

AUTHENTIC THAI CUISINE

PRŪNG

From our grandmother's kitchen to your table



Entrées

Handcrafted starters to awaken the senses.

Spring Rolls \$11.90

Crispy golden pastry filled with savory pork mince, seasoned vegetables, and vermicelli.

Vegetable Spring Rolls \$11.90

Light and crunchy pastry shells bursting with shredded vegetables and silky vermicelli.

Garlic Chive Cakes \$11.90

Savory garlic chive dumplings, seared until golden and served with homemade sweet, dark soy dipping sauce.

Crab & Prawn Rolls \$11.90

Delicate, crispy lace pastry wrapped around a succulent prawn and crab filling, served with a tangy sweet plum sauce.

Chicken Wings \$12.90

Deep fried Thai-style marinade wings served with a sweet and spicy chilli sauce.

Curry Puffs \$12.90

Flaky, hand-crimped pastry pockets filled with aromatic beef mince, curried potatoes, carrots, and peas.

Vegetable Curry Puffs \$12.90

Delicate pastry pockets filled with a fragrant blend of curried potato, carrot, and sweet peas.

Thai Fish Cakes \$12.90

Fragrant white fish spiced with red curry paste, kaffir lime, and hand-sliced green beans.

Dim Sum \$12.90

Delicate steamed or deep-fried dumplings filled with seasoned minced pork and garden vegetables.

Chicken Satay \$14.90

Char-grilled skewers marinated in turmeric and coconut milk, served with our rich, house-made peanut sauce.

Goong Hom Sabai (Prawns in a Blanket) \$14.90

Seasoned prawns hand-wrapped in crispy pastry and served with sweet chilli sauce

Mixed Entrée \$14.90

A curated tasting platter featuring our signature Spring Roll, Curry Puff, Fish Cake, and Fried Dim Sum.

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.

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 \$28.90

Melt-in-your-mouth slow-cooked beef with toasted peanuts and potatoes in a mild, aromatic sauce.

Lychee Duck Red Curry \$28.90

Succulent roasted duck simmered with sweet lychees, cherry tomatoes, and pineapple.

Salads

Somtum \$21.90

Hand-shredded green papaya salad pounded with lime, chilli, and peanuts for a refreshing zing.

Larb \$24.90

A zesty, herb-forward salad of minced pork, chicken, or beef, fresh mint, and toasted rice powder. Tofu option available.

Thai Beef Salad \$25.90

Tender, flame-grilled beef strips tossed with fresh herbs, cucumber, and tomatoes in a spicy lime and chilli dressing.

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

DESSERTS

Bua Loi \$12.90

Delicate, hand-rolled rice flour dumplings served in a warm, sweet, and salted coconut cream.

Sang Kaya \$12.90

A traditional Thai treasure: silky, fragrant egg custard served with warm, sweet sticky rice.

Crispy Fruit Fritters \$12.90

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.

Saa Koo \$9.90

A comforting bowl of warm sago pudding and sweet corn kernels, drizzled with a rich, salted coconut cream.

Black Sticky Rice Pudding \$7.90

Earthy, aromatic black wild rice slow cooked in sweetened coconut milk for a deep, nutty flavor.

DRINKS

Thai Specialities \$8.50

Thai Milk Tea, Ice Coffee, Lemon Tea, or Nomyen (Pink Milk).

Soft Drinks / Sparkling Water \$5.00

Ginger Beer / Sparkling Mineral Water \$6.50

Prices/Ingredients are subject to change without notice

BYO \$2.5/ person

If you are allergic to any kind of food, please inform us when ordering

10% Surcharge for Sunday

15% Surcharge for Public Holidays

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Please inform your server of any dietary requirements or allergies.



PRUNG SIGNATURES

The pinnacle of our kitchen's craft.

Eggplant Special

\$24.90

Crispy deep-fried eggplant wok-tossed with chilli, garlic, onions, mushrooms, capsicum, and basil in our house-special sauce.

Pad Med Mamuang Himmapaan

\$27.90

A crowd-pleasing dish of deep-fried battered chicken thigh pieces featuring crunchy roasted cashews, sun-dried chillies, and savory chilli jam.

Tod Mun Goong (4 pcs)

\$15.90

Crispy, golden-fried shrimp cakes bursting with flavor, served with a sweet plum dipping sauce.

Look Chin Ping (2 skewers)

\$10.00

Grilled premium meatballs glazed with our signature sweet, spicy, and tangy street-style chilli sauce.

Pineapple Red Curry

\$25.90

A rich and aromatic red curry featuring sweet pineapple chunks, cherry tomatoes, and sweet basil, delivering a perfect balance of sweet, savory, and spicy flavors.

Spicy Creamy Seafood Tom Yum

\$32.90

A fiery and comforting hot pot of creamy Tom Yum soup, loaded with premium seafood, fresh mushrooms, and fragrant Thai herbs.

Praram Long Song

\$26.90

Your choice of tender protein served on a bed of lightly blanched greens, generously smothered in our rich, creamy house-made peanut sauce.