

Banquet 1

(Minimum 2 people)

\$60 per person

Chicken Satay (2 pieces each)

Tom Yum Prawns Soup

Chicken Cashewnut

Beef Massaman Curry

Stir Fried Vegetables

Steamed Rice

Tea or Coffee

Lychee with Ice Cream

*Only one banquet
Permitted per table **

Banquet 2

(Minimum 3 people)

\$65 per person

Spring Roll (2 pieces each)

Chicken Coconut Soup

Chicken Cashewnut

Pork Sweet & Sour

Stir Fried Vegetables

Yellow Seafood Curry

Steamed Rice

Lychee with Ice Cream

Tea or Coffee

Banquet 3

(Minimum 4 people)

\$70 per person

Mixed Entree (5 pieces each)

Tom Yum Prawns Soup

Chicken Cashewnut

Beef Basil

Garlic Prawns

Panang Chicken Curry

Stir Fried Vegetables

Steamed Rice

Lychee with Ice Cream

Tea or Coffee

GF = Gluten free available | V = Vegan available

All Seafood Is Imported

Most dishes can be prepared mild, medium or hot upon request.

Please advise staff of any dietary requirements or food allergies.

Entree

- 1 **Chicken Satay [GF]** (4 pcs) \$16.90
Traditional strips of chicken marinated in our special recipe, then grilled. Served with peanut sauce.
- 2 **Spring Roll** (4 pcs) \$16.90
Thai style spring rolls with mince pork and vegetables served with Thai sweet chilli sauce.
- 3 **Fish Cake** (4 pcs) \$16.90
The most famous Thai dish, mince fish with chilli paste, deep fried and served with cucumber salad sauce.
- 4 **Calamari Rings** \$16.90
Thai style deep fried Calamari served with sweet chilli sauce.
- 5 **Curry Puff** (4 pcs) \$16.90
Deep fried pastry with mince beef, potatoes, onion, curry powder and seasoning, served with sweet chilli sauce.
- 6 **Mixed Entree** (5 pcs) \$18.90
Satay, Roll, Fish Cake, Calamari Ring, Curry Puff & Mixed Sauce.
- 7 **Thai Dim Sim** (4 pcs) \$17.90
Thai style Steam Dim Sim with pork and prawns.
- 8 **Money Bag** (4 pcs) \$16.90
The famous Thai deep fried pastry with vegetarian style, onion, waterchestnut, peas, carrot & corn served with peanut plum sauce.
- 9 **Vegetarian Spring Rolls [V]** (4 pcs) \$16.90
Thai style spring rolls with vegetables served with sweet chilli sauce
- 10 **Chiangmai Sausage** (6 pcs) \$17.90
Most popular spicy Northern Thai style sausage with pork mince, fresh herb, lemongrass sauce, lime leaves and seasoning.
- 11 **Roti with Peanut Sauce** (1pc) \$10.90
Golden roti bread served with our famous homemade peanut sauce.
- 12 **Prawn Rolls** (4 pcs) \$19.90
Deep fried seasoned Prawn Rolls with pastry, served with Thai sweet chilli sauce.
- 13 **Coconut Prawns** (4 pcs) \$19.90
Deep fried king prawns in batter and shredded coconut served with spicy mayonnaise sauce.
- 14 **Prawn Cake** (4 pcs) \$19.90
A popular Thai dish, deep fried, mince prawns and pork, and seasoning served with peanut plum sauce.

Soup

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	Entree	Main
Chicken, Vegetables	\$16.90	\$31.90
Prawns, Seafood	\$17.90	\$36.90
15 Tom Yum Soup		
Thailand's classic hot and sour soup with onion, mushroom, lemongrass, lime leaves, galangal, chilli, lemon juice and coriander		
16 Tom Kha Soup		
Fragrant Thai coconut soup with lemongrass, galangal, lemon juice, onion, mushroom and coriander.		

