

DINNER MENU

亚洲美食

ENTRÉE

E1 Spring Roll GF	\$10.50
Sautéed vegetables and vermicelli noodles	
E2 Fresh Rice Paper Rolls GF	\$12.50
Prawn and pork, mint, cucumber, lettuce	
E3 Money Bags	\$12.50
Minced chicken, lemongrass, coriander	
E4 Dumplings	\$12.50
Pork, coriander, panang curry sauce and kaffir lime leaves	
E5 Crunchy Pork Belly GF	\$12.50
Thai vinaigrette dipping sauce	
E6 Sharing Platter	\$26.00
Combination entrée rolls, money bags, dumplings, crunchy pork belly	
E7 Satay Chicken Sticks	\$11.00
Marinated chicken skewers, and our signature peanut sauce topping	
E8 Caramelised Pork Spare Ribs GF	\$12.50
Steamed marinated pork ribs with Buddha's special stir fry sauce.	
E9 Deep Fried Squid	\$12.50
Garlic, lemon and pepper	
E10 Roti and Peanut Sauce	\$8.00
E11 Garlic Prawn Hot Pot GF	\$14.90
Garlic sauce, lime juice, lemongrass	
E12 Tom Yum with Prawn GF	\$14.90
Entrée size Thai style Tom yum soup, lime juice, coriander	

CURRY & LAKSA

SERVED WITH STEAMED JASMINE RICE

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|--|----------------|
| C1 Thai Green Curry with Chicken GF | \$24.50 |
| Green chilli paste, creamy coconut, spices and fresh basil | |
| C2 Panang Curry with Beef Cheek GF | \$26.00 |
| Slow braised, panang curry sauce, kaffir lime garnish | |
| C3 Isaan Style Beef Short Rib GF | \$26.00 |
| Slow braised, spice chilli paste, shallot, cumin, lime leaves | |
| C4 Massaman Curry with Lamb Shanks GF | Single \$21.50 |
| New Zealand lamb, potatoes, onions, peanuts | Double \$33.00 |
| C5 Laksa King Prawn GF | \$26.00 |
| Sambal chilli paste, coconut cream, tofu, bean sprout, rice stick noodle | |

NOODLE & RICE

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| N1 Pad Thai with Chicken and Tofu GF | \$22.90 |
| Our signature dish, rice noodles, pad thai sauce, bean sprouts, tamarind, egg nest, and ground roasted peanuts | |
| N2 Classic Crispy Egg Noodle with Pork V | \$22.90 |
| Onions, celery, cabbage, garlic and coriander | |
| N3 Northern Thai Style Noodle with Chicken * | \$22.90 |
| Sweet dark soy, garlic, chilli and fresh basil | |
| N4 Yellow Rice with Pork GF | \$21.00 |
| Jasmine rice, turmeric, egg, peas, carrots, cucumber and spring onions | |
| N5 Red Curry Rice with Beef GF | \$22.90 |
| Jasmine rice, curry paste, lemon and coriander | |
| N6 Pineapple Fried Rice with Chicken * | \$24.50 |
| Garlic, fresh root ginger, sweet dark soy sauce and roasted cashews | |

BUDDHA'S SAVOURY & SLOW COOKED

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| S1 | Kung Pao Chicken | \$24.50 |
| Little spicy, sweet and delicious sauce, Sichuan peppercorn, peanut, garlic, ginger, spring onion, and roasted whole chilli | | |
| S2 | Tempura Fish Steak | \$24.50 |
| Garlic and black pepper sauce, red bell pepper, tomato, onion and mushroom | | |
| S3 | Honey & Lemon Chicken | \$24.50 |
| Sweet and tangy lemon sauce, served with prawn crackers and salad | | |
| S4 | Cashews & Tempura Chicken | \$24.50 |
| Home-made Thai sauce, onion and red pepper | | |
| S5 | Slow-Cooked Pork | \$24.50 |
| Five spices and caramelised sauce, Shaoxing wine, ginger and dark soy sauce | | |
| S6 | Lemongrass & Chilli Chicken GF | \$24.50 |
| Slightly spicy, marinated in garlic and turmeric powder, cooked with onions and toasted lemongrass | | |

