Menu

SOUP

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A very significant part of a Thai daily meal which boasts some of the most pleasant flavours. *First price is for single serve, second price is pot (4-6).	
1. TOM YUM KOONG Spicy and Sour Prawn Soup with Lemon Grass and Mushrooms	\$13.80 \$55.20
2. TOM YUM GAI Spicy and Sour Chicken Soup with Lemon Grass and Mushroom	\$12.00 \$48.00
3. GAO LAO NEUA Non-spicy Beef and Vegetable Soup	\$11.50 \$46.00
4. GANG JEUD PAK* Non-spicy Vegetable and Towfu Soup	\$ 9.20 \$36.80
5. TOM KAH GAI* Rich Creamy Coconut Soup with Chicken & Herbs	\$12.00 \$48.00
6. TOM KAH HED* Rich Creamy Coconut Soup with Mushroom & Herbs	\$ 9.20 \$36.80

ENTREE

Irresistible appetizers that tantalise the palate.

7. TUNG NGEUN-TUNG TONG

\$9.20

2 Fried Dumplings of Pork and Prawn Mince accompanied by Sweet Chilli & Peanut Sauce

8. POHPIA PAK

\$6.90

2 Vegetable Spring Rolls accompanied by Sweet Chilli Sauce

9. CHICKEN SATAY*

\$11.70

3 Skewered Sticks of Chicken Fillet served with Thick Peanut Sauce

10. TOD MUN PLAA

\$10.80

3 Fish Cakes served with Sweet Chilli, Peanut and Cucumber Sauce

11. CURRY PUFFS PAK / GAI

\$6.90 \$8.70

3 Puffs filled with Mild Curry (Vegetable / Chicken)

12. NEUA DAT DIEW*

\$13.00

Dried Beef Strips served with Cashew Nuts, Hot Sauce and Pickled Vegetables

13. KOONG HOM PAR

\$13.80

3 Prawns wrapped in Spring Roll Skin and Vegetables served with Sweet Chilli Peanut Sauce

14. PIK GAI YAD SAI*

\$9.10

2 Chicken Wings stuffed with Clear Noodles, Minced Chicken and Herbs served with Sweet Chilli & Peanut Sauce

15. TOWFU TOD*

\$7.20

Deep Fried Towfu served with Sweet Chilli, Peanut and Corriander Sauce

CURRY

16. GANG DANG* PAK/NEUA/MU/GAI Red Curry (Vegetable / Beef / Pork / Chicken)	\$18.50 \$22.00 \$22.50 \$23.50
17. PANANG NEUA/MU/GAI Dry Style Red Curry (Beef / Pork / Chicken)	\$21.00 \$21.50 \$23.50
18. GANG MASAMAN NEUA Red Masaman Beef Curry with Potatoes and Peanuts	\$22.00
19. GANG KEOWAN* NEUA/GAI/KOONG Green Curry (Beef / Chicken / Prawn)	\$22.00 \$23.50 \$35.00
20. GANG PED* Red Duck Curry with cherry tomatoes and lychess	\$30.80
21. GANG GAI Tender Chunks of Chicken Breast in Coconut Curry	\$23.50
22. RED BABY GOAT CURRY Tender pieces of baby goat with beans	\$24.00

SPICY SALADS

Combinations of freshly cooked meat or seafood with onion, garlic, herbs, chilli and lemon juice to complement every meal.

23. YUM NEUA* \$22.00 24. PRAA KOONG* \$35.00

Grilled Beef Salad Prawns Salad

<u>25. YUM PLAA MUEK*</u> \$22.00 <u>26. YUM MAI THAI</u> \$22.00

Squid Salad Crisp Strips of Dried Squid, Pineapple

and Cashew Nuts

<u>27. YUM TANG*</u> \$18.80 <u>28. YUM PED*</u> \$30.80

Cucumber, Egg and Tomato Salad with Sliced Roast Duck Salad

Peanuts

29. LARB GAI* \$23.50

Spicy Mince Chicken Salad

STIR-FRY

Appealing to look at as they are to eat.

30. PAD PRIK* NEUA/GAI/KOONG

\$22.00 \$23.50 \$35.00

Stir Fry with Chilli Paste, Tomato, Basil and Fresh Chilli (Beef / Chicken / Prawn)

31. PAD PHET KATI NEUA/MU/GAI/TALAY/KOONG

Stir Fry with Coconut Milk, Chilli, Basil, Bamboo \$22.00 \$23.50 \$33.90 \$35.00 Shoot and Herbs (Beef / Chicken / Seafood /Prawn)

