

Rose GARDEN
WEST DUBBO THAI RESTAURANT

ABN: 27 149 737 388

Welcome to the fully licensed
Rose Garden West Dubbo
Thai Restaurant.

We trust you will enjoy our
Thai cuisine and service.



OPEN 7 DAYS:

Lunch: 12pm – 2.30pm | Dinner: 5.30pm – 10pm

Shop 1, 33-43 Whylandra Street, Dubbo NSW 2830

Phone/Fax: 02 6884 3884

E: rosegardenwestdubbo@hotmail.com.au

GF: *Gluten Free* 🌶️ *Mild* 🌶️🌶️ *Medium Hot* 🌶️🌶️🌶️ *Hot*

*Please advise staff if you have a food allergy.
Gluten free options are available.*

All prices listed include GST and are subject to change without notice.

ENTRÉE

- 1. Poh Pia (4)** \$12.50
Thai style spring rolls. A fresh, delicate mixture wrapped in fine pastry.
Served with sweet chilli sauce.
- 2. Curry Puffs (4)** \$12.50
Delicious minced chicken, potato, carrot and onion in puff pastry.
Served with cucumber sauce.
- 3. Golden Cups (5)** \$12.50
Beautiful golden crispy cups with sweet corn, chicken and minced prawns.
- 4. Money Bags (5)** \$12.50
Minced pork with peanuts, radish and flavoured coriander.
Served with sweet chilli sauce.
- 5. Chef's Special (5)** \$12.50
Minced chicken with carrot and water-chestnut. Served with sweet chilli sauce.
- 6. Crying Tiger GF** \$12.50
Beef slices, lightly grilled with a hot sauce.
- 7. Satay Sticks (4) GF** \$14.50
Chicken marinated in a fresh satay sauce, served with home-made peanut sauce.
- 8. Rose Garden Prawns (4)** \$15.50
Deep fried prawns stuffed with minced prawns and minced chicken.
Served with sweet chilli sauce.
- 9. Tod Mun (4) GF** \$15.50
Fresh home-made Thai fish cake, served with chilli sauce.
- 10. Pla Meuk Tod GF** \$15.50
Deep fried calamari coated with bread crumbs, served with sweet chilli sauce.
- 11. Goong Nah Pah (4) GF** \$16.50
Deep fried prawns coated with crispy coconut strips.
Served with sweet chilli sauce.
- 12. Mixed Entrée** \$16.50
1 x Satay, 1 x Curry Puff, 1 x Poh Pia and 1 x Rose garden Prawn.
Served with sweet chilli, cucumber and peanut sauce.

SPECIAL ENTRÉE









- 13. Nett Spring Rolls (6) GF** \$10.50
A delicious shrimp and crab meat rice net deep fried,
served with sweet chilli sauce.
- 14. Salt & Pepper Squid (6)** \$10.50
Pieces of marinated squid, deep fried, served with sweet chilli sauce.
- 15. Potato Prawn (6) GF** \$12.50
Crispy deep fried potato prawns, served with sweet chilli sauce.
- 16. Dear Crab (4)** \$12.50
Deep fried minced chicken, crab meat, king prawns and vegetables,
served with sweet chilli sauce.

SOUP

- 17. Tom Kha Gai**  **GF** \$14.50
Fresh chicken and mushrooms with chilli sauce, coconut milk,
lemon juice and coriander.
- 18. Tom Yum Goong**   **GF** \$15.50
King prawns with spices, chilli sauce, coriander and lemon juice.
- 19. Po Tak**    **GF** \$15.50
Mixed seafood with spices, fresh chilli, coriander and lemon juice.

