



Chef Sky's Authentic Thai ...

The traditional SILK Restaurant offers Thai cuisine at its finest. It is the closest you can find to true and authentic home cooked Thai food from all regions of Thailand and it is homage to all Thai Chefs that have made this cuisine to what it is today

| APPETIZERS | |
|---|-----|
| "SILK" RUAM MIT ^S L K CHEF'S SAMPLER PLATE; YUM SOM-O, SATAY GAI, MANING PHUKET, GOONG SARONG AND POR PIA TOD | 520 |
| GOONG SARONG SILLK SILK'S WRAPPED TIGER PRAWN IN PHUKET NOODLE SERVED IN A GOLDEN CUP WITH PLUM SAUCE AND CUCUMBER RELISH | 480 |
| TOD MUN PLA TRADITIONAL THAI FISH CAKES SERVED WITH SWEET CHILI SAUCE AND CRUSHED PEANUT | 440 |
| SATAY RUAM GRILLED MARINATED CHICKEN, BEEF AND PORK SKEWERS SERVED WITH PRAWN CRACKERS, CUCUMBER RELISH AND PEANUT SAUCE | 330 |
| POR PIA TOD 🔎 CRISPY VERMICELLI ROLLS WITH CABBAGE, SPRING ONION, THAI CELERY AND PLUM SAUCE | 320 |
| MANING PHUKET ROASTED DUCK SPRING ROLL WITH YAM BEAN, CARROT, CUCUMBER, FRIED SHALLOT AND CASHEW NUT SERVED WITH TAMARIND - SESAME SAUCE | 350 |



SPICY THAI SALADS

| SOM TUM LAE GAI YANG SILK JP SILK'S GREEN PAPAYA SALAD WITH PEANUT, LONG BEAN AND CHERRY TOMATO, SERVED WITH GRILLED CHICKEN THIGH | 350 |
|--|-----|
| LAAB PED 🌽 SPICY MINCED DUCK SALAD SERVED WITH ROASTED GROUND RICE, SHALLOT, SPRING ONION AND MINT | 440 |
| NUAE NAM TOK 🤌 SPICY WAGYU BEEF SALAD WITH SPRING ONION, THAI HERB IN I-SAN STYLE | 550 |
| YUM SOM-O 🖉 LOCAL THAI POMELO SALAD WITH SHALLOT, KAFFIR LIME LEAF AND GARDEN HERB | 350 |
| YUM WOONSEN TALAY 🧪 SPICY GLASS NOODLE SALAD WITH MIXED SEAFOOD, ONION, TOMATO, CORIANDER AND THAI HERB | 420 |

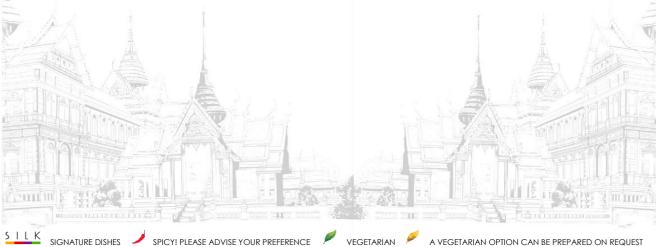


| THAI SOUPS | |
|---|-----------|
| TOM YUM GOONG TRADITIONAL SPICY AND SOUR TIGER PRAWN SOUP WITH LEMONGRASS, GALANGAL, SHALLOT, CHILI PASTE AND KAFFIR LIME LEAF | 450 |
| TOM KHA GAI 🥖 TRADITIONAL COCONUT MILK SOUP WITH CHICKEN, SHALLOT AND THAI HERB | 340 |
| GAENG JUED WOONSEN SARAI 差 Seaweed and glass noodle in chicken broth with mushroom and chinese cabbage | 290 |
| CURRIES | |
| GAENG MASSAMAN SI-KROANG NUAE SILK SILK'S OVER NIGHT SLOW-COOKED BLACK ANGUS BEEF SHORT RIB, SWEET POTATO, PEANUT AND CRISPY SHALLOT | 800 |
| GAENG KIAW WAAN GAI A P HOMEMADE GREEN CURRY CHICKEN, CRISP EGGPLANT AND BASIL LEAF | 420 |
| GAENG PHED PED YANG 🌙 🖊 HOMEMADE ROASTED DUCK RED CURRY, PINEAPPLE, GRAPE, LYCHEE, CHERRY TOMATO AND SWEET BASIL LEAF | 540 |
| GAENG KATI NUAE PU SILK SILK'S RED CRAB MEAT CURRY SERVED WITH PHUKET NOODLE AND THAI HOT BASIL | 620 |
| PANANG TAO HOO TOD SILK JP GOLDEN CRISP TOFU IN CREAMY HOMEMADE PANANG CURRY WITH KAFFIR LIME LEAF AND BASIL | 390 |
| | 4 |
| | |
| SILK SIGNATURE DISHES 🥜 SPICY! PLEASE ADVISE YOUR PREFERENCE 🏓 VEGETARIAN 🤌 A VEGETARIAN OPTION CAN BE PREPARED OF | N REQUEST |