Salads

17 Tofu Salad	\$29.90
Spicy triangles of tofu with lemon dressing, onion, fresh herbs and salad.	
18 Som Tum Thai	\$29.90
Traditional Thai salad with fresh green paw paw, dry shrimp, peanut and spicy lemon sauce served with salad.	
19 Som Tum E-Sarn	\$29.90
Traditional North East Thai salad with fresh green paw paw, Thai anchovie, salted crab, spicy & sour lemon sauce served with salad.	
20 Larb Chicken	\$31.90
Cooked chicken mince seasoned with Thai herbs, lemon juice, chilli powder, mint, sliced onion and shallots served with fresh salad.	
21 Larb Pork	\$31.90
Cooked pork mince seasoned with Thai herbs, lemon juice, chilli powder, mint, sliced onion and shallots served with fresh salad.	
22 Yum Beef	\$32.90
Sliced BBQ beef with spicy garlic sauce and seasoned fresh salad.	
23 Calamari Salad	\$32.90
Sliced tender calamari with spicy sauce and seasoned, fresh salad.	

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24 **Prawn Salad** \$36.90

Spicy prawn salad with lemon juice, lemon grass, lime leaves, onion, Thai sweet chilli paste and herbs served with fresh salad.

25 **Seafood Salad** \$36.90

Spicy combination Thai seafood salad with lemon juice, sliced onion, fresh chilli and herbs served with fresh salad.

General Thai Curry

Chicken, Pork	\$31.90	Lamb	\$36.90	Duck	\$36.90
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Seafood	\$36.90	Beef	\$32.90		
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26 **Red Curry [GF, V]**

Spicy Thai red curry with coconut milk, fresh chilli, basil leaves, zucchini, green beans and capsicum.

27 **Green Curry [GF, V]**

The classical Thai green curry with coconut milk, green vegetables and zucchini, green beans and basil leaves.

28 **Phanang Curry [GF, V]**

Phanang curry with coconut milk, lime leaves, crushed peanut, capsicum, green beans and fresh chilli. A slightly sweet taste

29 **Massaman Curry [GF, V]**

A classical Thai curry with slow cooked beef chunks with coconut milk, onion, potatoes, peanuts, mixed herb and tamarind sauce.

30 **Choo Chi Curry [GF, V]**

The traditional Thai curry with coconut milk, fresh chilli and fresh herbs, capsicum, green beans.

31 **Yellow Curry [GF, V]**

A mild thai curry with coconut milk, onion, potatoes and seasoning.

Chicken

32 **Chicken Cashewnuts [GF]** \$31.90

Stir fried chicken with cashewnuts, baby corn, capsicum, onion, shallots, carrots and seasoning.

33 **Chicken Ginger [GF]** \$31.90

Stir fried chicken with fresh ginger, onion, baby corn, mushroom, black fungus, shallots and seasoning.

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- 34 **Chicken Basil Chilli [GF]** \$31.90
Stir fried chicken with fresh chilli, onion, basil leaves, capsicum, mushroom, zucchini, green beans and seasoning.
- 35 **Sweet & Sour Chicken [GF]** \$31.90
Thai style sweet and sour chicken with onion, carrot, capsicum, black fungus, cucumber, pineapple, shallots, tomatoes and tomato sauce.
- 36 **Prik Khing Chicken [GF]** \$31.90
Stir fried sliced chicken with curry paste, lime leaves, capsicum, zucchini, fresh green beans and seasoning.
- 37 **Spicy Chicken [GF]** \$31.90
Stir fried sliced chicken with beans, chilli, curry paste, coconut milk, capsicum, green peppercorn, mushroom, baby corn and basil leaves.
- 38 **Tamarind Chicken** \$31.90
Deep fried chicken topped with sweet and sour tamarind sauce, onion, carrot, capsicum and shallots.
- 39 **Chiangmai Fried Chicken (CFC)** \$31.90
Thai style deep fried marinated skin on thigh fillet served with sweet chilli sauce.
- 40 **Chiangmai BBQ Chicken** \$31.90
Marinated thigh fillet chicken, BBQ Thai style, served with salad.
- 41 **Chicken Pra Ram [GF]** \$31.90
Steamed chicken and mixed vegetables topped with peanut sauce.
- 42 **Chicken & Vegetables [GF]** \$31.90
Stir fried mixed vegetables with chicken and seasoning.

Pork

- 43 **Garlic Pork [GF]** \$31.90
Stir fried pork garlic, pepper, mushroom, onion, celery, baby corn and seasoning.
- 44 **Ginger Pork [GF]** \$31.90
Stir fried pork with ginger, onion, baby corn, black fungus, shallots, mushroom and seasoning.
- 45 **Sweet & Sour Pork [GF]** \$31.90
Thai style sweet and sour pork with onion, carrot, capsicum, black fungus, cucumber, pineapple, shallots, tomatoes and tomato sauce.
- 46 **Spicy Pork [GF]** \$31.90
Stir fried pork with Thai curry paste, beans, baby corn, capsicum, mushroom, zucchini, basil leaves, green peppercorn seasoning and coconut milk.