32. MU PAD PRIK KHING

\$22.50

Stir Fry Pork with Chilli Paste and Runner Beans

33. PAD PHET TALAY* Stir Fry Seafood with Basil, Chilli and Green Peppercorn	\$33.90
34. GAI PAD MET MA MUANG* Stir Fry Chicken with Cashew Nuts, Mushrooms and Dried Chilli	\$23.50
35. PLAA MUEK PAD NAM PRIK PHOW* Stir Fry Squid with Chilli and Basil	\$22.00
36. NEUA PAD PRIK NORMAI Stir Fry Beef with Bamboo Shoot and Chilli	\$22.00
37. PAD KEE MAO* NEUA/MU/GAI \$22.00 \$22. Stir Fry Mince with Chilli, Lemon Grass, Mushrooms and Basil Flamed w Whisky (Beef / Pork / Chicken)	
38. KRATIEM PRIK THAI* NEUA/MU/GAI/KOONG Stir Fry with Garlic and Pepper (Beef / Pork / \$22.50 \$22.50 \$23. Chicken / Prawn)	50 \$35.00
39. PAD PAK RUAM MIT* Stir Fry Mixed Vegetables	\$18.80
40. KA-NA NUM MUN HOI* Stir Fry "Kai-Lan" in oyster sauce with salted fish	\$18.80
41. PRIOWAN* TOWFU/GAI/PLAA \$18.80 \$23. Stir Fry Sweet & Sour with Vegetables (Towfu / Chicken / Fish)	50 \$28.80
42. PAD KHING* GAI/PLAA Stri Fry with Ginger and Paprika (Chicken / Fish) \$23.	00 \$28.80
43. NEUA NUM MUN HOI* Stir Fry Beef & Broccoli in Oyster Sauce	\$22.00

44. KOONG PAD KAOPORD ORN*

\$35.00

Stir Fry Prawns with Baby Corn and Snow Peas

45. TOFU TUA NGORK*

\$18.80

Stir Fry Towfu and Beansprouts with salted fish

WHOLE FISH DISHES

46. PLAA RAD PRIK

Market Price

Deep Fried Whole Fish Topped with Chilli Sauce

47. PLAA NENG BOEY*

Market Price

Steamed Whole Fish with Sour Plum, Ginger and Herbs

48. PLAA TOD SUM RODS

Market Price

Deep Fried Whole Fish Topped with Sweet & Spicy Tamarind Chilli Sauce

49. PLAA NENG MANAO*

Market Price

Steamed whole fish basked with hot & sour chilli sauce

NOODLES & RICE

50. PAD THAI NOODLES* GAI /

51. PAD SIE AIEW*

\$18.00

<u>KOONG</u>

Thin Flat Noodles Stir Fry with Bok

\$18.00 \$20.00 Choy, Egg, Chicken and Dark Sauce

Thin Flat Rice Noodles with Beansprouts, Eggs, Chives and Peanuts (Chicken / Prawn) 52. KHAO PAD* GAI / KOONG 53. KHAO SUAY \$3.00

\$18.00 \$20.00 Steamed jasmine rice

Fried rice with eggs, onion and peas chicken or prawns

CHEF'S SPECIAL

54. NEUA YANG NAM TOK

\$23.00

Grilled Marinated Beef served with Spicy Hot Sauce

55. KOONG PAD SUM ROD

\$35.00

Stir Fry Prawns with Cashew Nuts in Sweet & Spicy Tamarind Chilli Sauce

56. GANG PAR NEUA/GAI

\$22.00 \$23.50

Authentic Thai Hot & Spicy "Jungle" Curry without coconut milk (Beef / Chicken)

57. SOM TAM

\$18.80

Green Paw Paw salad with mild chilli Thai dressing and topped with roasted peanuts.

DESSERT

Delicious sweets, baked up fresh each day by our awesome pastry chef. The perfect end to your meal!

Fresh Mango and Sweet Sticky Rice

\$8.00

SalaThai's very own steamed Glutinous Rice Served with Slices of Fresh Mango in Coconut Milk.

optional Durian and sweet sticky rice

<u>Sago</u> \$6.00

Steamed Tapioca Pearls served in Coconut milk

Stewed Banana in Coconut Milk Delightful Traditional Thai Dessert of Banana Cooked in Coconut Milk	\$6.00
Black Rice Black Glutinous Rice served in Coconut Milk	\$6.00
Ice Cream and Mixed Seasonal Fruits Vanilla Ice Cream Served with an assorted rainbow of Mixed Fruits	\$7.00
Ice Cream (Per Scoop)	\$4.00
Coconut Ice Cream (Per Scoop)	\$5.00

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Variations of dishes including milder versions may be prepared as required.

 * denotes GLUTEN FREE dishes available upon request. No added M.S.G. used in all our cooking.

ALL THE ABOVE PRICES ARE G.S.T INCLUDED LICENSED & B.Y.O (Bottle Wine Only) Corkage Applies (\$8.00/Bottle)

Prices subject to change without prior notice.