SILK'S THAI

SILK'S THAI MAIN COURSE

| PHAD KAPRAO GAI REU MOO 🥖 WOK-FRIED MINCED CHICKEN OR PORK WITH CHILI AND THAI HOT BASIL | 400 |
|---|---------------------------|
| GAI PHAD MED MAMUANG HIMMAPAN WOK-FRIED CHICKEN WITH ROASTED CASHEW NUT, BELL PEPPER, ONION, CARROT, CHINESE WINE AND DRIED CHILI IN OYSTER SAUCE | CHILI OIL, |
| PHAD KANA MOO GROB 🗭 WOK-FRIED KALE AND CRISPY KUROBUTA PORK BELLY IN OYSTER SAUCE | 400 |
| PHAD PHAK RUAM 🔎 🔎 WOK-FRIED MIXED VEGETABLES IN OYSTER SAUCE WITH GARLIC | 280 |
| PHAD PHAK TOD YOD 🔎 🇭 WOK-FRIED MORNING GLORY WITH SOYA, OYSTER SAUCE AND CHILI | 280 |
| KHAI JIAW CLASSIC THAI OMELET YOUR CHOICE OF PLAIN PORK OR CHICKEN PRAWN OR CRAB MEAT | 250 290 350 |
| MOO YANG GRILLED MARINATED KUROBUTA TOMAHAWK PORK STEAK SERVED WITH I-SAN SAUG | 750 |
| GAI YANG SILK SILK'S ROASTED BABY SPRING CHICKEN WITH THAI HERB SERVED WITH SWEET CHILI S | 750 XAUCE |
| MOO HONG SILK TRADITIONAL SLOW AND LOW-HEAT BRAISED PORK BELLY WITH CHINESE FIVE SPICE | 520 S SERVED WITH KALE |
| | |

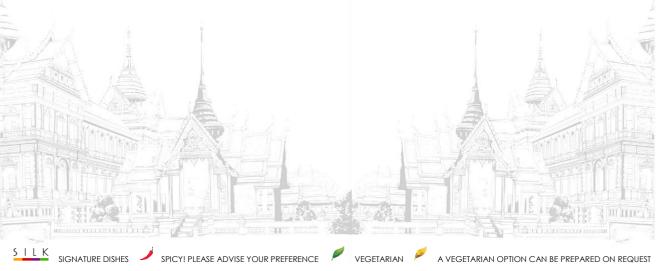


| NOODLES & RICE | |
|---|-----------|
| PHAD THAI GOONG LAI SUAE SILK WOK-FRIED RICE NOODLE WITH GRILLED TIGER PRAWN, TOFU, EGG, PEANUT, SWEET TURNIP, BEAN SPROUT AND CHIVE WITH TAMARIND SAUCE | 440 |
| TRADITIONAL KHAO SOY SILL K JP CLASSIC NORTHERN-STYLE EGG NOODLE SERVED WITH CHIANG MAI CHICKEN CURRY AND NORTHERN STYLE CONDIMENT | 420 |
| KHAO PHAD PHAK, GAI REU MOO I TALAY 🔌 Thai Fried Rice WITH YOUR CHOICE OF; VEGETABLES, CHICKEN OR PORK PRAWN, CRAB MEAT OR MIXED SEAFOOD | 370 420 |
| PHAD SEE EIW PHAK, GAI REU MOO I TALAY WOK-FRIED FLAT RICE NOODLE WITH EGG, KALE IN DARK SOYA SAUCE YOUR CHOICE OF; VEGETABLES, CHICKEN OR PORK MIXED SEAFOOD | 390 440 |
| KHAO PHAD SUBPAROD < SOUTHERN STYLE FRIED RICE WITH YELLOW CURRY POWDER, PRAWN, EGG, PINEAPPLE, RAISIN AND CASHEW NUT | 440 |



