

Special Bar Menu

SNOWPEA PRAWNS 17.9

Stir fried with fresh prawns, snowpeas and baby corns in oyster sauce.

HOI SIN BEEF 17.9

Hoi sin infused beef stir-fried, on topped with baby corns, beans, broccoli with crispy fried Enoki mushrooms and sesame.

KUAY TAEW KUO GOONG 17.9

A famous Thai street food dish, with stir-fry flat rice noodles, bean sprouts, lettuce, chicken and prawns, then flavoured with pepper and light soy sauce.

PAD TOM YUM TALAY 18.9

Mix seafood and seasonal vegetables stir-fry with homemade Tom Yum paste and fresh herbs.

PU NIM PAD CHA 18.9

Deep fried battered soft shell crab in combination of fragrant garlic, chilli, lime leaves and young peppercorns stir-fried in special sauce.

GREEN CURRY SALMON (GF) 18.9

Grilled fresh Atlantic salmon served with green curry sauce and seasonal vegetables.

LAMB SHANKS MASSAMUN CURRY (GF) 19.9

Tender shank of Lamb, slowly cooked in coconut milk with onion, baby potato and tossed with cashew nut. (Accompaniment with Roti pastry)

PLA TOD MAKARM (GF) 24.9

Debone deep fried whole Barramundi with sweet tamarind sauce.

Side Dishes

Steamed rice 2.5
Brown rice 3
Coconut rice 4
Roti 3
Peanut sauce 3.9
Roti with Peanut sauce 5.9
Steamed rice with peanut sauce 4
Prawn Cracker 4
Egg fried rice 6.9
Steamed seasonal Vegetables 7.9

Dessert

Dessert of the day



Chef's Recommendation

BBQ DUCK

HEAVEN DUCK 18.9

Grilled boneless crispy skin duck dressed in sweet tangy sauce topped on steam Chinese broccoli. A sweet soy chilli dip is served to add a touch of richness.

DUCK PLUM SAUCE 18.9

Tender roasted duck dressed in light plum sauce, spiced with garlic cinnamon and star anise served with shiitake mushroom and steamed Chinese broccoli

CRISPY PORK

MOO GROB NAM DANG 18.9

Crispy pork belly, dressed in sweet tangy sauce, served on steam Chinese broccoli. A sweet soy chilli dip is served to add a touch of richness.

MOO GROB PRIK THAI 18.9

Crispy pork belly, marinated with basil, chilli, lime leaves and young peppercorns, stir-fried in Thai country style sauce.

PAD KANA MOO GROB 18.9

Stir-fry of Chinese broccoli and roast pork belly with crispy skin in a tasty rich oyster sauce, and a touch of chilli.

MOO GROB PAD PRIK KHING 18.9

Thai style home made stir-fry crispy pork belly with special curry paste, bean, chilli and thin sliced lime leaves.

*(GF) = Gluten Free



Prices are GST inclusive. Please advice of any food allergies | 10% surcharge applied on public holidays | Price subject to change without notice | Fully licensed / BYO, Corkage charge \$3.5 per person | Card Minimum \$20 and 2% Charge for Visa and Master

Tel 9387 7786

 **Ninety nine Thai** : 99 Bondi rd. Bondi 2026
Trading hours : Dinner everyday 5 pm - 10 pm

 Pty Ltd

Ninety nine Thai



Appetisers

Spring rolls (4pcs) 6.9

Golden crispy vegetarian spring roll filled with mixed vegetables served with plum sauce.

Curry puffs (4pcs) 6.9

Home made vegetarian curry puff, mix vegetable mixed with fragrant curry sauce, then wrapped in puff pastry and light fried Served with sweet chilli sauce.

Fish cakes (4pcs) 6.9

Popular Thai appetiser, minced fish mixed with chopped green bean, kaffir limes leaves and curry paste. Served with sweet chilli sauce.

