

ENTREE



THAI RANI
PAN-ASIAN RESTAURANT



A3 Chicken Curry Puffs (4pcs) \$8.90

Crunchy buttery puff with minced chicken and potato stuffing, served with Rani' s sweet chilli sauce



A4 Satay Skewers (6pcs) \$10.90

Thai satay, carefully basked with spiced coconut milk and flame grilled. Served with Rani' s homemade peanut sauce

A1 Spring Rolls (6pcs) \$8.90

Homemade spring rolls with minced pork, served with Rani' s sweet chilli sauce

A2 Vegetarian Spring Rolls (V) (6pcs) \$8.90

Homemade vegetarian spring rolls with mixed vegetables, served with Rani' s sweet chilli sauce

A6 Prawn Rolls (4pcs) \$9.90

Deep fried marinated king prawn rolls served with Rani' s sweet chilli sauce

A8 Fish Cakes (5pcs) \$8.90

Thai fish cakes served with Rani' s sweet chilli sauce



A9 Chili Wonton (6pcs) \$9.90

Greenvale pork, fresh vegetables with Rani' s signature special chilli sauce



A7 Snow White Dancing Prawns (5pcs) \$13.90

Lightly wok fried king prawns, sweet tangy mayo, honey glazed cashew nuts



B1 Larb Gai \$12.90
Minced chicken salad tossed with fresh mint, dried chilli, ground rice, carrot, red onion, peanuts and coriander leaf

B2 Nam Zod \$12.90
Minced pork salad tossed with fresh mint, dried chilli, ground rice, carrot, red onion, peanuts and coriander leaf

B5 Prawn Salad \$15.90
King Prawns in thai salad dressing. Served with fresh greens, red onions, chilli flakes and mint leaves

B9 Wonton Soup \$8.90
Chicken broth soup with handmade wontons

B10 Beancurd Soup (V) \$8.90
Clear soup with beancurd, mushrooms, and mixed vegetables



B3 Crying Tiger Salad \$13.90
Tender slices of succulent beef flame grilled with Thai herbs. Served with fresh greens, red onions, chilli flakes and mint leaves



B4 Calamari Salad \$13.90
Calamari in thai salad dressing. Served with fresh greens, red onions, chilli flakes and mint leaves

B6 Yum Toa Fu (V) \$10.90
Crispy beancurd in thai salad dressing. Served with fresh greens, red onions, capsicums and mint leaves

B7 Tom Yum Soup (Exotic spicy & sour soup with lemongrass, mushroom, carrots)

- with Chicken \$8.90
- with King Prawns / Mixed Seafood \$15.90
- Vegetarian \$7.90



B8 Tom Kha Soup (Galangal, lemongrass, Thai herbs in creamy coconut soup)

- with Chicken \$9.90
- with King Prawns / Mixed Seafood \$16.90
- Vegetarian \$8.90

CHICKEN



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| <p>C5 Lemon Crispy Chicken \$19.90
Deep fried Rani's specially battered chicken breast, served with fresh salads and homemade lemon sauce</p> | <p>C4 Khing Chicken \$18.90
Stir-fry chicken and mixed vegetable with garlic, spring onion and gingers</p> |
| <p>C1 Bai Gapoa Chicken \$18.90
Stir-fry chicken with garlic, chilli and sweet basil, and mixed vegetables</p> | <p>C9 Massaman Curry Chicken \$19.90
Coconut braised chicken, kipfler potatoes, peanuts, onions</p> |
| <p>C2 Met Manuang Chicken \$18.90
Stir-fry chicken with sweet dark soy sauce, cashew nuts and chilli jam</p> | <p>C10 Malaysian Chicken Curry \$19.90
Classic chicken curry cooked with freshly ground spices and kipfler potatoes</p> |
| <p>C3 Pud Pak Chicken \$18.90
Stir-fry chicken with mixed vegetables in oyster sauce</p> | <p>C11 Claypot Chicken \$18.90
Chicken cooked with ginger and onion broth, vegetables and cellophane noodles, served in a claypot</p> |



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| <p>C6 Gai Yang
Chargrilled chicken breast, marinated with lemongrass, honey, red wine, and garlic. Served with fresh salads \$19.90</p> | <p>C7 Green Curry Chicken
Famous green curry cooked with coconut milk, Thai basil and kaffir lime leaves, mixed vegetables and chicken. \$18.90</p> | <p>C8 Panang Curry Chicken
Authentic Thai style Panang curry, coconut milk, capsicums, crushed peanuts, Thai basil and kaffir lime leaves with chicken \$19.90</p> |
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D1 Bai Gapoa Beef \$18.90

