# DESSERT

**TARO COCONUT CUSTARD** 12.9
Served Warm with Coconut Ice-cream

**BANANA DUMPLING** 12.9
Steamed in Sweet Coconut Sticky Rice Wrapped in Banana Leaf, Served with Coconut Ice-Cream

**CHEF'S SPECIAL : BANANA FRITTER** 13.9
Deep-Fried Banana Fritter Coated with Rice Flake Served with Coconut Ice-Cream

**ICE-CREAM** 7.9
Choice of Coconut / Chocolate / Vanilla
**EXTRA** Lychee 2 / Rambutan 2 / Longan 2
Cashew Nut 3 / Roasted Peanut 1.5



# SET MENU

## SET A
42/person
(min 2 person)

**ENTREE**
PORK SPRING ROLL (2 pc / person)
CURRY PUFF CHICKEN (2 pc / person)
**MAIN**
RED BEEF CURRY
CHICKEN & VEGETABLE STIR-FRIED
STEAMED THAI JASMINE RICE
**DESSERT**
ICE-CREAM (Vanilla, Chocolate, or Coconut)

## SET B
48/person
(min 3 person)

**ENTREE**
FISH CAKE (2 pc / person)
CHICKEN SATAY (2 pc / person)
MINCED CHICKEN SALAD "LARB GAI"
**MAIN**
GREEN CHICKEN CURRY
CHARCOAL GRILLED PORK
PRAWN & VEGETABLE STIR-FRIED
STEAMED THAI JASMINE RICE
**DESSERT**
ICE-CREAM (Vanilla, Chocolate, or Coconut)

## SET C
54/person
(min 4 person)

**SOUP**
TOM YUM or TOM KHA (CHICKEN & PRAWN)
**ENTREE**
CHICKEN CURRY PUFF (2 pc / person)
CHICKEN SATAY (2 pc / person)
CALAMARI SALAD
**MAIN**
CHICKEN PANANG CURRY
CHARCOAL GRILLED PORK
PRAWN BASIL STIR-FRIED
BEEF & VEGETABLE STIR-FRIED
STEAMED THAI JASMINE RICE
**DESSERT**
ICE-CREAM (Vanilla, Chocolate, or Coconut)

# BEVERAGE

## TEA & COFFEE

**COFFEE** 4
**TEA by T2** English Breakfast / Earl Grey Peppermint / Sencha 4.5
**CHINESE TEA** Jasmin / Green (per Person) 2

## SOFT DRINKS

COKE / COKE ZERO / LEMONADE / SOLO 4
**JUICE:** ORANGE, PINEAPPLE, APPLE 5
GINGER ALE, TONIC WATER, SODA WATER, SPARKLING MINERAL WATER 5
LEMON LIME BITTER, SODA LIME BITTER 6

# SPIRITS & LIQUEURS

~~**VODKA / BUNDABERG / JIM BEAM / GIN** 12~~
**JW RED / BACARDI / JACK DANIELS / JAMESON** 12
**KAHLUA / MALIBU / MIDORI / BAILEYS / CAMPARI / COINTREAU** 12
**CHIVAS REGAL / JW BLACK** 12
14

# BEER & CIDER

**CASCADE LIGHT / VB** 7
**CROWN LARGER / SINGHA / ASAHI** 8
**CORONA / FAT YAK / COOPER PALE ALE** 8
**COLD STREAM APPLE CIDER** 8
**LYCHEE CIDER** (1.15%ALC/VOL) 8

# RED WINE

**HOUSE RED WINE** 7 / 28
**SHIRAZ** 8 / 34
**MERLOT** 8 / 34
**PINOT NOIR** Yarra Valley, VIC 8 / 34

# WHITE WINE

**HOUSE WHITE WINE** 7 / 28
**SAUV. BLANC** Marlborough, NZ 8 / 34
**PINOT GRIS** 8 / 34
**CHARDONNAY** Yarra Valley, VIC 8 / 34