SEAFOOD SELECTION

| ER PROMFET | 750 |
|---|--|
| PLA JARAMED NUENG KHING STEAMED WITH GINGER, SHITAKE MUSHROOM AND SPRING ONION | |
| PLA JARAMED TOD YUM MAMUANG DEEP-FRIED AND SERVED WITH MANGO SALAD AND CHILI SAUCE | |
| SHELL CRAB | 750 |
| PU NIM TOD KRATIAM PRIK-TAI DEEP-FRIED SOFT SHELL CRAB WITH GARLIC AND BLACK PEPPER | |
| PU NIM PHAD NAM PRIKPAO STIR-FRIED SOFT SHELL CRAB WITH CHILI PASTE, SPRING ONION AND BELL PEPPER | |
| SNAPPER | 850 |
| PLA KRA PONG DANG TOD KAMIN DEEP-FRIED WITH GARLIC, LEMONGRASS, KAFFIR LIME LEAF AND TURMERIC | |
| PLA KRA PONG DANG SAAM ROD DEEP-FRIED AND SERVED WITH THREE-FLAVORED SAUCE AND THAI HERB | |
| BASS | 850 |
| NEUNG MANAO STEAMED WITH GARDEN VEGETABLES, CORIANDER, GARLIC IN LIME CHILI SAUCE | |
| HOR BAI TONG GRILLED MARINATED WRAPPED IN BANANA LEAF SERVED WITH SPICY CHILI SAUCE | |
| | PLA JARAMED NUENG KHING STEAMED WITH GINGER, SHITAKE MUSHROOM AND SPRING ONION PLA JARAMED TOD YUM MAMUANG DEEP-FRIED AND SERVED WITH MANGO SALAD AND CHILI SAUCE T SHELL CRAB PU NIM TOD KRATIAM PRIK-TAI DEEP-FRIED SOFT SHELL CRAB WITH GARLIC AND BLACK PEPPER PU NIM PHAD NAM PRIKPAO STR-FRIED SOFT SHELL CRAB WITH CHILI PASTE, SPRING ONION AND BELL PEPPER SNAPPER PLA KRA PONG DANG TOD KAMIN DEEP-FRIED WITH GARLIC, LEMONGRASS, KAFFIR LIME LEAF AND TURMERIC PLA KRA PONG DANG SAAM ROD DEEP-FRIED AND SERVED WITH THREE-FLAVORED SAUCE AND THAI HERB BASS NEUNG MANAO STEAMED WITH GARDEN VEGETABLES, CORIANDER, GARLIC IN LIME CHILI SAUCE HOR BAI TONG |



SEAFOOD SELECTION

| TIGER PRAWN | 950 |
|---|-------|
| GOONG LAI SUAE KUA KLUAE WOK-FRIED TIGER PRAWN WITH ONION, BELL PEPPER, SPRING ONION AND CHILI | |
| GOONG LAI SUAE TOD RAAD NAM MA-KHAM WOK-FRIED TIGER PRAWN WITH TAMARIND SAUCE AND FRIED SHALLOT | |
| LOBSTER | 1,950 |
| LOBSTER PHAD PRIK-TAI DUM WOK-FRIED WITH ONION, BELL PEPPER IN BLACK PEPPER SAUCE | |
| LOBSTER PHAD MED MAMAUNG WOK-FRIED WITH BELL PEPPER, ONION, CARROT, CASHEW NUT AND CHILI PASTE | |
| ALASKAN KING CRAB | 3,888 |
| PU PHAD PONG KAREE WOK-FRIED IN CREAMY YELLOW CURRY SAUCE WITH ONION, CARROT, BELL PEPPER CELERY AND SPRING ONION | |
| PU PHAD TON HOM WOK-FRIED WITH GARLIC, ONION, CARROT, CELERY AND SPRING ONION | |



LA SETA PIZZA&PASTA

LA SET#



CHEF ANDREA'S ITALIAN ...AS MUCH AS WE ADORE OUR THAI FOOD; SOMETIMES IT'S NEEDED TO INDULGE IN SOMETHING A LITTLE DIFFERENT. ENJOY A TASTE OF ITALY AT LA SETA. BEGIN YOUR MEAL WITH ONE OF OUR HANDCRAFTED COCKTAILS, SELECT ONE OF OUR TRADITIONALLY INSPIRED APPETIZERS AND FINISH OF WITH HOMEMADE PASTA OR A CLASSIC PIZZA FROM OUR OVEN

