQ chicken with yellow curry paste, egg, onion and shallot.

MASSAMAN LAMB SHANK (GF) **\$24.90**

Slow cooked lamb shank in mild coconut curry with potato, fried onion and cashew nuts.

CHOO CHEE (GFU) **\$30.90**

Hot coconut choo chee curry sauce with choice of either

: Prawns | Barramundi Fillet | Salmon fillet



SALTED &
PEPPER SQUID



Soft shell crab

SALTED AND PEPPER SQUID GF **\$23.90**

Deep fried salt and pepper squid wok tossed with onion and capsicum served with Thai sweet chilli sauce.

STIR FRIED MIXED VEGETABLE GFO **\$20.90**

Mixed vegetables, dried mushroom, tofu, cashew in oyster sauce.

SOFT SHELL CRAB

PAD PRIK THAI DUM GFO **\$30.90**

Deep fried soft shell crab wok tossed onion, capsicum and shallot in black pepper sauce.



STIR FRIED
MIXED VEGETABLE



DUCK PLUM SAUCE **\$29.90**
 Roasted duck and steamed vegetables in plum sauce.

PAD CHA GFO **\$28.90**
(SPICY SEAFOOD STIR FRIED)
 Spicy mixed seafood with Thai herbs, baby corn, wild ginger, garlic and kaffir lime leaves.

COMBO GFO **\$28.90**
 Pan fried Barramundi fillet and grilled prawns served with basil sweet chilli sauce.