# SWEET & SPARKLING WINE

**PROSECCO** 8/ 34
**MOSCATO** 8 / 34

**BYO WINE ONLY** CORKAGE 3 / Glass

NARAI THAI BALWYN

OPEN
MON-SUN
16:30-21:00

# MENU

THAI FAMILY RESTAURANT
(SINCE 2011)

(中文)

# ENTREE

**SPRING ROLL PORK** 10.9
Homemade Thai Spring Roll Served with Homemade Sweet Chilli Sauce (6.pc)

**SPRING ROLL VEGETABLE** 10.9
Homemade Thai Spring Roll Served with Homemade Sweet Chilli Sauce (6.pc)

**SPRING ROLL PRAWN** 13.9
Homemade Thai Spring Roll Served with Homemade Sweet Chilli Sauce (4.pc)

**CURRY PUFF CHICKEN** 10.9
Homemade Curry Puff Served with Homemade Sweet Chilli Sauce (4.pc)

**CURRY PUFF VEGETABLE** 10.9
Homemade Curry Puff Served with Homemade Sweet Chilli Sauce (4.pc)

**FISH CAKE** 12.9
Homemade Thai Fish Cake Served with Homemade Sweet Chilli Sauce (4.pc)

**CHICKEN SATAY SKEWER** 14.9
Charcoal Grilled Chicken Skewer with HOMEmade Peanut Satay Sauce (6.pc)

**STEAMED CHIVE DUMPLING** 10.9
Garlic Chive Dumpling Served with Chilli Soy and Vinegar Sauce (2.pc)

**ROTI BREAD + PEANUT DIPPING SAUCE** 8

# SALAD

**THAI BEEF SALAD "NUR NUM TOK"** 15.9
Poached Beef with Onion, Spring Onion, Chilli, Coriander, Roasted Rice, and Mint with Chilli Lemon Dressing

**MINCED PORK SALAD "NAM SOD"** 15.9
Poached Minced Pork with Onion, Chilli, Coriander, and Peanut with Chilli Lemon Dressing

**MINCED CHICKEN SALAD "LARB GAI"** 15.9
Poached Minced Chicken with Onion, Spring Onion, Chilli, Coriander, Roasted Rice, and Mint with Chilli Lemon Dressing

**CALAMARI SALAD "YUM PLA MURG"** 15.9
Warm Calamari with Chilli, Mint, Onion, Spring Onion, Coriander, Chilli Jam, and Lemon Dressing

**PRAWN SALAD "YUM GOONG"** 17.9
Warm Prawns with Chilli, Mint, Onion, Spring Onion, Coriander, Chilli Jam, and Lemon Dressing

**TOFU SALAD "YUM TOFU"** 15.9
Warm Tofu, Chilli, Mint, Onion, Spring Onion, Coriander, Chilli Jam, and Lemon Dressing

**THAI SALAD** 15.9
Served with Boiled Egg, Tofu, Mixed Vegetable, Topped with Homemade Peanut Sauce

Gluten-Free Vegetarian Very Mild Mild Spicy

# SOUP

**TOM YUM SOUP**
Thai Herbal Spicy and Sour Soup
Choice of
Chicken / Vegetable 11.9
Seafood and Sweet Basil 13.9
Prawn 13.9

**TOM KHA SOUP**
Thai Herbal Spicy and Sour in Coconut cream soup
Choice of
Chicken / Vegetable 11.9
Seafood and Sweet Basil 13.9
Prawn 13.9

**VEGETABLE & TOFU CLEAR SOUP** 11.9
Mix vegetable & tofu soup

# CURRY

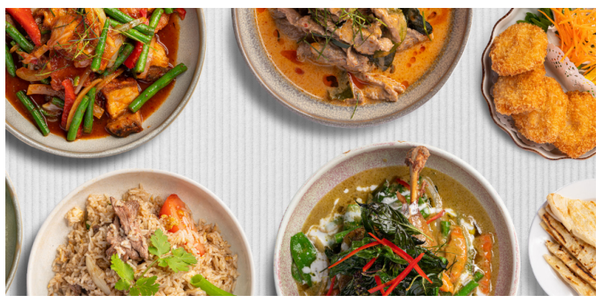
**GREEN CURRY**
Traditional Thai Coconut Cream Curry Cooked with Pumpkin, Green Bean, Zucchini, Red Capsicum, and Sweet Basil

