

Entrée

1.

TOFU SATAY (3 SKEWERS)
DEEP FRIED BEAN CURD SERVE WITH HOMEMADE PEANUT SAUCE.

\$5.9
2.

SPRING ROLLS (VEG, 4 PIECES)
THAI STYLE SPRING ROLLS FILLED WITH VEGETABLE AND MUSHROOM.

\$6.9
3.

CURRY PUFFS (VEG, 4 PIECES)
PUFFED PASTRY STUFFED WITH VEGETABLE MILD CURRY.

\$7.9
4.

PRAWN CRACKERS
CRISPY PRAWN CRACKERS SERVE WITH PEANUT SAUCE.

\$3.9
5.

GAI KATI & ROTI
MINCED CHICKEN & HERBS IN PEANUT SAUCE SERVE WITH ROTI BREAD.

\$5.9
6.

SPRING ROLLS (CHICKEN, 6 PIECES)
THAI STYLE SPRING ROLLS FILLED WITH MINCED CHICKEN & VEGETABLE.

\$6.9
7.

CURRY PUFFS (CHICKEN, 4 PIECES)
PUFFED PASTRY STUFFED WITH MINCED CHICKEN & VEGETABLE MILD CURRY.

\$7.9
8.

CHICKEN SATAY (4 SKEWERS)
GRILLED MARINATED CHICKEN FILLET SERVE WITH PEANUT SAUCE.

\$7.9
9.

TORT MUN PLA (4 PIECES) 🍴
THAI FISH CAKE SERVE WITH CRUSHED PEANUT & CUCUMBER IN SWEET CHILLI SAUCE.

\$7.9
10.

HOI JOR (4 PIECES)
CRAB MEAT, MINCED CHICKEN, WATER CHESTNUT WRAPPED IN BEAN CURD SKIN.

\$8.9
11.

GOONG HOM PAR (4 PIECES)
THAI STYLE MARINATED PRAWN SPRING ROLLS .

\$9.9
12.

MIXED ENTRÉE
ONE PIECE OF NUMBER 2, 6, 7, 8, 9, 10

\$11.9

THAI SOUPS

13.

TOM YUM 🍴
FAMOUS THAI SPICY & SOUR SOUP WITH LEMON JUICE, LEMON GRASS, MUSHROOM.

VEGETARIAN WITH TOFU

\$6.9
- CHICKEN

\$7.9
- PRAWN

\$9.9
14.

TOM KHA
MILD & AROMATIC SOUP WITH COCONUT MILK, GALANGAL, LEMON JUICE, MUSHROOM.

VEGETARIAN WITH TOFU

\$6.9
- CHICKEN

\$7.9
- PRAWN

\$9.9
15.

PHO TAK 🍴
SEAFOOD HOT & SOUR SOUP WITH LEMON JUICE, LEMON GRASS, MUSHROOM, AND BASIL.

\$10.9
16.

TOM JEUD
CLEAR SOUP WITH MINCED CHICKEN, VEGETABLES, BEAN CURD AND CELLOPHANE NOODLE.

\$7.9

THAI SALAD

Thai herbs: shallot, mint, spring onion, lemon grass, and coriander

17.

THAI SALAD (VEGETARIAN)
FRESH VEGETABLE SALAD, HERBS, POACHED EGG, TOFU WITH PEANUT SAUCE.

\$14.9
18.

LARB GAI 🍴
MINCED CHICKEN WITH HERBS IN CHILLI & LIME DRESSING WITH ROASTED RICE POWDER.

\$15.9
19.

NAM SOD 🍴
MINCED CHICKEN WITH HERBS, GINGER, PEANUTS IN CHILLI WITH LIME DRESSING.

\$15.9
20.

NUA NUM TOK 🍴
SLICES OF GRILLED BEEF WITH HERBS IN CHILLI & LIME DRESSING AND ROASTED RICE POWDER.

\$15.9
21.

YUM NUA 🍴
SLICES OF GRILLED BEEF WITH HERBS, TOMATO CUCUMBER IN CHILLI AND LIME DRESSING.

\$15.9
22.

MEUK YUM 🍴
GRILLED CALAMARI WITH HERBS, TOMATO, CUCUMBER IN CHILLI AND LIME DRESSING.