SPECIAL FRIED RICE GFO **\$25.90**
 Pineapple fried rice with chicken and prawns

CHEF

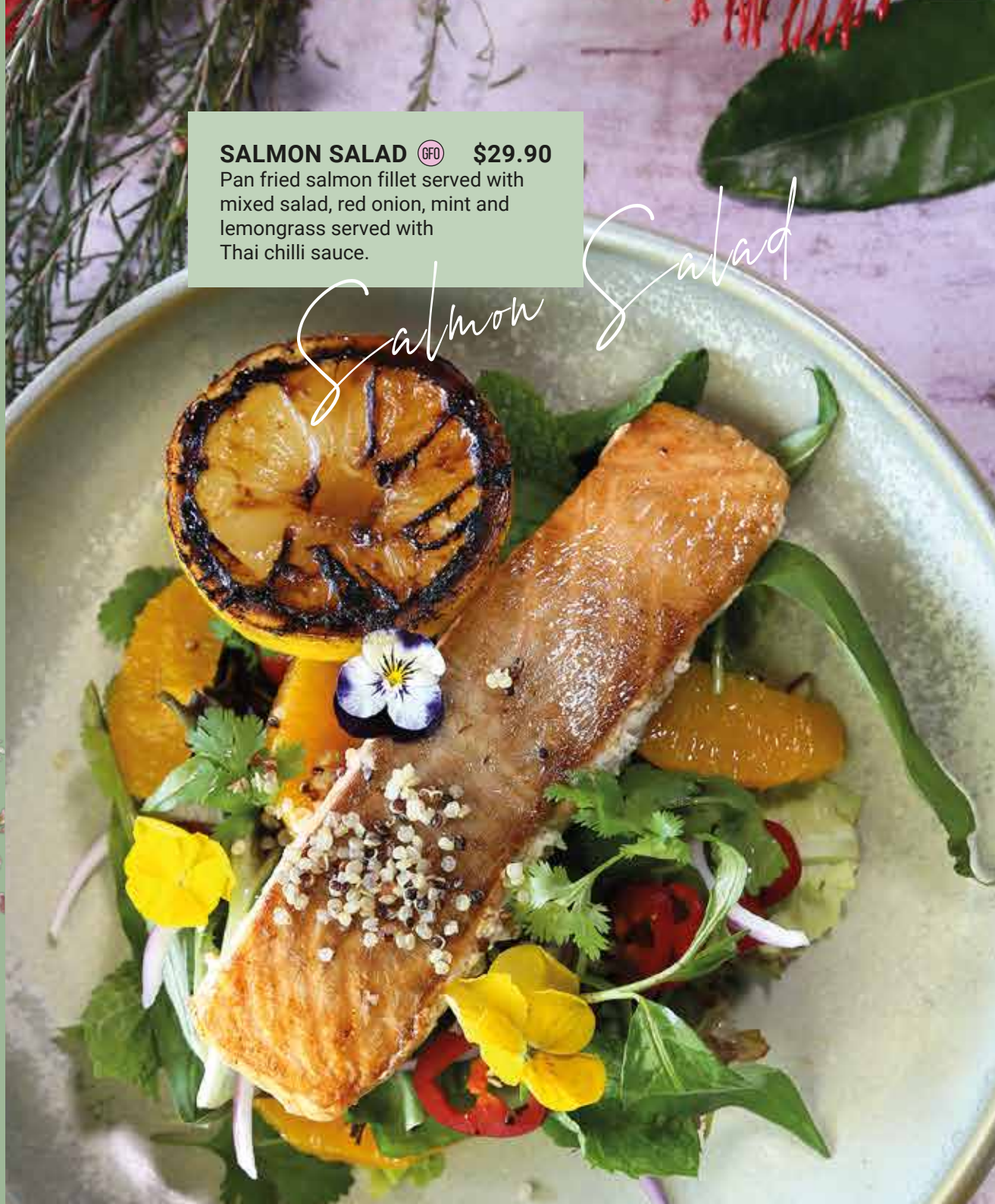
RECOMMENDATION

SALAD

SALMON SALAD GFO \$29.90

Pan fried salmon fillet served with mixed salad, red onion, mint and lemongrass served with Thai chilli sauce.

Salmon Salad





DUCK SALAD

DUCK SALAD **\$26.90**
Roasted duck, ginger, mixed salad, red onion and mint drizzled with chilli citrus dressing.



AVO PRAWNS SALAD

AVO PRAWNS SALAD GFO **\$27.90**
Grilled prawns, avocado, red onion, tomato and mint topped with homemade chilli relish.

WAGYU SALAD GFO **\$28.90**
Grilled wagyu beef salad drizzled with chilli lime dressing.



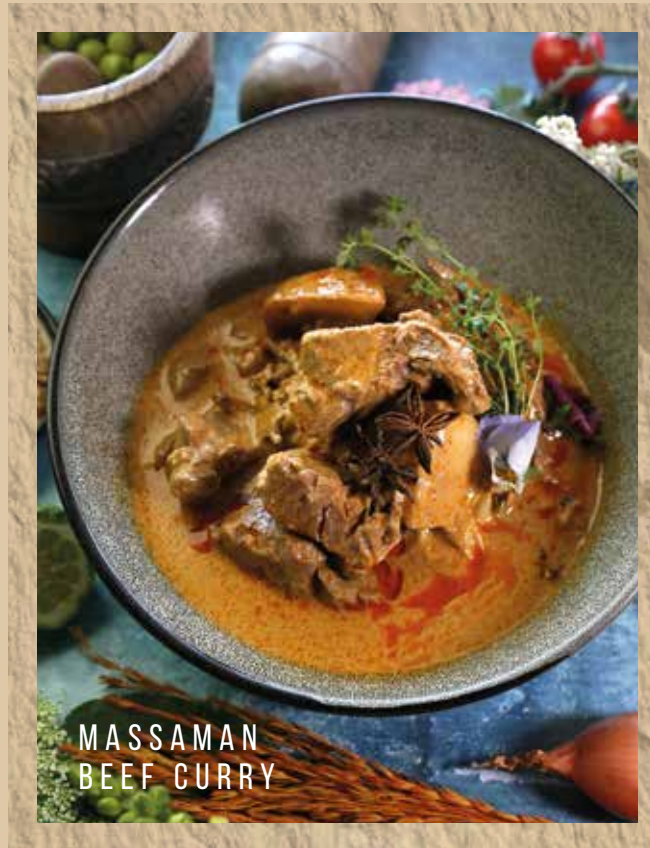
AT HARBOUR
SALAD

Wagyu Salad

CURRY

CHOICE OF MEAT

VEGETABLE.....	\$18.90
TOFU.....	\$18.90
CHICKEN.....	\$18.90
BEEF.....	\$20.90
PRAWN.....	\$23.90
MIXED SEAFOOD.....	\$25.90
ROASTED DUCK.....	\$25.90



RED CURRY (GFO)

Red curry paste with coconut milk, bamboo shoot, eggplant, galangal and green bean.