- 47 **Pork Basil Chilli [GF]** \$31.90
Stir fried pork with fresh chilli, onion, basil leaves, capsicum, green beans mushroom, zucchini and seasoning.
- 48 **Pork Prik Khing [GF]** \$31.90
Stir fried sliced pork with curry paste, capsicum, lime leaves, zucchini, fresh green beans and seasoning.
- 49 **Tamarind Pork** \$31.90
Deep fried pork topped with sweet and sour tamarind sauce, onion, carrot, capsicum and shallots.
- 50 **Crispy Pork Asian Greens / Or Mixed Vegetables** \$33.90
Stir fried crispy pork belly with green chinese vegetables or mixed vegetables in garlic and oyster sauce.
- 51 **Crispy Pork Basil** \$33.90
Stir fried crispy pork belly with fresh basil, chilli, onions, green beans and oyster sauce.

Beef

- 52 **Beef Basil Chilli [GF]** \$32.90
Stir fried beef with fresh chilli, onion, basil leaves, green beans, capsicum, mushrooms, zucchini and seasoning.
- 53 **Beef Oyster Sauce [GF]** \$32.90
Thai style stir fried beef with oyster sauce, onion, mushrooms, black fungus, baby corn, carrot, shallots and seasoning.
- 54 **Garlic Beef [GF]** \$32.90
Stir fried beef with garlic, onion, celery, baby corn, mushroom, pepper and seasoning.
- 55 **Prik Khing Beef [GF]** \$32.90
Stir fried sliced beef with curry paste, lime leaves, fresh green beans, capsicum, zucchini and seasoning.
- 56 **Spicy Beef [GF]** \$32.90
Stir fried beef with Thai curry paste, spice sauce, beans, mushrooms, zucchini, capsicum, basil leaves, baby corn, green peppercorn and seasoning with coconut milk.
- 57 **Beef Pra Ram [GF]** \$32.90
Steamed sliced beef and mixed vegetables topped with peanut sauce.

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Lamb

- 58 **Spicy Lamb [GF]** \$36.90
Stir fried sliced spring lamb with Thai curry paste, spicy sauce, capsicum, mushroom, baby corn, basil leaves, beans, green peppercorn and seasoning, with coconut milk.
- 59 **Lamb Basil Chilli [GF]** \$36.90
Stir fried sliced tender lamb with fresh chilli, basil, green bean, mushroom, capsicum, zucchini and seasoning.
- 60 **Garlic Lamb [GF]** \$36.90
Stir fried lamb with onion, celery, baby corn, garlic, pepper, mushroom and Thai seasoning.
- 61 **Prik Khing Lamb [GF]** \$36.90
Stir fried sliced lamb with curry paste, lime leaves, fresh green beans, capsicum zucchini and seasoning.
- 62 **Tamarind Lamb** \$36.90
Deep fried lamb topped with sweet and sour tamarind sauce, onion, carrot, capsicum and shallots.
- 63 **Lamb Cashewnut [GF]** \$36.90
Stir fried sliced lamb with cashewnut, Thai chilli paste, onion, baby corn capsicum, carrots, shallots and seasoning.

Duck

- 64 **Duck Cashewnut** \$36.90
Stir fried BBQ duck meat with cashewnut, Thai chilli paste, onion, carrots, capsicum, shallots and seasoning.
- 65 **Duck Garlic Pepper** \$36.90
Stir fried BBQ duck meat with onion, celery, baby corn, garlic, pepper, vegetables and mushroom.
- 66 **Duck Basil Chilli** \$36.90
Stir fried BBQ duck meat with fresh chilli, onion, basil, mushroom, capsicum, green beans and seasoning.
- 67 **Duck Vegetables** \$36.90
Stir fried BBQ duck meat with mixed vegetables and seasoning.
- 68 **BBQ Crispy Duck** \$36.90
Thai style crispy half BBQ duck with bones served with plum sauce.
- 69 **Tamarind Duck** \$36.90
Deep fried duck meat topped with sweet and sour tamarind sauce, onion, carrot, capsicum and shallots.