\$18.9
23.

PLA GOONG 🍴
GRILLED PRAWNS WITH HERBS, LEMON GRASS IN CHILLI AND LIME DRESSING.

\$19.9
24.

YUM SIAM 🍴
MIXED SEAFOD WITH HERBS, GREEN APPLE, CASHEW NUTS IN CHILLI AND LIME DRESSING.

\$20.9

THAI CURRY

Thai curries are based on coconut milk

25.

GANG KEOW WAHN 🍴🍴
TRADITIONAL THAI SPICY GREEN CURRY WITH VEGETABLES AND SWEET BASIL.

VEGETARIAN WITH TOFU

\$14.9
- CHICKEN, BEEF, OR PORK

\$15.9
- PRAWN

\$19.9
- MIXED SEAFOOD

\$20.9
26.

GANG DANG 🍴🍴
TRADITIONAL THAI SPICY RED CURRY WITH VEGETABLES AND SWEET BASIL.

VEGETARIAN WITH TOFU

\$14.9
- CHICKEN, BEEF, OR PORK

\$15.9
- PRAWN

\$19.9
- MIXED SEAFOOD

\$20.9
27.

GANG MUSSAMAN
AROMATIC MILD CURRY WITH SPICES, ONION, POTATO PEANUTS AND SHALLOTS.

VEGETARIAN WITH TOFU

\$14.9
- CHICKEN

\$15.9
- TENDER BEEF

\$17.9
28.

PANANG 🍴🍴
SLIGHTLY SWEET & SPICY THICK RED CURRY, VEGETABLES, AND KAFFIR LIME LEAVES.

CHICKEN

\$15.9
- TENDER BEEF

\$17.9

29.

GANG GAREE
THAI STYLE YELLOW CURRY WITH SPICES, POTATO, ONION AND ROASTED SHALLOTS.

VEGETARIAN WITH TOFU

\$14.9
- CHICKEN

\$15.9
- PRAWN

\$19.9
- MIXED SEAFOOD

\$20.9

STIR FRIES

- VEGETARIAN WITH TOFU

\$14.9
- CHICKEN, BEEF, OR PORK

\$15.9
- CALAMARI OR PRAWN

\$18.9/\$19.9
- MIXED SEAFOOD

\$20.9
30.

PAD KHING
WITH SHREDDED GINGER, VEGETABLE AND MUSHROOMS.
31.

PAD GRA-TIUM
WITH GARLIC AND PEPPER ON BED OF VEGETABLE.
32.

PAD NUM MAN HOI (OYSTER SAUCE)
WITH COMBINATIONOF VEGETABLES AND MUSHROOM.
33.

PAD PREOW WAHN
TANGY SWEET & SOUR SAUCE WITH VEGETABLE.
34.

PAD SATAY
WITH VEGETABLE IN HOMEMADE PEANUT SAUCE.
35.

PAD MED MA MUANG 🍴
WITH MILD CHILLI SAUCE, VEGETABLES, AND CASHEW NUTS.
36.

PAD TA KRAI 🍴🍴
WITH FRESH CHILLI, GARLIC, LEMON GRASS, AND VEGETABLES.
37.

PAD KA PROW 🍴🍴🍴
WITH FRESH CHILLI, GARLIC, VEGETABLES, AND SWEET BASIL.
38.

PAD PRIG GANG 🍴🍴
TH VEGETABLES IN RED CURRY SAUCE AND SWEET BASIL.

SEAFOOD

- CALAMARI OR PRAWN

\$18.9/\$19.9
- FISH FILLET OR MIXED SEAFOOD

\$20.9
39.

PAD PONG GAREE
PRAWN, CALAMARI, OR MIXED SEAFOOD STIR FRIED WITH VEGETABLES IN MILD YELLOW CURRY SAUCE AND EGG.
40.

PAD PED 🍴🍴🍴
PRAWN, CALAMARI, OR MIXED SEAFOOD STIR FRIED WITH FRESH CHILLI, GARLIC, VEGETABLES, AND SWEET BASIL.
41.

PAD CHU CHEE 🍴🍴
PRAWN, CALAMARI, OR MIXED SEAFOOD STIR FRIED WITH VEGETABLES IN RED CURRY SAUCE AND SWEET BASIL.
42.