HOT & HEALTHY

| ZUPPA DI VERDURA A CHEF ANDREA'S MEDITERRANEAN VEGETABLE SOUP, LEGUME, GREEN "PESTO" | 290 |
|---|-----|
| TORTELLINI IN BRODO PORK STUFFED EGG PASTA SERVED WITH CHEF'S BEEF CONSOMME, FINISHED WITH SHAVED 20 MONTH AGED "GRANA" CHEESE | 380 |

ANTIPASTI

| INSALATA MISTA 🔎 GARDEN SALAD LEAF, CHERRY TOMATO, TANGERINE, PARMESAN SHAVING, BALSAMIC DRESSING | 260 |
|--|-----------|
| CAESAR SALAD 差 COS LETTUCE, CRISP BACON, PARMESAN, ANCHOVY DRESSING; CHOICE OF PLAIN OR CHICKEN I SMOKED SALMON OR PRAWN | 300 350 |
| FICHI E GORGONZOLA 🔎 IMPORTED BLACK FIG, ROCKET LEAF, GORGONZOLA "DOLCE" CHEESE, WALNUT, CHIANG MAI "WILD HONEY" | 360 |
| AFFETTATI E FORMAGGIO SILK SELECTION OF COLD CUT AND CHEESE, HOT FOCACCIA BREAD, OLIVE AND CONDIMENT (SHARING SUGGESTED) | 550 |
| CREAMY "BURRATINA" CHEESE 🔎 IMPORTED APULIA FRESH CHEESE, HEIRLOOM TOMATO, ITALIAN BASIL, BALSAMICO DROP | 580 |
| | |

signature dishes 🥕 spicy! please advise your preference 🔎 vegetarian 🤌 a vegetarian option can be prepared on request

PASTA & RISOTTO "LA SETA STYLE"

| COZZE MARINARA SAINT MICHEL BOUCHOT MUSSEL, FRESH GNOCCHI PASTA, CHARDONNAY WINE, ITALIAN PARSLEY | 900 |
|--|-------|
| TAGLIOLINI AI FRUTTI DI MARE 👾 🧭 HANDMADE EGG PASTA, BLACK MUSSEL, TIGER PRAWN, SEABASS, FRESH TOMATO SAUCE | 370 |
| CLASSIC BEEF "LASAGNA" OVEN BAKED EGG PASTA, BEEF RAGOUT, BECHAMEL, PARMESAN CHEESE | 390 |
| TORTELLACCI RICOTTA E SPINACI 🔎 HANDMADE PASTA STUFFED WITH RICOTTA & SPINACH, CARAMELIZED BUTTER, CHARRED KALE, WALNUT | 420 |
| GNOCCHI AI FORMAGGI 🔎 ARTISANAL POTATO PASTA, CHEF'S SELECTION OF CHEESE FOR THE SAUCE, SPICY SALAMI, ARAGULA | 440 |
| RISOTTO AL NERO (ARTA) "VIALONE NANO" RISOTTO RICE, BABY SQUID, TIGER PRAWN, "MAZZARA" SQUID INK | 550 |
| PORTOBELLO ARROSTO ROASTED FRESH PORTOBELLO MUSHROOM, HANDMADE PASTA STUFFED WITH RICOTTA, CARAMELIZED BRITTANY BUTTER, AGED SARDINIAN RICOTTA CHEESE (SHARING SUGGESTED) | 880 |
| OSSOBUCO DI VITELLO SLOW BRAISED VEAL OSSOBUCO, TRUFFLE RISOTTO, "HERITAGE" BABY VEGETABLE, GARDEN HERB (SHARING SUGGESTED) | 1,888 |
| GRANCHIO REALE 700 GRAM WILD CATCH ALASKAN KING CRAB LEG, HANDMADE SQUID INK EGG TAGLIOLINI, ZUCCHINI, BRITTANY BUTTER (SHARING SUGGESTED) | 2,888 |
| | |

signature dishes 🥕 spicy! Please advise your preference 🏓 vegetarian 🤌 a vegetarian option can be prepared on request