GREEN CURRY (GFO)

Green curry paste with coconut milk, bamboo shoot, eggplant, galangal and green bean.

PANANG CURRY (GFO)

Panang curry paste with coconut milk, baby corn, green bean and kaffir lime leaves.

MASSAMAN BEEF CURRY (GFO) \$22.90

Slow cooked beef in mild coconut curry with potato.

FRIED RICE

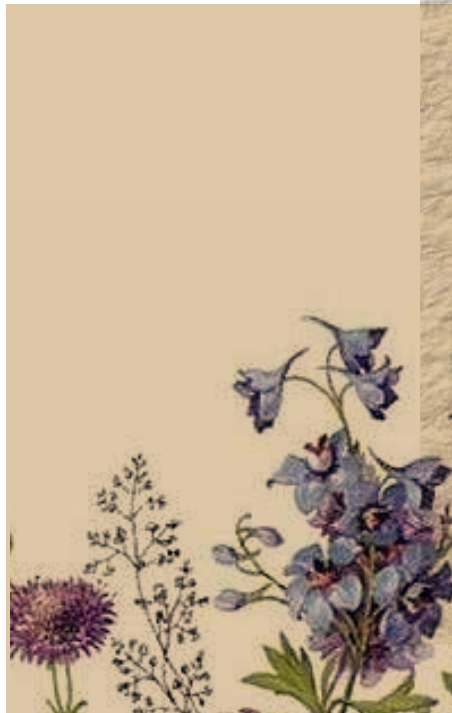
CHOICE OF MEAT

VEGETABLE.....	\$18.90
TOFU.....	\$18.90
CHICKEN.....	\$18.90
BEEF.....	\$20.90
PRAWN.....	\$23.90
MIXED SEAFOOD.....	\$25.90
ROASTED DUCK.....	\$25.90
CRISPY PORK BELLY.....	\$25.90



THAI FRIED RICE

Thai style fried rice with egg, onion, tomatoes and chinese broccoli.



STIR FRIED

CHOICE OF MEAT

VEGETABLE.....	\$18.90	PRAWN.....	\$23.90
TOFU.....	\$18.90	CRISPY PORK BELLY.....	\$25.90
CHICKEN.....	\$18.90	MIXED SEAFOOD.....	\$25.90
BEEF.....	\$20.90	ROASTED DUCK.....	\$25.90



GINGER SAUCE GFO

Soya bean, ginger, capsicum, onion, mushrooms, babycorn and shallot.

GARLIC & PEPPER SAUCE GFO

Mushroom, broccoli, onion and babycorn.

PAD KA-NA GFO

Chinese broccoli, soya bean and fresh chilli.

PAD PRIK SOD GFO

Capsicum, onion, babycorn and fresh chilli.



HONEY

Crispy battered chicken or prawns glazed with honey sauce.

CHILLI BASIL SAUCE GFO

Basil, chilli, bamboo shoot, onion and green bean.

CASHEW NUT SAUCE (GAI SAM ROS) GFO

Cashew nuts, chilli jam, shallot, water chestnut, broccoli, babycorn and capsicum.

OYSTER SAUCE GFO

Mushroom, capsicum, onion, babycorn, buk choy and chinese cabbage.

SATAY SAUCE GFO

Broccoli, capsicum, carrot, chinese cabbage and babycorn.

