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(All entree dishes are available as Main Course dishes)

1. Goong Tod (Fried Prawns) \$14.50
Prawns in batter, served separately
with a sweet and mild hot sauce (4 per serve)

2. Tod Mun Goong (Prawn Patties) \$14.50
A traditional and popular Thai dish, served with cucumber salad, sprinkled with ground peanut (4 per serve).

3. Satay \$13.50
Tender pieces of beef or chicken on skewers, topped with peanut sauce. Cucumber salad served separately (4 per serve).

4. Porpia Tod (Spring Rolls) \$9.5

Our own special recipe, served with sweet and sour sauce.

5. Goong Hor Pa Houm (Prawn Blanket) \$14.50 King prawns spring rolls served with sweet and sour sauce (4 per serve).

6. Yum Goong (Prawn Salad) \$14.50
Prawns, lightly cooked, mixed with lemon juice, chilli, onion and aromatic herbs. (hot)

7. Yum Pla Muk (Squid Salad) \$13.50
Lightly cooked squid mixed with lemon
juice, chilli, onion and aromatic herbs. (hot)

8. Yum Talay (Mixed Seafood Salad) \$14.50
Prawns, squid, scallop, mussels and vermicelli mixed
with lemon juice, chilli, onion and aromatic herbs. (hot)

Larp Gai or Moo (Larp Chicken or Pork) \$13.50
 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.

\$13.50

Gai Hor Bi Teoy (Pandan Chicken) \$14.50
 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) \$13.50
Crunchy deep fried noodles tossed with minced prawns, egg, spring onion, bean sprouts and aromatic herbs.

★ Prawn Chips \$5.50

# SOUP

13. Tom Mor Tek (Hot and Sour Soup) \$13.00
Prawns, squid, scallop, mussels fresh basil, fresh chilli, lemon grass, lemon leaves, lemon juice. (hot)

14. Tom Kar Gai (Chicken Soup) \$12.0

A mild hot chicken soup with coconut milk, flavoured with lemon juice. (medium hot)

Gang Jued Woon Sen (Clear Soup) \$13.0
 Clear soup with minced prawns and pork, and vermicelli.

16. Tom Yum (Prawns) \$13.00
Your choice of prawns or chicken soup (Chicken) \$12.0
with fresh mushroom, lemon grass, lemon juice and hot chilli paste. (medium hot)

## MAIN DISHES

**Curries** (Steamed rice can be ordered separately)

17. Gang Panang (Red Beef Curry) \$22.0
Thick red curry with bamboo shoots and fresh basil and fresh chilli. (medium-hot)

**18.** Gang Keo Wann (Green Curry) \$22.0 Beef or chicken in green chilli curry. (medium-hot)

19. Gang Kari Gai (Yellow Curry Chicken) \$22.0 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)

\$22.0

★ Vegetarian Curry (Choice of curry) \$22.0 Seasonal vegetables with vegetarian bean curd.

# **Noodles**

21. Phud Thai (Thai Noodles) \$19.90
Thai rice noodles wok tossed with shrimps, chicken, egg, bean sprout and ground peanut.

22. Phud Me (Fried Egg Noodles) \$19.90
Egg noodles fried with bean sprout, spring onions, egg, chicken and soy sauce.

★ Drunken Noodles (Chic or Beef) \$22.90 Fresh rice noodles fried with fresh, (Seafood) \$29.90 tomatoes basil, bean sprouts, egg, spring onion and chef's special ingredients. (medium hot)

### Seafood

**23.** Pia Phud Prig Khing (Fish ChooChee Sauce) \$36.0 Fried whole fish, topped with hot chilli, sauce in coconut milk. (hot)

24. Pla Sam Ros (Fish with Special Sauce) \$36.0
Whole fish fried and topped with our seasonal from own special sauce (mild)

**25.** Pla Phud Khing (Fish with Ginger) \$36.0 Whole fish fried and topped with ginger, capsicum, mushroom, onion, spring onion, and soy sauce.

**26.** Phud Talay (Mixed Seafood) \$34.0 Scallops, squid and prawns, mussels, stir-fried with seasonal vegetables and green curry powder (mild).

27. Goong Phud Prig (Prawns with Fresh Chilli) \$34.0
Braised prawns stir-fried with fresh chilli and seasonal vegetables (hot).

**28. Goong Phud Puk (Prawns with Vegetables)** \$34.0 Prawns stir-fried with seasonal vegetables.

**29.** Phud Preo-Wann (Sweet and Sour Prawns) \$34.0 Braised prawns in sweet and sour sauce.

**30.** Phud Tom Yum Heng (Seafood Lemon Grass) \$34.0 Scallops, squid, prawn and mussel stir-fried with hot red curry sauce (medium hot).

## **Beef**

**31.** Neau Phud Khing (Beef with Ginger) \$24.0 Beef stir-fried with ginger root and spring onion

**32.** Praram Long Song (Beef with Peanut Sauce) \$24.0 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) \$24.0 Beef stir-fried with mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables (medium-hot).

**35.** Neau Phud Macarm (Hot and Sour Beef)

Beef stir-fried with string beans, bamboo shoots, fresh green chili and lemon grass.

(medium-hot)

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<b>36. Gai Phud Bi Gaprow (Chicken with Basil)</b> Chicken stir-fried with fresh basil leaves and seasonal vegetables (mild).	\$24.0
37. Gai Phud Prig (Chicken with chilli)	<b>*</b> 040

37. Gai Phud Prig (Chicken with chilli)
 Chicken stir-fried with fresh chilli and seasonal vegetables (hot).\$24.0

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

\$24.0

**39. Gai Phud Prig Khing (Tasty Curry Chicken)** \$24.0 Chicken stir-fried with mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables (hot).

40. Gai Phud Himarparn
(Chicken Fillet with Cashew) \$25.0
Chicken fillet stir-fried with cashew nuts,
pingapple onion fried chilli spring onion

pineapple, onion, fried chilli, spring onion, mushrooms and home made sauce (medium).

### **Pork**

**41. Moo Phud Gratium (Pork with Spring Onion) \$25.0** 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)**Braised pork fried with fresh garlic and freshly ground pepper. (mild)

# **Vegetables**

44. Tuw Jear Phud Puk (Special Mixed Vegetables) \$19.90 Stir-fried broccoli, cauliflower, mushroom and chinese broccoli.

**45.** Phud Puk (Mixed Vegetables) \$19.90 Lightly stir-fried seasonal vegetables.

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

★ Asian greens with Garlic OR Oyster Sauce \$19.90

## Rice

46. Kao Phud Thai (Special Fried Rice fried with shrimps, chicker	
47. Kao Suey (Steamed Jasmine	e Rice) (Regular) \$3.50 (Large) \$6.00
<b>48. Kao Phud (Fried Rice)</b> Rice fried with egg, peas and s	\$16.90 spring onion

## **SWEETS**

49. Sticky Rice with Custard	<b>\$11.90</b>
Sticky rice topped with coconut cream and custo	ard.

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

51. Coconut Ice Cream
\$13.90

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.

\$12.90

\$13.90

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) \$4.50

Bottled Water (600ml) \$4.50

Sparkling Water (1L) \$10

Soda Water (330ml) \$4.50

Bunderberg Ginger Beer etc \$4.50

Mountain Fresh Juices \$4.50

Apple only. Apple and Guava or Apple and Mango

All prices include GST



# Take-Away Menu

OPEN 6 DAYS 5PM TILL 9:30PM CLOSED TUESDAYS www.phuketthaiadelaide.com

162 Jetty Road, Glenelg Telephone 8295 1903