



Choc Dee

THAI RESTAURANT & TAKEAWAY

Tel: 4059 2533

Sawasdee,
Choc Dee Yin Dee Ton Rap

Good Evening,
Welcome to Choc Dee

**Bar open from 4.30pm for Dine In, pre-dinner drinks.
Kitchen open 5.30pm, Tuesday to Sunday Inclusive.**

The Only Authentic Thai Restaurant in Palm Cove,

Welcome to Choc Dee Thai Restaurant, established back in 2002 . The only authentic Thai Restaurant in Palm Cove with Thai nationals serving up their culinary delights for you to enjoy.

.....Craig...(papa)

At Choc Dee we Accept, Cash, Eftpos, Mastercard, Visa,
(No surcharge)
We Prefer either Cash or Eftpos to keep our Prices Reasonable.
Khapkun Khrap
Thanking You.

Appetisers: (Khongwang)

Money Bags: (Thung Ngein) \$12.50

5 pieces per serve. Deep Fried.
Made in House with minced Prawn, Chicken, Corn, Soy Sauce,
Coconut & Palm Sugar. **Contains Gluten.**

Samosas: (Kahripap) \$12.50

5 pieces per serve. Deep Fried.
Made in house with mixed vegetables & curry powder.
Served with Sweet Chilli Sauce. **Contains Gluten, Peanuts.**

Thai Spring Rolls: (Por Pia Tod) \$12.50

5 pieces per serve. Deep Fried.
Made in house with mixed vegetables, garlic,
Soy sauce, and glass noodles, wrapped in pastry.
Served with Sweet Chilli Sauce. **Contains Gluten.**

Thai Fish Cakes: (Tort Man Pla) \$12.50

5 pieces per serve. Deep Fried.
Made in house with local fresh Australian Mackerel Fillets,
Curry paste and Kaffir lime leaves, Beans, Thai Basil.
Served with Sweet Chilli Sauce, **Contains Peanuts.**

Satay Chicken: (Sa-Te Gai) \$12.50

5 pieces per serve. Deep Fried.
Made in House with Chicken Breast marinated in
Ground Coriander, Cumin and Turmeric, served
with Peanut Sauce. **Contains Peanuts.**

Mixed Entrée: (Jarn Rourm) \$12.50

5 Pieces per serve. Deep Fried.
One Money Bag, One Samosa, One Spring Roll,
One Fish Cake, One Satay Chicken. **Contains Gluten & Peanuts.**

Steamed Mussels: (Hoy Maeng Phu Nung) \$14.50

8 Pieces per serve. Steamed.
Steamed New Zealand Green Lipped Mussels
Served with Naam Jim Sauce.

Steamed Prawns: (Goong Nung) \$14.50

9 pieces per serve, Steamed Prawn Cutlets,
Served with Naam Jim Sauce

Ginger Prawn on Pepper Leaf. \$14.50

Pepper Leaf with Prawn, Lime, Peanut, Red Onion, Ginger,
Lemongrass, Galangal, Palm Sugar, Shrimp Paste.
4 Pieces per serve.

Prawn Crackers: (Kao Kriep Goong) \$3.50

Soups: (Tom)

Tom Yum: Tom Yum is the most popular of the Thai soups containing lemongrass, kaffir lime leaves, fresh chilli and lime juice, Tom Yum Paste topped with fresh coriander leaves. Our Soups at Choc Dee are large enough to share.

Hot and Sour Prawn Soup: (Tom Yum Goong) **\$15.90**
Spicy Prawn Soup.

Hot and Sour Seafood Soup: (Tom Yum Talay) **\$15.90**
Spicy Mixed Seafood Soup.

Hot and Sour Squid Soup: (Tom Yum Pla-Moug) **\$14.90**
Spicy Squid Soup.

Hot and Sour Chicken Soup: (Tom Yum Gai) **\$14.90**
Spicy Chicken Soup.

Hot and Sour Vegetable Soup: (Tom Yum Pak) **\$12.50**
Spicy Mixed Vegetable Soup.

