



Open 7 days 7 nights
Delivery available



ThaiNaramit



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ThaiNaramit.com.au



We're a local family business.

At Thai Naramit our goal is to serve you the most authentic and traditional Thai cuisine. All of our food is prepared on premise especially for you.

We use the best combination of locally-sourced ingredients from Queensland as well as from Thailand. You can expect an authentic yet sophisticated taste when you join us in the heart of Hendra.

- The prices are subject to change without notice.
- Please inform waitstaff of any dietary requirements or allergies.
- Some vegetables are seasonal and may be replaced without notice.
All pictures shown are for illustration purpose only and may not be an exact representation of the products.

- Public holiday 15% surcharge.
No split bills.



Banquet A

39 per person

Entrees

- ❖ Coconut Prawns
- ❖ Spring Rolls
- ❖ Chicken Satays

Mains

- ❖ Chicken Yellow Curry
- ❖ Whole Fish Sweet Chilli
- ❖ Pad Beef Garlic and Pepper
- ❖ Prawn Pad Thai



Banquet B

41 per person

Entrees

- ❖ Curry Puffs
- ❖ Money Bags
- ❖ Spring Rolls
- ❖ Fish Cakes

Mains

- ❖ Crispy Prawn Sweet Chilli
- ❖ Beef Pad Basil
- ❖ Whole Fish Choo Chee
- ❖ Pad Chicken Cashew Nut

Banquet C

45 per person

Entrees

- ❖ Fish Cakes
- ❖ Curry Puffs
- ❖ Spring Rolls
- ❖ Coconut Prawns

Mains

- ❖ Duck Naramit
- ❖ Sizzling Beef Black Pepper
- ❖ Calamari Salt and Pepper
- ❖ Beef Mussaman Curry

*Minimum 4 people



Chef's Special

1. Calamari Basil 27

Calamari stir-fried with basil, mushrooms, onions, capsicum, garlic, fresh chilli, and bamboo shoots.

2. Calamari Salt & Pepper 27

Lightly coated tender calamari deep fried with onions, capsicum, and garlic.

3. Soft Shell Crab Choo Chee 28

Crispy Soft shell Crab in Thai coconut curry with Kaffir lime leaves.

4. Soft Shell Crab Salt & Pepper 28

Lighted coated tender soft shell crab deep fried with onions, capsicum, and garlic.

5. Soft Shell Crab Pongaree 28 (Dry Curry)

Soft shell crab stir-fried with onions, carrots, capsicum, shallots, egg, and our homemade special dried curry.



6. Moo Ping 18

Thai-style pork barbecue skewers.

7. Fish Tamarind 27

Crispy fish fillet stir-fried with capsicum, onions, carrots, shallots and tamarind sauce.

8. Crispy Prawns Basil 28

Stir-fried crispy prawn with basil leaves, mushrooms, onions, capsicum, garlic, bamboo shoots, and fresh chilli.

9. Crispy Prawns Sweet Chilli 28

Deep fried prawns tossed in a sweet chilli sauce.

10. Crispy Prawns Honey 28

Deep fried prawns tossed in our homemade honey sauce and sesame seeds



10

11. Moreton Bay Bugs Sweet Chilli 34

Stir-fried crispy prawn with basil leaves, mushrooms, onions, capsicum, garlic, bamboo shoots, and fresh chilli.

12. Moreton Bay Bugs Choo Chee 34

Deep fried Moreton Bay bugs toss in a citrusy choo chee curry.

13. Sizzling Seafood Pad Cha 28

Seafood stir-fried with fresh chilli, peppercorns, capsicum, onions, and Thai herbs.

14. Sizzling Black Pepper Beef 25

Beef stir-fried with onions, carrots, capsicum, shallots and balck pepper.

15. Honey Chicken 26

Deep fried chicken breast with our homemade honey sauce and sesame seeds.

16. Lemon Chicken 26

Deep fried chicken breast with our homemade sticky lemon sauce.

17. Duck Naramit 38

Grilled roast duck served with steamed mix vegetables and our homemade sauce.

18. Duck Pad Basil (Basil Stir-Fry) 26

Stir-fried duck with basil leaves, mushrooms, onions, capsicum, garlic, fresh chilli, and bamboo shoots.

19. Moo Yang and Sticky Rice 26


Thai-style grilled marinated pork served with sticky rice.

20. Steamed Mixed Vegetables  18

with our homemade sauce.



12

Please note that spiciness level are subjective and might vary due to the varying spiciness of the actual chillies. 