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Vegetables

- 70 **Stir Fried Vegetables [GF, V]** \$29.90
Stir fried mixed vegetables thai style.
- 71 **Stir Fried Asian Greens [GF, V]** \$29.90
Thai style stir fry Asian greens with garlic and seasoning.
- 72 **Vegetable Red Curry [GF, V]** \$29.90
Traditional Thai vegetables curry with red curry paste, coconut milk and fresh herbs.
- 73 **Vegetable Green Curry [GF, V]** \$29.90
Traditional Thai vegetables curry with green curry paste, coconut milk and fresh herbs.
- 74 **Vegetable Yellow Curry [GF, V]** \$29.90
Yellow curry with mixed vegetables, potato, onion and coconut milk Vegan option available.
- 75 **Pra Ram Long Shong [GF, V]** \$29.90
Thai style steamed mixed vegetables topped with peanut sauce.
- 76 **Sweet & Sour Vegetables [GF, V]** \$29.90
Stir fried mixed vegetables with sweet and sour sauce.
- 77 **Tofu Vegetables [GF, V]** \$29.90
Stir fried mixed tofu with mixed vegetables and seasoning.
- 78 **Tofu Basil Chilli [GF, V]** \$29.90
Stir fried tofu with fresh chilli, zucchini, green beans, mushroom, capsicum, basil and seasoning.
- 79 **Tofu Cashewnut [GF, V]** \$29.90
Stir fried triangle tofu with cashewnut, onions, capsicum, baby corn, carrot, shallots and Thai chilli paste.

Prawn

- 80 **Garlic Prawns [GF]** \$36.90
Stir fried king prawns with onion, celery, baby corn, garlic, pepper and mushroom.
- 81 **Spicy Prawns [GF]** \$36.90
Stir fried king prawns with Thai curry paste, coconut milk, spicy sauce, baby corn, mushroom, capsicum, zucchini, green peppercorn, beans, seasoning and fresh herbs.
- 82 **Sweet & Sour Prawns [GF]** \$36.90
Thai style sweet and sour prawns with onion, baby corn, carrot, black fungus, capsicum, cucumber, pineapple and seasoning.
- 83 **Prawns & Vegetables [GF]** \$36.90
Stir fried mixed vegetables with prawns and seasoning.

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- 84 **Prawns Basil Chilli [GF]** \$36.90
Stir fried prawns with fresh chilli, onion, beans, capsicum, mushroom, zucchini, basil and seasoning.
- 85 **Prawns Pad Cha [GF]** \$36.90
Stir fried king prawns with Thai mixed herbs, fresh chilli, green beans, capsicum, zucchini, mushroom, green peppercorn, onion without coconut milk.
- 86 **Prawns Cashewnut [GF]** \$36.90
Stir fried prawns with cashewnut, baby corn, carrot, capsicum, onion, shallots and Thai chilli paste.
- 87 **Ginger Prawns [GF]** \$36.90
Stir fried prawns with fresh ginger, onion, black fungus, mushroom, shallots and baby corn.
- 88 **Prik Khing Prawns [GF]** \$36.90
Stir fried prawns with beans, capsicum, lime leaves and curry paste.
- 89 **Prawns Pad Pong Karee** \$36.90
Stir fried king prawns with indian curry powder, sweet chilli paste, egg, milk, onion, celery, capsicum, shallots.
- 90 **Tamarind Prawns** \$36.90
Deep fried king prawns topped with sweet and sour tamarind sauce, onion, carrot, capsicum and shallots.

Calamari

- 91 **Spicy Calamari [GF]** \$32.90
Stir fried calamari with Thai curry paste, beans, capsicum, zucchini, mushroom, green peppercorn, baby corn and seasoning with coconut milk.
- 92 **Garlic Calamari [GF]** \$32.90
Stir fried calamari with garlic, pepper, onion, celery, baby corn and mushroom.
- 93 **Calamari Basil [GF]** \$32.90
Stir fried calamari with fresh chilli, onion, mushroom, capsicum, green beans, zucchini and basil
- 94 **Calamari Prik Khing [GF]** \$32.90
Stir fried calamari with beans, capsicum, lime leaves, zucchini and Prik Khing curry sauce.
- 95 **Calamari Ginger [GF]** \$32.90
Stir fried calamari with fresh ginger, onion, shallots, black fungus, baby corn, mushroom, shallots and seasoning.
- 96 **Calamari Pad Pong Karee** \$32.90
Stir fried calamari with Indian curry powder, sweet chilli paste, egg, milk, onion, celery, capsicum and shallots.