PIZZA

| BUFALINA MARGHERITA 🔎 "SAN MARZANO" TOMATO SAUCE, BUFFALO MOZZARELLA, CHERRY TOMATO, FRESH BASIL, OLIVE OIL | 370 |
|--|-----|
| VEGETARIANA 🔎 "SAN MARZANO" TOMATO SAUCE, MOZZARELLA, EGGPLANT, ZUCCHINI, ONION, CAPSICUM, MUSHROOM | 370 |
| PROSCIUTTO & FUNGHI "SAN MARZANO" TOMATO SAUCE, MOZZARELLA, PARIS LEG HAM, MUSHROOM, PARMESAN | 400 |
| TONNO E CIPOLLA "SAN MARZANO" TOMATO, MOZZARELLA, TUNA BELLY, WHITE ONION, FRESH PARSLEY, CHILI | 400 |
| AI FORMAGGI 🔎 "SAN MARZANO" TOMATO SAUCE, MOZZARELLA, GORGONZOLA, TALEGGIO, BRIE, ARAGULA, OREGANO | 420 |
| PARMA HAM "San Marzano" Tomato Sauce, mozzarella, parma ham, rocket Salad, parmesan, cherry tomato | 420 |
| DIAVOLA 🧪 "SAN MARZANO" TOMATO SAUCE, MOZZARELLA, SPICY SALAMI, CAPSICUM, GREEN OLIVE | 420 |
| FRUTTI DI MARE "SAN MARZANO" TOMATO SAUCE, MOZZARELLA, MUSSEL, PRAWN, BABY SQUID, FRESH PARSLEY | 420 |
| AL SALMONE "SAN MARZANO" TOMATO SAUCE, MOZZARELLA, SMOKED SALMON, ROCKET SALAD, CHERRY TOMATO | 420 |
| TARTUFATA 👾 🖉 "SAN MARZANO" TOMATO, MOZZARELLA, BLACK TRUFFLE CARPACCIO, ARTICHOKE, ROCKET SALAD, PARMESAN | 550 |



signature dishes 🥜 spicyi please advise your preference 🏓 vegetarian 🤌 a vegetarian option can be prepared on request





SILK'S BUTCHER OFFERS RAW & CHILLED QUALITY PRODUCTS FROM LAND & SEA, CHEF'S SELECTION OF BEEF BURGERS & MOST IMPORTANTLY, PREMIUM MEAT & SEAFOOD FROM THE GRILL.

WE PRIDE OURSELVES WORKING WITH "DARLING DOWN" AUSTRALIA ...

OUR WAGYU BEEF CARRIES THE BRAND NAME "DARLING DOWN" FROM AUSTRALIA AND COMES FROM ONE OF AUSTRALIA'S OLDEST AND MOST PRESTIGIOUS COMPANIES. AUSTRALIAN AGRICULTURAL COMPANY (AACO), WHICH WAS FOUNDED IN 1824. THE CATTLE ARE BORN AND RAISED IN EXPANSIVE AND PRISTINE OUTBACK STATIONS IN THE DARLING DOWNS REGION OF QUEENSLAND. AACO'S DARLING WAGYU HERD CONTAINS THE HIGHEST CREDENTIAL FULL-BLOOD JAPANESE BLACK WAGYU SIRES AND BREEDING FEMALES TO EVER LEAVE JAPAN.

DARLING WAGYU ANIMALS ARE GIVEN GRAIN RATIONS, WHICH INCLUDE WHEAT, BARLEY AND CORN — NO ANIMAL FAT, ANTIBIOTICS OR HORMONE GROWTH PROMOTANTS ARE EVER USED.

RAW & CHILLED

FRESH SWORDFISH "CRUDO" ... 490

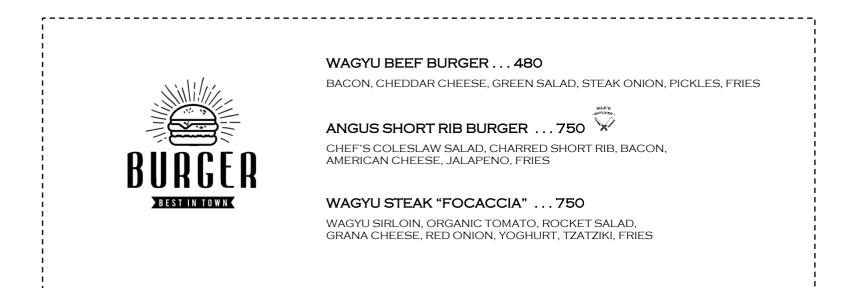
RAW SLICED SWORDFISH LOIN, RED ONION, TANGERINE PULP, SPELT, CHERRY TOMATO, ROCKET LEAF, OLIVE OIL

ANGUS BEEF "KNIFE CHOPPED" TARTARE... 550

RAW CHOPPED PRIME BEEF, CAPER, SHALLOT, ROCKET LEAF, ITALIAN OLIVE, BRITTANY BUTTER SERVED WITH TOAST OR BREAD

YELLOWFIN TUNA CARPACCIO ... 430

BLACK OLIVE, SHALLOT, PICKLED VEGETABLES, BOILED EGG, MUSTARD DRESSING



BEEF & LAMB FROM THE GRILL



Darling Downs Wagyu[.]

