
PRUNG

From our grandmother's kitchen to your table

// ENTRÉES

Handcrafted starters to awaken the senses.

- **Spring Rolls (Meat):** Crispy golden pastry filled with savory pork mince, seasoned vegetables, and vermicelli. — \$11.90
- **Vegetable Spring Rolls:** Light and crunchy pastry shells bursting with shredded vegetables and silky vermicelli. — \$11.90
- **Garlic Chive Cakes:** Savory garlic chive dumplings, seared until golden and served with homemade sweet, dark soy dipping sauce. — \$11.90
- **Crab & Prawn Rolls:** Delicate, crispy lace pastry wrapped around a succulent prawn and crab filling, served with a tangy sweet plum sauce. — \$11.90
- **Chicken Wings:** Deep fried Thai-style marinade wings served with a sweet and spicy chilli sauce. — \$12.90
- **Curry Puffs (Meat):** Flaky, hand-crimped pastry pockets filled with aromatic beef mince, curried potatoes, carrots, and peas. — \$12.90
- **Vegetable Curry Puffs:** Delicate pastry pockets filled with a fragrant blend of curried potato, carrot, and sweet peas. — \$12.90
- **Thai Fish Cakes:** Fragrant white fish spiced with red curry paste, kaffir lime, and hand-sliced green beans. — \$12.90
- **Dim Sum:** Delicate steamed or deep-fried dumplings filled with seasoned minced pork and garden vegetables. — \$12.90
- **Chicken Satay:** Char-grilled skewers marinated in turmeric and coconut milk, served with our rich, house-made peanut sauce. — \$14.90
- **Goong Hom Sabai (Prawns in a Blanket):** Large, succulent prawns and minced chicken seasoned with coriander root, hand-wrapped in crispy pastry and served with sweet chilli sauce. — \$14.90
- **Mixed Entrée:** A curated tasting platter featuring our signature Spring Roll, Curry Puff, Fish Cake, and Fried Dim Sum. — \$14.90

SOUPS

Entrée Portion: \$12.90

- **Tom Yum Goong:** A vibrant, spicy-sour masterpiece infused with succulent prawns, lemongrass, galangal, and fresh Thai chillies.
- **Tom Kha Gai:** A velvety coconut broth balanced with the citrus aroma of kaffir lime, tender chicken thigh, and earthy mushrooms.
- **Wonton Soup:** Hand-made parcels of seasoned minced chicken and prawns swimming in a light, aromatic chicken bouillon.

NOODLES

Wok-tossed over high heat for that authentic "breath of the wok."

Vegetables: \$20.90 | Chicken or Pork: \$22.90 | Beef: \$24.90 | Prawns: \$26.90

- **Pad Thai:** The quintessential Thai street food. Thin rice noodles tossed with egg, bean sprouts, and crushed peanuts in our signature tamarind glaze.
- **Pad See Ew:** Wide, flat rice noodles caramelized with Chinese broccoli and premium sweet soy sauce.
- **Pad Kee Mao:** "Drunken Noodles"—a bold, spicy favorite featuring flat noodles, fresh basil, garlic, and bird's eye chillies.
- **Raad Naa:** Seared flat noodles draped in a rich, savory gravy with crisp seasonal greens.
- **Laksa:** A luscious fusion of rice vermicelli and Hokkien noodles in a creamy, spiced coconut curry broth with tofu and bean sprouts.

STIR-FRIED DISHES & CURRIES

Vibrant main plates best shared and served with rice. (Stir-fries feature tender chicken breast; Curries feature succulent chicken thigh)

Vegetables: \$23.90 | Chicken or Pork: \$24.90 | Beef: \$25.90 | Duck or Prawns: \$27.90 | Seafood: \$27.90

Stir-Fried Styles

- **Chilli Basil (Kaprao):** A high-heat stir-fry of fresh basil, garlic, and chilli—the soul of Thai comfort food.
- **Garlic & Pepper:** A classic savory stir-fry infused with fried garlic and a cracked pepper kick.
- **Pad Puk Ruam:** A garden-fresh medley of seasonal vegetables tossed in a light, savory sauce.

Traditional Curries

- **Green Curry:** Fragrant and spicy coconut curry made from fresh green chillies and Thai basil.
- **Panang Curry:** A thick, salty-sweet, and creamy curry finished with a sprinkle of kaffir lime leaves.
- **Red Curry:** A bold classic of dried red chillies, bamboo shoots, and sweet Thai basil.
- **Massaman Beef:** Melt-in-your-mouth slow-cooked beef with toasted peanuts and potatoes in a mild, aromatic sauce. — \$28.90
- **Lychee Duck Red Curry:** Succulent roasted duck simmered with sweet lychees, cherry tomatoes, and pineapple. — \$28.90

SALADS

- **Somtum:** Hand-shredded green papaya salad pounded with lime, chilli, and peanuts for a refreshing zing. — \$21.90
- **Larb:** A zesty, herb-forward salad of minced pork, chicken, or beef, fresh mint, and toasted rice powder. — \$24.90 (Tofu option available)

- **Thai Beef Salad:** Tender, flame-grilled beef strips tossed with fresh herbs, cucumber, and tomatoes in a spicy lime and chilli dressing. — \$25.90

🌟 PRUNG SIGNATURES

The pinnacle of our kitchen's craft.

- **Eggplant Special:** Crispy deep-fried eggplant wok-tossed with chilli, garlic, onions, mushrooms, capsicum, and basil in our house-special sauce. — \$24.90
- **Pad Med Mamuang Himmapaan:** A crowd-pleasing dish of deep-fried battered chicken thigh pieces featuring crunchy roasted cashews, sun-dried chillies, and savory chilli jam. — \$27.90
- **Lamb Shank Massaman:** Tender, braised lamb shank bathed in a silky, nutty Massaman curry sauce. — \$32.90

🍛 RICE & SIDES

- **Thai Fried Rice:** Classic grandmother-style fried rice with egg, onion, Chinese broccoli, and tomato.
 - Vegetables: \$20.90 | Chicken or Pork: \$22.90 | Beef: \$24.90 | Prawns: \$26.90
- **Sticky Rice** — \$5.50
- **Coconut Rice** — \$5.50
- **Boiled Jasmine Rice** — \$4.50

🍰 DESSERTS & 🍹 DRINKS

- **Bua Loi:** Delicate, hand-rolled rice flour dumplings served in a warm, sweet, and salted coconut cream. — \$12.90
- **Sang Kaya:** A traditional Thai treasure: silky, fragrant egg custard served with warm, sweet sticky rice. — \$12.90
- **Crispy Fruit Fritters:** Your choice of hand-battered banana or pineapple, deep-fried until honey-gold and served warm with a scoop of premium vanilla bean ice cream. — \$12.90
- **Saa Koo:** A comforting bowl of warm sago pudding and sweet corn kernels, drizzled with a rich, salted coconut cream. — \$9.90
- **Black Sticky Rice:** Earthy, aromatic black wild rice slow cooked in sweetened coconut milk for a deep, nutty flavor. — \$7.90
- **Thai Specialities:** Thai Milk Tea, Ice Coffee, Lemon Tea, or Nomyen (Pink Milk). — \$8.50
- **Soft Drinks / Sparkling Water** — \$5.00
- **Ginger Beer / Sparkling Mineral Water** — \$6.50