

KAN EANG

By Thai Culinary

SMALLER

CHICKEN RIB BAO (2 PCS)

'OG' deep-fried chicken with 'OG' house-made seasoning and green leafy vegetables on steamed bao
\$16

CHICKEN SPRING ROLL (6 PCS)

Deep-fried spring rolls filled with marinated chicken served with house-made plum sauce
\$15

VEGETARIAN SPRING ROLL (6 PCS)

Deep-fried spring rolls filled with marinated vegetables served with house-made plum sauce
\$12

DUCK RICE PAPER ROLL (2 PCS)

Roasted duck and vegetables wrapped in fresh rice paper roll served with Hoisin sauce and Thai spicy seafood sauce
\$17

SALMON TARTARE WITH CAVIAR (3 PCS)

Fresh salmon and caviar in chilli mayonnaise, and seafood sauce, served on rice crackers
\$18

FRIED TRUFFLE CAULIFLOWER

Deep-fried cauliflower ferrets with 'OG' Kan Eang seasoning, drizzled with truffle mayo & oil and crispy curry leaves
\$16

PAPAYA SALAD WITH SOFT SHELL CRAB

Fresh papaya salad with green beans, tomato, peanuts, and chilli, topped with crispy soft-shell crab
\$25

CHICKEN SATAY SKEWERS (3 PCS)

Chicken marinated with Thai curry-based sauce served with peanut sauce and Thai pickles (Thai Achat)
\$18

LEMONGRASS BEEF SATAY SKEWERS (3 PCS)

Marinated beef on lemongrass stick served with peanut sauce and Thai pickles (Thai Achat)
\$18

WATERMELON & PLUM SALAD

Freshly diced Watermelon topped with dried pumpkin seeds, chilli, fried shallots, dried fish, dried shrimp, toasted coconut flakes and plum seasoning
\$18

CRISPY PORK BETEL LEAF CANAPES (4 PCS)

Crispy pork belly on wild betel leaf, topped with chilli, peanuts, shallot, toasted coconut flakes, baby shrimps, and Thai special house-made palm sugar sauce (Miang Kum)
\$21

THAI STYLE FISH CAKE (4 PCS)

Fried fish cake served with Thai pickles (Thai Achat)
\$16

SEARED SCALLOPS WITH CAPSICUM SAUCE TOPPED WITH CAVIAR (3 PCS)

Seared scallops topped with grilled capsicums paste, yuzu, coconut milk and caviar
\$27

LARGER

SIGNATURE KAN EANG FRIED LUCKY FISH

Deep fried Barramundi fish topped with dried chilli, Thai herbs, crispy rice flakes and house-made tamarind sauce
\$44.90

FRIED SPICY CHICKEN SPARE RIBS ORIGINAL / TOM YUM SEASONING

'OG' Kan Eang fried chicken spare ribs tossed with the choice of 'OG' house-made seasoning, or Tom Yum seasoning
\$33

SIAMESE GRILLED CHICKEN

Charcoal grilled marinated chicken Maryland with country red sauce serve with Jaew sauce and Achat pickles
\$24

GRILLED KING PRAWN SALAD

Chargrilled king prawn served with caviar chilli in seafood sauce with Achat pickles on side
\$33

PAD BAI GAPROW GRILLED SQUID / CRISPY PORK / CRISPY CHICKEN

Stir-fried with basil, chilli, onion, and garlic, served with crispy rice flakes and fried basil
\$27

PAD KANA TOFU

Stir-fried crispy tofu with Chinese broccoli, garlic and chilli
\$25

SOFT SHELL CRAB FRIED RICE

Fried rice with egg, garlic, and spring onion, served with deep-fried soft shell crab and fried kale
\$29

TRUFFLE FRIED RICE WITH ROASTED BONE MARROW

Truffle fried rice served with bone marrow and fermented egg yolk served with truffle mayo sauce
\$35

PAD CASHEW NUTS WITH CRISPY CHICKEN

Stir fried crispy chicken with sweet chilli sauce, cashew nuts, onion, and seasonal vegetables
\$28

THAI STYLE PINEAPPLE FRIED RICE CALAMARI / TOFU & VEGETABLE

Pineapple fried rice serve with choice of calamari or tofu & vegetable, onion, and coriander
\$28 / \$21

PAD KANA MOO GORB

Stir-fried crispy pork belly with Chinese broccoli, garlic and chilli
\$28

PAD KEE MAO NOODLE WITH CRISPY CHICKEN

Spicy stir-fried flat rice noodles with crispy chicken, chilli, sweet basil, bamboo, long beans, carrots, capsicum, galangal, and peppercorns.
\$25

LORD OF THE PRAWNS PAD THAI NOODLE

Stir-fried rice noodles in tamarind sauce with egg, sweet radish, fried tofu, red onion, topped with grilled king prawns, crushed peanuts, and chilli flakes, served with lemon garnished with bean shoots, chives, and egg fluffs on the side
\$33

PAD SEE EW NOODLE CRISPY CHICKEN / TOFU & VEGETABLES

Stir-fried flat rice noodles with a choice of deep-fried chicken or tofu & vegetarian, featuring carrots, garlic, Chinese broccoli, and egg
\$25 / \$22

THAI RED CURRY DUCK / SALMON

Red curry with a choice of roasted duck breast or salmon in coconut milk, featuring basil, watermelon, pineapple, grapes, cherry tomatoes, and chilli
\$35

AVOCADO GREEN CURRY STEWED BEEF / SEASONAL VEGETABLES

Authentic spicy coconut milk-based green curry with avocado, chilli, sweet basil served with stewed beef
\$37

MASSAMAN CURRY WITH STEWED BEEF

Coconut milk-based Thai Massaman curry with stewed beef, sweet potato, roasted pumpkin, cashew nuts, fried lotus roots, shallots, and cinnamon
\$34

TOM KHA VEGETARIAN SOUP

Clear-based soup with mushrooms, broccoli, capsicum, fried tofu, galangal, lemongrass, lime leaves, chili, and red onion
\$26

TYPHOON RIBS

Tender grilled pork ribs marinated with Thai herbs and topped with 'OG Kan Eang' sauce
\$44.90

SEAFOOD TOM YUM SOUP

Signature Thai-style spicy soup with fried barramundi, calamari, prawns, galangal, mushrooms, and red onion
\$30

VEGETARIAN OPTION IS AVAILABLE

FEED ME

SELECTION OF CHEF'S SEASONAL FAVOURITES

\$59.90
PER PERSON

MINIMUM 2 GUESTS
& ALL MUST BE PARTICIPATING

SIDES

JASMINE RICE
\$4

COCONUT RICE
\$5

TURMERIC RICE
\$5

ROTI WITH HOUSE-MADE PEANUT SAUCE
\$5

THAI PICKLES (ACHAT) WITH SEASONAL FRUIT
\$5

FRIED PLAIN BAO (2 PCS)
\$5

PRAWN CRACKER
\$5

PLEASE NOTIFY OUR STAFF OF ANY ALLERGIES PRIOR ORDERING

SPICY BUT ADJUSTABLE TO YOUR PREFERENCE