



## Authentic South Thai Cuisine

"Gold-embroidered Thai cloth in vibrant colours, and partially protected by butcher's paper, is laid over tables set with straight-backed modern chairs. A long, wooden bench is lined with small, bright Thai silk cushions, and the colourful look is completed with cloth orchids in fuchsia pink or white, and walls painted green and saffron. This vibrancy carries through with the food. To start, there is the usual stuff such as pandan chicken parcels, curry puffs and thin, springy fish cakes. There are salads too; with chicken mince, grilled beef, or hunks of calamari in a mint and lime dressing. Mindful of local customers' predilections, many of the curries here are of the coconut-creamy variety. Not that this is to the detriment of a dish, like their dry beef curry, which is a rich redang-like dollop of slow-cooked meat and intense, reduced coconut gravy, specked with curry leaves.

Their "gang som" is truer to the food of Thailand's south. It's a hot and citric-sour curry with a broth-like gravy similar to a "tom yum", but with an earthier, deeper flavour. It works very well with the added protein - hunks of barramundi that have been flour-doused and fried.

Another winner is their "choo chee". The name apparently comes from the sound made when you stir coconut milk into the spice paste of lemongrass, galangal and kaffir lime rind that forms the flavour foundation for this seafood or veggie curry. It comes across like a more robust red curry with only a slight chilli afterburn. The locals' love of coconut milk helps explain the coconut rice - a sticky and very creamy sweet rice pudding rather than fluffy rice.

Judging by the popularity of the rice, and their pad Thai too, the locals also like their food sweet. Sweet or not, **the overall impression here is of a four-year Thai veteran that proves you can get a decent feed in almost all corners of Melbourne.** " **Matt Preston, The Age (& MasterChef Judge)**



### Authentic South Thai Cuisine

As Recommended by Matt Preston,  
The Age (& MasterChef Judge)

## THAI CATERING

We are proud to offer you the most Authentic Southern Thai Cuisine, now available through our new drop off catering service. Nara Thai Restaurant is a Thai restaurant that offers you the real tastes of authentic Thai cuisine. We specialise in Thai southern cooking style that is very famous for its hot and spicy but savory dishes. "Nara Thai" was named after our beloved mother "NARAPORN" who was very talented in cooking authentic homestyle Thai food.

**Koranit Thomson**

**Shop 2/6 Neville Ave, Laverton**  
**(inside car park opposite Laverton**  
**Pharmacy)**

Catering available:

For pick up orders for more than 20 people  
require...**48 hours notice**

For event services require.... **3 weeks notice**

All catering must be paid at time of ordering  
(for pick up orders) or 5 days before the event.  
Payment non-refundable.

Visa, EFTPOS, MasterCard, Diners Club.  
AMEX

Please call to discuss what your requirement.

Phone 9369 8799

or

Email : [narathai99@optusnet.com.au](mailto:narathai99@optusnet.com.au)

[www.narathai.com.au](http://www.narathai.com.au)



## Reasons To Choose Nara Thai Catering

1. Our Authentic Thai Cuisine.... our food is simply superb. Everyday our team of chefs' prepare dishes from scratch to ensure that everything you taste at Nara Thai is fresh and bursting with goodness and flavour. In fact our food is so good we even guarantee every delicious mouthful - with our Delight to the last Bite Guarantee.

2. Our Delight to the last Bite Guarantee.... we guarantee that every guest will enjoy their meal beyond the last bite.

3. We guarantee that NO guest will be left hungry after their meal.

4. We guarantee to be there on time, the food will be hot, perfectly prepared and ready for you to serve. The last thing you want on your big day is to be stressed waiting for your caterer to arrive. We promise that we will be there with enough time for you to present, store or serve your banquet exactly how you want to.

5. We specialise in providing Personalised and Friendly Service.... your function should be a highlight and you deserve to have it remembered as such. We make sure that you and your guests experience the best food possible.

6. Our menus are varied and are suitable for any occasion and budget you desire. Our past party hosts and their guests rave about our food and the selection available. Our team of chefs' ensure that their food will exceed your expectations.

7. If you have Menu Favourites or dietary requirements .... no problems, please inform us and we will gladly tailor a menu to your favourites and dietary requirements. We want your function to be what you've planned and dreamed about.

8. What we plan together will be delivered. Our team members have a "can do" attitude.

9. We have a "no surprise" costing estimate system. You will receive a fully detailed estimate before the even with each item clearly listed.

**\*\* Choose Nara Thai for your next function then you can Enjoy your own event!**

**Our job is to create a stress free environment so that you can have fun and be the host, hostess who actually enjoy their own event!!! \*\***