



Food and Beverages
Menu

RESTAURANT POLICY

1. General Conduct

All patrons are expected to behave respectfully toward staff, other customers, and the premises. Any disruptive, aggressive, or inappropriate behavior may result in removal from the premises. We ask all guests to be respectful to staff and other customers.

2. Reservations & Walk-Ins

Reservations are highly recommended, especially during peak hours and weekends. Walk-ins are welcome but subject to table availability.

Reserved tables will be held for 15 minutes past the reservation time. Late arrivals may forfeit their booking or experience longer wait times.

3. Dining Time

Limit a 120 minutes dining limit applies during peak hours to ensure timely service for all guests. For larger groups or special occasions, extended time may be arranged upon request.

4. Group Bookings & Events

Groups of 8 or more must book in advance. A set menu may be required for groups of 10 or more. A deposit may be required for private events or large parties (minimum \$20 per person).

5. BYO & Alcohol

The Royal Thai Singleton is a fully licensed venue. BYO (Bring Your Own) is NOT permitted, unless otherwise arranged for private events (corkage fee applies). Responsible Service of Alcohol is strictly enforced. Staff may refuse service to intoxicated guests.

6. Alcohol Service Policy

In accordance with responsible service practices, alcohol can only be served with a food order. Guests who wish to order alcoholic beverages must also order at least one food item (entrée, main, or side dish).

7. Takeaway & Delivery

Orders for takeaway can be placed in person or online, for over the phone orders is available but not recommended. Please allow adequate time for preparation, especially during busy periods up to 1.5 hrs. We are not liable for delivery delays caused by weather, traffic, or third-party couriers, but we will do our best to assist.

8. Dietary Needs & Allergies

We are happy to accommodate dietary preferences and allergies where possible. However, we cannot guarantee the absence of allergens due to shared kitchen equipment.

9. Minimum Order Policy (Dine-In)

To ensure a comfortable and fair dining experience for all guests, we kindly ask that each person orders at least one item from the menu this can be a drink, entrée, or main dish (*Children under 12 years old are exempt from this policy*)

10. Payment Policy

We accept cash, EFTPOS, Visa, and Mastercard, AMEX. No personal checks accepted. Split bills are available but may be limited during busy hours. We clearly display payment options and applicable surcharges in-store and online.

11. Cancellations & No-Shows

Please give at least 24 hours' notice for cancellations. Frequent no-shows may result in booking restrictions. Please note that the deposit is refundable only if the cancellation is made more than 72 hours in advance.

12. Feedback & Complaints

We value feedback and aim to improve continually. Any issues should be brought to the attention of management during your visit so we can resolve them promptly.

13. COVID-19 & Health Guidelines

We adhere to all NSW Health directives. Patrons displaying flu-like symptoms may be asked to postpone their visit.

14. Medical Condition Notice

For your safety and well-being, we kindly ask that you inform our staff if you have any medical conditions such as severe allergies, asthma, or diabetes. This will help us provide appropriate assistance in case of an emergency.

15. Surcharge Policy

A 5% surcharge applies on Saturday, 10% surcharge applies on Sunday and 15% surcharge applies on public holidays. This surcharge helps us fairly compensate our staff during these times. All prices are inclusive of GST unless otherwise stated.



ENTREE

CURRY PUFF \$14

Potato, sweet potato, carrot, and spices served with sour sauce



SPRING ROLL \$14

Thai spring roll filled with vermicelli and vegetables served with sweet plum sauce



NET SPRING ROLL \$15

Shrimp and crab net spring roll served with sweet plum sauce



SAN CHOY BOW \$16

Duck mince, bamboo shoot, onion and water chestnut served on lettuce with house dressing sauce



SATAY CHICKEN SKEWERS \$16

Grilled marinated chicken served with Thai homemade peanut sauce



STEAMED DIM SIM \$16

Marinated pork mince, prawn mince, egg and mushroom served with sweet soy sauce



PRAWN HAR GOW \$16

Minced king prawn blended with water chestnut, wrapped tapioca starch and steamed, served with home-made soy sauce



FISH CAKE \$16

Deep-fried patties of minced quality fish, blended with finely sliced green beans, Thai fresh herbs and chilli paste



