

KUB KAO THAI CUISINE

ENTREE

- Vegetarian Spring Rolls(V) (4 Pcs)** \$12.00
Deep fried crispy rolls filled with cabbage, carrot, vermicelli, serve with sweet chilli sauce
- Curry Puffs(v) (4 Pcs)** \$12.00
Assorted vegetables cooked with potatoes in signature curry spices then wrapped in puff pastry, serve with cucumber relish
- Fried Chicken Wings (6 Pcs)** \$12.00
Battered fried marinated chicken wings, serve with sweet chilli sauce
- Satay Chicken (gf) (3 Skewers)** \$14.00
Grilled marinated chicken tenderloin on skewer, serve with peanut sauce and cucumber relish
- Moo Ping (4 Skewers)** \$14.00
Grilled marinated pork, serve with chilli dip
- Kub Kao Coconut Prawns (4 Pcs)** \$14.00
Fried marinated prawns coated with roasted coconut, serve with sweet chilli sauce

CURRY

- Green Curry (gf,v,vo)** **Vegetarian \$22.00**
Chicken \$24.00
Thai green curry flavored, Thai eggplant, beans, capsicum, kaffir lime leaves, fresh chilli and basil leaves
- Massaman Curry (gf)** \$26.00
Tender beef with slowly cooked, fresh Massaman curry paste and sweet potatoes
- Roasted Duck Red Curry (gf)** \$28.00
Marinated roast duck in red curry with lychees, cherry tomatoes, fresh pineapple, capsicum, snow pea, kaffir lime leaves and basil leaves
- Pineapple Prawns Curry (gf)** \$28.00
Fresh pineapple in red curry with capsicum, cherry tomatoes, kaffir lime leaves and basil leaves

KUB KAO'S SIGNATURE

- KubKao Spicy Pork Balls (9 Pcs)** \$24.00
Inspired from Larb salad. Deep fried spicy marinated pork minced with red onion, coriander, mints, chilli, kaffir lime leaves and roasted rice powder, serve with mix salad and cucumber
- Choo Chee (gf)** \$26.00
Grilled beef rump in a creamy red curry sauce, red chilli and kaffir lime leaves
- Angry Beef (gfo)** \$26.00
Stir fried hot and spicy sauce with garlic, chilli, green peppercorn and Thai herbs
- Beef with Red wine sauce** \$28.00
Stir fried marinate beef with garlic, chilli and red wine sauce serve with mix salad.
- Salt & Pepper Roasted Pork Belly (gf)** \$28.00
Stir fried twice roasted pork with garlic, chilli, green peppercorn, kaffir lime leaves
- Tamarind Prawns** \$28.00
Battered fried prawns with hot tamarind sauce and steamed Asian vegetables
- Deep-Fried Whole Barramundi with Three Flavors Sauce** \$36.00
Deep fried whole barramundi fish with Kub Kao's special sauce, fresh pineapple, cherry tomatoes, kaffir lime leaves and basil leaves
- Deep-Fried Whole Barramundi with Choo Chee sauce** \$36.00
Deep fried whole barramundi fish with creamy Choo Chee curry sauce, red chilli, and kaffir lime leaves

SOUP

- Tom Kha Chicken (gf)** \$22.00
Mild coconut based soup with chicken breast, mushroom, onion, tomatoes, lemongrass, kaffir lime leaves and galangal
- Tom Yum Prawns (gf)** \$24.00
Most popular spicy and sour soup with mushroom, onion, tomatoes, lemongrass, kaffir lime leaves and galangal

SALAD

Thai Beef Salad (gf) \$22.00
Char grilled beef rump in Thai chilli lime dressing, red onion, cherry tomatoes, kaffir lime leaves, lemongrass and Thai herbs

Roasted Duck Lychees Salad (gfo) \$26.00
Marinated roast duck slice in light soy sauce dressing mix with warm coconut cream, lychees, chilli, lime, red onion, kaffir lime leaves, lemongrass, cherry tomatoes and Thai herbs

Roasted Pork Belly Salad (gf) \$28.00
Roasted pork belly in Thai chilli lime dressing, fresh pineapple, red onion, kaffir lime leaves, lemongrass, Thai herbs with caramelized palm sugar and fish sauce drizzle serve with pickle fennel

Char-Grilled Prawn Salad (gf) \$28.00
Char grilled prawn in Thai chilli lime dressing, mild chilli jam, red onion, cherry tomatoes, cucumber, kaffir lime leaves, lemongrass, fried onion and Thai herbs.

NOODLE

Pad Thai Noodle (gf,v,vo) Vegetarian \$20.00
Chicken \$22.00 / Prawns \$24.00
Pad Thai noodle with eggs, shrimp, tofu, red onion, chives, bean sprout, roasted peanut and special Kub Kao homemade Pad Thai sauce

RICE

Fried Rice (gfo,v,vo) Vegetarian \$20.00
Chicken \$22.00 / Prawns \$24.00
Fried rice with egg and meat of your choice serve with slices of cucumber and lemon

Tom Yum Fried Rice (gf) Prawns \$26.00
Fried rice with tom yum flavored and prawns, egg, cherry tomatoes, onion, kailan and Thai herbs

Steamed Jasmine Rice \$4.00

Peanut Rice \$5.00

DIETARY REQUIRMENT

Please check the sign in each dish

- v Vegetarian (with egg)
- vo Vegan option available (without egg)
- gf Gluten free
- gfo Gluten free option available

STIR FRIED

Cashew Nuts Chicken (gfo) \$24.00
Stir fried chicken breast with roasted cashew nut, mild chilli jam, broccoli, onion, capsicum and spring onion

Roasted Pork Belly Prik Khang (gf) \$26.00
Stir fried roasted pork belly with red curry paste, beans, chilli, and kaffir lime leaves

Pad KaPaw (Chilli&Basil) (gfo)
Pork Minced \$24.00 / Roasted Pork \$26.00
Traditional Thai spicy stir fried with garlic, beans, chilli and basil leaves

Pad Satay (gfo,v,vo) Vegetarian \$20.00
Chicken \$22.00
Stir fried a choice of meat with Kub Kao homemade peanut sauce, garlic, broccoli, capsicum, snow pea and spring onion

Garlic and Pepper Beef (gfo) \$26.00
Stir fried marinated beef with garlic and pepper sauce, serve with mix salad, cucumber and Siracha chili sauce

Asian Wok (gfo,v,vo) \$22.00
Stir fried assorted green vegetables with garlic and light soy sauce

DRINKS

Coke/Coke Zero/Sprite \$3.50
Ginger Beer \$4.00
Thai Milk Tea \$6.50
Still Water \$4.00
Sparkling Water 500ml \$5.00
Sparkling Water 1L \$8.50
Corkage Charge Per Person \$3.00

DESSERT

Sticky Rice with Vanilla Ice Cream \$8.00