



# STAA'S A La Carte



## START WITH SALADS

**Eggplant & Mozzarella**  290  
Warm tomato, mozzarella and eggplant, basil pesto, tomato cherry emulsion

**Salmon & Iceberg**   300  
Pan seared salmon flambé with brandy, iceberg, apples, walnuts, green beans, boiled quail eggs, Thai celery, black olives, capers and blue cheese served with balsamic dressing

**The Caesar** 230  
Classic Caesar salad with garlic croutons, crispy bacon and Parmigiano flakes

Add grilled chicken 120  
Add grilled salmon  150  
Add grilled prawns  180

**Ahi Tuna**  320  
Marinated and seared Ahi tuna, quail eggs, cherry tomato, avocado and Belgian endive, spicy Thai dressing and black olive powder

## LOCAL ALL THE WAY

**Tod Man Pla**   240  
Deep fried Thai fish cakes served with sweet chili sauce

**Yum Woon Sen Talay**   325  
Thai seafood salad with glass noodles and herbs

**Yum Som O**   325  
Spicy pomelo salad with shrimp and Hokkaido sea scallop accompanied by fried shallots and ripe papaya

**Satays**   200  
Marinated skewers of chicken and pork served with peanut sauce

**Yum Nua Yang**  290  
Spicy beef salad tossed in sweet and sour dressing

**Yum Makhua Yao**    250  
Roasted eggplant, shrimps, minced pork and boiled egg with a hot sweet and sour dressing

## SMALL BITES

**Bread Pakora**  180  
Indian deep-fried sandwich in chickpea flour batter

**Chicken Wings** 190  
Deep fried farmer's chicken wings and lemongrass

**Crab Rolls**  290  
Crispy crab spring rolls with sweet chili sauce

**Chimichangas** 310  
Deep fried tortilla flour filled with minced beef and served with sour cream and guacamole

## FROM THE SOUP POT

**Pumpkin Velouté**   190  
Roasted pumpkin cream soup with toasted almonds and pumpkin seeds

**Tom Yum Goong**   325  
Traditional spicy and sour clear soup with prawns

**Tom Kha Gai** 290  
Chicken, coconut milk, chili and galangal soup

## RICE AND CURRIES

**Khao Phad**  270  
Stir fried rice with your choice of pork or chicken

Add crab  120  
Add shrimp  120  
Add fried egg 40

**Phad Kaprow**   290  
Wok fried spicy minced pork, chicken or beef with steamed rice and fried Thai basil

Add seafood  90  
Add fried egg 40

**Phad Cha Talay**   325  
Stir fried seafood with young green peppercorn

**Gaeng Khiew Wan Nua**  310  
Slow cooked beef cheeks with green curry

**Massaman Gai**  290  
Braised chicken thigh in Massamun curry

## WE LOVE NOODLES

**Phad Thai Goong**   310  
Traditional Thai fried noodle with prawn wrapped in omelet

**Phad See Ew**  290  
Stir fried flat noodles with soya sauce and your choice of chicken or pork

Add seafood  90

**Noodle Soup**   200  
Egg noodles with shrimp dumplings and barbecued pork

## LITTLE ITALY

**Spaghetti Carbonara**  280  
Spaghetti with bacon, parmigiano, black pepper and egg yolk cream sauce

**Tagliatelle Bolognese** 360  
Homemade pasta with traditional Bolognese meat sauce

**Pizza Margherita**  220  
Tomato sauce, mozzarella cheese, fresh tomato, fresh basil, oregano

**Pizza Prosciutto**  310  
Tomato sauce, mascarpone cheese, cherry tomato parma ham and wild rocket

**Pizza Chorizo**   280  
Tomato sauce, mozzarella, spicy chorizo sausage, basil, cherry tomato, oregano

**Pizza BBQ** 260  
Tomato sauce, BBQ sauce, mozzarella, grilled chicken, capsicum, cherry tomato, basil

## THE WOK

**Gai Phad Med Mamuang**  270  
Stir fried chicken with cashew nuts

**Nua Phad Nam Man Hoy** 290  
Stir fried beef with oyster sauce

**Talay Phad Phong Karee**  340  
Stir fried seafood with curry powder

**Pla Manao**  450  
Steamed seabass fillet with lemon and chili

## IN BETWEEN BREAD

**XL Burger**  460  
Dry aged premium Gold label beef, crispy bacon, roasted onion, Little gem, Tomato marmalade, Charcoal bun (Cheese & egg option) (Beyond Meat vegan option)

