Chef's Specials

Noodles & Rice

30. The Scrumptious Grilled (Yang)

Slowly grilled, marinated in a delicate blend of Thai spices and coconut cream, served with home made spicy chili sauce

Moo Yang (Pork)	20.50
Kai Yang (Chicken)	20.50
Grilled Whole Fish	M/P
Steamed Whole Fish	M/P

31. Thai Chili and Lemon-grass Dishes

Thai style stir fry with spicy sauce, lemon-grass and vegetables

Prawn or Mixed Seafood	24.50
Fish Fillet ·····	24.50
Calamari	24.50

32. Grilled Salmon Steak with Thai Salad $\dots 28.50$

Gently grilled salmon steak with homemade Thai style dressing

33. Salt and Pepper Dishes

Thai style lightly battered and seasoned with sea salt and freshly cracked pepper

Prawn or Mixed Seafood	24.50
Calamari	24.50

34. Asparagus Stir Fry

Thai style stir-fried and gently seasoned in garlic	
Prawn or Mixed Seafood	24.50
Scallop	
Calamari	

35. Duck Curry24.50

A set of thick, rich and yet mild assortment of duck in coconut cream, lychee and pineapple

Noodles

Prawn, Seafood	19.50
Chicken, Pork, Beef	
Vegetarian & Tofu	15.50

36. Pad Thai

A traditional favorite dish of stir fried rice noodles with fresh bean sprouts, eggs and crushed peanuts

37. Pad Siew

Thai style stir fried soft rice noodle mixed with egg, kalian and bean sprouts

Rice

Prawn, Seafood	1 <i>7</i> .50
Chicken, Pork, Beef	15.50
Vegetarian & Tofu	14.50

38. Basil Fried Rice

Thai jasmine rice tossed in chili and basil

-Prawn, Seafood, Chicken, Pork, Beef, Vegetable and Tofu

39. Fried Rice

Tenderly marinated meat of your choice with Thai herbs

-Prawn, Seafood, Chicken, Pork, Beef, Vegetable and Tofu

	Small	Large
Thai Jasmine Rice	3.50	5.50
Coconut Rice	4.50	6.50
Thai Sticky Rice	4.50	
Roti Bread	4.50	



Take Away Menu

OPEN 7 DAYS

Lunch 11.00am - 3.00pm Dinner: 5.00pm - 9.00pm



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Mild, Medium or Hot

Functions & Events at @RUNYA

We are ready to assist with your next function or event.

Whether it would be a Birthday, Cocktail Party,
Engagement Party, Celebrations or Corporate Events,
Our team is here to assist with your requirements.

Please advise us if you have any food allergies. All prices are inclusive of GST and may change without notice. 10% sur-charge will apply on public holidays. Prices are subject to change without prior notice.





1. Tom Yum This is a famous traditional Thai hot & sour soup, flavoured with lemongrass, galangal, kaffir lime leaves, mushroom and coriander
Prawn, Seafood 10.50 Chicken 8.50 Veg & Tofu 7.50
2. Tom Yum Kha Thai coconut soup is delicately flavoured with mushroom, galangal, coriander and the tang of freshly squeezed lime juice
Chicken 8.50 Vegetable or Tofu 7.50
3. Chicken Sweet Corn Soup
4. Khang Jead (Vegetable Soup) A delicate, clear soup with vermicelli noodles and fresh vegetables
Chicken 8.50 Vegetable or Tofu 7.50
5. Wonton Soup
Entree
6. Steamed Dim Sum 4pcs per serve 8.50 Delightful steamed parcels of seasoned minced chicken, combined with fresh Thai herbs
7. Spring Rolls 4pcs per serve Homemade Thai style rolls with vermicelli noodles and crunchy vegetables, wrapped in crispy pastry and served with sweet chili sauce
Pork 8.50 Vegetarian 7.50
8. Thai Fish Cake 4 pcs per serve 9.50 Home made fish cakes served with cucumber relish and topped with ground peanuts
9. Satay Skew 4 pcs per serve 9.50 Tenderly marinated chicken with Thai herbs.
10. Golden Bag 4 pcs per serve 9.50 Home made chicken mine, wrapped in pastry, served with sweet chili sauce
11. Curry Puff 4 pcs per serve 9.50 Mixture of rich curry powder, filled with potatoes and chicken
12. Mixed Entrée 5 pcs per serve11.50 A combination plate, comprising of single portion of the favoured selection – chicken satay, spring roll,

curry puff, fish cake and a golden bag

A tender salmon cut mixed with Thai sweet and sour herbs

13. Salmon Shots

2 shots10.50

Prawn, Seafood	24.50
Chicken, Pork, Beef	20.50
Vegetarian & Tofu	18.50
14.6	

14. Green Curry

Thai green curry paste in coconut milk mixed with green local seasonal vegetables

15. Red Curry

Thai red curry paste in coconut milk, mixed with local, seasonal vegetables

16. Panana Curry

One of the most popular Thai curry selections. Lightly salted, sweet red curry with a rich coconut cream

17. Yellow Curry

A mild yellow curry with coconut cream, potato, onions and carrots

18. Masaman Curry

A gorgeous, rich and yet mild curry with tender chunks of beef

Salad

19. Nua nam thok (Beef Salad)	20.50
Thin slices of succulent scotch fillet beef tossed with a fine	
combination of crunchy onions, tomato, cucumber and Thai	
herbs, served with a zingy lime and chili dressing	

20. Larb Dishes

An appetizing combination of onion, lemongrass, kaffir lime leaves and coriander served with a zingy lime and chili dressing

Duck 2	4.50
Chicken, Pork, Beef 2	0.50

21. Thai Salad & Thai Vermicelli Noodles

A flavor explosion of steamed and fresh Thai herbs, tossed with the lightest glass noodles and tangy lime chili dressing

Prawn, Mixed Seafood or Duck	24.50
Chicken, Pork, Beef	20.50
Tofu	18.50

22. Paw Paw Salad (Cucumber, Carrots) 16.50

Thai traditional favorite for any occasion. A combination of shredded paw paw tossed in tangy chili and lime sauce

Prawn, Seafood	24.50
Chicken, Pork, Beef	20.50
Vegetarian & Tofu	18.50

23. Beef & Black Bean

Our favorite Thai style beef and black bean sauce with capsicum, onion and shallots

24. Cashew Nuts and Chili Dishes

Thai style stir fried cashew nuts tossed in seasonal vegetable and chili jam

25. Thai Style Basil & Chili Stir Fry

A popular Thai stir fried combination of garlic, fresh herbs and seasonal vegetables

26. Garlic, Pepper & Oyster Sauce Stir Fry

Thai style stir fried oyster sauce in garlic and seasonal vegetables

27. Ginger And Garlic Dishes

Thai style ginger and garlic tossed with onion, mushroom, celery and black pepper

28. Sweet and Sour Dishes

Thai style stir fried treats with garlic, sweet & sour sauce with local seasonal vegetables

