

Starters

Silken tofu 🌱🍴 12
Peanut, tamarind sauce, shitake.

Chicken satay skewer 🍴 15
Char-grilled chicken tenderloin, cucumber, red onion, chilli, sweet vinegar, peanut sauce.

Dumplings with yellow curry 🍴 23
Spanner crab, prawn, yellow curry, fried onion, crispy sweet potato.

Miang Kam 🍴 21
Betel leaf, prawn, chilli, Thai herbs, roasted coconut, ginger, lime, caviar.

Tang-Mo-Pla 🍴 14
Watermelon, fish floss, bonito flakes, monk fruit sugar.



Shitake and taro spring roll 🌱🍴 15
Shitake, taro, vermicelli, cabbage, carrot, black wood ear mushroom.

Angus skewer 🍴 27
Angus eye fillet, house BBQ sauce, broccolini, wasabi leaf, pickled ginger, lime dip

Homemade fish cake 🍴 16
Thai herbs, snake bean, sweet vinegar.
*contain eggs

Wrap up 🍴 15
Grilled prawn, cos lettuce, mint, Vietnamese mint, vermicelli, red cabbage, sesame, Nem-Nuoung sauce. *contains peanut

Lotus root with peanut sauce 🌱🍴 12
Peanut sauce, pumpkin seed, sesame.



Fresh oysters

Natural 🍴
Lemon / lime
(6) 30 / (12) 52

Green lime sauce 🍴
Chilli, garlic, coriander, lime, fish sauce, fried onion, finger lime
(6) 33 / (12) 58

Asian sauce
Ponzu, soy sauce, caviar
(6) 33 / (12) 58



Thaitaki 🍴 21
Wagyu tataki, cucumber, capsicum, red onion, wasabi leaf, lime dressing, caviar.

Hiramasa kingfish ceviche 🍴 25
Hiramasa kingfish sashimi, soybean, olive oil, vermicelli, lime, chilli.

Calamari with Tom Yum purée 🍴 21
Tom Yum purée, cauliflower, onion, Dutch carrot, chive.



ZAA 🍴 21
Angus eye fillet carpaccio, spices fresh herbs, garlic.

Scallop with Tom kha purée (3) 🍴 23
Tom kha purée, cauliflower, onion, enoki mushrooms, finger lime, sawtooth coriander.

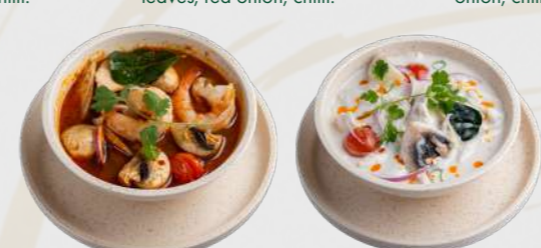


Soup

Tom Yum prawn 🍴 27
Mushroom, lemongrass, tomatoes, galangal, kaffir lime leaves, red onion, chilli.

Tom Yum chicken 🍴 25
Mushroom, lemongrass, tomatoes, galangal, kaffir lime leaves, red onion, chilli.

Tom Kha Chicken 🍴 25
Mushroom, lemongrass, tomatoes, galangal, kaffir lime leaves, red onion, chilli, coconut cream.



Salad

Wagyu salad 🍴 34
Wagyu rump MBS 9+, Thai herbs, tomatoes, cucumber, rice powder, chilli, house dressing, pear.

Pak Bung Krob 🍴 32
Crispy water spinach, cashew nut, coriander, red onion, shallot, chicken mince, prawn, chilli, tobiko.



Mushroom salad 🌱🍴 29
Mixed seasonal mushroom, tomatoes, celery, Vietnamese mint, coriander, shallot, red onion, lime, chilli.

Tofu salad 🍴 25
Tomatoes, cucumber, coriander, mint, onion, chilli, garlic, tamarind dressing, crushed peanut.

Salmon salad 🍴 32
Grilled fresh sashimi grade salmon, green apple, lime, chilli, coriander, lemongrass, onion, mint, celery, dill, salmon caviar.

Crispy pork belly

Crispy pork prikking 🍴 32
Green bean, capsicum, kaffir lime sauce.

Crispy pork kailan 🍴 32
Wok toasted Chinese broccoli, garlic, oyster sauce, chilli.



Barramundi

Whole Barramundi three flavours 🍴 52
Capsicum, onion, spring onion, chilli, tropical fruits.

Barramundi with lime sauce 🍴 35
Steamed fresh barramundi, chilli, coriander, garlic, lime, fish sauce.

Choo-Chee Barramundi 🍴 35
Grilled fresh barramundi, broccolini, herbs, coconut cream.



Signature

Crab with betel leaf in turmeric curry 🍴 37
Soft shell crab, spanner crab, betel leaves, kale, vermicelli, shrimp.

