

sita

AT MOUNTBATTEN
HOTEL

bites

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| Salt & Pepper Squid I | \$18 |
| Mild wasabi mayonnaise | |
| Grilled Marinated Beef Skewers (4P) | \$18 |
| Tamarind chilli sauce | |
| Grilled Marinated Pork Skewers (4P) | \$18 |
| Satay sauce, cucumber relish | |
| Prawn Spring Rolls (4P) I | \$18 |
| Sweet chilli sauce | |
| Prawn Toast (4P) I | \$18 |
| Sesame with sriracha sauce | |
| Home-Made Chicken Curry Puffs (4P) | \$16 |
| Cucumber relish | |
| Marinated Crispy Chicken Mid Wings (5P) | \$16 |
| Sweet chilli sauce | |
| Crispy Tofu (5P) V CN | \$16 |
| Peanut sweet chilli sauce | |
| Eggplant Tempura (5P) V | \$15 |
| Sriracha sauce | |
| Vegetarian Spring Rolls (5P) V GF | \$14 |
| Sweet chilli sauce | |
| Prawn Crackers CN I | \$10 |
| Satay sauce | |

air's signatures

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| Pork Buns (4P) | \$17 |
| Twice-cooked crispy pork belly nestled in soft steamed buns, finished with a sweet, spicy, and tangy sauce for the perfect bite | |
| Air's Famous Butterfly Pea Dumplings (4P) GF CN | \$19 |
| Hand-crafted purple dumplings filled with tender chicken and roasted peanuts, delicately wrapped in butterfly pea flower dough. Served with a rich black vinegar dipping sauce | |
| Northern Larb Moo I | \$24 |
| A Northern-style Thai dish made with minced pork, infused with a fragrant blend of spices and herbs. Served with fresh vegetables for a refreshing, balanced experience | |

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| Crispy Prawn With Tamarind Sauce I | \$26 |
| Crispy deep-fried prawns, tamarind sauce, dried chilli, served with steamed rice | |
| Rad Na | \$23 |
| Stir-fried flat rice noodles topped with a rich, savory gravy, with chinese broccoli, and your choice of meat or seafood | |

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| Khao Soi I | \$23 |
| Northern-style coconut curry with beef or chicken, soft egg noodles, topped with crispy noodles, pickled mustard greens, shallots, lime and chilli oil | |
| Green Curry GF VO I | \$24 |
| Chicken, eggplant, Thai basil | |
| Khao Yam GF CN I | \$23 |
| Crispy rice balls salad with chicken or cured pork, ginger, peanut, Thai herbs and chilli lime dressing | |
| Pad Thai GF CN VO | \$23 |
| Stir-fried rice noodles with chicken or beef, peanuts, tofu, egg, garlic chives and bean sprouts | |
| Pad See Ew GF | \$23 |
| Stir-fried flat rice noodles with chicken or beef, garlic, egg, dark soy and Chinese broccoli | |
| Deep Fried Barramundi Fillets A | \$28 |
| Three flavour sauce, pineapple and crispy Thai basil | |
| Vegan Red Curry V GF I | \$24 |
| Pumpkin, tofu, Thai eggplants, bamboo shoots, green vegetables and Thai basil | |
| Green Papaya Salad GF CN | \$26 |
| Coconut rice, salty pork, peanuts, tomatoes, dried shrimp, snake beans, chilli and lime dressing | |
| Muu Krob Piew Wan | \$26 |
| Crispy pork belly in hot, sweet and sour sauce, served with jasmine rice | |
| Pad Krapao GF CN I | \$23 |
| Chilli basil with chicken mince or beef mince, snake beans, onion, chilli, basil, served with jasmine rice | |
| Pad Cha I | \$23 |
| Chicken or beef stir-fried spicy green peppercons, wild ginger, bamboo shoots, Thai eggplant, chilli Thai basil | |
| Pad Prik Kleua | \$26 |
| Deep-fried crispy pork belly tossed with garlic and Thai chillies | |
| Gai Pad Med Mamuang GF CN | \$23 |
| Chicken breast with cashew nuts, onion and chilli jam, served with jasmine rice | |
| Stir-Fry VO | \$23 |
| Chicken or beef, onion, chilli, oyster sauce | |
| Khao Pad GF VO | \$23 |
| Fried rice with chicken, beef or fermented pork, egg, onion, Chinese broccoli, oyster and soy sauce | |
| Khao Pad Tom Yam GF | \$23 |
| Tom yam fried rice with chicken, onion, lemongrass, kaffir lime leaf and chilli jam | |
| Kana Muu Krob GF | \$26 |
| Chinese broccoli with crispy pork belly, soy sauce, served with jasmine rice | |

+ Chicken, beef, vegetable and tofu **\$3**
+ Crispy pork, prawn (3P) **I**, squid **I** **\$5**

lunch specials

All specials come with your choice of a selected schooner, house wine or soft drink

Available Monday to Friday
11:30AM - 3PM

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| Khao Soi Set CN | \$20 |
| Northern-style coconut curry with soft egg noodles and crispy noodles, served with your choice of chicken or beef, pickled mustard greens, shallots, lime, chilli oil, and a home-made vegetarian spring roll | |
| Pad Thai Set CN VO | \$20 |
| Stir-fried rice noodles with chicken or beef, peanuts, tofu, garlic chives, and bean sprouts, paired with a home-made chicken curry puff | |
| Muu Krob Piew Wan Set | \$20 |
| Crispy pork belly in hot sweet and sour sauce, served with home-made prawn toast and steamed jasmine rice | |
| Pad Krapao Set I | \$20 |
| Stir-fried chilli basil with snake beans, onions, and your choice of chicken or beef mince, served with home-made vegetarian spring roll and steamed jasmine rice | |

V Vegetarian | **VO** Vegetarian Option | **GF** Gluten Free
CN Contains Nuts | **I** Chilli | **I** Imported Seafood | **A** Australian Seafood