Chicken Galangal Soup: (Tom Kha Gai) **\$14.90**
Chicken Breast Slices with Fresh Thai Herbs, containing Fresh Galangal, Lemongrass, Kaffir Lime Leaves and Lime Juice Cooked In Coconut Cream.

Soups: All soups can be ordered as spicy as you wish,

A: Extra Mild, no extra chilli added.
B: Mild, just a little added to give it a bit of spice.
C: Medium, just enough to give it a very good kick. **Spicy**
D: Hot, now we are getting serious. **Very Spicy**
E: Thai Hot, **be warned, our spice level is high, Very Very Spicy.**

***: If you are not sure, order mild and ask for some fresh Chilli.**

Mains: (Arhan Lak)

Curries: (Kang)

Green Curry: (Kaeng Khiaw-Waan) \$27.90

Choice of Chicken, Beef or Vegetable with Tofu, Coconut Cream, Palm Sugar, Salt, Kaffir Lime Leaves, Thai Basil, Bamboo Shoots, Assorted Seasonal Vegetables.

Green Prawn Curry: (Kaeng Khiaw-Goong) \$32.00

Prawn Cutlets, Coconut Cream, Salt, Palm Sugar, Kaffir Lime Leaves, Thai Basil, Bamboo Shoots, Assorted Seasonal Vegetables.

Red Curry: (Gaeng Dang) \$27.90

Choice of Chicken, Beef or Vegetable with Tofu, Coconut Cream, Salt, Palm Sugar, Assorted Seasonal Vegetables, Bamboo Shoots and Fresh Basil.

Massaman Curry: (Gaeng Massaman) \$27.90

Choice of Chicken, Beef or Vegetable with Tofu, Onion, Potatoes, Vegetables, Peanuts, In House Recipe.
Contains Peanuts.

Panang Curry: (Panang) \$27.90

Choice of Chicken, Beef or Vegetable with Tofu, Coconut Cream, Kaffir Lime Leaves, Basil, Bamboo Shoots, Assorted Seasonal Vegetables.

Yellow Curry: (Gaeng Kahri) \$27.90

Choice of Chicken, Beef, Coconut Cream, Assorted Seasonal Vegetables. In House Recipe.

Yellow Prawn Curry: (Gaeng Kahri Goong) \$32.00

Prawn Cutlets, Coconut Cream, Assorted Seasonal Vegetables. In House Recipe.

Jungle Curry: (Gaeng Pa) \$27.90

Choice of Chicken, Beef or Vegetables with Tofu, Country Style, Bamboo Shoots, Kaffir Lime Leaves, Holly Basil, Fish Sauce, Assorted Seasonal Vegetables.

Choo Chee Curry, Prawns: (Choo Chee Goong) \$32.00

Prawn Cutlets, Coconut Cream, Palm Sugar, Salt, Thai Basil, Kaffir Lime Leaves, Assorted Seasonal Vegetables.

Thai Seafood Curry: (Gaeng Kahri Talay) \$32.00

Prawn Cutlets, Calamari, Barramundi, Mussel, Scallops, Coconut Cream, Salt, Palm Sugar, Thai Herbs.

Thai Seafood Pineapple Curry: (Gaeng Kati Talay Sapparod) \$32.00

Prawn Cutlets, Calamari, Barramundi, Mussel, Scallops, Coconut Cream, Salt, Palm Sugar, Thai Herbs, Pineapple.

***** **Recommended as one of the owners Favourites.**

Fish Curry: (Gaeng Kati Pla) \$32.00

Barramundi Fillet Slices, Coconut Cream, Thai Herbs, Assorted Seasonal Vegetables.

Stir Fries: (Phat)

Lemongrass Seafood: (Talay Phat Prik Takhria) \$32.00

Prawn Cutlets, Calamari, Barramundi, Mussel, Scallops, Lemongrass, Chilli Paste, Bamboo Shoots, Soya Sauce, Oyster Sauce, Assorted Seasonal Vegetables.

Lemongrass Chicken: (Gai Phat Prik Takhria) \$27.90

Chicken Breast, Lemongrass, Thai Herbs, Bamboo Shoots, Assorted Seasonal Vegetables.