Fish

- 97 **Sweet & Sour Fish** Fillet \$32.90 / Whole \$65
Fresh fish of the day. Deep fried fish, topped with Thai sweet and sour sauce, mushroom, onion, baby corn, carrot, cucumber, pineapple
- 98 **Ginger Fish** Fillet \$32.90 / Whole \$65
Fresh fish of the day. Deep fried fish, topped with ginger sauce, onion, shallots, black fungus, mushroom and seasoning.
- 99 **Spicy Fish** Fillet \$32.90 / Whole \$65
Fresh fish of the day. Deep fried fish, topped with curry sauce, beans, mushroom, green peppercorn, capsicum, zucchini, baby corn and basil.
- 100 **Fish Prik Khing** Fillet \$32.90 / Whole \$65
Fresh fish of the day. Deep fried fish, topped with beans, capsicum, lime leaves and curry sauce.
- 101 **Fish Pad Cha** \$32.90
Fresh fish of the day. Deep fried fish topped with Thai mixed herbs, green peppercorn fresh chilli, green bean, capsicum, zucchini, mushroom, onion without coconut milk.
- 102 **Chilli Fish** \$32.90
Fresh Fish of the day
Deep fried Fish topped with Thai sweet chilli sauce,
Onion, carrot, celery,
Capsicum.

Seafood

- 103 **Spicy Seafood [GF]** \$36.90
Stir fried combination seafood with Thai curry paste, beans, capsicum, zucchini, mushroom, baby corn, green peppercorn, onion and seasoning, with coconut milk.
- 104 **Seafood Basil Chilli [GF]** \$36.90
Stir fried combination seafood with fresh chilli, basil, green bean, capsicum, zucchini, mushroom, onion and seasoning.
- 105 **Seafood Pad Cha [GF]** \$36.90
Stir fried combination seafood with Thai mixed herb, fresh chilli and green bean, capsicum, zucchini, mushroom, green peppercorn, onion without coconut milk.

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- 106 **Garlic Seafood [GF]** \$36.90
Stir fried combination seafoods with garlic, pepper, mushrooms, onion, celery, baby corn and Thai seasoning.
- 107 **Seafood & Vegetables [GF]** \$36.90
Stir fried mixed vegetables with combination seafood.
- 108 **Seafood Pad Pong Karee** \$36.90
Stir fried combination seafood with indian curry powder, sweet chilli paste, egg, milk, onion, celery, capsicum, shallots and seasoning.

Rice, Noodles and Roti

- 109 Steamed Rice (per serve) \$6
- 110 Coconut Rice (per serve) \$7
- 111 Roti / Chips \$6
- 112 **Thai Fried Rice [GF]** \$25.90
Thai style fried rice with pork, egg, onion, tomatoes, kailan and shallots.
Upgrade to Seafood/Lamb/Duck +\$9
- 113 **Vegetable Fried Rice [V]** \$25.90
Thai style fried rice with vegetables, tofu, egg, onion, tomatoes, and shallots.
- 114 **Pineapple Fried Rice** \$29.90
Thai style fried rice with pineapple, ham, egg, chicken and prawns cashews, sultana, indian curry powder, served in a pineapple shell.
- 115 **Prawn Fried Rice [GF]** \$27.90
Thai style fried rice with prawns, egg, onion, tomatoes, kailan and shallots.
- 116 **Crab Fried Rice** \$27.90
Thai style fried rice with crab meat, egg, onion and shallots.
- 117 **Egg Fried Rice [GF]** \$20.90
Thai style fried rice with egg.
- 118 **Salty Fish Fried Rice** \$27.90
Thai style fried rice with Salty Fish, chicken, egg and seasoning.
- 119 **Spicy Basil Fried Rice** \$27.90
Basil Fried Rice with minced pork, chilli and garlic.
- 120 **Thai Omlettes** \$26.90
Thai style Thai omelettes with pork mince.
- 121 **Pad Thai [GF, V]** \$27.90
Thai style stir fry thin rice noodles with chicken and prawns, tofu, egg, beansprouts and tamarind sauce. Please inform staff if you would like peanuts.
Upgrade to Seafood/Lamb/Duck +\$9
- 122 **Mee Grob** \$27.90
Crispy rice noodles stir fried with chicken and prawns and our special sticky sweet and sour sauce.