Tofu paradise (6pcs) 6.9 (GF)

Deep fried Tofu served with sweet chilli & peanut clutch.

Chicken satay (4 skewers) 7.9

Grilled marinated chicken on skewer served with toast peanut sauce.

Moo ping (4 skewers) 7.9

A famous street snack Thai style grilled marinated pork skewers.

Chicken wings (4pcs) 7.9

Crispy fried marinated chicken wing served with sweet chilli sauce.

Tasting plate (8pcs) 13.9

Spring roll, Curry puff, Fish cake, Satay chicken, Chicken wing, Moo ping, Tofu paradise and Angel prawn.

Salt and Lemon Pepper Squid 7.9

Lightly batter golden deep fried squid with salt and lemon pepper

Dim sim (4pcs) 7.9

Steamed chicken Dim Sim served with chilli and sweet soy sauce.

Herbal duck (2pcs) 7.9 (GF)

Popular Thai mini dish of finely chopped roast duck tossed with red onion, mint, sliced shallot, roasted rice and chilli-lime dressing served on cos lettuce leaves.

Angel Prawn (4pcs) 8.9

Golden crispy prawn and pork mince wrapped in crispy pasty served with plum sauce.

Cup D (4pcs) 10.9

Crispy wonton cup, filled with a delicious mix of shredded roast duck, finely sliced shallots, cucumber and capsicum, dressed with a lighth hoi sin sauce.

Chilli Prawns (4pcs) 8.9

Thai style lightly flour golden deep fried prawns server with chilli mayonnaise.

Mini Crispy Pork Belly (4pcs) 9.9

3 ways cooked Crispy pork belly, dressed in Thai sweet tangy sauce.

Soup

[All soups are available for main size]

TOM YUM PRAWN SOUP 8.9 (GF)

Famous Thai spicy and sour soup flavoured with lem-ongrass, kaffir lime leaves, lemon juice, chilli paste, tomatoes and mushroom. (Available with prawn, chicken or vegetable on request)

TOM KHA CHICKEN SOUP 8.9 (GF)

Mild chicken coconut soup flavoured with galangal, tomatoes, lemon juice and mushroom. (Available with prawn, chicken or vegetable on request)

WONTON SOUP 8.9

Thai style wonton filled with marinated pork mince, simmered in a mild broth with bean sprouts and shallots.

Main Courses

BBQ

BBQ CHICKEN / BEEF or PORK 14.9

Lightly grilled marinated chicken served with Stir fried vegetables in garlic and pepper sauce.

SALAD

LARB MOO 14.9 (GF)

A warm Thai style salad with pork mince, lime juice, red onion, chilli powder and ground roasted rice.

CHICKEN OR BEEF SALAD 14.9

Traditional warm Thai salad marinated grilled chicken or beef tossed with red onion, tomato, herb, drizzled with chilli and lime dressing.

MOO NAM TOK 14.9

Grilled pork salad hot and spicy with chilli powder and ground roasted rice, red onion, herb drizzled with lime dressing.

DUCK SALAD 16.9

Grilled roast duck flavoured with coconut milk, chilli jam and lemongrass served with red onion, drizzled lime dressing.

PAPAYA SALADS (GF)

Popular Thai salad with shredded green papaya, carrot tomato, green bean, and roasted cashew, drizzled with chilli-lime dressing with choice of :

BBQ Chicken or BBQ beef 15.9

BBQ Salmon (GF) or battered soft shell crab 17.9

BBQ Prawns (GF) 18.9

KAO TOD (GF) 15.9

Thai style street food salad, Crispy fried marinated rice mix with pork mince lime juice, red onion, chilli powder.

Your choice of

Vegetables or Silken Tofu 11.9 / Chicken Breast fillet or Grain fed Beef 13.9

Calamari or Fish fillet 14.9 / Roasted Duck or King Prawns 16.9 / Mixed Seafood 17.9

Stir fried

makes your own choice of meat
all dishes come with vegetables

STIR FRIED PUMPKIN

A stir fry of thin pumpkin slices with snow pea, baby corn, shallot and egg in light oyster sauce.

