

SOMTUM & WARM SALAD

- A11 ส้มตำไทย : **SOMTUM THAI**\$13.8 G
Thai Famous Tasty Papaya Salad topped with Peanut & Dried Shrimps.
- A12 ส้มตำปูปลาร้า : **TUMPU PLARA**.....\$14.8 G
Thai Famous Tasty Papaya Salad in Thai Anchovy & Salted Crab Sauce.
Optional +\$7 Raw Salmon sliced, +\$8 Raw Prawn
- A13 ตำไทย / ตำปูปลาร้า กับไก่ทอดหัดใหญ่ :
SOMTUM THAI / TUMPU PLARA WITH HADYAI CHICKEN FRIED\$19.9 G
Papaya Salad with Thai Southern Marinated Battered Chicken.
- A14 ตำไทย / ตำปูปลาร้ากับหมูกรอบ : **SOMTUM THAI / TUMPU PLARA WITH CRISPY PORK**\$19.9 G
Papaya Salad with Crispy Pork.
- A15 ลาบไก่ : **LARB CHICKEN**\$16.5
Spicy Chicken Mince with Ground Rice , Dried Chilli, Onion, Shallot, Coriander, Mint & Larb Dressing.
Optional - Pork
- A16 น้ำตกเขี้ยว/น้ำตกใส่หมู : **NAMTOK BEEF** ^{200g}\$17.5 G
Grilled Marinated Beef with Ground Rice , Dried Chilli, Onion, Shallot, Coriander, Mint & NumTok Dressing.
Optional - Pork Intestine or Chicken
- A17 ต้มหวาน : **TUB WAN**\$17.9 G
Spicy Pork Liver with Ground Rice , Dried Chilli, Onion, Shallot, Coriander, Mint & Larb Dressing.
- A18 ยำวุ้นเส้น : **YUM WOONSEN**\$17.2 G
Glass Noodle , Chicken minced & Prawn cooked in tasty Dressing Topped with fresh chilli, Fresh Garlic, Onion, Cherry Tomatoes, Celery, Shallot & Coriander, Peanut & Mint.
- A19 ยำแซลมอน : **SPICY RAW SALMON SALAD** ^{160g}\$17.2 G
Sliced Raw Salmon with Fresh Chilli, Fresh Garlic, Onion, Cherry Tomatoes, Celery, Culantro, Shallot & Coriander in Spicy Dressing.
- A20 กุ้งแช่น้ำปลา : **RAW PRAWN IN FISH SAUCE**\$17.2
Raw Prawn with Fresh Garlic, Fresh chilli, in Fishy Lime Sauce topped with Mint.
- A21 ยำมหาสมุทร : **SPICY SEAFOOD SALAD**\$21.9
Prawn, Mussel, Calamari, Fish Ball & White Fungus with Fresh Chilli, Fresh Garlic, Onion, Cherry Tomatoes, Culantro, Shallot & Coriander in Spicy Dressing.

WOK WORK

- A22 ผัดกระเทียมราปลาหมึก : **CHILLI&BASIL SQUID**\$18.9 G
Stir Fried Squid with Garlic , Chilli, & Thai Basil in HouseMade Sauce.
Optional - Chicken, Beef \$16.9 - Crispy Pork \$18.9
- A23 ไก่ผัดเม็ดมะม่วง : **CHICKEN CASHEW NUT**\$17.5 G
Stir Fried Chicken Breast with Shallot, onion, Capsicum, Dried Chilli in Mild Chilli Paste Sauce.
- A24 หมูหวานผัดตะไคร้ : **GRANDPA PORK**\$16.9 G
Stir Fried Pork with Garlic, Lemongrass & Sweet Soy Sauce.
Optional - Chicken
- A25 หมูกรอบตัวหมูกระทะ : **CRISPY PORK C&S**\$18.9 G
Crispy Pork Belly with Light Roasted Chilli & Himalayan Salt topped with Coriander.
- A26 เนื้อผัดพริกไทยดำ : **BLACK PEPPER BEEF**\$16.9 G
Stir Fried Beef with Garlic, Green Peppercorn, Onion, Capsicum, Shallot in Black Pepper Sauce.
- A27 เนื้อผัดพริกแกงใต้ : **THAI SOUTHERN BEEF**\$16.9 G
Stir Fried Beef with kaffir Lime, Green Peppercorn, Green Bean, Red Chilli in Hot Curry Paste Southern Style.

GRILL & DEEP FRY

- A28 ไส้หมูย่าง : **GRILLED PORK INTESTINE**\$16 G
Marinated Herbal Intestine Grill served with Jaew Thai Dried Chilli Dipping Sauce.
- A29 เนื้อย่าง : **GRILLED MARINATED BEEF** ^{200g}\$16.5 G
Special Marinated Beef Grill served with Jaew Thai Dried Chilli Dipping Sauce.
- A30 ไก่ทอดหัดใหญ่ : **FRIED HAD YAI CHICKEN**\$16.9 G
Thai Southern Herbal Marinate Battered Chicken topped with Crispy Onion & Seasoning.
- A31 ปูขี้หมทอดกระเทียม :
FRIED GARLIC SOFT SHELL CRAB\$19.9 G
Crispy Fried Garlic & Seasoning Topped on Deep Fried Marinated Soft Shell Crab.