**Tuna Sandwich**   240  
Whole grain toasted bread, tuna flakes, mayonnaise, chili sauce, capsicum, tomato

**Steak Panini** 390  
Italian ciabatta, grilled Australian sirloin beef, wasabi mayonnaise, tomato, lettuce and pickles

**Club Sandwich**  240  
Our classic club sandwich with grilled chicken breast, fried egg and bacon

**Chicken Fajitas**  240  
Paprika flavored chicken strips wrapped in tortilla flour with guacamole and tomato salsa

*\*All sandwiches are served with steak fries and mixed salad*

*\*\*for Food & Safety reasons our burgers are served well done*

## SIZZLING HOT PLATES

**Nua Phad Phed**  360  
Stir fried beef with green peppercorn and wild ginger root

**Phad Pla Kaprow**   320  
Stir fried seabass with Thai holy basil

**Tandoori Lamb**  390  
Tandoori marinated lamb chops with Indian spices and yoghurt

## LET'S GO VEGAN

**Burghul Salad**   180  
With roasted Japanese pumpkin, pine nuts, raisins and veggies

**Pho Phia**  180  
Fresh spring rolls with avocado, carrots, asparagus and tofu

**Yum Mamuang**   180  
Green mango salad with cashew nuts and chili

**Tofu & Curry**   180  
With vegetables and noodles in coconut milk

**Tonkatsu Soya**  180  
Miso marinated soya bean cake tonkatsu style with rice berry, teriyaki sauce, and ginger pickles

## FROM THE GRILL

**Salmon**  460  
160 gr of fresh salmon

**Organic Corn-fed Chicken** 350  
200 gr of chicken breast on the bone

**Lamb Chops** 880  
200 gr of AUS grilled lamb chops

**Jumbo Prawns**  550  
200 gr of local prawns

**Australian Ribeye** 1,100  
300 gr of AUS grilled ribeye

**Farmers Pork Chop**  360  
250 gr of grilled local farmer's pork chop

*Served with your choice of red or white wine sauce, peppercorn sauce, mushroom cream sauce or lemon butter sauce*

*\*All meats, fish and seafood are served with sautéed roasted potatoes and mixed salad*

## ON THE SIDE

French Fries 90 Creamy Mashed Potatoes 90 Stir Fried Veggies 90

## LITTLE INDIA

**Vegetable Samosa**   220  
Deep fried pastry pocket with potato and vegetables served with mint and mango chutney

**Dal Makhani**   260  
Black and yellow lentils cooked with cream and butter

**Paneer Mirch Rogani**    290  
Homemade cottage cheese cooked in rich tomato cashew nut gravy with Indian exotic spices and topped with a whole Anaheim chili

**Butter Chicken** 270  
BBQ chicken cooked in rich sauce with fenugreek leaves onion and tomato paste

**Fish Masala**   420  
Indian curry with seabass and garam masala gravy

**Aloo Paratha**  120  
Flatbread made with whole wheat flour, fried in ghee stuffed with potatoes and served with yoghurt

**Naan Bread**  60  
Your choice of plain, butter or garlic

## SOMETHING SWEET

**Khao Niao Mamuang** 180  
Traditional sticky rice and mango

**Brownie Sundae**  230  
Chocolate brownie, vanilla ice cream, chocolate and butterscotch sauce, raspberry compote

**Strawberry Cheese Cake** 230  
Traditional cheese cake with cookie crust and fresh strawberries

**Chocolate Cake** 230  
Dark chocolate mousse cake and raspberries

**Crème Brûlée** 180  
Cream custard with caramelized sugar

**Fruit Salad** 120  
A salad of fresh seasonal fruits with sugar and fresh squeezed lemon

**Ice Cream** 90  
A scoop of house made gelato

## ALL DAY BREAKFAST

**Poached Egg on Toast & Beans**  180  
Slow cooked egg on toasted country bread, baked beans, bacon and Parmigiano cheese

**Thai Omelette**  180  
Thai traditional omelette with pork, served with steamed rice