A FEW WORDS ABOUT OUR BEEF STEAKS... ALL OF OUR BEEF IS 100% NATURALLY RAISED & CERTIFIED. DARLING DOWNS WAGYU IS ONE OF AUSTRALIA'S MOST PRESTIGIOUS AND AWARDED BEEF BRANDS AND CONTAINS THE FINELY DISTRIBUTED AND HIGHLY DESIRABLE LEVELS OF MARBLING SOUGHT AFTER BY CHEFS WORLDWIDE

BEEF WAGYU TENDERLOIN 250 GR, "DARLING DOWN FARM", QUEENSLAND, MARBLE 2 ... 1,650

BEEF WAGYU RIB EYE 300 GR,

"DARLING DOWN FARM" QUEENSLAND, MARBLE 5 ... 1,850

BEEF WAGYU SIRLOIN 300 GR,

"DARLING DOWN FARM", QUEENSLAND, MARBLE 5 ... 1,850

BEEF PRIME RIB STEAK 1KG,

"ROSEDALE FARM", NEW SOUTH WALES, MARBLE 3 ... 3,450

A FEW WORDS ABOUT OUR LAMB ...

'AMBASSADOR' IS THE BRAND THAT HAS BECOME SYNONYMOUS WITH QUALITY, SOURCED FROM THE FINEST LAMB PRODUCING AREAS RENOWNED FOR THEIR FRESH, GREEN, CLEAN FARMING LANDS. AMBASSADOR PREMIUM LAMB IS SELECTED FROM FARMERS DEDICATED TO REARING QUALITY PRIME LAMB ENDORSED AS "THE BEST LAMB" ANYWHERE IN THE WORLD.

RACK OF LAMB 400 GR, "AMBASSADOR FARM", AUSTRALIA ... 1,750

STEAK TEMPS

--- BLUE ---VERY RED, COLD CENTER

RARE ----RED. COLD CENTER

•••• MEDIUM RARE •••• RED, WARM CENTER

--- MEDIUM ----PINK, HOT CENTER

---- MEDIUM WELL ----

DULL PINK, HOT CENTER

---- WELL DONE ----

NO PINK, HOT CENTER

SIDES & SAUCE CAN BE FOUND ON THE FOLLOWING PAGE ...

OTHER THAN RED MEAT

WE SOURCE OUR FREE-RANGE POULTRY AND PORK PRODUCTS FROM A FEW SUSTAINABLE FARMS. THE FREE-RANGE ANIMALS ENJOY PLENTY OF FRESH AIR AND SUNSHINE WHILE MATURING AT THEIR NATURAL PACE.



KUROBUTA PORK TOMAHAWK 350GR, CHIANG RAI, THAILAND 750

FREE RANGE SPRING CHICKEN 700GR. CHIANG RAI, THAILAND 750

DUCK BREAST "MAGRET DE CANARD ROUGIE" 300GR, FRANCE 990



FRIENDS OF THE SEA

IS CURRENTLY A PROJECT OF THE WORLD SUSTAINABILITY ORGANIZATION. FRIEND OF THE SEA HAS BECOME THE LEADING CERTIFICATION STANDARD FOR PRODUCTS AND SERVICES WHICH RESPECTS AND PROTECTS THE MARINE ENVIRONMENT

> JUMBO TIGER PRAWN 500GR RANONG, THAILAND 950



BARRAMUNDI FILET 600GR. PHUKET, THAILAND 850

WHOLE SILVER POMFRET 500GR. PHUKET, THAILAND 750

> SALMON FILET 250 GR. TASMANIA. AUSTRALIA 750

SPINY ROCK LOBSTER 600 GR. BALI, INDONESIA 1,950

RED KING CRAB LEG 600GR. ALASKA, UNITED STATES 3.888

SAUCES

3 MUSTARDS BLUE CHEESE PEPPERCORN BBQ GRAVY LEMON & BUTTER

SIDE DISHES - 90

GRILLED ASPARAGUS SAUTÉED BROCCOLI **GRILLED TOMATO, GARLIC & THYME** JACKET POTATO, SOUR CREAM & CHIVE TRUFFLED MASHED POTATO

SAUTÉED SPINACH BUTTER SWEET CORN GARDEN SALAD TUSCAN FRENCH FRIES **ONION RING**

SILK'S BUTCHER