## **ENTREES**

(All entree dishes are available as Main Course dishes)

1. Goong Tod (Fried Prawns) \$10.50
Prawns in batter, served separately
with a sweet and mild hot sauce (4 per serve)

2. Tod Mun Goong (Prawn Patties) \$10.50
A traditional and popular Thai dish, served with cucumber salad, sprinkled with ground peanut (4 per serve).

3. Satay \$9.50
Tender pieces of beef or chicken on skewers, topped with peanut sauce. Cucumber salad served separately (4 per serve).

4. Porpia Tod (Spring Rolls) \$7.50
Our own special recipe, served with sweet and sour sauce.

5. Goong Hor Pa Houm (Prawn Blanket) \$10.50 King prawns spring rolls served with sweet and sour sauce (4 per serve).

6. Yum Goong (Prawn Salad) \$10.50
Prawns, lightly cooked, mixed with lemon juice, chilli, onion and aromatic herbs. (hot)

7. Yum Pla Muk (Squid Salad) \$9.50
Lightly cooked squid mixed with lemon juice, chilli, onion and aromatic herbs. (hot)

8. Yum Talay (Mixed Seafood Salad) \$10.50
Prawns, squid, scallop, mussels and vermicelli mixed
with lemon juice, chilli, onion and aromatic herbs. (hot)

9. Larp Gai or Moo (Larp Chicken or Pork) \$9.50
Minced chicken or pork seasoned with aromatic herbs,
lemon juice and fresh chilli (hot)

10. BBQ Pork Balls
Flame grilled pork balls served with pickled salad.

\$9.50

Gai Hor Bi Teoy (Pandan Chicken) \$10.50
 Chicken fillets mixed with herbs and spices, wrapped in pandan leaf and fried. Served with sweet sesame sauce (mild) (4 per serve).

12. Mee Grobe (Crispy Noodles) \$9.50
Crunchy deep fried noodles tossed with minced prawns, egg, spring onion, bean sprouts and aromatic herbs.

★ Prawn Chips \$4.00

## SOUP

13. Tom Mor Tek (Hot and Sour Soup) \$10.00
Prawns, squid, scallop, mussels fresh basil, fresh chilli, lemon grass, lemon leaves, lemon juice. (hot)

14. Tom Kar Gai (Chicken Soup) \$8.50
A mild hot chicken soup with coconut milk, flavoured with lemon juice. (medium hot)

**15.** Gang Jued Woon Sen (Clear Soup) \$8.50 Clear soup with minced prawns and pork, and vermicelli.

16. Tom Yum (Prawns) \$10.00
Your choice of prawns or chicken soup (Chicken) \$8.50
with fresh mushroom, lemon grass, lemon
juice and hot chilli paste. (medium hot)

## MAIN DISHES

**Curries** (All curries below are served with steamed jasmine rice)

17. Gang Panang (Red Beef Curry) \$18.50
Thick red curry with bamboo shoots and fresh basil and fresh chilli. (medium-hot)

**18.** Gang Keo Wann (Green Curry) \$18.50 Beef or chicken in green chilli curry. (medium-hot)

19. Gang Kari Gai (Yellow Curry Chicken) \$18.50 Chicken in mild hot yellow curry and potatoes. (mild)

20. Gang Masman Neau (Masaman Beef Curry)

Beef in mild red curry with potatoes and peanut.

(medium)

**Vegetarian Curry (Choice of curry)** \$18.50 Seasonal vegetables with vegetarian bean curd.

## **Noodles**

21. Phud Thai (Thai Noodles) \$15.80
Thai rice noodles wok tossed with shrimps, chicken, egg, bean sprout and ground peanut.

22. Phud Me (Fried Egg Noodles) \$15.80
Egg noodles fried with bean sprout, spring onions, egg, chicken and soy sauce.

★ Drunken Noodles (Chic or Beef) \$17.50 Fresh rice noodles fried with fresh, (Seafood) \$24.90 tomatoes basil, bean sprouts, egg, spring onion and chef's special ingredients. (medium hot)

#### Seafood

23. Pia Phud Prig Khing (Fish ChooChee Sauce) \$25.50
Fried whole fish, topped with hot chilli, sauce in coconut milk. (hot)

24. Pla Sam Ros (Fish with Special Sauce) \$25.50
Whole fish fried and topped with our seasonal from own special sauce (mild)

25. Pla Phud Khing (Fish with Ginger) \$25.50 Whole fish fried and topped with ginger, capsicum, mushroom, onion, spring onion, and soy sauce.

**26.** Phud Talay (Mixed Seafood) \$25.50 Scallops, squid and prawns, mussels, stir-fried with seasonal vegetables and green curry powder (mild).