Tamarind Duck: (Ped Phat Nam Makham) \$32.00

Roasted Duck Meat, Tamarind Sauce, Palm Sugar, Fresh Bok Choy, Assorted Seasonal Vegetables.

***** **Recommended as one of the owners Favourites**

Pork with Ginger: (Muu Phat Khing) \$28.90

Pork with Ginger, Soya Sauce, Oyster Sauce, Onion, Garlic, Assorted Seasonal Vegetables, Coriander.

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Chicken & Cashew Nuts: (Gai Phat Med Mamuang Himaphaan) \$28.90

Chicken Breast, Soy Sauce, Chilli Jam, Oyster Sauce, Assorted Seasonal Vegetables. Roasted Cashew Nuts.

Contains Cashew Nuts.

Stir Fried with Holy Basil: (Phat Kra Prou) \$28.90

Choice of Chicken, Beef, cooked with Garlic, Fresh Chillies, Soya Sauce, Oyster Sauce, Holy Basil, Assorted Seasonal Vegetables.

Stir Fried Prawns: (Goong Phat Kra Prou) \$32.00

Prawn Cutlets cooked with Garlic, Fresh Chillies, Soy Sauce, Oyster Sauce, Holy Basil, Assorted seasonal Vegetables.

Chilli Calamari: (Phat Prik Pla-Moug) \$28.90

Sliced Calamari, Fresh Chilli, Thai Herbs. Soy Sauce, Oyster Sauce, Assorted Seasonal Vegetables.

Stir Fried Satay: (Phat Satay) \$27.90

Choice of Chicken or Beef cooked in Satay Sauce, Assorted Seasonal Vegetables.

Contains Peanuts.

Stir Fried Vegetables: (Phat Pak Roum) \$27.50

Thai Style Cooked Mixed Vegetables with Tofu.

Oyster Beef: (Neua Phat Num Man Hoy) \$27.90

Stir Fried Beef and Assorted Seasonal Vegetables with Oyster Sauce.

Garlic Beef (Pad Kratiem Prik Tan) \$27.90

Tender Beef with Garlic, Pepper, Fried Onion, Broccoli, Pak Choy With Oyster and Soya Sauce.

Chilli Fish (Pla Lard Prik) \$32.00

Barramundi Deep Fried Fillets, Oyster Sauce, Sweet Chilli Sauce, Garlic, Corriander Root, Chilli Jam, Lime Juice, Tamarind, Sugar.

Ginger Lime Prawns & Scallops. \$32.00

Black Tiger Prawns, Scallops, Onion, Shallots, Capsicum, Ginger, Lime, Chilli Jam, Oyster Sauce.

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Vegan/ Vegetarian.

No Egg, No Fish Sauce, No Oyster Sauce, No Dairy products.

Entrée

Spring Rolls. **\$12.50**

5 Pieces per Serve, Deep Fried in Cottonseed Oil, Mix Vegetables
Soy Sauce, Glass Noodles, Garlic. **Contains Gluten**

Samosa **\$12.50**

5 Pieces per Serve, Deep Fried in Cottonseed Oil, Mix Vegetables
& Curry Powder. **Contains Gluten, Peanuts.**

Tom Yum Pak **\$12.50**

Spicy Mixed Vegetable Soup.

Mains.

Pad Pak Rourm **\$27.50**

Stir Fried Vegetables with Tofu, Soy Sauce,

Green Curry: (Kaeng Khiaw-Waan Pak) **\$27.90**

Vegetable with Tofu, Coconut Cream, Palm Sugar, Salt, Kaffir Lime
Leaves, Thai Basil, Bamboo Shoots, Assorted Seasonal Vegetables.

Red Curry: (Gaeng Dang Pak) **\$27.90**

Vegetable with Tofu, Coconut Cream, Salt, Palm Sugar,
Assorted Seasonal Vegetables, Bamboo Shoots and Fresh Basil.

Massaman Curry: (Gaeng Massaman Pak) **\$27.90**

Vegetable with Tofu, Onion, Potatoes, Vegetables, Peanuts,
Contains Peanuts.

Panang Curry: (Panang Pak) **\$27.90**

Vegetable with Tofu, Coconut Cream, Kaffir Lime Leaves, Basil,
Bamboo Shoots, Assorted Seasonal Vegetables.