Stir-fry chicken with garlic, chilli and sweet basil, and mixed vegetables

D3 Kailan Beef \$18.90

Stir-fry beef with chinese broccoli in garlic sauce

D4 Khing Beef \$18.90

Stir-fry beef and mixed vegetable with garlic, spring onion and gingers



D2 Met Manuang Beef \$18.90

Stir-fry chicken with sweet dark soy sauce, cashew nuts and chilli jam

D6 Red Curry Beef \$18.90

Famous red curry cooked with coconut milk, Thai basil and kaffir lime leaves, mixed vegetables and beef

D7 Panang Curry Beef \$19.90

Authentic Thai style Panang curry, coconut milk, capsicums, crushed peanuts, Thai basil and kaffir lime leaves with beef



D8 Massaman Beef Curry \$20.90

The all time favourite 10 hours slow-cooked Massaman curry beef, with kipfler potatoes, peanuts, onions



D5 Sizzling Beef \$24.90

Stir-fry beef with onions and capsicums with special sauce, served on sizzling hotplate

PORK



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E4 Asian Greens \$19.90
Crispy pork belly wok tossed Chinese broccoli with shiitake mushroom, bean shoots and special sauce



E1 Treasure Hunt @ Mt Buller \$24.90
Our creative take on the classic sweet & sour pork. Served on bed of 'snowy mountain'



E5 Oink-enstien \$19.90
Our twisted version of sticky crispy pork belly, with a touch of genius

E2 Sweet & Sour Pork \$21.90
Premium cut of pork coat with light batter. Stir-fry with onions, capsicums and secret sauce

E3 Bai Gapoa Pork \$18.90
Stir-fry minced pork with garlic, chilli and sweet basil, and mixed vegetables. All time Thai favourite

E6 Met Manuang Pork \$18.90
Stir-fry pork with sweet dark soy sauce, cashew nuts and chilli jam



F2 Panang Curry Duck \$24.90
Roasted duck breast braised in panang curry, with lychees, capsicums, Thai basil and kaffir lime leaves

OTHERS

F1 Red Curry Duck \$22.90
Roasted duck breast braised in red curry with cherry tomatoes, pineapple, mixed vegetables, Thai basil and kaffir lime leaves

F3 Bai Gapoa Lamb \$22.90
Stir-fry lamb with garlic, chilli and sweet basil, and mixed vegetables

F4 Panang Curry Lamb \$22.90
Authentic Thai style Panang curry, coconut milk, capsicums, crushed peanuts, Thai basil and kaffir lime leaves with lamb



G1 Cereal Prawn \$27.90
Wok fried king prawns, cereal oats, butter, curry leaves and chilli flakes (With/witohout shell)

G3 Puk Pak Prawn \$26.90
Stir-fry prawn with mixed vegetables in oyster sauce

G4 Bai Gapoa Prawn \$26.90
Stir-fry prawn with garlic, chilli and sweet basil, and mixed vegetables

G5 Red Curry Prawn \$26.90
Famous red curry cooked with coconut milk, Thai basil and kaffir lime leaves, mixed vegetables and king prawn



G2 Sweet & Sour Prawn \$27.90
Stir-fry king prawns with onions, capsicums and secret sauce

G6 Green Curry Prawn \$26.90
Famous green curry cooked with coconut milk, Thai basil and kaffir lime leaves, mixed vegetables and king prawn

G7 Tom Yum Prawn Claypot \$26.90
King Prawns cooked in famous tom yum soup, with cellophane noodles, galangal, lemon grass, mushroom, and kaffir lime leaves



G8 Tom Kha Prawn Claypot \$27.90
King Prawns cooked in creamy spicy coconut soup, with cellophane noodles, galangal, lemon grass, mushroom, and kaffir lime leaves

SEAFOOD



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H1 Pla Chu Chee \$23.90
Crispy Rockling fillet in thick red curry sauce

H3 Pla Noeng Khing \$23.90
Steamed Rockling fillet with ginger & onion broth

H4 Khing Fish Pak \$23.90
Stir-fry sliced fish fillets and mixed vegetable with garlic, spring onion and gingers

H6 Yellow Seafood Hotplate \$29.90
Our mild version of Seafood Hotplate



H2 Pla Sam Rod \$23.90
Crispy Rockling fillet with three flavour sauce

H8 Golden Pot \$27.90
Stir-fry mixed seafoods, beancurds, mushrooms with special sauce. Served in a claypot