**RED CURRY**
Traditional Thai Coconut Cream Curry Cooked with Pumpkin, Green Bean, Zucchini, Red Capsicum, and Sweet Basil

**MUSSAMAN CURRY**
Traditional Thai Coconut Cream Curry Cooked with Potato, Carrot, Onion, and Roasted Peanut

**PANANG CURRY**
Traditional Thai coconut cream curry cooked with Kaffir Lime Leaves

**Choice of CURRY**
Chicken 21.9 | Beef 22.9 | Pork 21.9
Vegetable & Tofu 20.9 | Vegan 20.9
Prawn 25.9 | Rockling Fish Fillet 25.9



# SIDE

**RICE** 5
Steamed Thai Jasmine Rice

**COCONUT RICE** 6
Steamed Thai Coconut Jasmine Rice

**ROTI BREAD** 6
Peanut Dipping Sauce 2

# STIR-FRIED

**BASIL STIR-FRIED**
with Red Capsicum, Green Bean, Onion, Garlic, Chilli, and Sweet Basil

**GINGER STIR-FRIED**
with Broccoli, Cauliflower, Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Black Fungus 木耳 "mu er", Onion, Spring Onion, and Ginger

**CASHEW NUT STIR-FRIED**
With Roasted Dry Chilli, Onion and Cashew Nut

**SWEET CHILLI JAM STIR-FRIED**
with Broccoli, Cauliflower, Carrot, Snow Pea, Baby Corn, Red Capsicum, Onion, and Spring Onion in Sweet Chilli Jam & Oyster Sauce

**PEANUT SATAY STIR-FRIED**
with Broccoli, Cauliflower, Cabbage, Chinese Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Red Capsicum, Spring Onion, and Onion

**GARLIC & BLACK PEPPER STIR-FRIED**
Served on Bed of Steamed Chinese Babbage

**MIXED VEGETABLE STIR-FRIED**
with Broccoli, Cauliflower, Cabbage, Chinese Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Red Capsicum, Spring Onion

**EGGPLANT & TOFU STIR-FRIED**
with Red Capsicum, Green Bean, Onion, Garlic, Chilli, Sweet Basil, and Tofu in Oyster Sauce

**PAD THAI NOODLE**
Rice Stick Noodle Stir-Fried with Egg, Chinese Cabbage, Cauliflower, Spring Onion, Bean Shoot, and Crushed Roasted Peanut in Pad Thai Sauce

**PAD SEE EWE NOODLE**
Flat Rice Noodle Stir-Fried with Egg, Chinese Broccoli, Broccoli, and Bean Shoot in Sweet Dark Soy Sauce

**PAD KEE MOW NOODLE**
Rice Stick Noodle Stir-Fried with, Chilli, Garlic, Red Capsicum, Wild Ginger, Sweet Basil, Green Bean, and Onion in Oyster Sauce

**THAI FRIED RICE**
Stir-Fried Thai Jasmine Rice with Egg, Tomato, and Onion

**SEAFOOD & PINEAPPLE FRIED RICE** 25.9
Stir-Fried Thai Jasmine Rice with Egg, Tomato, and Onion, Prawn, Calamari & Pineapple

### Choice of STIR-FRIED

Chicken 21.9 | Beef 22.9 | Pork 21.9 | Vegan 20.9
Vegetable & Tofu 20.9 | Crispy Pork Belly 25.9
Prawn 25.9 | Rockling Fish Fillet 25.9



# CLAY POT SOUP

**CLAY POT CHICKEN SOUP** 21.9
with grass noodle, spring onion, onion

**CLAY POT PRAWN SOUP** 25.9
with grass noodle, spring onion, onion

# CHEF'S SPECIAL

### ENTREE

**HOMEMADE PRAWN CAKE** 14.9
Deep-Fried Homemade Crumbed Prawn Cake with Homemade Sweet Plum Sauce

### MAIN

**CRISPY CHICKEN & CASHEW NUT** 23.9
Stir-Fried with Onion, Carrot, Broccoli, Cauliflower, Snow Pea, Spring Onion, Red Capsicum in Sweet Chilli Jam Sauce