MAIN COURSE

STIR-FRIES

20. Pad Prik GF
Stir fried in chilli sauce with fresh onions, shallots and vegetables
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|--|---------|
| Chicken, Beef | \$21.50 |
| Lamb, Pork, Quail, Roast Duck | \$22.50 |
| Prawns, Mixed Seafood, Calamari, Mussel, Fish Fillet | \$23.50 |
21. Pad Met Ma Muang GF
Stir fried in a mild chilli sauce with cashew nuts and vegetables.
- | | |
|---------------|---------|
| Chicken, Beef | \$22.50 |
| Pork, Lamb | \$23.50 |
| Prawns | \$24.50 |
22. Pad King GF
Stir-fried with fresh ginger, vegetables, onions and shallots.
- | | |
|-------------------------------|---------|
| Chicken, Beef | \$21.50 |
| Pork, Lamb, Quail, Roast Duck | \$22.50 |
| Prawns | \$23.50 |
23. Pra Ram Long Song (Satay Sauce) GF
Stir-fried or steamed fresh vegetables with home-made peanut sauce.
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|---------------|---------|
| Chicken, Beef | \$21.50 |
| Pork, Lamb | \$22.50 |
| Prawns | \$23.50 |
24. Pad Kratiem GF
Stir-fried with garlic and black pepper, served with steamed broccoli.
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|-------------------|---------|
| Chicken, Beef | \$21.50 |
| Lamb, Pork, Quail | \$22.50 |
| Prawns, Calamari | \$23.50 |
25. Pad Peow Wahn GF
Stir-fried in a Thai style sweet and sour sauce, with vegetables.
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|-----------------------|---------|
| Chicken, Beef | \$21.50 |
| Pork, Lamb | \$22.50 |
| Prawns, Mixed Seafood | \$23.50 |
26. Pad Nam Man Hoy GF
Stir-fried in Oyster sauce with fresh vegetables.
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|------------------------|---------|
| Chicken, Beef | \$21.50 |
| Pork, Lamb, Roast Duck | \$22.50 |
| Prawns | \$23.50 |
27. Pad Prik King   GF
Stir fried with chilli paste, beans, snow peas & lime leaves.
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|------------------------------------|---------|
| Chicken, Beef | \$21.50 |
| Pork, Lamb, Duck | \$22.50 |
| Prawns, Fish Fillet, Mixed Seafood | \$23.50 |
28. Pad Ped    GF
Stir fried with chilli paste, coconut milk and vegetables.
- | | |
|--|---------|
| Chicken, Beef | \$21.50 |
| Lamb, Roast Duck, Pork | \$22.50 |
| Prawns, Mixed Seafood, Calamari, Mussels and Fish Fillet | \$23.50 |
29. Pad Kra Pao    GF
Stir fried with fresh chilli, garlic, capsicum, broccoli, green beans and basil.
- | | |
|--|---------|
| Chicken, Beef | \$21.50 |
| Lamb, Pork, Quail, Roast Duck | \$22.50 |
| Prawns, Mixed Seafood, Calamari, and Fish Fillet | \$23.50 |

CURRY

30. Gang Panang GF

Panang chilli paste cooked with coconut milk.

Chicken, Beef	\$21.50
Lamb, Roast Duck, Pork	\$22.50
Prawns, Mixed Seafood, Mussels	\$23.50

31. Yellow Curry GF

Yellow Curry paste simmered with coconut milk, onion & potato.

Chicken, Beef	\$21.50
Lamb, Pork	\$22.50
Prawns, Mixed Seafood	\$23.50

32. Gang Mussaman GF

Mussaman curry with peanuts, potato and onion, cooked in coconut milk slowly until tender.

Beef	\$21.50
Lamb	\$22.50

33. Laksa (Curried Noodle) GF

Curry paste egg noodles cooked with coconut milk and vegetables.

Chicken, Beef	\$21.50
Lamb, Pork	\$22.50
Prawns, Mixed Seafood	\$23.50

34. Gang Dang GF

Spicy red curry cooked in delicious coconut milk with vegetables.

Chicken, Beef	\$21.50
Lamb, Roast Duck, Pork	\$22.50
Prawns, Mixed Seafood, Fish Fillet	\$23.50

35. Gang Keow Wahn GF

Spicy green curry cooked in delicious coconut milk with vegetables.

Chicken, Beef	\$21.50
Lamb, Roast Duck, Pork	\$22.50
Prawns, Mixed Seafood, Fish Fillet	\$23.50

36. Gang Pah GF

Hot and spicy red curry and vegetables, cooked without coconut milk.

Chicken, Beef	\$21.50
Lamb, Pork, Quail, Roast Duck	\$22.50
Prawns	\$23.50

SPECIAL DISHES

37. Gai Yang (BBQ)

Marinated Thai style boneless barbeque chicken, served with sweet chilli sauce.

\$21.50

38. Rose Gai GF

Steamed chicken, served with a sauce of ginger, tamarind, fresh chilli, black soy sauce, lemon grass and coriander.