STIR FRIED





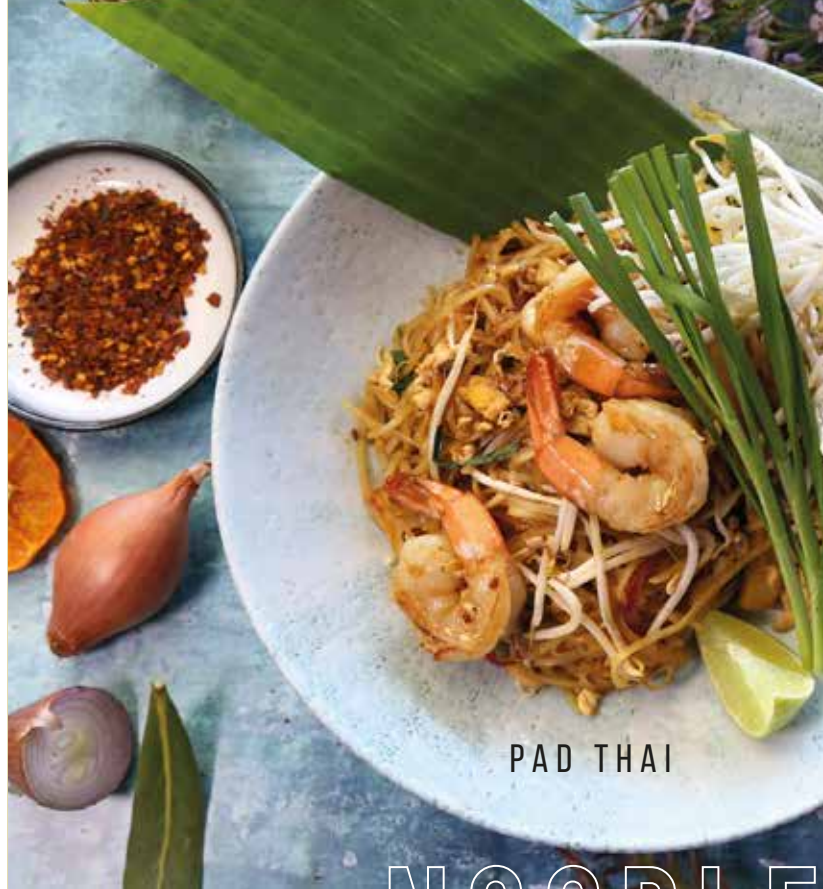
LAKSA
Egg noodle, buk choy and bean sprouts in laksa broth topped with crispy noodles, Bean sprout and fried onion.

Laksa

NOODLE

CHOICE OF MEAT

VEGETABLE.....	\$18.90	PRAWN.....	\$23.90
TOFU.....	\$18.90	CRISPY PORK BELLY.....	\$25.90
CHICKEN.....	\$18.90	MIXED SEAFOOD.....	\$25.90
BEEF.....	\$20.90	ROASTED DUCK.....	\$25.90



PAD THAI

NOODLE

PAD THAI GFO

Stir fried thin rice noodles with egg, bean sprouts, tofu, garlic chives, topped with crushed peanuts and bean sprouts.

PAD SEE EW GFO

Stir fried flat rice noodles, Chinese broccoli, egg in sweet soya sauce.

PAD KHEE MAO GFO

Spicy stir fried flat rice noodles with mixed vegetables, egg and chilli basil sauce.



PAD SEE EW



HOKKIEN NOODLES

CASHEW NUT NOODLES GFO

Stir fried flat rice noodles with cashew nuts, seasonal vegetables, chilli jam, egg and shallot.

SATAY NOODLES GFO

Stir fried flat rice noodles with mixed vegetables, egg and peanut sauce.

HOKKIEN NOODLES GFO

Stir fried Hokkien noodles with mixed vegetables.

SIDE

AT HARBOUR



CHICKEN NUGGET & CHIPS....\$12.90



KIDS FRIED RICE.....\$12.90

- STEAMED JASMINE RICE.....\$3.90**
- STICKY RICE.....\$4.90**
- COCONUT RICE.....\$4.90**
- STEAMED RICE NOODLE WITH FRIED GARLIC.....\$4.90**
- CRISPY NOODLE.....\$4.90**
- ROTI WITH SATAY SAUCE.....\$6.90**
- STEAMED VEGETABLES.....\$6.90**
- SATAY SAUCE.....\$5.90**
- PLAIN FRIED RICE.....\$10.90 (FOR TWO)**