Yellow Curry: (Gaeng Kahri Pak) **\$27.90**

Vegetables with Tofu Coconut Cream, Assorted Seasonal
Vegetables. In House Recipe.

Jungle Curry: (Gaeng Pa Pak) **\$27.90**

Vegetables with Tofu,
Country Style, Bamboo Shoots, Kaffir Lime Leaves, Holly Basil,

Pad Thai Veg. (Phat Thai Pak) **\$26.50**

Rice Noodles with Vegetables & Tofu

Stir Fried Noodles. (Pad See-ew Pak.) **\$26.50**

Large Flat Rice Noodles, Mixed Vegetables & Sweet Soya Sauce.

Garden Salad. (Yum) **\$15.00**

Lettuce, Tomato, Cucumber, Mushrooms, Red Onion, Carrots.
Sprouts, Mint, Lime Juice.

Steamed Vegetables. (Pak Nung) **\$10.00**

Brocoli, Cauliflower, Green Beans, Pak Choy, Carrots, Snow Peas.

Fried Rice. (Khao Pad Pak) **\$22.50**

Thai Style Fried Rice with Vegetables, Soy Sauce. (No Egg)

Jasmine Rice (Khao Plao) **\$ 3.50**

Coconut Rice. (Khao Ma Plaow) **\$ 4.50**

Coconut Cream, Garlic, Onion.

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Thai Noodle Dishes: (Kwuiy Tieaow)

Stir Fried Noodles: (Phat Thai) \$26.50

Choice of Chicken, Beef or with Vegetables and Tofu with Stir Fried Noodles, Eggs, Assorted Seasonal Vegetables, Oyster Sauce, Sweet Soy Sauce, Palm Sugar, Crushed Peanuts.

Contains Peanuts.

Stir Fried Noodles: (Phat Thai Goong) \$30.00

Rice Noodles Stir Fried with Prawns, Assorted Seasonal Vegetables, Oyster Sauce, Sweet Soy Sauce, Palm Sugar, Crushed Peanuts.

Contains Peanuts.

Stir Fried Noodles: (Pad See-ew) \$26.50

Rice Noodles Stir Fried with Chicken, Beef with Assorted Seasonal Vegetables, Sweet Soy Sauce, Oyster Sauce.

Laksa Chicken: (Laksa Gai) \$26.50

Rice Noodles, Chicken Breast, Assorted Seasonal Vegetables, Coconut Cream, Salt, Palm Sugar, Peanuts.

Contains Peanuts.

Laksa Seafood: (Laksa Talay) \$32.00

Rice Noodles, Prawn Cutlets, Calamari, Scallops, Mussel, Barramundi, Assorted Seasonal Vegetables, Coconut Cream, Palm Sugar, Salt, Peanuts.

Contains Peanuts.

*******Recommended as one of the owners favourites.**

Steak: (Neua)

Crying Tiger: \$28.50

270g/300g Cape Grim (Tasmania) Fillet Steak, pan fried and sliced, served with fresh garden salad and a special in house, crying tiger sauce.

Contains soy sauce, fish sauce, chilli, garlic.

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Fried Rice: (Kaou Phat)

Fried Rice with Prawns: (Kaou Phat Goong) \$28.50

Thai Style Fried Rice with Prawn Cutlets, Assorted Seasonal Vegetables, Soy Sauce, Oyster Sauce.

Fried Rice Chicken Pineapple: (Kaou Phat Gai) \$25.50

Thai Style Fried Rice with Chicken Breast, Pineapple, Soy Sauce, Oyster Sauce and Assorted Seasonal Vegetables

Thai Salads: (Yum)

Thai Beef Salad: (Yum Neua) \$23.00

Thai Chicken Salad: (Yum Gai) \$23.00

Thai Squid Salad: (Yum Pla Moug) \$24.00

Thai Prawn Salad: (Yum Goong) \$25.00

Thai salads contain Lettuce, Tomatoes, Cucumber, Capsicum, Lemongrass, Lime Juice, Fresh Chilli, Kaffir Lime Leaves, Mint.
All Mains and Salads can be ordered as spicy as you wish,