WOKS

W7 Sweet & Sour *	\$24.50
Crispy pork belly, pineapple, pepper, spring onion, in Buddha's special sweet and sour sauce	
W8 Sizzling Black Pepper Hot Plate V *	\$24.50
Sliced beef, potatoes, peppercorn, bell pepper, onions and whole black pepper sauce	
W9 Chilli and Fresh Basil *	\$24.50
Crispy pork belly, chilli, garlic and fresh basil	
W10 Cashew Nut Chicken V *	\$24.50
Authentic Thai recipe, very popular in Bangkok	
W11 Signature Peanut Sauce GF	\$24.50
Chicken/beef or pork, spiced satay sauce and onions, traditional style – no Vege!	
W12 Ginger Sauce Beef	\$24.50
Fresh root ginger, baby corn, shiitake and button, oyster sauce and spring onions	
W13 Spicy Herbs *	\$26.00
King Prawn, peppercorn, curry leaf, fresh chilli	

FRESH BLENDS

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| F1 | Bang-Bang chicken GF | \$22.90 |
| Black vinegar, sesame paste, Sichuan chilli oil, and palm sugar | | |
| F2 | Crispy Pork belly GF | \$24.50 |
| Mixed leaves, red onion, coriander and lime dressing | | |
| F3 | Beef with roasted rice powder GF | \$24.50 |
| Fresh lettuce, cherry tomato, mint, coriander, fish sauce chilli and lime | | |
| F4 | King Prawn with fresh herbs GF | \$26.00 |
| Mint, fresh coriander, lime, cucumber, red onion, cherry tomato and prawn crackers | | |

VEGETARIAN DISHES

SERVED WITH STEAMED JASMINE RICE

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| V1 | Vegan Duck Red Curry GF V | \$24.50 |
| Duck flavoured tofu, in Thai red curry | | |
| V2 | Monk's Offering GF V | \$22.90 |
| Sautéed fresh vegetables, tofu, garlic sauce, served on hotplate | | |
| V3 | Tofu Satay GF V | \$22.90 |
| Signature peanut sauce, fresh vegetables and coriander | | |

SIDE

Jasmine Rice	\$3.50
Roti	\$4.00
Greens Stir Fry with Garlic	\$12.00

EXTRA

Chicken, Beef, Pork, Tofu	\$4.00
Peanut Sauce, Cashews	\$4.00
Prawn, Fish	\$5.00

DESSERT

Sticky Rice With grilled pineapple, roasted coconut and ice cream	\$12.00
Thai Tea Tiramisu With fresh banana	\$12.00
Chocolate Brownie and Ice Cream Served on a hotplate	\$12.00
Affogato With Asian drip coffee	\$8.00

- | GF Gluten Free
- | V Can be made Vegan
- | * Can be made Gluten Free

BUDDHA STIX
RESTAURANT & BAR

THAI FEAST

\$33 PER PERSON (MIN 5 PAX)

A P P E T I Z E R

Money Bags

Fresh Rice Paper Rolls

Crunchy Pork Belly

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M A I N S

Beef with Roasted Rice Powder

Thai Chicken Green Curry

Pad Thai with Chicken

Cashew Nut Chicken

Sweet and Sour Pork



BUDDHA STIX
RESTAURANT & BAR

BANGKOK CLASSIC

\$38 PER PERSON (MIN 5PAX)

APPETIZER

Dumplings
Caramelised Pork Ribs
Crunchy Pork Belly

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MAINS

Slow-Cooked Pork
Lemongrass Chilli Chicken
Sizzling Black Pepper Hot Plate
Bang Bang Salad Chicken
Kung Pao Chicken

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DESSERTS

Chocolate Brownie
Sticky Rice with Ice Cream
Thai Tea Tiramisu