KIDS MEAL

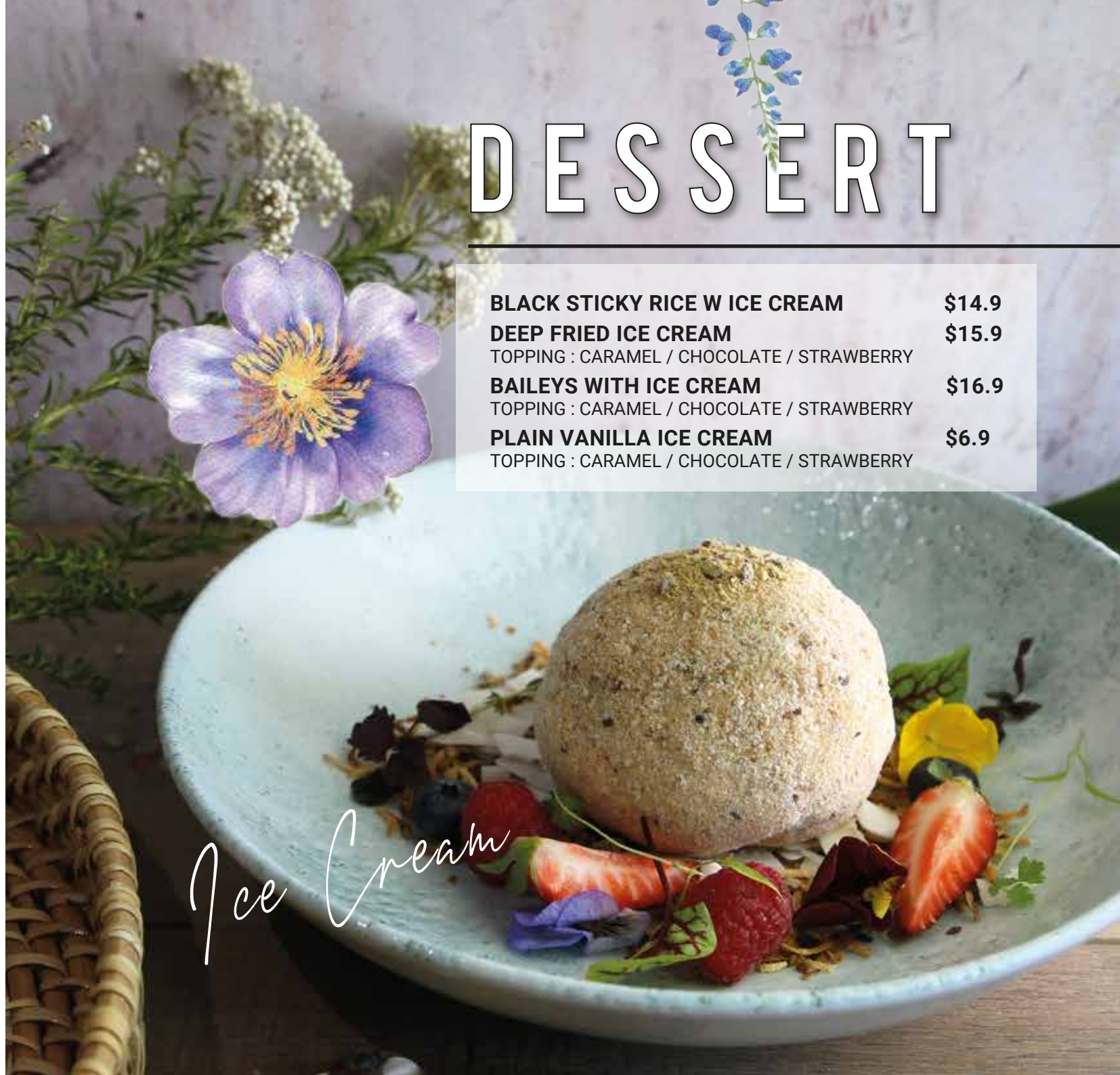


KIDS CHICKEN SKEWER.....\$12.90
with jasmine rice

DESSERT

BLACK STICKY RICE W ICE CREAM	\$14.9
DEEP FRIED ICE CREAM	\$15.9
TOPPING : CARAMEL / CHOCOLATE / STRAWBERRY	
BAILEYS WITH ICE CREAM	\$16.9
TOPPING : CARAMEL / CHOCOLATE / STRAWBERRY	
PLAIN VANILLA ICE CREAM	\$6.9
TOPPING : CARAMEL / CHOCOLATE / STRAWBERRY	

Ice Cream



BANQUET 1

2 COURSE

\$39

PER PERSON

APPETIZERS

DEEP FRIED SPRING ROLLS VEGETABLE

Deep fried spring rolls filled with vegetable served with plum sauce.

CURRY PUFF CHICKEN

Crispy puff pastry filled with chicken, pumpkin, onion and peas served with cucumber sauce.

CHICKEN SKEWER

Grilled marinated chicken served with our special recipe satay sauce.