H9 Seafood Claypot \$27.90
Mixed seafood, cellophane noodles cooked in ginger & onion broth. Served in a claypot



H7 Hotatekai \$27.90
Stir-fry Hokkaido scallop with mixed vegetables with garlic sauce



H5 Seafood Hotplate \$29.90
Seafood entourage of King prawns, Hokkaido scallops, calamari, rockling fish, and New Zealand green mussels. Cooked with signature curry sauce. served on sizzling hotplate



J6 Fuyu No(の) Ebi Pot \$27.90
Baked king prawns with vermicelli served in hot pot. (With/without shell)



J2 Pud Thai Prawn \$26.90
Thai stir-fry rice stick noodle with king prawn, eggs, mixed vegetables, beancurd, bean shoots, chives, peanuts

J1 Pud Thai Chicken \$16.90
Thai stir-fry rice stick noodle with chicken, mixed vegetables, beancurd, bean shoots, chives, peanuts, eggs

J3 Pud Seuw Beef \$16.90
Wok fried flat rice noodle with beef, chinese broccoli, bean shoots, eggs

J4 Pud Seuw Chicken \$16.90
Wok fried flat rice noodle with chicken, chinese broccoli, bean shoots, eggs

J5 Kung Fu Noodle \$22.90
Aromatic wok fried flat rice noodle with king prawns, bean shoots, chives and eggs. A popular Malaysian street food



J7 Rani' s Special Fried Rice \$16.90
Thai Rani' s special fried rice with tomatoes, egg, onion, mixed vegetables, and choice of Pork or Chicken

J8 Pineapple Fried Rice \$18.90
Fried rice with pineapple, eggs, onions, mixed vegetables, cashew nuts, and choice of Beef or Chicken

J9 Crispy Pork Fried Rice \$18.90
Fried rice with crispy pork belly, eggs, onions, mixed vegetables, fried shallots

J10 Steamed Jasmine Rice (Per Person) \$3.50

J11 Coconut Rice (Per Person) \$4.50

J12 Roti Bread \$3.90
- with Homemade Peanut Sauce \$5.90

VEGETARIAN MAIN DISH



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K2 Green Curry Pak \$14.90

Famous green curry cooked with coconut milk, Thai basil and kaffir lime leaves, mixed vegetables and beancurd

K3 Red Curry Pak \$14.90

Famous red curry cooked with coconut milk, Thai basil and kaffir lime leaves, mixed vegetables and beancurd

K4 Pud Pak \$14.90

Stir-fry mixed vegetables and beancurd in oyster sauce



K7 Vegetarian Pud Thai \$14.90

Thai stir-fry rice stick noodle with mixed vegetables, beancurd, bean shoots, chives, peanuts. Eggs optional

K5 Bai Gapoa Pak \$14.90

Stir-fry mixed vegetables and beancurd with garlic, chilli and sweet basil



K8 Vegetarian Fried Rice \$14.90

Thai Rani's special fried rice with tomatoes, onion, and mixed vegetables. Eggs optional

K9 Steamed Vegetables \$4.90
- Main Size \$10.90



K1 Tofu Salad \$15.90

Deep Fried Japanese egg beancurd, with fresh salads in sweet chilli sauce

K6 Pud Kailan \$14.90

Stir-fry chinese broccoli with (garlic sauce / oyster sauce)



L2 Campfire

\$9.50

70% dark chocolate milk, charred vanilla marshmallow served with smoked ice cream and maple smoke. Indulge in the smoke sensation with hint of apple

L1 Banana Fritters

\$9.50

Light and golden crisp coating of warm banana with crunchy edging, deliciously tickled with honey. Served with vanilla ice cream

L4 Itim Kati

\$7.50

Coconut infused Thai style ice cream topped with roasted peanuts and gula melaka syrup. Served with buttery coconut rolls

L3 Kluay Bud Chee

\$9.50

Banana bathed in warm coconut milk, a popular Thai home-made dessert

L6 Sweet Date

\$9.50

Sweet sticky rice with taro covered in coconut milk. Served with vanilla ice cream

L8 ABC

\$9.50

Popular street dessert from Malaysia. Shaved ice with red beans, sweet corn, grass jelly, roasted peanuts, rose syrup and gula melaka. Drizzled with coconut milk and top with vanilla ice cream



L5 Affogato

Vanilla ice cream drowned with a shot of hot espresso
- with Bailey's Irish Cream

\$6.50
\$9.50



L7 Ice Burger

\$9.50

Deep fried man tao bun with coconut ice cream