Season Thai

Restaurant

Entrée/Small

Betel Leaf Prawn

V Vegetarian

G Gluten free

Betel Leaf Prawn (2 Pcs).....6.9
"Miang Kum Koong", Betel leaf topped with prawn, fish roe,
dried coconut, Thai herbs and aromatic house made special sauce

Spring Roll (4 Pcs) V 7.9
Homemade crisp fried vegetarian spring rolls served with plum sauce

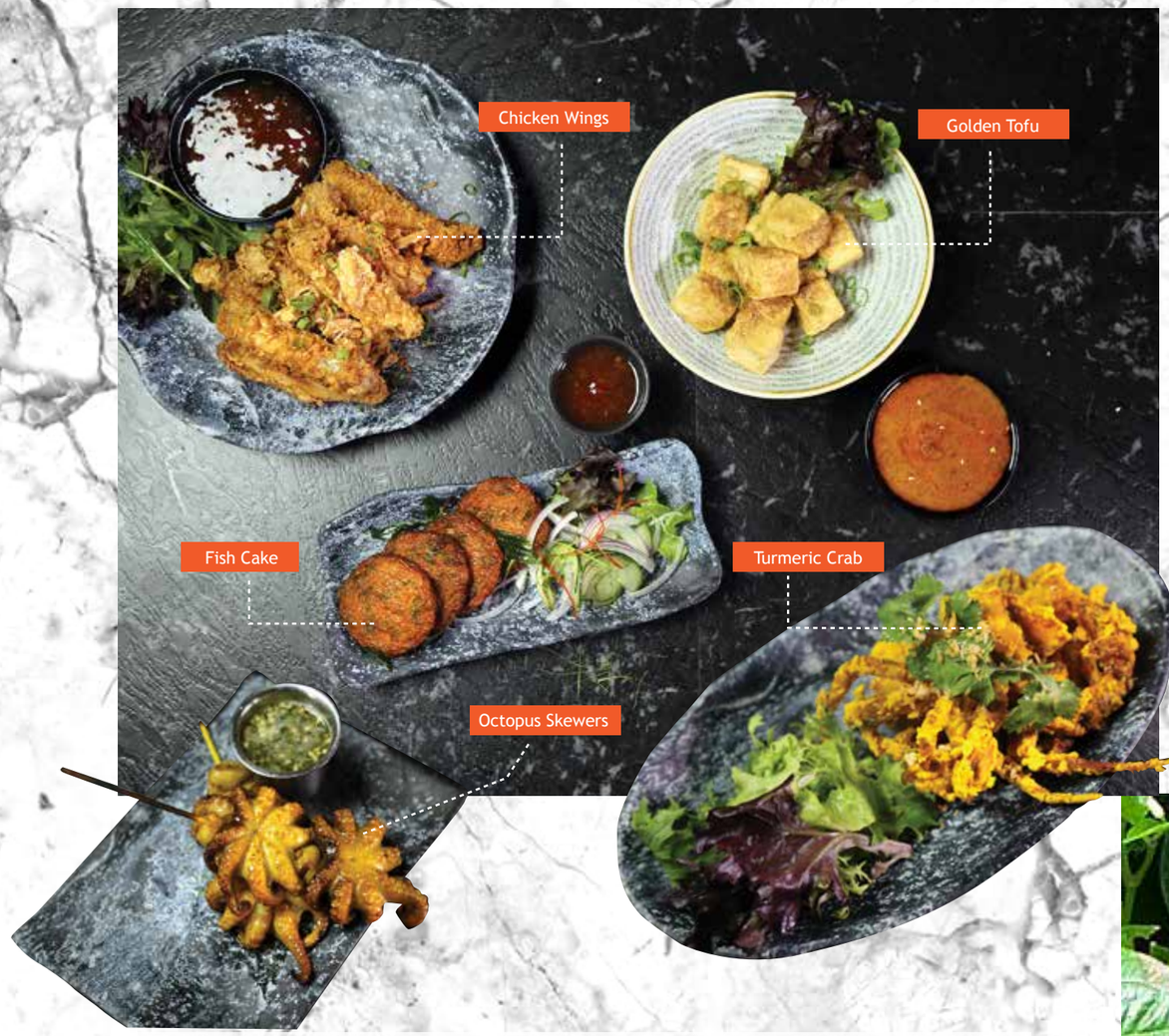
Curry Puff (4 Pcs) V.....7.9
Homemade puff pastry filled with mixed vegetables and sweet chilli sauce