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Extras: (Pi-sed)

Thai Jasmine Steamed Rice: (Khao Plao) \$3.50

Thai Style Coconut Rice: (Khao Ma Plaow) \$5.00

Roti: (Roti) \$4.00

Fresh Chilli: (Prik) \$2.50

Fresh Chilli Sauce: (Prik Nam Pla) \$2.50

Sweet Chilli Sauce: (Naam Jim Kai) \$2.00

Peanut Sauce: (Naam Sa-te) \$2.00

Soy Sauce: (Sii-yu) \$2.00

Desserts: (Khong Whan)

Sticky Rice & Ice Cream: \$9.00
(Khao Nieow I-Tim)

Contains Sticky Rice, Coconut Cream, Lady Finger Banana, Wrapped in Banana Leaf and Steamed cooked. Ice Cream.

Coconut Pudding: \$8.00
(Sung Kha Yha Ma Plaow)

Coconut Cream mixed with Palm Sugar, Eggs then Steamed, Topped with Coconut Cream.

Black Sticky Rice & Ice Cream: \$9.00
(Khao Nieow Dum I-Tim)

Steamed Black Sticky Rice, Salted Coconut Cream, Shaved Young Coconut Slices with Ice Cream.....**When Available..**

Mango, Sticky Rice & Ice Cream: \$9.50
(Kao Nieow Ma Muang)

Fresh Mango Sliced and Served with Sticky Rice, Coconut Cream & Ice Cream.....**Available Nov/Dec...ONLY**

Vanilla Ice Cream: (I-Tim) \$7.50
3 Scoops of Vanilla Ice Cream, Your choice of Strawberry, Chocolate or Caramel Topping.

Banana Roti \$10.00
Pan Fried Roti with Banana slices, Condensed Milk and Ice Cream. Caramel, Strawberry or Chocolate Topping if requested.

Tea: (Chaa)

Green Tea \$3.50

Jasmine Tea \$3.50

Peppermint Tea \$3.50

Wine: (Lao Wai)

Sparkling Wine:	Glass	Bottle
Moet & Chandon 750ml, Epernay, France		\$85.00
Rumball, Sparkling Shiraz. Coonawarra. SA		\$48.00
Chandon NV Brut, Coldstream. Vic	\$8.50	\$48.00
Yarra Burn Cuvee Brut, Yarra Valley. Vic	\$7.50	\$32.00

White Wine: (Lao Wai Khaao)

Tim Adams Riesling, Clare Valley, SA		\$52.00
Petaluma Riesling, Clare Valley, SA		\$48.00
Stonier Chardonnay, Mornington Peninsula, Vic		\$45.00
Leeuwin Estate Sauv Blanc Semi, Margaret River, WA.	\$8.50	\$42.00
Brown Brothers, White Gold Moscato, Milawa, Vic.	\$8.50	\$42.00
Innocent Bystander Pinot Gris, Healsville, Vic	\$8.50	\$42.00
McWilliams Elizabeth, Semillon, Hunter Valley, NSW.	\$8.50	\$42.00
Hesketh, Sauvignon Blanc, Adelaide Hills, SA.	\$8.00	\$38.00
Villa Maria Sauvignon Blanc, Marlborough, NZ.	\$7.50	\$34.00
D'Arenberg Chardonnay, McLaren Vale, SA.	\$7.50	\$34.00
Tulloch Verdello, Hunter Valley, NSW.	\$7.50	\$34.00
Henschke Tilly's Semillon Sauv/Blanc, Eden Valley, SA.	\$7.50	\$34.00
Isabel Dry Riesling, Marlborough. NZ.	\$7.50	\$34.00

Red Wine: (Lao Wai Daeng)

