BLUE RIVER
THAI RESTAURANT

RICE, ROTI & SAUCE

STEAMED JASMINE RICE

COCONUT RICE

ROTI

PEANUT SAUCE

BLUE RIVER BANQUET

Starter
Prawn Cracker (I), Spring Rolls, Vegetable Curry Puffs, Golden Bags, Fish Cakes (I)

Main
Green Beef curry
Crispy Chicken Cashew Nut
Pad Thai Prawn (I)
Gai Yang
Rice

Dessert
Coconut Ice Cream

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CLASSIC THAI DISH

Vegetable & Tofu / Chicken / Beef
Duck / Crispy Pork Belly / Prawns (I) / Mixed Seafood (I)

GREEN CURRY
Fragrant Thai green curry with your choice of meat

PANANG CURRY
Blue River's aromatic Panang curry with your choice of meat

CHILLI & BASIL STIR FRIED
Fiery Thai basil stir-fry with chilli and your choice of meat

PAD NUMMUNHOY
Tasty stir-fry with oyster sauce and your choice of meat

PAD KHING
Aromatic stir-fry with fresh ginger and your choice of meat

PAD GARLIC AND PEPPER
A delightful garlic and pepper stir-fry with your choice of meat

PAD SWEET & SOUR
Sweet & sour stir-fry with pineapple and your choice of meat

PAD THAI
Blue River's signature Pad Thai — wok-tossed rice noodles with tamarind, egg, tofu, dried shrimp, peanuts, and fresh bean sprouts, finished with your choice of meat

PAD SEE EW
Soft rice noodles wok-tossed with fresh green vegetables and a savoury soy sauce blend, finished with your choice of meat

THAI FRIED RICE
Stir-fried jasmine rice with egg, onion, green vegetables, tomatoes, and your choice of meat in our special sauce

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STARTER

SPICY PRAWN CRACKER (I)
Served with chilli jam and peanut sauce

SPRING ROLLS (6 per serve)
Savoury pork with shiitake mushrooms and vermicelli in a crispy roll

VEGETABLE CURRY PUFF (4 per serve)
Aromatic curried potato and mixed vegetables in crispy pastry

GOLDEN BAGS (4 per serve)
Chicken with sweet corn, crisp water chestnut, and delicate Thai herbs

SATAY CHICKEN (4 per serve)
Tender grilled chicken skewers with creamy peanut sauce

THAI FISH CAKE (I) (4 per serve)
Thai fish cake paired with cucumber, sweet chilli sauce, and peanuts

SALT & PEPPER CALAMARI (I)
Salt & pepper calamari paired with sweet plum sauce

GOONG NAM PLA WHAN (I)
Grilled prawns with apple salad, roasted coconut, and palm-sugar dressing

CRUNCHY PAPAYA (I)
Papaya salad with peanuts, tangy dressing, and grilled prawns

TOM YUM GOONG (I)
A bold, aromatic Thai prawn soup with a spicy, tangy, herb-rich flavour

BLUE RIVER SPECIAL

SIZZLING PRAWNS (I)
Deep-fried prawns with sweet, sour, salty sauce and basil on a hot plate

CRISPY PORK HOCK
Crispy pork hock with a trio of dipping sauces

TOM YUM SEAFOOD HOT POT (I)
World-famous spicy Thai seafood soup served hot-pot style

BEEF MASSAMAN
Slow-braised beef in rich Massaman curry with peanuts, potato, and carrot

CRISPY CHICKEN CASHEW NUT
Stir-fried crispy chicken with vegetables, dried chilli, and cashew nuts

GAI YANG
Grilled, herb-marinated chicken over tender steamed vegetables

GOONG YANG (I)
Grilled prawns marinated in Thai herbs, set over steamed vegetables

BEEF SALAD
Tender beef with roasted rice, herbs, and a vibrant Thai chilli dressing

DUCK SALAD
Roasted duck tossed with roasted rice, herbs, and a rich, zesty dressing

COCO BARRAMUNDI (I)
Crispy coconut-battered fish served with rich, flavourful curry sauce

BARRAMUNDI SAM ROD (I)
Golden-crispy fish finished with a sweet, sour and salty sauce and Thai basil

CRISPY BARRAMUNDI SALAD (I)
Golden crispy fish paired with a green apple salad and crunchy cashews

BEAN SPROUTS AND TOFU
Wok-tossed bean sprouts and crispy tofu with fragrant garlic chives

CRISPY PORK BELLY AND CHINESE BROCCOLI
Aromatic stir-fried tender Chinese broccoli with crispy pork belly

PANANG LAMB
Slow-braised lamb in a fragrant Thai herb curry

PINEAPPLE FRIED RICE (I)
Fragrant fried rice with chicken, prawn, pineapple, and savoury pork floss

SOFT-SHELL CRAB PAD PONG KAREE (I)
Crispy soft-shell crab over a silky, aromatic curry-egg gravy

Please be aware we are unable to guarantee any dish is completely free of nuts, gluten, or shellfish traces
10% SURCHARGE APPLIES ON SUNDAYS AND PUBLIC HOLIDAYS
* Seafood Origin: (A) Australian | (I) Imported seafood | (M) Mixed Origin Seafood*