Satay Chicken (6 Skewers).....11.9
Grilled marinated chicken sticks served
with homemade peanut sauce and cucumber relish

Seared Scallop (4 pcs) G 12.9
Seared scallops with butter, Thai green chilli sauce, chilli,
eshallot, lemon grass and Thai herbs

Duck Roll (2 Pcs).....5.9
Homemade spring roll of pecking duck, carrot,
cabbage, shallot, coriander served with tamarind
and palm sugar sauce

Duck Roll



Octopus Skewers (2 Skewers).....5.9
Grilled baby octopus skewer with Thai green chilli sauce

Chicken Wings (8 pcs).....9.9
Crispy fried marinated chicken wings served with sweet chilli sauce

Turmeric Crab.....12.9
Thai southern style crispy soft shell crab topped
with fried garlic served with sweet chilli sauce

Fish Cake (4 pcs).....7.9
Homemade minced fish, green bean, kaffir lime leaves,
red curry paste topped with cucumber and sweet chilli sauce

Golden Tofu (V) **.....8.9**
Crisp battered silken tofu coated with five spice powder
served with homemade peanut sauce

Soup & Curry

Tom Kha Gai G 11.9
Chicken soup with coconut milk, galangal,
oyster mushroom, chilli, lime and herbs

Tom Yum Prawn G 12.9
Classic Thai spicy soup with mushroom, lemongrass,
galangal and kaffir lime leaves served with prawns

Jungle Curry Prawn G 19.9
A variety of Thai curry, Spicy thin curry of Prawn, chilli,
kaffir lime leaves, wild ginger, Thai eggplants and basil

BBQ Wagyu Beef

Curry

Green Curry Chicken G 15.9
Authentic Thai curry with green curry paste, chicken,
apple eggplants, cherry eggplants, kaffir lime leaves and basil

Panang Beef G 15.9
Aromatic Thai red curry with red chilli paste, beef, cherry eggplant and basil

Massamun Beef G 18.9
Slow cooked grain fed beef with Massamun curry sauce served with potato

Red Curry Duck.....19.9
Roasted duck with authentic Thai red curry, apple eggplant,
seasonal fruit, cherry tomato and basil

Grilled

Hor Mok Fish G 9.9
Grilled fish fillet with red curry paste,
kaffir lime leaves and basil wrapped in banana leave

BBQ Wagyu Beef.....17.9
Char grilled wagyu beef served with fresh vegetables and Nahm Jim Jeaw

BBQ Chicken.....15.9
Thai style grilled marinated chicken served with Nahm Jim Jeaw

BBQ Lamb (3 Pcs).....17.9
Grilled marinated lamb cutlet served with Nahm Jim Jeaw

Salad

Larb Gai.....15.9
Chicken mince salad, chilli, grounded roasted rice,
onion, mint, shallot and lime

Chicken Salad.....17.9
Salad of grilled chicken with Thai Herbs
and chilli & lime dressing

Nahm Tok Beef.....18.9
North Eastern Thai style grilled wagyu beef
mixed with Thai herb and chilli

Papaya Salad with Soft Shell Crab.....19.9
Green papaya salad with soft shell crab, peanuts and Chilli

Season Thai Signature

Grilled Salmon
with Green Apple

Crying Tiger

Crispy Pork Belly
with Chinese Broccoli

Grilled Salmon with Green Apple (G) 20.9

Grilled salmon served
with fried crispy fish, dried shrimp,
chilli, green apple and
sweet fish sauce dressing

Crying Tiger.....20.9

Char grilled wagyu beef with special
crying tiger tamarind sauce

Crispy Pork Belly with Chinese Broccoli.....18.9

Wok fried crispy pork belly
and Chinese broccoli

Ginger Fish.....17.9
Steamed Basa fillet with
ginger & soy sauce,
Chinese cabbage and shallot

Northern
Crispy Pork (G) **.....18.9**
Crispy pork belly topped
with capsicum
and long big chilli dressing

Phrik Khing
Moo Krob.....20.9
Fried crispy pork belly in
red chilli paste, beans,
and kaffir lime leaves

Chilli Jam
Soft Shell Crab

Season Thai Signature

Five Spice Duck

Hoi Sin Wagyu Beef

Hoi Sin Wagyu Beef.....19.9
Stir Fried wagyu beef strips
with vegetables and Hoisin sauce