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- 123 **Pad See Ew** \$27.90
Thai style stir fried flat rice noodles with egg, pork or chicken, prawn, soy sauce, kailan, carrot and seasoning.
Upgrade to Seafood/Lamb/Duck +\$9
- 124 **Pad Kee Mao** \$27.90
Thai style stir fried flat rice noodles with pork or chicken, prawn, Thai herbs, chilli and vegetables.
Upgrade to Seafood/Lamb/Duck +\$9

Extras

Chicken, Beef, Vegetable	\$6.00	Fresh Chilli	\$2.00
Prawns (each)	\$3.00	Containers	\$0.50

Dessert

- 125 **Fried Ice Cream** \$16.90
Homemade Deep fried ice cream with caramel topping.
- 126 **Coconut Ice Cream or Mango Ice Cream with Sticky Rice** \$16.90
- 127 **Lychee with Ice Cream** \$14.90
- 128 **Fried Banana with Ice Cream** \$16.90
- 129 **Mango Sticky Rice** \$16.90
- 130 **Vanilla Ice Cream** \$13.90



Coconut Ice Cream with
Sticky Rice



Deep Fried Ice Cream



Mango with Sticky Rice
(Seasonal)

Roti & Curry Specials

Massaman Beef with Roti
& tangy cucumber salad

\$32.9



\$6

Roti or chips



Khao Soi Noodles

\$31.9



Roti with Peanut Sauce

\$10.9



- Khao Soi is a famous northern Thai-style curry with egg noodles, coconut milk and slow-cooked beef.
- served with a side of condiments (red onion, lime, chilli oil and pickles).

Special Menu

Part 2

Crying Tiger (Beef) — \$36.9

Special Thai-style chargrilled tender striploin beef (250g) tossed in mixed Thai herbs served with a spicy Thai dipping sauce



Grilled Pork Neck Salad—\$31.9

Grilled pork neck with cherry tomato, cucumber, red onion, and fresh herbs, tossed in a flavorful Thai dressing

Minced Pork Basil Set—\$31.9

Stir-fried minced pork with fresh basil, chilli and garlic, served with jasmine rice, a fried egg and spicy fish sauce on the side



Grilled Pork Neck—\$31.9

Deliciously juicy, grilled pork neck, served with a spicy Thai dipping sauce

SPECIAL MENU

Grilled Scallops on Betel Leaf
with red onion, ginger, lime, cucumber, capsicum,
peanuts, & sticky tamarind relish

\$26



Steamed Whole Barramundi
with Chilli Lime Sauce
ปลากระพงนึ่งมะนาว

\$65

Boneless!



Fried Whole Barramundi
served with spicy tangy green apple salad
ปลากระพงทอดน้ำปลา

\$65



Steamed Squid Chilli Lime Sauce
ปลาหมึกนึ่งมะนาว

\$39



ALL IMAGES USED FOR ILLUSTRATIVE PURPOSES
& MAY VARY FROM ACTUAL PRODUCTS.
ALL SEAFOOD IS IMPORTED.

SPECIAL DRINKS

(Non-alcoholic)



CHIANGMAI DELIGHT
Cranberry Juice
Sprite
Butterfly Pea-Infused Water
Mixed Berries

\$12



COCONUT JUICE

\$7



LYCHEE MOCKTAIL

Lychee syrup
Lime juice
Grenadine
Soda
Mint

\$12



HONEY BLUE MOCKTAIL
Soda
Lime Juice
Butterfly Pea-Infused Water
Honey

\$12



THAI MILK TEA

\$7



YAKULT MOCKTAIL

Passionfruit purée
Passionfruit syrup
Orange juice
Yakult
Soda

\$12



\$8

BUTTERFLY PEA TEA

Butterfly Pea-Infused Water
Lime & Honey on the side
(Caffeine-Free)



\$14

PINK LADY MOCKTAIL

Watermelon
Coconut juice
Grenadine

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MAY VARY FROM ACTUAL PRODUCTS.