

- 47. THAI SEAFOOD** \$16.90
Stir fried seafood with vegetables, chilli, basil leaves.
- 48. SEAFOOD CASHEW NUTS** \$16.90
Braised seafood with cashew nuts and selected vegetables.
- 49. SEAFOOD SUPREME** \$16.90
Spicy braised seafood with our special blended of curry paste and Thai herbs, snow peas bamboo shoots and coconut milk.
- 50. CHILLI WHOLE FISH** \$20.90
Deep fried whole snapper topped with fresh chilli, lemongrass, lime leaves, basil and galangal.
- 51. STEAMED FISH FILLET** \$17.90
Steamed fish fillets with a touch of chilli, lemon grass, ginger, mushrooms and plum sauce.

VEGETARIAN ENTRÉE

- 52. CORN CAKE (6)** \$5.90
Deep fried mixture of fresh corn, chilli paste, flour, eggs, served with small cucumber salad.
- 53. SPRING ROLL (4)** \$5.90
Deep fried and served with sweet chilli sauce.
- 54. CURRY PUFF (4)** \$5.90
Filled puff pastry with potatoes, vegetables and curry powder.
- 55. TOFU SNACK** \$5.00
Deep fried and served with satay sauce.

SOUP

- 56. TOM YUM HED** \$5.90
Hot and sour mushrooms soup with lemon grass, snow peas, baby corn, coriander and lemon juice.
- 57. TOM KHA HED** \$5.90
A mild creamy mushrooms soup with bamboo shoots, lemon juice and galangal.

MAIN COURSE

- 58. GREEN CURRY** \$10.90
Hot curry with vegetables, tofu and basil leaves.
- 59. RED CURRY** \$10.90
Coconut milk curry with vegetables, bamboo shoots and tofu..
- 60. PANANG MUSHROOMS CURRY** \$10.90
A mild curry cooked in coconut milk, mushrooms, tofu, ground peanuts, served with steamed vegetables.
- 61. TOFU CASHEW NUTS** \$11.90
Braised deep fried tofu with sweet chilli paste, vegetables

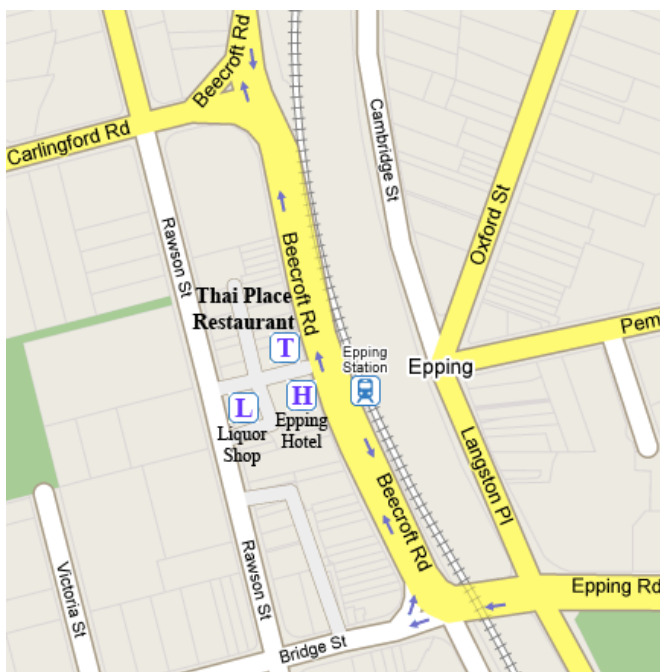
- 62. BASIL TOFU** \$11.90
Stir fried tofu, vegetables, fresh chilli and basil leaves.
- 63. STIR FRIED VEGETABLES** \$10.90
Stir fried snow peas, baby corn, garlic and selected vegetables in oyster sauce.
- 64. HEARTY VEGETABLES** \$11.90
A healthy steamed vegetables dish topped with tasty peanut sauce.
- 65. PAD THAI PAK** \$9.90
Fried rice noodles with tofu, egg, bean sprouts and vegetables.
- 66. PAD SEE-EW PAK** \$9.90
Fried flat rice noodles with egg and vegetables.
- 67. TOFU WITH SNOW PEAS** \$11.90
Stir fried deep fried tofu with snow peas and oyster sauce.
- 68. GINGER TOFU** \$11.90
Stir fried tofu with ginger, shallots and mushrooms.
- 69. VEGETABLES SUPREME** \$11.90
Braised mixed vegetables with curry sauce, pepper corn and Thai herbs.
- SOFT DRINKS (CAN)**
(COKE, DIET COKE, FANTA, LEMONADE, LEMON SQUASH) \$2.20
- COCONUT JUICE OR COCONUT SHAKE** \$3.50