Chilli Jam
Soft Shell Crab.....21.9
Crispy fried soft shall crab topped
with homemade chilli jam sauce,
shallot, chilli and sweet basil

Five Spice Duck.....25.9
Free range duck braised with five spices,
shitake mushroom and broccoli

Season Thai Signature

Salt & Pepper Squid.....19.9
Battered salt and pepper squid
served with chilli sauce

Crab Pad Thai.....24.9
Old school style of Season Thai Pad Thai
served with fried soft shall crab

E-Sarn Ribs.....15.9
Fried pork spare rib coated
with tamarind sauce, seasoned
with E-Sarn style dry rub

Whole Fish

Three Flavored Sauce....30.9
Season Thai chilli and garlic sauce with tomatoes, red onion and basil

Mixed Herbs.....30.9
Chilli jam dressing with ginger, lemongrass, lime cubes, red onion, cashew nut and chilli

Sizzling

Sizzling Beef.....18.9
Stir fired beef, shallot, chilli and onion with lemongrass, garlic and pepper sauce served on sizzling hot plate

Sizzling Pad Cha Seafood.....22.9
Stir fried mixed seafood with Thai spicy herbs paste, green peppercorn, rhizome, kaffir lime leaves, chilli and garlic served on sizzling hot plate

Stir Fried

Choice Of

Veg & Tofu	14.9
Chicken	15.9
Beef	15.9
Prawn	21.9

(All dishes come with vegetables)

Oyster Sauce
A classic oyster sauce, sprinkled with fried onion

Cashew Nut Sauce
Stir fried roasted cashew nuts with mild chilli jam

Chilli and Basil Sauce
Stir fried crushed garlic and red chilli infused with basil

Satay Sauce
Thai style peanut sauce and aromatic herb

Rice & Noodle

Choice Of

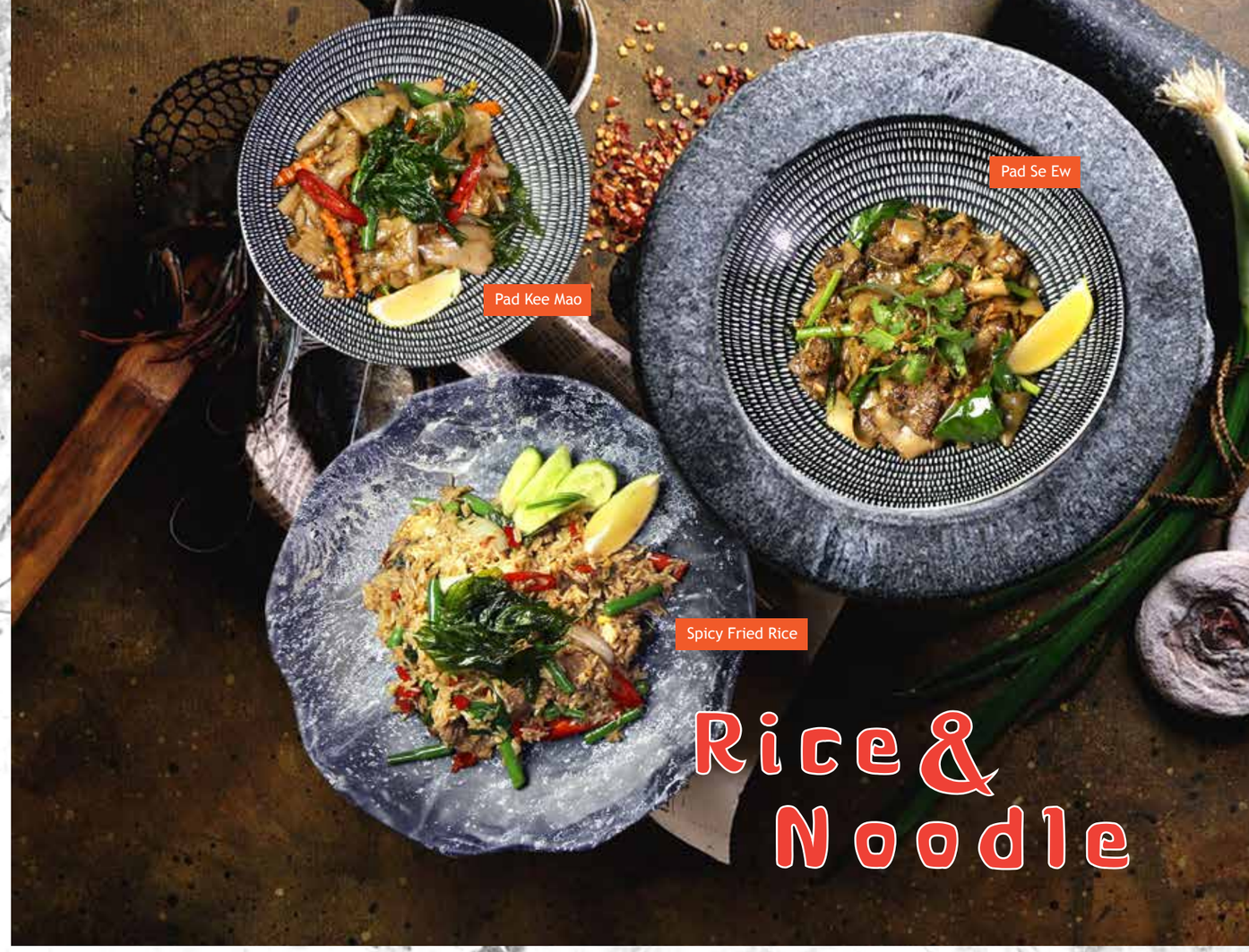
Veg & Tofu	14.9
Chicken	15.9
Beef	15.9
Prawn	21.9