**27. Goong Phud Prig (Prawns with Fresh Chilli) \$26.50** Braised prawns stir-fried with fresh chilli and seasonal vegetables (hot).

**28. Goong Phud Puk (Prawns with Vegetables)** \$26.50 Prawns stir-fried with seasonal vegetables.

**29.** Phud Preo-Wann (Sweet and Sour Prawns) \$26.50 Braised prawns in sweet and sour sauce.

**30.** Phud Tom Yum Heng (Seafood Lemon Grass) \$25.50 Scallops, squid, prawn and mussel stir-fried with hot red curry sauce (medium hot).

#### **Beef**

31. Neau Phud Khing (Beef with Ginger) \$18.50
Beef stir-fried with ginger root and spring onion

**32.** Praram Long Song (Beef with Peanut Sauce) \$18.50 Beef and seasonal vegetables topped with a mild hot peanut sauce.

**33. Neau Phud Bi Gaprow (Beef with Basil)**Beef stir-fried with fresh basil leaves and seasonal vegetables (mild) .

**34.** Neau Phud Prig Khing (Tasty Curry Beef) \$19.00 Beef stir-fried with mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables (medium-hot).

**35.** Neau Phud Macarm (Hot and Sour Beef) \$20.00 Beef stir-fried with string beans, bamboo shoots, fresh green chili and lemon grass. (medium-hot)

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36. Gai Phud Bi Gaprow (Chicken with Basil)
Chicken stir-fried with fresh basil leaves and seasonal vegetables (mild).

\$18.50

37. Gai Phud Prig (Chicken with chilli)
 Chicken stir-fried with fresh chilli and seasonal vegetables (hot).\$18.50

38. Gai Phud Khing (Chicken with Ginger)
Chicken stir-fried with ginger root and seasonal vegetables.

\$18.50

**39.** Gai Phud Prig Khing (Tasty Curry Chicken) \$19.00 Chicken stir-fried with mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables (hot).

40. Gai Phud Himarparn
(Chicken Fillet with Cashew)

Chicken fillet stir-fried with cashew nuts, pineapple, onion, fried chilli, spring onion, mushrooms and home made sauce (medium).

#### **Pork**

**41. Moo Phud Gratium (Pork with Spring Onion) \$20.00** Pork stir-fried with capsicum, cabbage, spring onion, garlic and white pepper.

**42.** Moo Phud Prig Khing (Tasty Curry Pork)
Pork stir-fried with mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables. (hot)

43. Moo Gratium Prig Thai (Peppered Pork) \$20.00
Braised pork fried with fresh garlic and freshly ground pepper. (mild)

# **Vegetables**

44. Tuw Jear Phud Puk (Special Mixed Vegetables) \$14.90 Stir-fried broccoli, cauliflower, mushroom and chinese broccoli.

**45.** Phud Puk (Mixed Vegetables) \$14.90 Lightly stir-fried seasonal vegetables.

★ Vegetarian Bean Curd

Bean curd stirred fried with snow peas, bean sprouts, capsicum, baby corn and mushrooms.

\$17.50

★ Asian greens with Garlic OR Oyster Sauce \$17.50

#### Rice

46. Kao Phud Thai (Special Fried Rice) \$12.00 Rice fried with shrimps, chicken, egg and tomato
47. Kao Suey (Steamed Jasmine Rice) (Regular) \$3.50 (Large) \$6.00

Rice fried with egg, peas and spring onion

\$10.00

\$9.80

#### **SWEETS**

\$20.00

48. Kao Phud (Fried Rice)

**49. Sticky Rice with Custard** \$8.80 Sticky rice topped with coconut cream and custard.

**50. Fresh Fruit Salad and Ice Cream**Seasonal fruits with coconut ice cream (strawberry or mango depending on availability.)

\$12.80\$

51. Coconut Ice Cream

Home-made coconut ice cream mixed with
Jack Fruit, with fresh strawberries.

**52. Thai Banana Cake**Sticky rice stuffed with banana and black beans, wrapped in banana leaves.

\$7.50

53. Kahlua Ice-Cream

Home-made Kahlua ice cream mixed with chocolate, served with fresh strawberries and chocolate flakes.

## CHILLED SOFT DRINKS

Coke, Zero, Diet Coke, Sprite, Lift/Solo, Fanta (375ml) \$3.00

Bottled Water (600ml) \$3.00

Sparkling Water (1L) \$6.00

Soda Water (330ml) \$3.00

Lipton Tea Peach or Lemon (600ml) \$4.00

Mountain Fresh Juices \$4.00

Apple and Guava or Apple and Passionfruit or Apple and Mango

All prices include GST



# Take-Away Menu

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