**THAI RED DUCK CURRY** 24.9
Traditional Thai Red Curry in Coconut Cream with Roasted Duck, Pumpkin, Green Bean, Zucchini, Red Capsicum, Lychee, and Sweet Basil

**SLOW COOKED LEG OF LAMB MEAT IN MUSSAMAN CURRY** 24.9
Traditional Mussaman Curry in Coconut Cream Cooked with Onion, Potato, Carrot, Pineapple, Roasted Peanut, Crunchy Fried Shallot

**CRISPY PRAWN & ASPARAGUS** 26.9
Deep-Fried Prawn and Steamed Asparagus with Sweet Chilli Jam and Tamarind Sauce

**CRISPY PORK BELLY & CHINESE BROCCOLI** 25.9
Stir-fried Crispy Pork Belly with Chinese Broccoli, Garlic, and Chilli in Oyster Sauce

**CRISPY PORK BELLY IN DRY THAI RED CURRY** 25.9
Stir-Fried Crispy Pork Belly with Thai Red Curry with Kaffir Lime Leave, Onion, Green Bean, and Sweet Basil

### DESSERT

**BANANA FRITTER** 13.9
Deep-Fried Banana Fritter Coated with Rice Flake Served with Coconut Ice-Cream

# SEAFOOD

**MIXED SEAFOOD BASIL STIR-FRIED** 25.9
Stir-Fried with Prawns, Mussel, Calamari, Scallop, Red Capsicum, Green Bean, Onion, Garlic, Chilli, and Sweet Basil

**WILD GINGER FISH STIR-FRIED** 25.9
Deep-Fried Rockling Fish Fillet Stir-Fried with Green Pepper Corn, Onion, Red Capsicum, Green Bean, Garlic, Chilli, and Sweet Basil

**GINGER FISH STIR-FRIED** 25.9
Deep-Fried Rockling Fish Fillet with Mixed Vegetable, Black Fungus 木耳 "mu er", Onion, Spring Onion, and Ginger

**CHUCHEE SCALLOP & PRAWN CURRY** 28.9
Coconut Cream Curry with Red Capsicum, Sweet Basil, and Kaffir Lime Leave

**RED SEAFOOD CURRY** 25.9
Traditional Coconut Cream Curry Cooked with Pumpkin, Green Bean, Zucchini, Red Capsicum, and Sweet Basil

**SAM ROD FISH** 25.9
Deep-Fried Rockling Fish Fillet in Sweet and Sour Sauce

*All Seafoods are imported*

Gluten-Free | Vegetarian | Very Mild | Mild | Spicy

# CHARCOAL GRILLED

**GRILLED CHICKEN** 21.9
Marinated Chicken in Honey Garlic, Pepper, Lemongrass, and Red wine Served with Homemade Sweet Chilli Sauce

**GRILLED PORK** 21.9
Marinated Pork in Honey Garlic, Pepper, Lemongrass, and Red wine Served with Homemade Sweet Chilli Sauce

# ADD EXTRA

| | |
|---|---|
| CASHEW NUT | 5 |
| VEGETABLE / TOFU | 4.5 |
| CHICKEN / PORK /CALAMARI | 5 |
| BEEF | 6 |
| KING PRAWN / ROCKLING FISH FILLET | 8 |
| CRISPY PORK BELLY | 8 |

