

menu

starter

- 1. SATAY (4 Sticks)**
Marinated tender chicken pieces grilled on skewers and served with a rich spicy home made peanut sauce.
- 2. TOD MUN PLA (4 Fish Cakes)**
Spicy Thai fish cakes made from fish blended with aromatic herbs, green beans, kaffir lime & spices.
- 3. POR PIA TOD (4 Vegetarian Spring-rolls)**
Thai spring-rolls filled with vermicelli noodle & mixed vegetables served with Sweet Chilli sauce.
- 4. CURRY PUFF (4 Puff Triangles)**
Puff pastry filled with chicken mince, spices & mixed vegetables.
- 5. TOON TONG (5 Money Bags)**
Fried parcels of minced prawn, chicken, corn, herbs & spices.
- 6. GOONG KRA BOUY (5 Prawn Wraps)**
Fried King Prawns crumbed in corn flower, butter, sesame seeds, & shredded coconut, wrapped in spring roll pastry.

soups

- 7. KUAYTIAW NAAM**
Noodle soup served with Chicken or Beef pieces stewed in herbs & spices.
- 8. TOM YUM**
Traditional Thai soup made with lemongrass, kaffir lime, galangal, tomato, mushroom & coriander.
- 9. TOM KHA**
A rich coconut soup with tomato, mushroom, coriander, galangal, & lemon grass.
- 10. LAKSA**
Noodle soup made with red curry & coconut milk

spicy salad

- 11. LARB GAI (Thai Chicken Salad)**
Minced chicken meat mixed with Thai herbs, chilli, lemon juice, onion, coriander, toasted ground rice, mint leaves & fish sauce. Served on a bed of garden green salad.
- 12. YUM NUA (Thai Beef Salad)**
Wok fried marinated beef with Thai herbs & spices. Served on a bed of garden green salad.
- 13. YUM TALAE (Thai Seafood Salad)**
Mixed seafood tastefully spiced with Thai herbs & spices. Served on a bed of garden green salad.

stirfrys

- 14. NOI'S SPECIAL STIRFRY**
Stir-fried mixed vegetables with a rich spicy home made Satay sauce.
- 15. PAD THAI**
Stir-fried noodles, with bean sprouts, egg, sprinkled with crushed peanuts & a squeeze of fresh lemon.
- 16. PAD SEE-EW**
Stir-fried rice noodles with egg, sweet soy sauce & green vegetables.
- 17. PAD PUK**
Fresh mixed vegetables stir-fried in traditional Thai style.
- 18. PAD PEOW WAAN**
A tangy Thai sweet & sour sauce with fresh pineapple, tomatoes & cucumber.
- 19. PAD HEAW**
Cooked with water chestnuts, leeks & Thai herbs & Spices.
- 20. PAD BANGKOK (Hot to Very Hot)**
A combination of chicken, beef, fish and King Prawn cooked in hot chilli & basil topped with bauble Thai style fried egg.
- 21. PAD KHEE MOW**
An exotic mix of Thai herbs & spices with a dash of Whiskey.
- 22. PAD GRA PRAOW**
A spicy dish of mixed vegetables, garlic, chilli & basil.
- 23. PAD PRIK PRAOW**
Stir-fried sweet chilli paste & vegetables.
- 24. PAD GRATHIEM PRIK THAI**
Garlic & pepper. Served on a bed of garden green salad.
- 25. HIMAPHAN**
Cooked in mild spices with onion, capsicum, shallots, and topped with cashew nuts and coriander.
- 26. PAD KHING**
Onions & shallots with garlic, ginger, black fungus & dried mushrooms.
- 27. PAD GRA REEH**
Stir-fried sweet yellow curry paste and vegetables.
- 28. SUBAN PRAWNS (Chef's Special Recipe)**
King prawns cooked in a combination of herbs & spices from four (4) provinces in Thailand.

curry

- 29. KANG KEOW WAAN**
Cooked in green curry paste, coconut milk & mixed vegetables. Topped with fresh chilli & basil.
- 30. KANG DANG**
Cooked in red curry paste, coconut milk & mixed vegetables. Topped with fresh chilli & basil.
- 31. KANG PANANG**
Cooked in mild panang curry paste with fresh green beans & kaffir lime. Topped with fresh chilli & basil.
- 32. KANG MASSAMAN (Chicken or Beef)**
Cooked in massaman curry paste, coconut milk, onions, potato & peanuts. Tastes similar to satay
- 33. CHOO CHEE (No Vegetables)**
Cooked in hot curry sauce, topped with fresh chilli & basil.
- 34. KANG PAH (Jungle curry - No coconut milk)**
Cooked in hot curry paste & vegetables, topped with fresh chilli & basil.
- 35. KANG KAREE**
Cooked in a sweet yellow curry paste with coconut milk, coriander, tomato, capsicum, potato & peanuts. & spices from four (4) provinces in Thailand.

rice

- 36. FRIED RICE**
- 37. COUNTRY FRIED RICE**
- 38. THAI OMLETTE**
- 39. COCONUT RICE**
- 40. THAI JASMINE RICE**

dessert

- 41. TRADITIONAL THAI BANANA CUSTARD**

byo

Corkage
\$2.50 per bottle

No MSG.
Credit & Debit Card Charge - \$0.65
15% Surcharge on Sundays & Public Holidays.
Thai Jasmine Rice or Rice Noodles for
\$1.50 per person, per meal.
All prices include GST.
Delivery Charge \$5.00

Suban Thai Menus
at Reception



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