CURRY



MASSAMAN BEEF \$29

Aromatic Thai style cooked chunky tender meat 180g in a thick mild curry with potatoes, onion and coconut milk topped with peanuts



THAI RED DUCK CURRY \$29 🌶️

Tender slice BBQ duck 160g with pineapple, lychee, tomato, red curry paste, coconut milk and basil leaves



GREEN CURRY 🌶️🌶️

Thai green style curry with coconut milk ,vegetables with choice of protein 120g



RED CURRY 🌶️🌶️

Homemade Thai style red curry, coconut milk and vegetables with choice of protein 120g

PANANG CURRY 🌶️

Thai style curry ,coconut milk and kaffir lime leaves , broccoli with choice of protein 120g



YELLOW CURRY 🌶️

Authentic Thai yellow curry with sweet potatoes fried onion and choice of protein 120g



Choice Of Protein

Vegetables \$19 | Vegetables&Tofu \$22 | Chicken \$25 | Beef,Pork \$26
Prawn \$28 | Seafood, Duck \$30 | Crispy Pork Belly, Combo \$33

SOUP



TOM YUM PRAWN 🌶️

Small \$16 | Large \$28

TOM KHA CHICKEN

Small \$14 | Large \$26

🌶️ = Spicy
🌶️🌶️ = Very Spicy



STIR FRIED

PAD SATAY SAUCE

Stir fried vegetables with choice of protein 120g
special Thai homemade peanut sauce



PAD SWEET & SOUR

Stir fried choice of protein 120g Thai Style
sweet and sour sauce with vegetables



PAD OYSTER SAUCE

Stir fried Thai Style choice of protein 120g
mix oyster sauce and garlic with vegetables



PAD CASHEW NUT

Stir fried choice of protein 120g cashew nut,
mild Thai chilli jam and vegetables



PAD GARLIC & PEPPER

Marinated choice of protein 200g with garlic, pepper and oyster
sauce served with broccoli and finish off with fried garlic



PAD KA PRAO (Chili Basil)

Stir fried choice of protein 120g with fresh basil, chili,
garlic, onion, bamboo strip and green beans



PAD KHING (GINGER)

Stir fried Thai Style choice of protein 120g mix soy sauce with ginger and vegetables

Choice Of Protein

Vegetables \$19 | Vegetables&Tofu \$22 | Chicken \$25 | Beef,Pork \$26

Prawn \$28 | Seafood, Duck \$30 | Crispy Pork Belly, Combo \$33

Choice Of Protein Only Chili Basil Dish Pork minced, Chicken minced \$27

Extra

Vegetables \$4 | Tofu \$4 | Chicken \$5 | Beef, Pork \$7

Prawn \$10 | Seafood, Duck \$10



NOODLE



PAD THAI

Rice noodles stir fried and choice protein 120g with egg, crushed peanut, homemade sauce and bean sprouts



PAD SEE EAW

Stir fried fresh flat rice noodles and choice protein 120g with dark soy sauce egg and vegetables



PAD SINGAPORE

Stir fried thin rice noodles and choice protein 120g with mild curry powder, egg and vegetables



PAD KEE MAO

Stir fried spicy flat rice noodles with choice protein 120g fresh chili, bamboo, green vegetables, egg and basil



FRIED RICE



Stir fried steam rice with egg, soy sauce and choice protein 120g Chinese broccoli, tomato, and spring onion

Choice Of Protein

Plain \$19 | Vegetables \$19 | Vegetables&Tofu \$22 | Chicken \$25 |
Beef,Pork \$26 | Prawn \$28 | Seafood, Duck \$30
Crispy Pork Belly, Combo \$33 | King Prawn \$36

Extra

Vegetables \$4 | Tofu \$4 | Chicken \$5 | Beef, Pork \$7
Prawn \$10 | Seafood, Duck \$10



AUTHENTIC THAI

BEEF SALAD \$32

Grilled rump steak 220g with lemongrass, chilli and herbs, served with chilli lime sauce, sliced tomato and cucumber.