Pad Thai G
Stir fried thin rice noodle with egg, crushed peanuts, dried shrimp and tofu in our Pad Thai sauce

Thai Fried Rice G
Stir fried rice with vegetables, egg and seasoning

Cashew Nut Noodle
Stir fried flat rice noodles with roasted cashew nuts and egg in mild chilli jam sauce

V



Rice & Noodle

Choice Of	
Veg & Tofu	14.9
Chicken	15.9
Beef	15.9
Prawn	21.9

Pad Se Ew
Stir fried flat rice noodle with egg and sweet soy sauce

Pad Kee Mao
Stir fried flat rice noodles in egg and chilli basil sauce

Spicy Fried Rice
Spicy fried rice with crushed garlic, chilli and basil

Water spinach Stir-fry.....14.9
Stir fried water spinach with crushed garlic,
red chilli, soya bean and mushroom sauce

Pumpkin Stir-fry.....16.9
Stir fried pumpkin, vegetables, tofu and egg
with Chef's special vegetarian sauce

Mixed Mushrooms Stir-fry.....16.9
Stir-fried of mix mushrooms and tofu,
in gravy sauce served in hot clay pot

Mixed Vegetables Stir-fry.....14.9
Stir fried mixed vegetables with mushroom sauce

Stir Fried Green Bean

with Hard Tofu.....14.9
Green bean stir fry with hard tofu and chilli

Steamed Chinese Broccoli.....8.9
Steamed Chinese Broccoli with chilli and ginger sauce

Side

Jasmine Rice.....3
Brown Rice.....5
Tumeric Rice.....3.5
Roti.....3.5
Peanut Sauce.....4

Season Thai

restaurant

A Banquet

Set A $30 per person
(Minimum 4 people)

Entrée

Fish cake
Chicken wing
Salt & pepper squid

Main

Chicken cashew nut stir- fry
Pad cha seafood
Massamun beef curry (G)
Steamed Chinese broccoli (V)

Steamed rice

B

Set B $40 per person
(Minimum 4 people)

Entrée

Betel leaf prawn
Petite satay chicken
Turmeric soft shell crab
Duck roll

Main

Chicken salad
Red duck curry
Chicken oyter sauce stir-fry
Whole fish
Steamed Chinese broccoli (V)

Steamed rice

- Corkage $3.5 per person drinking
- ONLY Visa, Mastercard and Eftpos cards are accepted with a minimum of $20
- Surcharge applies for all Credit Card (credit account) and Paypass payment.
- Prices and food ingredients are subject to change without notice
- Please do inform our staff of your allergies and dietary requirement as our ingredients may contain nuts and shellfish.
- Additions or substitutions of ingredients maybe available with charges apply
- $1.5 applies for Fresh Chilli, Chilli Fish Sauce or Chilli Soy Sauce
- Terms and Conditions apply