OYSTER SAUCE

A classic stir fried in tasty oyster sauce with garlic and seasonal vegetables.

CASHEW NUT SAUCE

Famous Thai cuisine stir fried roasted cashew nuts, shallot, onion and authentic chilli jam.

SATAY SAUCE

Stir fried with peanut sauce and Thai aromatic spice.

CHILLI BASIL SAUCE (hot)

Stir fried garlic and fresh chilli with basil.

GARLIC AND PEPPER SAUCE

Stir fried garlic and pepper with seasonal vegetables.

LIME LEAVES & PEPPERCORN

SAUCE (hot)

A combination of fragrant garlic, chilli, lime leaves and young peppercorns stir fried in special sauce.

PAD PED (hot)

Spicy Thai style home make stir fried with special curry paste, coconut milk peppercorns and lime leaves.

GINGER SAUCE

This delicate combination of stir fried with shredded ginger is no exception.

BLACK BEAN SAUCE

A Tasty stir-fry seasoned with black soya bean sauce and seasonal vegetables.

SWEET CREAMY CHILLI BASIL

SAUCE

Homemade sauce - soy bean, crusher garlic, turmeric and chilli all simmered in a creamy coconut milk.

FRIED RICE

Traditional Thai fried rice with corn, snow pea, onion, tomatoes and egg then flavoured with soy and ground white pepper.

CHILLI FRIED RICE (hot)

Spicy Thai fried rice with chilli, basil corn, snow pea, onion and egg then flavoured with soy.

Curry

with your choice of meal (except Massamun and yellow)

PANANG CURRY (GF)

Creamy mild panang curry with assorted vegetables and thin sliced kaffir lime leaves.

GREEN CURRY (GF)

Favourite medium hot green chilli curry with kaffir lime leaves, basil leaves cooked in creamy coconut milk.

RED CURRY (GF)

Creamy mild red curry with assorted vegetables and kaffir lime leaves.

JUNGLE CURRY (GF) (hot)

Spicy country style curry without coconut milk cooked in Thai herbs, mixed vegetable and hot basil.

MUSSAMUN CURRY (Beef only) (GF) 15.9

Chunky tender beef slowly cooked in coconut milk with onion, baby potatoes and tossed with cashew nuts. (Accompaniment with Roti pastry)

YELLOW CURRY (Chicken only) (GF) 15.9

A well-known aromatic yellow curry with tender chicken, onions and baby potatoes, simmered in coconut milk, Thai curry spices. (Accompaniment with Roti pastry)

Noodle

with your choice of meat all dishes come with egg except Laksa

PAD THAI NOODLES (GF)

A classical Thai stir fried thin rice noodles with diced tofu, shallot crushed peanuts and bean sprout.

PAD SE-EW NOODLE

Stir fried flat rice noodles with sweet soya sauce, seasonal vegetables and a sprinkle of white pepper.

SINGAPORE NOODLE

Stir fried thin rice vermicelli with oyster sauce, bean sprouts and shallot.

PAD KEE MAO (hot)

Stir fried flat rice noodles with Thai herb chilli, garlic and fragrant basil leaves

PAD CASHEW NUT NOODLES

Stir fried flat rice noodles with sweet chilli jam, roast cashew nut and seasonal vegetables.

PAD SATAY NOODLES

Stir fried flat rice noodles in a rich peanut sauce and seasonal vegetables.

PAD SWEET CREAMY CHILLI BASIL NOODLES

Stir fried flat rice noodles with homemade creamy sauce, chilli and basil leaves.

PAD HOKKIEN NOODLES

Stir fried hokkien noodles with oyster sauce and seasonal vegetables.

LAKSA NOODLE SOUP (GF)

Traditional noodle soup with coconut milk, tofu and bean sprouts.