SOM TUM (Papaya Salads)

SOM TUM Plain \$17 | Prawns(6) \$26

Crispy Pork Belly(100g) \$29 | Picked Fish \$19



Spicy salad, with red chilli and palm sugar shredded fresh green papaya, carrots, fresh tomato, green bean, lime, fish sauce and roasted peanuts

CHILI JAM CRISPY CHICKEN \$26



Juicy marinated chicken thigh 220g coated in a light crispy batter and fried to golden perfection. Served with our unique signature sauce



CRISPY PORK BELLY \$32

Marinated pork belly 250g deep fried with caramelised sweet herb sauce

Pork belly is marinated, slow-cooked until tender, then air-dried and deep-fried to achieve a perfectly crispy golden skin with juicy meat inside



AUTHENTIC THAI

PAD KANA MOO KROB \$26

Thai stir-fry dish made with crispy pork belly 120g and Chinese broccoli, sautéed in a savory garlic and oyster sauce with a hint of chili



LARB

Chicken \$23 | Pork \$24

Thai salad made with minced meat 150g mixed with roasted rice powder, fresh herbs, lime juice, fish sauce, and chili flakes. Larb offers a perfect balance of spicy, sour, salty, and aromatic flavors

STEAMED FISH CHILI GINGER SAUCE \$33

Steamed kingfish fillet 250g with chili ginger soy sauce and steamed vegetables



VEGAN MENU

STIR FRIED VEGETABLES & TOFU \$22

PAD THAI VEGETABLES & TOFU \$22

FRIED RICE VEGETABLES \$22

Plant-based and contains no animal products, including meat, dairy, eggs, or honey.
It's made entirely from vegetables, fruits, grains, legumes, nuts, and seeds



CHEF'S RECOMMEND



CHILI CRISPY PORK \$29

Marinated pork belly 200g deep fried with Chinese broccoli, capsicum, lime leaves and special homemade chili paste

SOFT SHELL CRAB \$27

Battered soft shell crab 140g
Lightly battered and deep-fried soft-shell crab, crispy on the outside and tender inside.
Perfectly served with a special dipping sauce

CHOICE OF SAUCE

- Garlic & Pepper Sauce
- Chill Jam Sauce



DUCK PLUM SAUCE \$31

Roasted duck 180g blend plum sauce stir fried with shiitake mushroom, tomato, Chinese broccoli and vegetables

SALMON DELIGHT \$35

Grilled Atlantic salmon 250g topped with green apple salad, mango salad and chilli sauce
fresh mango in season only



FRIED FISH CHILI TAMARIND SAUCE \$33

Fresh fried kingfish fillet 250g
with sour chili tamarind sauce and steamed vegetables

CHEF'S RECOMMEND



SALMON PANANG CURRY \$32

Grilled Atlantic salmon 250g
Thai style curry with coconut milk, kaffir lime
leaves and steamed broccoli

SCOTCH FILLET \$36

Grilled Scotch filleted 300g
with homemade sauce and house salad

CHOICE OF SIDE

- Salad
- Steamed Vegetables
- Chips



LAMB CUTLETS \$36

Grilled lamb cutlets 250g with steamed vegetables with choice of sauce



CHOICE OF SAUCE

- Garlic & Pepper Sauce
- Green Curry Sauce
- Massaman Curry Sauce

We serve medium doneness by default. Please let us know if you prefer otherwise.



SIDE DISH

 STEAMED RICE  \$4

 COCONUT RICE  \$5

 STEAMED NOODLES  \$8

- FLAT NOODLE
- THIN NOODLE

 STEAMED VEGETABLES  \$9

 HOT CHIPS  \$8

 SALAD BOWL  \$9

JUST ROTI  \$9

EXTRA

SATAY SAUCE \$4

CHILLI JAM SAUCE \$4

CARAMEL SAUCE \$4

FRIED EGG (1) \$3

FRESH CHILI \$1

KID'S MEAL

CHICKEN & CHIPS \$10

FISH & CHIPS \$12

KID SATAY CHICKEN WITH RICE \$12

DESSERT



DEEP FRIED ICE CREAM \$15

Vanila ice-cream wrapped with pastery, deep fried and served with seasonal fruit and special caramel sauce

Limited Availability. Please check with our staffs

STICKY RICE EGG CUSTARD \$14

A traditional Thai dessert made with sweet sticky rice topped with a smooth, creamy coconut custard.