All Prices include GST

Thai Place

Ph: (02) 9868 5332

Prices are subject to change without notice



Thai Place



Authentic Thai Restaurant
With
Beautiful Traditional Thai Seatings

B.Y.O

Lunch: Group Booking Only
Dinner: 7 Nights 5.00pm—10.30pm

Home Delivery
Minimum order \$25

Epping, Eastwood, Marsfield, Carlingford,
Beecroft, Cheltenham

TAKE-AWAY & HOME DELIVERY
MENU

59 Beecroft Road, Epping 2121

Phone: (02) 9868 5332

Website: www.thaiplace.com.au

PARTY ROOM AVAILABLE

No MSG Added

Though it may be present in some ingredients

ENTRÉE

- 1. SPRING ROLL (4)** \$5.90
Deep fried mixed vegetables, vermicelli wrapped in pastry served with sweet chilli sauce.
- 2. POCKET PRAWNS (4)** \$6.90
Minced prawns and minced pork wrapped with crispy wonton skin.
- 3. ANGEL PRAWNS (4)** \$8.00
Deep fried king prawns with coconut crumb, served with sweet and sour cucumber sauce.
- 4. MONEY BAGS (4)** \$5.90
Bangkok style minced pork, sweet radish, ground peanut delicately wrapped in pastry.
- 5. SATAY CHICKEN (4)** \$7.50
Grilled marinated chicken fillet on skewers and served with delicious peanut sauce.
- 6. FISH CAKES (4)** \$6.90
Deep fried finely minced fish fillet beaten with chilli paste served with tangy cucumber sauce.
- 7. CURRY PUFFS (4)** \$5.90
Deep fried diced vegetables, potatoes and curry powder beautifully wrapped in puff pastry.
- 8. STUFFED CHICKEN WING (1)** \$6.50
A chicken wing filled with minced chicken fillet, vermicelli, carrots before deep frying.
- 9. GOLDEN WINGS (4)** \$5.90
Deep fried marinate chicken wings served with sweet chilli sauce.
- 10. MIXED ENTRÉE (5)** \$7.90
A combination of satay, spring roll, curry puff, fish cake and corn cake.

SOUP

- 11. TOM YUM GOONG** \$6.90
Spicy king prawns soup with lemon grass, galangal and mushrooms, flavoured with lemon juice.
- 12. PO TAK** \$6.90
Clear, hot and tangy seafood soup with basil leaves.
- 13. TOM KHA GAI** \$6.90
A mild chicken soup cooked in coconut milk with mushrooms, galangal and a touch of lemon juice.

CURRY

- 14. GREEN CURRY CHICKEN, BEEF OR PORK KING PRAWNS** \$11.90 \$16.90
A hot green chilli paste cooked in coconut milk and vegetables.

- 15. RED CURRY CHICKEN, BEEF OR PORK KING PRAWNS** \$11.90 \$16.90
Spicy red chilli paste with coconut milk and bamboo shoots.
- 16. PANANG CHICKEN KING PRAWNS** \$12.50 \$16.90
A mild curry with chicken breast fillet cooked in coconut milk, ground peanuts and served with steamed vegetables.
- 17. MASSAMAN BEEF** \$12.50
Chunky beef tenderly cooked in sweet mild curry, coconut milk, potatoes and whole peanuts.

