



Lunch Time

11.00AM - 3.00PM

THAI RIFFIC KIRRAWEE

RICE

- Beef Massamun with Rice** G\$14
Massamun Curry beef served with rice
- Chicken Cashew Nut with Rice**.....\$13
Wok fried chicken in cashew nuts and chilli jam sauce served with rice
- Beef Oyster with Rice**.....\$15
Stir fried beef in oyster sauce with garlic, shallot, onion, 60 degree egg and side of soup



Kra Pow Gai Kai Dow

- Kra Pow Gai Kai Dow**.....\$14
Wok fried chicken mince in chilli basil sauce served with fried egg and rice
- Kra Pow Moo Krob**.....\$15
Wok fried crispy pork belly in chilli basil sauce served with rice



Kra Pow Moo Krob



Beef Oyster Rice



Stewed beef with rice



Larb Gai with rice

- Stewed Beef with Rice**.....\$14
Thai Riffic's stew beef served with rice, 60 degree egg and side of soup
- Larb Gai with Rice**.....\$15
Hot chicken mince salad served with rice
- Stir Fried Market Vegetables with Rice** V\$12
Wok fried vegetables with mushroom sauce served with rice



Prawn Baked Rice

- Prawn Baked Rice**.....\$17
Baked rice with spicy shrimp sauce, prawns and 60 degree egg in clay pot and side of soup
- Thai Fried Rice Chicken** G\$13
Thai style fried rice with chicken, egg and vegetables

NOODLE

- Pad Thai Chicken** G\$13
Thin rice noodles with egg, crushed peanut and tofu
- Pad Se Ew Beef**.....\$13
Flat rice noodles with beef, egg, Chinese broccoli and sweet soy sauce
- BBQ Chicken with Egg Noodle**.....\$15
Grilled marinated chicken thigh served with egg noodles and side of soup
- Braised Duck with Egg Noodle**\$17
Thai Riffic's recipe five spice duck with dry egg noodle and side of soup
- Stewed Beef Noodle Soup**.....\$14
Thin rice noodle with stewed beef soup



Ba Mee Gai Yang



Braised Duck with Egg Noodle



Stewed Beef Noodle Soup

G = Gluten Free
V = Vegetarian