Penfolds Bin 138, Grenache Shiraz Mourvedre, Barossa Valley, SA.		\$70.00
Gibsons, Dirtman Shiraz, Barossa Valley. SA		\$68.00
Bowen Estate, Cabernet Sauvignon, Coonawarra, SA.		\$54.00
Rymill Cabernet Sauvignon, Coonawarra, SA.		\$54.00
Peter Lehmann, Drawcard Shiraz, Barossa Valley, SA.		\$48.00
Cirillo, The Vincent Grenache, Barossa Valley. SA.		\$45.00
Vasse Felix, Cabernet Merlot, Margaret River, WA.		\$45.00
D'Arenberg Custodian Grenache, McLaren Vale, SA.		\$38.00
Paxton AAA Shiraz Grenache, McLaren Vale, SA.		\$38.00
Kilikanoon Kavel's Flock Shiraz, Barossa Valley, SA.		\$38.00
Leconfield, Merlot, Coonawarra, SA	\$8.50	\$40.00
Pencarrow Pinot Noir, Martinborough, NZ.	\$8.50	\$40.00
Tyrrells, Broken Back Shiraz, Hunter Valley. NSW	\$8.00	\$38.00
La Plancheliere Cabernet D'Anjou, Rose', France.	\$7.50	\$35.00
Yalumba Sangiovese Rose', Eden Valley, SA.	\$7.50	\$34.00
Tatachilla Partners Cabernet Shiraz, Tanunda, SA.	\$7.50	\$34.00

BYO\$6.00/Bottle-Wine Only

Please Drink Sensibly,

All Patrons under the age of 20 must produce a legal Photo ID, to partake of any form of Alcohol.

Beer: (Biia)

Thailand:	Chang	\$6.00
	Singha	\$6.00
Singapore:	Tiger	\$6.00
Indonesia:	Bintang	\$6.00
Japan:	Kirin	\$6.00
China:	Tsing Tao	\$6.00
Mexico:	Corona	\$6.00
Australia:	Hahn Light	\$5.00
	XXXX Gold	\$5.00
	VB	\$5.00
	James Boags	\$6.00
	Crown Lager	\$6.00
	Pure Blonde	\$6.00
	Great Northern	\$6.00

Craft Beers:

Fat Yak Pale Ale	\$7.00
Angry Man Pale Ale	\$7.00
My Wife's Bitter	\$7.00
Hop Thief Pale Ale	\$7.00
James Squire 150 Lashes	\$7.00
Coopers Vintage Ale	\$8.00
Ciders: Dirty Granny	\$6.00
Strongbow Pear	\$6.00

Soft Drinks: (Naam Waan)

Coca Cola	\$3.00
Coca Cola, Diet, Zero	\$3.00
Fanta	\$3.00
Schweppes Dry Ginger Ale	\$3.00
Schweppes Lemonade	\$3.00
Solo Lemon Squash	\$3.00
Schweppes Soda Water	\$3.00
Schweppes Tonic Water	\$3.00
Voss SMW 375ml	\$5.00
Voss SMW 800ml	\$9.00
Spring Water	\$3.00
Lemon Lime & Bitters	\$4.50
Pink Lemonade	\$3.50
Bundaberg Ginger Beer	\$4.00

Spirits: (Chohng)

Smirnoff Vodka	\$6.50
Malibu Rum	\$6.50
Bacardi Rum	\$6.50
Bundaberg Rum	\$6.50
Jim Beam	\$6.50
Southern Comfort	\$6.50
Jack Daniels	\$6.50
Wild Turkey	\$6.50
Johnnie Red	\$6.50
Johnnie Black	\$7.50
Chivas Regal	\$8.00
Gordons Gin	\$6.50
Bombay Gin	\$7.50
West Winds Gin	\$8.00
Opuhr, Spiced Gin	\$8.00
Brandy	\$6.50
Mixers, Coke Etc..	\$2.50

Liqueurs: (Chohng)

Frangelico	\$6.50
Kahlua	\$6.50
Baileys	\$6.50
Galliano Sambucca	\$6.50
Opal Nero	\$6.50
Tequila	\$6.50
Midori	\$6.50
Cointreau	\$7.50

Juice(Naam Phohn La Maai)

Orange Juice	\$3.00
Apple Juice	\$3.00
Pineapple Juice	\$3.00
Tomato Juice	\$4.00
Mango Nectar	\$4.50
Guava Nectar	\$4.50
Cranberry F/Drink	\$4.50

Choc Dee Stubbie Holders \$5.00

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