Entree

- 21. Spring Rolls (4 pcs) 11**
Vegetarian style rolls, served with sweet chilli sauce.
- 22. Curry Puffs (4 pcs) 11**
Beef mince with potato, onions, and curry powder.
- 23. Chicken Satay (4 pcs) GF 12**
Grilled marinated chicken, served with peanut sauce.
- 24. Deep Fried Tofu (4 pcs) 12**
Tofu coated with flour, served with tamarind sauce, topped with roasted peanuts and spring onions.
- 25. Money Bags (4 pcs) 12**
Deep fried crispy pastry with a mixture of chicken mince and preserved radish served with sweet chilli sauce.
- 26. Steamed Prawn Dumplings 12 (5 pcs)**
Prawn dumplings, served with special sauce.



29

- 27. Coconut Prawns (4 pcs) 12**
Deep fried king prawns coated in coconut, served with our homemade sauce.
- 28. Thai Fish Cakes (4 pcs) GF 12**
Fish minced seasoned with chilli paste, green beans and kaffir lime leaves, served with Thai Vinaigrette.
- 29. Mixed Entree (8 pcs) 22**
2 pieces each of Spring Rolls, Coconut Prawns, Chicken Satay, Curry Puffs.
- 30. Prawn Toast (5 pcs) 12**
Seasoned prawn minced on toasts, deep fried and served with sweet chilli sauce.
- 31. Steamed Pork Dimsim 12 (4 pcs)**
Pork, onions, cabbage, water chestnuts in egg pastry.

Soup


-  Mild
-  Medium
-  Hot

	Vegetable	Chicken	Prawns or Seafood
Entree	14	15	17
Main	19	22	26



33

- 32. Tom Yum Soup**
Thai tasty hot and sour soup cooked with fresh Thai herbs, lemon juice, mushrooms, onions, shallots, and tomatoes.
- 33. Tom Kha Soup**
Thai creamy coconut soup cooked with fresh Thai herbs, lemon juice, mushrooms, onions, and shallots.

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Thai-Style Salad

34. Spicy Chicken Larb 22

Chicken mince mixed with red onions, Thai herbs, and our special homemade dressing.

35. Thai Beef Salad 22

Beef mixed with ground rice, dried chilli, tomatoes, cucumbers, red onions, Thai herbs, and our special homemade dressing.

36. Plaa Goong 26

Steamed prawns mixed with fresh tomatoes, red onions, Thai herbs with sweet chilli paste, and our special homemade dressing.

37. Seafood Salad GF 26

Combination seafood mixed with brown onions, fresh tomatoes, vermicelli, Thai herbs, and our special homemade dressing.

38. Som Tum GF 19

Combination of green pawpaw, garlic, chilli, fish sauce, lime juice, and peanuts.



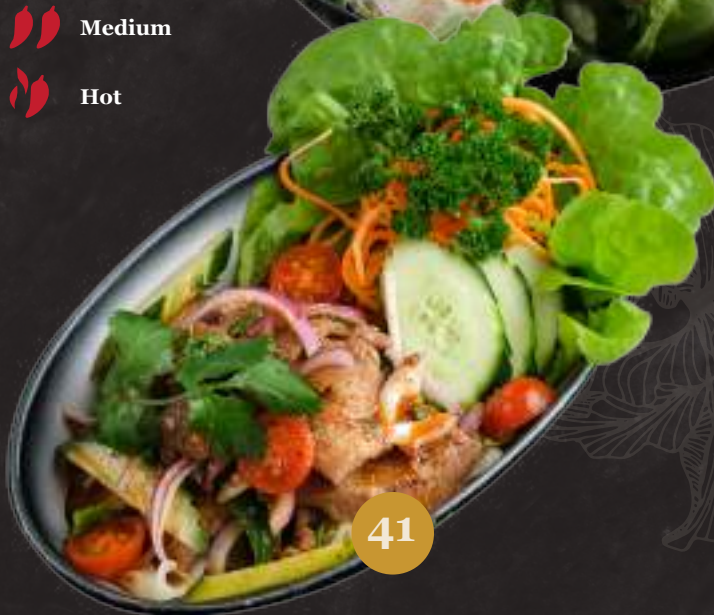
34



Mild

Medium

Hot



41

39. Som Tum with Prawns GF 26

Combination of green pawpaw, garlic, chilli, fish sauce, lime juice, peanuts, and prawns.

40. Som Tum with SoftShell Crabs 28

Combination of green pawpaw, garlic, chilli, fish sauce, lime juice, peanuts, and soft shell crabs.

41. Duck Salad 34

Grilled half roast duck mixed with ground rice, dried chilli, tomatoes, cucumbers, red onions, Thai herbs, and our special homemade dressing.

42. Calamari Larb 27

Calamari with lemon juice, ground rice, dried chilli, red onions, shallots and Thai herbs.