Chicken	\$21.50
Fish Fillet	\$23.50

39. Pla (Hot & Sour Salad) GF

Meat combined with blended lemon grass, onion, coriander, shallots, mint leaves and mixed with roasted chilli powder.

Chicken, Beef	\$21.50
Prawns, Fish Fillet	\$23.50

40. Thai Salad GF

Warm salad with fresh chilli, lemon juice, fish sauce, tomato, cucumber, french onion and coriander.

Beef	\$21.50
Roast Duck	\$22.50
Prawns, Mixed Seafood, Calamari	\$23.50

41. Larb GF

Cooked with minced meat blended with dry chilli, lemon juice, fish sauce, ground rice, onion and coriander.

Chicken, Beef	\$21.50
Pork	\$22.50

RICE & NOODLES

42. Steamed Jasmine Rice GF (Per Person) \$4.00

43. Coconut Rice GF (Per Person) \$4.50

44. Fried Rice GF

Stir-fried with chicken, egg, prawns, sweet corn and peas.

Chicken, Beef, Pork	\$20.50
Combination (Chicken, Beef, Pork, Prawns)	\$22.50
Prawns (8)	\$23.50

45. Pad Thai GF

Soft rice noodles stir-fried with eggs, chicken and prawns.

Chicken, Beef	\$20.50
Combination (Chicken, Beef, Pork, Prawns)	\$22.50
Prawns (8)	\$23.50

46. Pad See Ewe GF (Soya Noodles)

Fresh flat rice noodles stir-fried with vegetables.

Chicken, Beef, Pork	\$20.50
Combination (Chicken, Beef, Pork, Prawns)	\$22.50
Prawns	\$23.50

47. Mee Krob GF

Crispy thin noodles coated with sweet and sour flavoured sauce, finely chopped pork, prawn, bean curd and egg.

\$20.50

VEGETARIAN MENU

VEGETARIAN ENTRÉE

48. Poh Pia Puk (4) \$12.50

Deep fried Thai style vegetarian spring roll, served with sweet chilli sauce.




49. Curry Puff Vegetarian (4) \$12.50

Mixed potato, carrot and onion in puff pastry, served with cucumber sauce.

50. Puk Tod \$14.50

Deep fried mixed vegetables coated with light batter, served with sweet chilli sauce.




VEGETARIAN ENTRÉE SOUP

51. Tom Kha Puk  GF \$12.50
Spicy vegetable bean curd soup cooked in coconut milk with lemon juice and coriander.
52. Tom Yum Puk   GF \$12.50
Spicy vegetable bean curd soup with lemon juice and coriander.

VEGETARIAN MAIN COURSE – CURRY

53. Panang Vegetarian  GF \$20.50
Panang chilli paste cooked with vegetables in coconut milk.
54. Yellow Curry  GF \$20.50
Yellow curry cooked with coconut milk vegetables and bean curd.
55. Laksa Vegetarian  GF \$20.50
Curry paste egg noodles cooked with coconut milk and vegetables.
(Egg Noodles- Not Gluten Free)
56. Gang Dang Puk   GF \$20.50
Red curry cooked with coconut milk vegetables and bean curd.
57. Gang Keow Whan Puk   GF \$20.50
Spicy green curry cooked with coconut milk vegetables and bean curd.
58. Gang Pah    GF \$20.50
Hot and spicy red curry and vegetables, bean curd cooked without coconut milk.

VEGETARIAN MAIN COURSE – STIR-FRIES

59. Pad Taw Hu GF \$20.50
Stir-fried bean curd and vegetables.
60. Peow Wahn Puk GF \$20.50
Stir-fried bean curd and vegetables in Thai style sweet and sour sauce.
61. Taw Hu Pad Prik GF \$20.50
Stir-fried bean curd and vegetables in chilli sauce with onions, shallots and capsicum.
62. Taw Hu Pad Met Ma Muang GF \$21.50
Stir-fried bean curd, vegetables, capsicum, cashew nuts, onion and shallots in chilli sauce.
63. Pad Thai Pak GF \$20.50
Soft rice noodles stir-fried with egg, bean curd and vegetables.
64. Mee Krob Vegetarian GF \$20.50
Crispy thin noodles coated in sweet and sour sauce.
65. Pad Pak GF \$20.50
Stir-fried mixed vegetables in Oyster sauce.
66. Taw Hu Kra Pao    GF \$20.50
Stir-fried bean curd, with fresh chilli, green beans, broccoli, capsicum and fresh basil.