Crispy pork Hang-Le 🍴 35
Crispy pork belly, crispy sweet potato, garlic, ginger, cashew nut, herbs.



King prawn 🍴 36
Tamarind sauce: fried onion, grilled lime, chive.
Garlic sauce: oyster sauce, fried garlic, corn ribs.

Duck salad 🍴 30
Duck Confit, mixed citrus, house dressing, lemongrass, coconut, sawtooth coriander, Vietnamese mint, fried onion, red onion, kumquats.

Red duck curry 🍴 30
Duck confit, red curry, cherry tomatoes, tropical fruits, herbs, crispy sweet potato.

Sticky eggplant 🍴 24
Black bean, fried onion, lime, sesame, cashew nut.



Roasted lamb rack mixed herbs 🍴 45
Lamb rack sous vide, Thai herbs, Dutch carrot, broccolini.

Crispy chicken cashew nut 🍴 27
Onion, capsicum, snap pea, cashew nut, coriander, spring onion, fried chilli, water chestnut.

Green wok 🌱🍴 22
Broccolini, green bean, pak choy.

BBQ

Chicken 🍴 26
Fresh salad, pear, black vinegar dressing, sweet chilli sauce.

Pork Ribs (Full rack) 🍴 55
House recipe slow cooked pork rib, fresh salad, pear, black vinegar, tamarind relish.



Wagyu (MBS 9+) 🍴 35
Wagyu rump MBS 9+, steamed vegetables, seasoned corn, tamarind relish.

Lamb cutlets 🍴 40
Char-grilled lamb cutlets, steamed vegetables, seasoned corn, mint sauce.

Curry

Choice of:

- Vegetables and tofu 25
- Chicken 25
- Prawn 28
- Beef cheek (slow cooked) 30

Green curry

Green bean, herbs, basil, Thai eggplant, roasted pumpkin.

Panang curry

Green bean, herbs, Thai eggplant, kaffir lime leaves, crispy sweet potato, roasted pumpkin.



Massaman beef cheek curry 30
Slow cooked beef cheek in mild curry, potato, cashew nut.

Lamb shank Massaman curry 32
Tender lamb shank in mild curry, potato, cashew nut.

Wok fried

Choice of:

- Vegetables and tofu 24
- Chicken 24
- Prawn 27
- Beef 25
- Crispy pork belly 29

Mushroom Wok fry 29
Mixed seasonal mushrooms, fresh herbs.

Oyster sauce
Mixed vegetables, garlic, crispy shitake.



Cashew nut
Capsicum, snap pea, onion, coriander, water chestnut, fried chilli.

Chilli basil
Broccolini, green bean, onion.

Peanut satay sauce
Rich and creamy peanut sauce with mixed vegetables.



Fried rice & Noodle

Choice of:

- Vegetables and tofu 24
- Chicken 24
- Prawn 27
- Beef 25
- Crispy pork belly 29

Thai fried rice
House recipe fried rice, egg, onion, Chinese broccoli.
*Contains shrimp

Pad Thai
Thin rice noodle, egg, tofu, spring onion, bean sprout, fried onion, crushed peanut

Pad see ew
Thick rice noodles, egg, Chinese broccoli.



Veggie lovers

Green wok 22
Broccolini, green bean, pak choy, garlic.

Mushroom Wok fry 29
Mixed seasonal mushroom, fresh herbs.

Tofu salad 25
Tomatoes, cucumber, coriander, mint, onion, chilli, garlic, tamarind dressing, crushed peanut.



Mushroom salad 29
Mixed seasonal mushroom, tomatoes, celery, Vietnamese mint, coriander, shallot, red onion, lime, chilli.

Chilli basil 24
Mixed vegetables, garlic, chilli, basil.

Oyster sauce 24
Mixed vegetables, garlic, crispy shitake.

Sticky eggplant 24
Black bean, fried onion, lime, sesame, cashew nut.

Tom Yum veggies 25
Mushroom, lemongrass, tomatoes, galangal, kaffir lime leaves, red onion, chilli.

Peanut satay sauce 24
Rich and creamy peanut sauce, mixed vegetables.

Massaman veggies 24
Mixed vegetables in mild curry, potato, tofu, cashew nut.



Side Dish



Jasmine Rice 4



Coconut rice 5.5



Butterfly pea rice 5



Butterfly pea coconut rice 6.5



Plain bun 3.5



Roti 4.5



Steamed veggies 9

Dessert



Isle of Capri 22
Sweet potato, butterfly pea, tapioca starch, milk, egg.



Talay 25
Sweet potato, butterfly pea, tapioca starch, milk, egg.
* colour may vary



Coconut ice cream 15
Coconut roll, mixed berries, popping pearls, coconut flakes.



Deep fried ice cream with caramel syrup 19
Filo pastry, vanilla ice cream, salted caramel, chocolate crumble.

Trading Hours: 7 days. 11 am - 9pm
*Trading hours may vary

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Take Away Menu