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Curry

CHOICE OF

Vegetables | 19

Chicken, Beef or Pork | 22

Prawns or Seafood | 26

 Mild  Medium  Hot

43. Green Curry **GF**

Green chilli paste with coconut milk, bamboo shoots, green beans and basil.

44. Red Curry **GF**

Red chilli paste with coconut milk, bamboo shoots, green beans and basil.

45. Panang Curry **GF**

Traditional Thai curry with green beans, ground peanuts and kaffir lime leaves.



49



46

46. Yellow Curry **GF**

Mild curry with carrots and potatoes.

47. Choo Chee Curry **GF**

Citrusy choo chee curry paste with coconut milk, green beans, and kaffir lime leaves

❖ Fish Fillet Choo Chee Curry 26


48. Beef Mussaman Curry **GF** 25

Mussaman curry paste with coconut milk, potatoes, onions and peanuts.

49. Roasted Duck Red Curry 26

Red curry with roasted duck, green beans, tomatoes, mushrooms, basil, capsicum, lychee, and pineapple.

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Stir-Fry

50. Pad Naramit

Stir-fried spicy paste and coconut cream base with green beans, capsicum, basil, mushrooms, onions, and Thai herbs.

51. Pad Pak

Stir-fried kailan with wombok, broccoli, mushrooms, carrots, and capsicum with garlic and oyster sauce.

52. Pad Spicy

Stir-fried spicy paste with garlic, capsicum, green beans, onions and kaffir lime leaves.

53. Pad Ginger

Stir-fried with ginger, garlic, onions, shallots, capsicum, broccoli, carrots and mushrooms.

54. Pad Sweet & Sour

Stir-fried with cucumber, tomatoes, pineapple, onions, broccoli, carrots, and capsicum with homemade sweet & sour sauce.

55. Pad Basil

Stir-fried with basil leaves, mushroom, onions, capsicum, garlic, fresh chilli, green beans, and bamboo shoots.



CHOICE OF

Vegetables | 19

Chicken, Beef or Pork | 22

Prawns or Seafood | 26

Crispy Pork | 25



Mild



Medium



Hot



57



56. Pad Garlic & Pepper

Stir-fried with garlic, ground pepper, broccoli, carrots, wombok, and onions.

57. Pad Cashew Nut

Stir-fried with cashew nuts, chilli paste, shallots, broccoli, onions, carrots, and capsicum.

58. Par Ram Long Song (Peanut Sauce)

Stir-fried with kailan, wombok, broccoli, mushrooms, carrots, and capsicum with peanut sauce.

59. Kanar-Moo-Grob 25

Crispy pork stir-fried with kailan.

60. Crispy Fish Naramit 27

Crispy fish filled stir-fried with Thai-style spicy and coconut cream based with peppercorns, kaffir lime leaves, green beans, and herbs.

Whole Barramundi Fish ³⁶

61. Whole Fish Sweet Chilli
with pineapple and sweet chilli sauce.

62. Whole Fish Choo Chee
with curry paste, coconut cream,
kaffir lime leaves, and green beans.

63. Whole Fish Sour Curry
with mixed vegetables in a sour curry paste.

64. Whole Fish Garlic
topped with deep fried garlic and salt.



66



65

**65. Whole Fish with
Papaw Salad**

served with famous Thai green
papaw salad.

66. Whole Fish Salad

with Thai herbs served with a
light tangy dressing.

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varying spiciness of the actual chillies. 🌶️

Noodle & Rice

CHOICE OF

Vegetables | 19

Chicken, Beef or Pork | 22

Prawns or Seafood | 26

 Mild

 Medium

 Hot

67. Pad Thai GF

Stir-fried thin rice noodles with ground peanuts, hard tofu, bean sprouts, and egg in our homemade tamarind sauce.

68. Pad Si Ew

Stir-fried flat rice noodles, broccoli, kailan, darrots, wombok, and egg with dark soy sauce.

69. Pad Ki Maow

Stir-fried spicy flat rice noodles, with green beans, onions, capsicum, bamboo shoots, basil, carrots, egg, and Thai herbs.

70. Pad Hokkien

Stir-fried yellow egg noodles with vegetables and egg in a sweet soy sauce.

71. Laksa

Hokkien noodles (yellow egg noodles) with wombok, hard tofu, onions, capsicum, broccoli, bean sprouts, and carrots in a delicious curry soup.



67



71

72. Thai Fried Rice

Fried rice with egg, onions, tomatoes and kailan.

73. Spicy Fried Rice

Fried rice with egg, bamboo shoots, fresh chilli, onions, capsicum, green beans, broccoli, and basil leaves.

Steamed Rice	3.5
Coconut Rice	5.5
Roti (2pcs)	7
Sticky Rice	5



Thai
Naramit

Where Taste Meets Elegance

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