MAIN COURSES

BEEF PAD SEE EW

Stir fried flat rice noodles, Chinese broccoli, egg in sweet soya sauce.

PRAWNS CASHEW NUT

Stir fried prawns with cashew nuts, chilli jam, shallot, water chestnut, babycorn and capsicum.

CHICKEN PANANG CURRY

Panang curry paste with coconut milk, babycorn and green bean garnished with kaffir lime leaves.

DUCK SALAD

Roasted duck, ginger, mixed salad, red onion and mint drizzled with chilli citrus dressing.

STEAMED JASMINE RICE

* MINIMUM 4 PEOPLE



BANQUET 1

AT HARBOUR



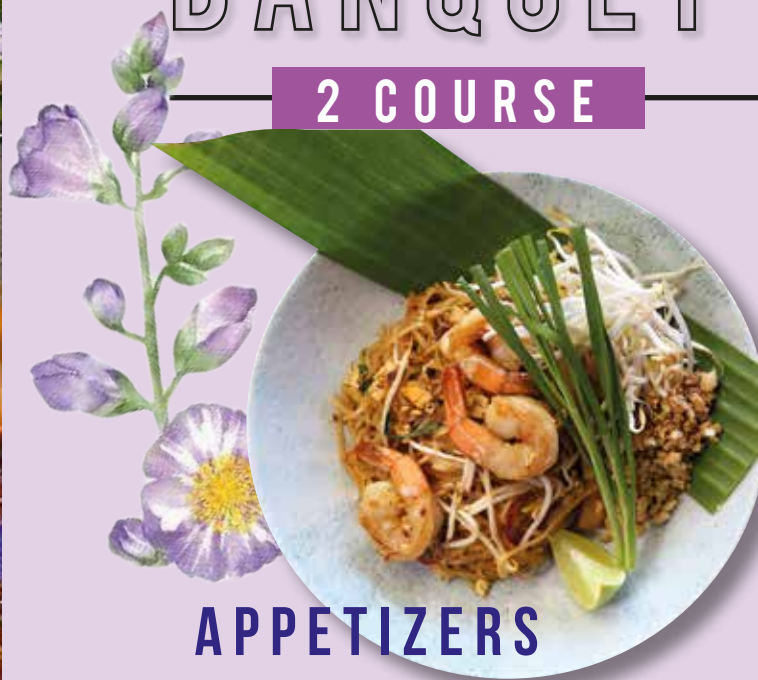
BANQUET 2

AT HARBOUR

BANQUET 2

2 COURSE

\$49
PER PERSON



APPETIZERS

DEEP FRIED SPRING ROLLS CRAB MEAT

Deep fried spring rolls filled with crab meat served with plum sauce.

CHICKEN SKEWER

Grilled marinated chicken served with special satay sauce.

COCONUT PRAWNS

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

MAIN COURSES

PRAWNS PAD THAI

Stir fried thin rice noodles with egg, bean sprouts, tofu, garlic chives, topped with crushed peanuts and bean sprouts

CRISPY PORK CASHEW NUT SAUCE

Cashew nuts, chilli jam, shallot, water chestnut, broccoli, babycorn and capsicum.

SPECIAL RED DUCK CURRY

Boneless roasted duck in red coconut curry, lychee, pineapple and cherry tomatoes.

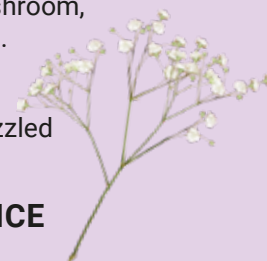
STIR FRIED MIXED VEGETABLE

Mixed vegetables, dried mushroom, tofu, cashew in oyster sauce.

WAGYU SALAD

Grilled wagyu beef salad drizzled with chilli lime dressing.

STEAMED JASMINE RICE



* MINIMUM 4 PEOPLE



 H a r b o u r
T h a i R e s t a u r a n t

TAKE AWAY CONTAINER TO BE SUPPLIED WITH A CHARGE OF 50 CENTS EACH

NO SPLIT BILL

BYO \$5 PER BOTTLE (WINE ONLY)

10% SURCHARGE ON PUBLIC HOLIDAY

MINIMUM EFTPOS \$15