CHICKEN

- 18. BARBECUED CHICKEN** \$12.50
Tasty boneless chicken marinated in special sauce blended with fresh fine herbs served with Thai sweet chilli sauce.
- 19. CHICKEN CASHEW NUTS** \$12.50
Stir fried chicken breast fillet with cashew nuts, vegetables, Sweet chilli paste and black bean sauce.
- 20. CHICKEN BASIL** \$12.50
Stir fried sliced chicken breast fillet with beans, bamboo shoots and fresh chilli.
- 21. CHICKEN LEMON GRASS** \$12.50
Chicken breast fillet marinated in homemade sauce, crushed lemon grass, braised and served with salad.
- 22. CHICKEN SNOW PEAS** \$12.50
Stir fried chicken breast fillet with crispy snow peas, vegetables and oyster sauce.
- 23. GINGER CHICKEN** \$12.50
Braised chicken fillet with ginger, shallots and vegetables.
- 24. GRAND VEGIES** \$12.50
Steamed vegetables topped with cooked sliced chicken breast fillet and delicious satay sauce.

LAMB, BEEF AND PORK

- 25. BASIL LAMB** \$13.50
Braised lamb fillet with broccoli, capsicum, beans and fresh chilli.
- 26. SPICY LAMB (MILD)** \$13.50
A mild stir fried lamb fillet with vegetables drizzled with curry powder and a touch of coconut milk.
- 27. BEEF OYSTER SAUCE** \$12.50
Stir fried with mushrooms, baby corn and vegetables.
- 28. BASIL BEEF** \$12.50
Braised with hot chilli, beans, bamboo shoots and fresh basil.
- 29. BEEF SALAD** \$12.50
Sliced grilled rump steak with Thai tangy dressing and fresh herbs.

- 30. CHEF SALAD** \$12.50
Sliced beef and selected steamed vegetables topped with tasty peanut sauce.
- 31. GINGER PORK** \$12.50
Braised pork fillet with ginger, shallots and vegetables.
- 32. GARLIC PORK** \$12.50
Braised pork fillet with garlic, pepper and served with crispy garden salad.
- 33. CHILLI PORK** \$12.50
Stir fried pork fillet with fresh chilli and vegetables.

NOODLES AND RICE

- 34. PAD THAI** \$10.50
A popular noodles dish with sliced chicken and a king prawn.
- 35. SPICY NOODLES** \$10.50
Stir fried flat rice noodles with fresh chilli, sliced chicken, egg, vegetables and fresh basil.
- 36. PAD SEE-EW (SWEET)** \$10.50
Stir fried flat rice noodles with sliced chicken, baby corn, carrot, egg and Chinese broccoli.
- 37. MEE GOB** \$8.90
Famous crispy fried noodles with prawns in sweet and sour sauce.
- 38. FRIED RICE** \$8.90
With chicken breast fillet, egg and onion.
- KING PRAWNS** \$14.50
- 39. RICE (SMALL)** \$1.50
RICE (LARGE) \$2.00
- 40. SAFFRON RICE (SMALL)** \$2.00
SAFFRON RICE (LARGE) \$2.50

SEAFOOD

- 41. PRAWNS SALAD** \$16.90
King prawns tossed with Thai sweet chilli paste, lemon grass, lemon juice and fresh herbs.
- 42. GARLIC PRAWNS** \$16.90
Braised king prawns in garlic and pepper served with crispy salad.
- 43. PRAWNS AND SNOW PEAS** \$16.90
Stir fried king prawns with delicious snow peas, mushrooms and selected vegetables
- 44. BASIL PRAWNS** \$16.90
Stir fried king prawns with fresh chilli, bamboo shoots, vegetables and basil leaves.
- 45. PRAWNS OR FISH CHOO CHEE** \$16.90
Braised king prawns or fish fillet with 'choo-chee' curry paste, coconut milk and vegetables.
- 46. PEANUT PRAWNS** \$16.90
Stir fried prawns with vegetables topped with peanut sauce.