It's rich, slightly sweet, and served at room temperature topping i-cream



STICKY DATE PUDDING \$14

Sticky date pudding served with seasonal fruit, special caramel sauce and popcorn.



STICKY RICE WITH MANGO \$15

Fresh mango only in season



CHOCOLATE BAVARIAN \$12

A smooth and creamy chilled dessert made with chocolate, gelatin with fresh fruit



ICE CREAM \$10

- Vanila ice cream
- Chocolate Topping
- Strawberry Topping
- Caramel Topping



SET MENU S \$79



CURRY PUFF/ CHILI CRISPY PORK
PAD SATAY SAUCE CHICKEN
TOM YUM PRAWN (Small)/ STEAMED RICE
RECOMMEND 2 PEOPLE

SET MENU M \$110



SATAY CHICKEN SKEWERS / DIM SIM
DUCK PLUM SAUCE / MASSAMAN BEEF
PAD OYSTER SAUCE VEGETABLES
TWO STEAMED RICE
RECOMMEND 3 PEOPLE

SET MENU L \$234



SATAY CHICKEN SKEWERS / SPRING ROLL
SAN CHOY BOW/ CHILI JAM CRISPY CHICKEN
PAD CASHEW NUT CHICKEN/ FRIED RICE PRAWN
GREEN CURRY CHICKEN/ FRIED FISH
CHILI TAMARIND SAUCE/ TOM YUM PRAWN (Large)
PAD THAI PRAWN/ THREE STEAMED RICE