SPECIAL – VEGETARIAN SALAD

67. Rose Garden West Dubbo Thai Salad GF \$20.50
Our unique salad blend of cucumber, tomato, capsicum, French onion, carrots, boiled eggs with Rose Garden sauce and peanuts.

FISH OF THE DAY

Fish Fillet \$25.50

Whole Fish (Red Snapper) \$34.50

Pla Choo Chee  GF (Deep Fried or Steamed)

Served with Panang curry paste, cooked in coconut milk and fresh lime leaves.

Pla Lard Prik  GF (Deep Fried)

Deep fried fish served with fresh sweet chilli sauce with shallots, onion and capsicum.

Rose Pla   GF (Deep Fried or Steamed)

Chef's special sauce of ginger, garlic, coriander, tamarind, lemon grass and fresh chilli.

BANQUET MENU

(Minimum for 4 people or more ONLY)

NOTE: Please advise staff if you are Vegetarian or Gluten free, Vegetarian and Gluten free meals are available.

A: Mixed Entrée + Main Course + Rice per person \$38.50

MIXED ENTRÉE: 1 x Satay Chicken, 1 x Spring Roll, 1 x Rose Garden Prawn and 1 x Curry Puff.

MAIN COURSES: Mussaman Beef, Kra Pao Prawns, Stir-fried Vegetables with Cashew Nuts, Mee Krob and Jasmine Rice.

B: Mixed Entrée + Main Course + Rice per person \$41.50

MIXED ENTRÉE: 1 x Satay Chicken, 1 x Spring Roll, 1 x Rose Garden Prawn and 1 x Curry Puff.

MAIN COURSES: Mussaman Beef, Thai Salad Prawns, Satay Stir-fry Chicken & Vegetables, Pad Thai Pork, Pad Puk and Jasmine Rice.

C: Mixed Entrée + Main Course + Rice + Dessert per person \$43.50

MIXED ENTRÉE: 1 x Satay Chicken, 1 x Spring Roll, 1 x Rose Garden Prawn and 1 x Curry Puff.

MAIN COURSE: Mussaman Beef, Gai Yang (BBQ), Kra Pao Prawns, Stir-fried Chicken and Vegetables with Cashew Nuts, Mee Krob, Pad See Ewe Pork and Jasmine Rice.

DESSERT: Sticky Rice with Thai custard served with ice cream or fruit salad. (GF)

NOTE: If you are having BANQUET C, please advise us 2 days before so we can prepare the dessert.

DESSERT

SWEETS

Ice Cream	\$6.50
With your favourite topping sauce (Chocolate, Strawberry or Caramel Toppings)	
Banana simmered in coconut milk	\$9.50
Served with ice cream	
Hot Apple Pie	\$9.50
Served with ice-cream	
Home-made Crème Caramel	\$10.50
Served with fresh cream	
Sticky Rice with home-made Thai Custard	\$10.50
Served with ice cream	
Fresh Mango with Sticky Rice (Seasonal)	\$10.50
Served with ice cream	
Fried Ice Cream	\$10.50
With your favourite topping sauce (Chocolate, Strawberry or Caramel Toppings)	

CREPES

All crepes served with fresh orange juice, Grand Marnier, Ice cream and fresh cream.

Crepe Suzette	\$10.50
Banana Crepe	\$12.50
Strawberry Crepe	\$12.50

BEVERAGES

Tea: \$3.90 (SKIM or FULL CREAM MILK)
English Breakfast Tea Jasmine Tea
Green Tea Camomile Tea

Coffee: CUP \$4.00 or MUG \$4.90
Cappuccino Flat White Latte
Mocha Macchiato Vienna
Long Black Short Black Hot Chocolate

Liqueur Coffees: \$10.90
(ALL SERVED WITH CREAM)

IRISH – Irish Whisky JAMAICAN – Tia Maria
MEXICAN – Kahlua ROYAL – Brandy
ROMAN – Galliano

Port: McWilliams Hanwood \$8.90
Yalumba Galway Pipe \$8.90
Penfold Grandfather \$13.90

BEVERAGES

Soft Drinks: \$4.00

Lemonade	Coke	Diet Coke
Coke Zero	Fanta	Dry Ginger Ale
Soda Water	Apple Juice	Lemonade Lime & Bitters
Tonic Water	Orange Juice	Coconut Juice – from Thailand \$4.90
Mineral Water	Pineapple Juice	