# VEGETARIAN

Vegan Option Available



### SOUP

**TOM YUM SOUP VEGETABLE & TOFU** 11.9
Thai Herbal Spicy and Sour Soup

**TOM KHA SOUP VEGETABLE & TOFU** 11.9
Thai Herbal Spicy and Sour in Coconut cream soup

**VEGETABLE & TOFU CLEAR SOUP** 11.9
Mix vegetable & tofu soup

### ENTREE

**SPRING ROLL VEGETABLE** 10.9
Homemade Thai Spring Roll Served with Homemade Sweet Chilli Sauce (6.pc)

**CURRY PUFF VEGETABLE** 10.9
Homemade Curry Puff Served with Homemade Sweet Chilli Sauce (4.pc)

**STEAMED CHIVE DUMPLING** 10.9
Garlic Chive Dumpling Served with Chilli Soy and Vinegar Sauce (2.pc)

### SALAD

**TOFU SALAD "YUM TOFU"** 15.9
Warm Tofu, Chilli, Mint, Onion, Spring Onion, Coriander, Chilli Jam, and Lemon Dressing

**THAI SALAD** 15.9
Served with Boiled Egg, Tofu, Mixed Vegetable, Topped with Peanut Sauce

### SIDE

**RICE** 5
Steamed Thai Jasmine Rice

**COCONUT RICE** 6
Steamed Thai Coconut Jasmine Rice

**ROTI BREAD** 6
Peanut Dipping Sauce 2

### MAIN

**GREEN VEGETABLE CURRY** 20.9
Traditional Thai Coconut Cream Curry Cooked with Pumpkin, Green Bean, Zucchini, Red Capsicum, Mushroom, Tofu, and Sweet Basil

**RED VEGETABLE CURRY** 20.9
Traditional Thai Coconut Cream Curry Cooked with Pumpkin, Green Bean, Zucchini, Red Capsicum, Tofu, Mushroom, and Sweet Basil

**BASIL VEGETABLE STIR-FRIED** 20.9
Stir-Fried with Tofu, Red Capsicum, Green Bean, Onion, Garlic, Chilli, Mushroom, and Sweet Basil

**GINGER VEGETABLE STIR-FRIED** 20.9
Stir-Fried with Tofu, Broccoli, Cauliflower, Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Black Fungus 木耳 "mu er", Mushroom, Onion, Spring Onion, and Ginger

**SWEET CHILLI JAM VEGETABLE** 20.9
Stir-Fried with Tofu, Broccoli, Cauliflower, Carrot, Snow Pea, Baby Corn, Red Capsicum, Onion, Mushroom, and Spring Onion in Sweet Chilli

**PEANUT SATAY VEGETABLE STIR-FRIED** 20.9
Stir-Fried with Tofu, Broccoli, Cauliflower, Cabbage, Chinese Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Red Capsicum, Spring Onion, and Onion

**MIXED VEGETABLE STIR-FRIED** 20.9
Stir-Fried with Tofu, Broccoli, Cauliflower, Cabbage, Chinese Cabbage, Carrot, Snow Pea, Baby Corn, Mushroom, Red Capsicum, Spring Onion

**EGGPLANT & TOFU STIR-FRIED** 21.9
Stir-Fried with Tofu, Red Capsicum, Green Bean, Onion, Garlic, Chilli, Sweet Basil, and in Oyster Sauce

**PAD THAI VEGETABLE NOODLE** 20.9
Rice Stick Noodle Stir-Fried with Tofu, Egg, Chinese Cabbage, Cauliflower, Spring Onion, Bean Shoot, Mushroom, and Crushed Roasted Peanut

**PAD SEE EWE VEGETABLE NOODLE** 20.9
Flat Rice Noodle Stir-Fried with Tofu, Egg, Chinese Broccoli, Broccoli, Mushroom, and Bean Shoot in Sweet Dark Soy Sauce

**PAD KEE MOW VEGETABLE NOODLE** 20.9
Rice Stick Noodle Stir-Fried with Tofu, Chilli, Garlic, Red Capsicum, Wild Ginger, Mushroom, Sweet Basil, Green Bean, and Onion in Oyster Sauce

**VEGETABLE FRIED RICE** 20.9
Stir-Fried Thai Jasmine Rice with Tofu, Egg, Tomato, Onion, Spring Onion, Cauliflower, Carrot, Broccoli

**** All food is prepared in a kitchen where nuts, gluten and other known allergens may be present, our team and our suppliers take caution to prevent cross-contamination. However, any product may contain traces, if you have a food allergy, please make this known at the time of ordering ****