RECOMMEND 5 PEOPLE



COLD DRINK

SOFT DRINK **\$5**

Coke / Coke Zero / Lemonade / Solo / Ginger Beer / Lemon Lime Bitters

MIXERS **\$5**

Ginger Ale / Soda Water / Tonic Water

JUICES **\$7**

Orange Juice / Pineapple Juice / Apple Juice

SPARKLING WATER **\$10**

HOT DRINK

TEA BY POT **\$7**

Green Tea / English Breakfast / Camomile / Peppermint

COFFEE	Medium	\$5
	Large	\$7

Short Black / Long Black / Cappuccino / Latte / Flat White

HOT CHOCOLATE **\$6**

THAI DRINK

THAI MILK TEA **\$8**

THAI COCONUT WATER **\$8**

THAI LEMON TEA **\$10**





BEER

XXXX Gold Full Flavored Lager \$7

Tooheys NEW Classic \$8

Tooheys OLD Dark Ale \$8

Pure Blonde \$8

Great Northern Super Crisp \$8

Stone & Wood Pacific Ale \$10

One Fifty Lashes Pale Ale \$10

Corona Extra \$10

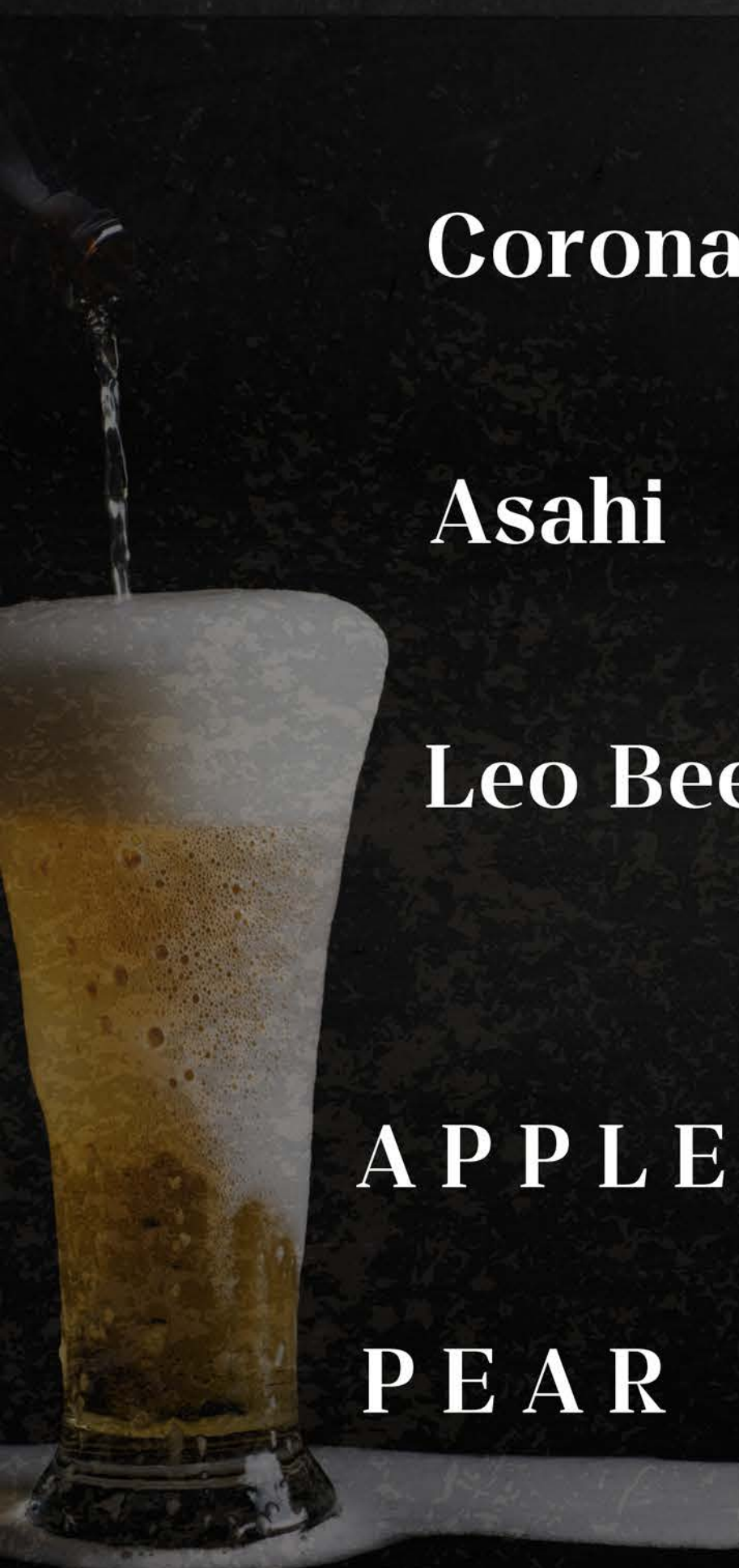
Asahi \$10

Leo Beer (Import From Thailand) \$8

CIDER

APPLE SPARKIN Somersby \$10

PEAR SPARKING Somersby \$10





COCKTAIL

Butterfly

Vodka, Lemon, Butterscotch, Pineapple juice, Sugar

\$18

Japanese Slipper

Midori, Cointreau, Lime

\$18

Mojito

White Rum, Lime, Mint, Syrup, Soda water

\$18

Classic Margarita

Tequila, Cointreau, Lime, Salt

\$18

Old Fashioned

Angostura, Sugar, Orange, Bourbon

\$18

Cosmopolitan

Vodka, Cointreau, Cranberry, Lime

\$18

Midori Magic

Midori, Malibu, Pineapple Juice, Cream

\$18

Expresso Martini

Vodka, Kahlua, Espresso

\$20

Pina Colada

Coconut cream, White rum, Pineapple juice

\$20



MOCKTAIL

Shirley Temple

\$12

Lime cordial, Raspberry cordial, Ginger Ale, Cherry

Tropical Delight

\$12

Tropical juice, Lime cordial, Syrup

Sweet Sunrise

\$12

Orange juice, Pineapple juice, Lime cordial, Grenadine

Strawberries & Cream

\$15

Fresh strawberry, Raspberry cordial, Lime cordial, Lemonade, Whipped cream

Lycée Supreme

\$15

Lycée, Syrup, Lime juice, Lemonade





SPIRIT

Regular Spirits (30ml)

\$9

Red Label Scotch | Rum | Vodka | Bourbon | Bacardi
Bailey's

Premium Spirits (30ml)

\$12

Black Label Scotch | Wild Turkey | Canadian Club
Jack Daniels | Captain Morgan | Bombay Gin | Tequila

Premium Liqueurs (30ml)

\$9

Cointreau | Kahlua | Midori | Malibu

Supreme Spirits (30ml)

\$29

Limited Availability. Please check with our staffs