Kids' Drinks: \$4.00

SPIDERS – Your flavour soft drink served with ice cream

Coke Coke Zero Lemonade Fanta

Light Beer: \$6.90

Hahn Light Cascade Light

Beer: \$7.90

Pure Blonde XXXX Gold VB
Tooheys New Tooheys Old

Speciality Beer: \$8.90

Corona Crown Lager Singha

Spirits: \$8.90

Johnnie Walker (Red Label) Jim Beam or Bourbon
Southern Comfort Gin or Gordons
Vodka Oyzo

Jack Daniels (Black Label) \$9.90

Top Shelves: \$9.90

Bailey's Irish Cream Tia Maria Kahlua
Cointreau Grand Marnier Amaretto
Galliano Black Sambuca White Sambuca

WINE LIST

Champagne or Sparkling:

West Coast Cooler	\$7.90
Henkell Trocken Piccolo	\$7.90
Markview Brut	\$19.90
Beach Hut Pink Moscato	\$20.90

White Wine:

Chain of Fires – Semillon Sauvignon Blanc (Western Australia)	Glass \$6.90	Bottle \$23.90
Chain of Fires – Chardonnay (Central Ranges)	Glass \$6.90	Bottle \$23.90
Red Earth Western Plains – Verdhello (Dubbo, NSW)		Bottle \$25.90
The Hill – Sauvignon Blanc		Bottle \$27.90

Red Wine:

Chain of Fires – Merlot (Central Ranges)	Glass \$6.90	Bottle \$23.90
Chain of Fires – Shiraz Cabernet (Central Ranges)	Glass \$6.90	Bottle \$23.90
Craigmoor – Shiraz (Mudgee, NSW)		Bottle \$27.90
The Hill – Shiraz Cabernet (Adelaide, SA)		Bottle \$27.90
Pepperjack – Cabernet Sauvignon (Barossa Valley, SA)		Bottle \$35.90

COCKTAILS

Cocktails: \$12.90

- PINA COLADA** Malibu, Cointreau, Bacardi, coconut milk, fresh cream and pineapple juice, shaken with crushed ice, served in cocktail glass.
- MIDORI SPLICE** Midori, Malibu and Pineapple juice, shaken with crushed ice, served in cocktail glass topped with fresh cream.
- GRASSHOPPER** Green Crème de Menthe, White Crème de Cacao, Vodka and fresh cream, shaken with crushed ice, served in martini glass.
- FLUFFY DUCK** Yellow Advocaat, Bacardi and fresh cream, shaken with crushed ice, served in cocktail glass topped with lemonade.
- MAI THAI** Bacardi, Cointreau, orange juice, pineapple juice, lemon juice and grenadine, shaken with crushed ice, served in cocktail glass.
- SINGAPORE SLING** Gin, Cointreau, pineapple juice, lemon juice and grenadine, shaken with crushed ice, served in cocktail glass topped with soda water.
- BACARDI COCKTAIL** Bacardi, Cointreau, and fresh lemon juice, Grenadine, shaken with crushed ice and strained into martini glass.
- MARGARITA** Tequila, Cointreau, fresh lemon juice, shaken with crushed ice and strained into martini glass with salt frosted rim.
- MIDORI MARGARITA** Midori, Cointreau, fresh lemon juice, shaken with crushed ice and strained into martini glass with salt frosted rim.
- WHISKY SOUR** Bourbon, Cointreau, lemon juice and bitters, shaken with crushed ice, served in champagne glass.
- BRANDY ALEXANDER** Brandy, Crème de Cacao and fresh cream, shaken with crushed ice, served in martini glass.
- ORGASM \$15.00** Cointreau, Baileys, Galliano, Kahlua, and fresh cream, shaken with crushed ice, served in cocktail glass.

Non-Alcoholic Cocktails: \$7.90

- ORANGE FIZZ** Orange juice, mixed with ice and topped with soda water, served in a cocktail glass.
- THAI RESTAURANT SPECIAL** Lemon juice and passionfruit juice, topped with soda water, served with ice in a cocktail glass.
- JUNGLE COOLER** Pineapple juice, orange juice, passionfruit and coconut milk, mixed with ice, served in a cocktail glass.