PLA SARM ROD 🍴
DEEP FRIED **FISH FILLET** IN MILD SWEET CHILLI & TANGY SAUCE.
43.

PLA RAD PRIG 🍴🍴
DEEP FRIED **FISH FILLET** IN ZESTY CHILLI SAUCE AND SWEET BASIL.
44.

PLA NEUNG KHING
STEAMED **FISH FILLET** WITH SHREDDED GINGER AND VEGETABLES.

RICE & NOODLE

- VEGETARIAN WITH TOFU

\$14.9
- CHICKEN, BEEF, OR PORK

\$15.9
- PRAWN

\$18.9
- COMBINATION (CHICKEN, BEEF, PRAWN)

\$18.9
- MIXED SEAFOOD

\$19.9
45. PAD THAI

FAMOUS THAI STYLE RICE NOODLE WITH EGG, BEAN SPROUT, SHALLOT, AND CRUSHED PEANUT
46. PAD SEE EW

THICK RICE NOODLE STIR FRIED WITH EGG, VEGETABLES, AND DARK SOY SAUCE
47. PAD KEE MAO 🌶🌶

THICK RICE NOODLE STIR FRIED WITH EGG, CHILLI, GARLIC, VEGETABLES, AND BASIL
48. PAD MEE HOKKIEN

ROUND YELLOW NOODLE STIR FRIED WITH EGG AND VEGETABLE
49. KHAO PAD

THAI STYLE FRIED RICE WITH EGG AND VEGETABLE
50. KHAO PAD KA PROW 🌶🌶

THAI STYLE SPICY FRIED RICE WITH EGG, CHILLI, VEGETABLES, AND BASIL

SPECIAL

51. MOO YANG

GRILLED PORK MARINATED WITH THAI HERBS SERVEWITH SWEET CHILLI SAUCE

\$17.9
52. GAI YANG

GRILLED CHICKEN MARINATED WITH THAI HERBS SERVE WITH SWEET CHILLI SAUCE

\$17.9
53. KHAO PAD MUN GOONG

FRIED RICE WITH PRAWN PASTE, CRAB MEAT, PRAWNS, EGG AND VEGETABLE

\$18.9
54. KHAO PAD KEOW WAHN 🌶🌶

FRIED RICE WITH GREEN CURRY PASTE, PRAWNS, EGG, VEGETABLES, COCONUT MILK AND BASIL

\$18.9
55. GANG PED YANG 🌶🌶

ROASTED DUCK FILLET IN RED CURRY , VEGETABLES, PINEAPPLE, TOMATO AND BASIL

\$19.9
56. MUSSAMAN LAMB

TENDER LAMB BRAISED IN A RICH MILD CURRY, POTATO,ONION, PEANUTS, AND SALLLOT

\$18.9
57. PANANG LAMB 🌶🌶

TENDER LAMB BRAISED IN A RICH SPICY RED CURRY,VEGETABLES AND BASIL

\$18.9

58. RICE

SMALL \$3.0

LARGE \$3.5
59. COCONUT RICE

SMALL \$3.5

LARGE \$4.0
60. ROTI BREAD

\$4.0
61. ROTI BREAD WITH PEANUT SAUCE

\$5.0
62. PEANUT SAUCE

\$1.9

DISH EXTRAS

- TOFU OR VEGETABLE

\$1.5
- PRAWN (EACH)

\$1.5
- CASHEW NUT

\$1.5
- BEEF, PORK OR CHICKEN

\$2.0

SOFT DRINK

- COKE, DIET COKE, COKE ZERO, SOLO, FANTA, LEMONADE (CAN)

\$3.0



Prices may change without notice.
All prices include GST.
Updated: January 2018



THAI RESTAURANT

283 NAPIER ST. STRATHMORE, VIC 3041

TAKE AWAY MENU

(03) 9379 1450

TRADING HOUR






MONDAY: CLOSED

TUESDAY TO SUNDAY: 5:00pm—9:30pm

FULLY LICENSED & B.Y.O. WINE

Please advise our staff
for more or less spicy:

Mild, Medium, or Hot



Please inform our staff for any food allergies or dietary requirements

MINIMUM CARD \$20

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