

FULLY LICENCED

Our staff are more than happy to accommodate your dietary requirements.

Please note that some menu items contain nuts, seeds and other allergens.

Due to the nature of our meal preparation, cross contaminate on is possible.

Group of FOUR or more

we recommend to order banquets.

**** Banquet Complementary ****

A bottle of House wine
Tappo Sauvignon Blanc or Tappo Shiraz



BANQUETS

(minimum 4 person)

BANQUET A | \$45 per person

Spring roll, Curry puff, Crab prawn roll

Massaman beef curry, Cashew nut chicken

Laab chicken, Pad Thai vegetable
Jasmine rice

BANQUET B | \$49 per person

Spring roll, Steam Dim sim, Curry Puff

Tropical duck, Chilli basil prawns,
Beef garlic and pepper, Pad Thai vegetable,
Jasmine rice.

ENTRÉE

THE HIGH ENTREE (FOR TWO) | 21.9

*Vegetables spring roll 2, chicken curry puff 2,
Fish cake 2, crab prawn roll 2.*

COCONUT PRAWNS (4 PCS) *Gluten Free* | 17

King prawns in coconut batter w/ Asian plum sauce.

STEAMED DIM SIM (4 PCS) | 12

House-made marinated chicken in wonton skin..

SATAY CHICKEN (4 PCS) *GF* | 12.5

Grilled turmeric chicken w/ peanut sauce..

FISH CAKE (4 PCS) | 12.5

Aromatic spicy fish & red curry paste.

CRAB PRAWN NET ROLL (4 PCS) | 12.5

Deep fried crab meat and prawn in a net roll.

VEGETABLES SPRING ROLLS (4 PCS) | 11

Vermicelli, cabbage, w/ house-made sauce.

CHICKEN CURRY PUFF (4 PCS) | 11

Potato, minced chicken, onion in puff pastry.

SOUP

Chicken / Tofu	Entrée 11.9 / Main 20.9
Prawns	Entrée 13.9 / Main 26

TOM YUM SOUP

*Spicy & sour soup with lemongrass, mushroom
and tomato.*

TOM KHA SOUP

*Coconut milk soup with Galangal, lemongrass,
tomato and mushroom.*

SALAD

LAAB CHICKEN *GF* | 20

*Minced chicken, laab spices, herbs, red onion
and lime.*

THAI BEEF SALAD | 22

*Grilled sliced beef, fresh herbs, red onion,
mixed salad and Thai dressing salad.*

CURRY

Chicken / Tofu / Vegetables	19.9
Beef	21.9
Prawns	26

GREEN CURRY ^{GF}

Thai green curry w/ vegetables & basil leaves.

PANANG CURRY ^{GF}

Panang curry w/ vegetables, grounded peanut & kaffir lime leaves. (Contains peanut)

MASSAMAN CURRY ^{GF} | 24 ^{*Recommended}

Slowly-cooked beef w/ spices, potato & onion in massaman curry

WOK

Chicken / Tofu / Vegetables	19.9
Beef	21.9
Prawns	26

CASHEW NUT STIR-FRY ^{GFO}

Roasted cashew nut w/ mixed vegetables & Thai sweet chilli paste.

HOLY BASIL STIR-FRY ^{GFO}

Fresh chilli, garlic w/ mixed vegetable & basil leaves.

GARLIC & PEPPER STIR-FRY ^{GFO}

Mixed vegetable wok tossed w/ garlic and pepper.

PEANUT SAUCE STIR-FRY ^{GFO}

Mixed Asian greens w/ house-made peanut sauce.

MONGOLIAN STIR-FRY

Popular Asian wok dish w/ vegetable.

RICE & NOODLE

Chicken / Tofu / Vegetables	19.9
Beef	21.9
Prawns	26

PAD THAI ^{GFO}

Rice noodle, egg, shallot, bean sprouts, peanut.

PAD SE EW ^{GFO}

Flat rice noodle, egg, mixed vegetables, soy sauce.

THAI FRIED RICE ^{GFO}

Selected meat, egg, vegetable in soy sauce.



- Contain Chilli

GF – Gluten Free | VG - Vegan | V - Vegetarian | O - Option

WELADEE'S SPECIAL

WELADEE'S PORK BELLY | 28 ^{*Recommended}

Crispy pork belly, green beans, carrot, capsicum in House-made dried curry sauce & kaffir lime leaves. (Contains shrimp)

TWICE COOKED LAMB CURRY | 31 ^{*Recommended}

Twice cooked leg of lamb with aromatic Thai curry Sauce **Complimentary roti bread.**

UNFORGETABLE PRAWNS | 28 ^{*Recommended}

Crispy battered king prawns w/ house-made sweet chilli sauce & coconut flakes.

WELLO'S DUCK | 28

Boneless roasted duck, Asian greens w/ tamarind sauce.

HUNG LAY-LUJAH | 24 ^{*Recommended}

Slow cooked pork, striped ginger, roasted peanuts in northern Thai style curry. (Contains peanut)

TROPICAL CURRY | 27

Roasted duck w/ lychees, pineapple & vegetable in red curry.

DUCK ADDICT | 26

Roasted duck, green beans, onion, basil leaves w/ spicy garlic sauce.

CRAB & PRAWNS FRIED RICE | 26

Special fried rice w/ king prawns, crab meat, broccoli and shallots.

SIDE DISH

Jasmine Rice	\$ 3 per serve
Coco nut Rice	\$ 5 per serve
Roti Bread(2PCS)	\$ 6 (extra peanut sauce \$3)
Prawns Cracker	\$ 6
Extra Chilli	\$ 1.5

DESSERTS

Black Sticky Rice w/coconut milk	\$11
Jade sagu pudding w/coconut milk	\$11
Vanilla Ice cream with Lychee	\$12