VEGETABLE

- A32 กะหล่ำปลีผัดน้ำปลา : **CABBAGE FISH SAUCE**\$14.5
Stir Fried Cabbage with Garlic Fresh Fish Sauce topped with Crispy Chicken Skin.
- A33 ผัดคะน้าหมูกรอบ : **GAILAN OYSTER SAUCE**\$15.5 G V
Stir fried Chinese Broccoli with Oyster.
Optional - \$4.5 Crispy pork belly เหม็น \$4.5 หมูกรอบ
- A34 เต้าหู้ตัวหมูกระทะ : **CRISPY TOFU C&S**\$15.5 G V
Stir Fried Crispy Tofu with Light Roasted Chilli & Himalayan Salt topped with Coriander.

CURRY

- A35 แกงเผ็ดเปิดทะเล : **DOODEE DUCK CURRY**\$22.8 G
Roasted Duck in Southern Curry paste with Bamboo Shoot, Bean, Capsicum & Sweet Basil.
- A36 มีสมันเนื้อ : **MASSAMAN CURRY BEEF**\$18.5 G
Long Cooking Beef with onion, Potato & Curry Paste in Coconut Milk Topped with Peanut.
- A37 แกงเขียวหวานไก่ : **GREEN CURRY CHICKEN**\$17.5 G
Famous Sweet Green Curry with Chicken, Bamboo Shoot, Bean, Capsicum & Sweet Basil.
- A38 จู๋จี้ปูขี้หมทอด :
CHUCHEE CURRY SOFT SHELL CRAB\$20.9 G
Thick ChuChee Curry with Crispy Soft Shell Crab.

SOUP

- A39 ต้มยำไก่บ้านไก่เมือง : **TOMYUM SOUP CHICKEN**\$16.9 G
TomYum Herb Spices in Chicken Broth With Chicken Thigh, Wings & Breast and Mushroom topped with Coriander.
- A40 ต้มยำปิยะแดง : **TOMYUM SOUP SEAFOOD**\$21.9 G
TomYum Herb Spices in Seafood Broth with Prawn, Mussel, Calamari, Fish Ball, Onion, Dried Chill, Mushroom topped with Basil & Saw-Leave Coriander.
- A41 ต้มแซ่บเนื้อเอ็นเขียว :
TOMZABB STEWED BEEF & OFFAL\$18.0 G
TomYum Herb Spices in Beef Broth With Beef, Beef Tendon, Beef Tripe, Onion, Dried Chill, Mushroom topped with Basil & Saw-Leave Coriander.
Optional - No Beef Offals
- A42 ต้มยำเย็นตาโฟหมูไฟ :
TOMYUM YENTAFUR SEAFOOD\$21.9 G
Pink TomYum Herb Spices in Seafood Broth & Red Beancurd Sauce With Prawn, Mussel, Calamari, Fish Ball, White Fungus & Green Vegetable.

FRIED RICE & NOODLE

- A43 ผัดไทยไก่ : **PAD THAI CHICKEN**\$15.2 G
Homemade Tamarind Sauce Cooked with Thin Rice Noodle & Chicken.
Optional - Prawn \$20.9
- A44 ผัดขี้เมากุ้ง : **PAD KEE MAW PRAWN**\$20.9 G
Stir-Fried Flat rice Noodle with Prawn, Chilli, Garlic & Sweet Basil.
Optional - Chicken, Beef or Pork \$15.9
- A45 ผัดซีอิ๊วเนื้อเขียว : **PAD SEE EW STEWED BEEF**\$16.9 G
Stir Fried Flat Rice Noodle with Stewed Beef in Sweet Dark & Light Soy Sauce.
Optional - Chicken or Pork \$16
- A46 ข้าวผัดปู : **FRIED RICE CRAB**\$18.9 G
Optional - Chicken, Beef or Pork \$15.5



DOODEE CHEF'S SPECIAL SEAFOOD

- A47 กุ้งอบวุ้นเส้น : **TIGER PRAWN WITH GLASS NOODLE**\$28.9
Baked Tiger Prawn, Glass Noodle & Ginger in black Pepper Soy Sauce.
- A48 กุ้งตัวหมูกระทะ :
TIGER PRAWN CHILLI & GARLICE\$28.9 G
Deep Fried Tiger Prawn with Light Roasted Chilli, Coriander & Salt topped with Crispy Garlic.
- A49 จู๋จี้แซลมอน :
CHUCHEE CURRY SALMON FILLET ^{280g}\$30.5
Grilled Salmon topped with Thick Tasty ChuChee Curry Sauce.
Optional - Tiger Prawn \$29.9
- A50 ปลาซิ่งมะนาว :
WHOLE BARRAMUNDI SPICY LIME SAUCE\$32.5 G
Steamed Fish in Spicy Lime Sauce topped with fresh herbs.
- A51 ปลาทอดน้ำปลากระเทียมกรอบ :
BARRAMUNDI GARLIC FISH SAUCE\$32.5 G
Deep Fried Fish in Sweet Fish Sauce topped with Crispy Garlic.
Optional - Tasmania Salmon Fillet 280g \$30.50
- A52 ปลาซิ่งซีอิ๊ว :
BARRAMUNDI GINGER & SHALLOT\$32.5 G
Steamed Fish with Ginger & Shallot in Thai Dark & Light Soy Sauce.
- A53 ปลาราดพริกสามรส :
BARRAMUNDI THREE FLAVOURS CHILLI\$32.5 G
Deep Fried Fish in Three Flavours of Tamarind Chilli Sauce.
- A54 ข้าวสวย : **PLAIN RICE**\$3
- A55 ข้าวเหนียว : **STICKY RICE**\$3.5
- A56 ข้าวชะงัว : **COCONUT RICE**\$4.5

