

Celebrating Our 12 Year Anniversary

THAI CUISINE

green basil

Combo Two Deluxe

Tom Kah Gai Soup

Thai Spring Roll

Grilled Garlic Prawn Satay



Tom Kah Gai Soup

Traditional slow cooked chicken in aromatic red curry & tender coconut

Tiger Prawns marinated in garlic and ground white pepper with snow peas

Steam Thai Jasmine Rice with Coconut Milk

Deep-Fried Banana with Vanilla Ice Cream



Chicken Coconut Curry

\$63⁰⁰



Monday

Featured Martinis

Cosmopolitan, Lemon Drop, Green Basil

6.50 | 2oz

Wine by the Glass

(South Eastern Australia)

Yellow Tail – Chardonnay

Yellow Tail – Merlot

6.50 | 5oz

Tuesday

Featured Highballs

Absolut Vodka, Bacardi Rum,
Jack Daniels's Old #7, Jose Cuervo Tequila

5.50 | single – 1.5oz

8.95 | double – 3oz

Green Basil Delight

6.50 | 2oz



DAILY BAR FEATURES



Wednesday

Spotlighted Cocktail

Belgian Ewan, Sunrise Screwdriver, Sangria

6.50 | 2oz

Featuring Red & White Wines

5.50 | 5oz

Thursday

Granville Island Pale Ale Draught

4.50 | pint – 16oz

16.95 | pitcher – 60oz

House Signature Caesar

6.50 | 2oz

Lychee Paradise

6.50 | 2oz

Friday

Pattaya Long Island

7.50 | 2oz

Ruso Blanco

6.50 | 2oz

Stella Artois

5.50 | bottle

Saturday

Coconut Island

6.50 | 2oz

Whiskey Sour

6.50 | 2oz

Singha

5.50 | bottle

Sunday

Copina Sunset

6.50 | 2oz

Corona

5.50 | bottle