



# CHIANGMAI THAI

*Restaurant*

## Menu

### **BANQUET SET 1**

**\$38.90 per person**

**(Minimum 2 people)**

Chickent Satay ( 2 pieces each)

Tom Yum Prawns Soup

Chicken Cashewnut

Beef Massaman Curry

Stir Fried Vegetables

Steamed Rice

Lychee Ice Cream

Tea or Coffee

### **BANQUET SET 2**

**\$42.90 per person**

**(Minimum 3 people)**

Spring Roll (2 pieces each)

Chicken Coconut Soup

Chicken Cashewnut

Pork Sweet & Sour

Stir Fried Vegetables

Yellow Seafood Curry

Steamed Rice

Lychee Ice cream

Tea or Coffee

# BANQUET SET 3

**\$48.90 per person**

**(Minimum 4 people)**

Mixed Entree (5 pieces each)

Tom Yum Prawns Soup

Chicken Cashewnut

Beef Basil

Garlic Prawns

Phanang Chicken Curry

Stir Fried Vegetables

Steamed Rice

Lychee Ice cream

Tea or Coffee

## ENTREE

**Chicken Satay (4pcs)                      \$10.90**

Strips of chicken marinated in our special recipe, then grilled with coconut oil, served with peanut sauce.

**Spring Roll (4pcs)                              \$10.90**

Thai style spring rolls with mince pork served with Thai sweet chilli sauce.

**Vegetarian Spring Roll (4pcs)**

Thai style spring rolls with vegetables served with sweet chilli sauce.

**Fish Cake (4pcs)                                \$10.90**

Mince fish with chilli paste, deep fried and served with cucumber salad.

**Calamari Rings (4pcs)                        10.90**

Thai style deep fried calamari served with sweet chilli sauce.

**Curry Puff (4pcs)                              \$10.90**

Deep fried pastry with mince beef, potatoes, onion, curry powder and seasoning.

**Mixed Entrée (6pcs)                         \$11.90**

Satay, Spring Roll, Fish Cake, Calamari Ring, Curry Puff & Mixed Sauce.

**Thai Dim Sim (4pcs) \$11.90**

Thai Style Steam Dim Sim with pork and prawns.

**Money Bag (4pcs) \$10.90**

Deep fried pastry with vegetarian style, onion, waterchestnut, peas, carrot & corn served with peanut plum sauce.

**Chaingmai Sausage (4pcs) \$10.90**

Most popular spicy Northern Thai style sausage with pork mince, fresh herbs, lemongrass, lime leaves and seasoning.

**Quail Garlic Pepper (2pcs) \$11.90**

Deep fried marinated quail with garlic, pepper and garnished with seasoned onion and capsicum.

**Soft Crab Crispy ( 2pcs) \$11.90**

Deep fried seasoned Soft Shell Crab served with chilli mayonnaise sauce.

**Prawn Rolls (4pcs) \$13.90**

Thai style deep fried seasoned Prawn Rolls with pastry, served with chilli sauce.

**Coconut Prawns (4pcs) \$13.90**

Deep fried King Prawns in batter and shredded coconut served with curry mayonnaise sauce.

## **SOUP MENU**

**Tom Yum Prawns \$11.90**

Most popular spicy Thai soup with onion, mushroom, lemongrass, lime leaves, galangale, lemon juice and fresh herbs.

**Tom Yum Seafood \$11.90**

**Tom Yum Chicken \$10.90**

**Tom Yum Vegetables \$10.90**

<b>Tom Kha Prawns</b>	<b>\$11.90</b>
Unforgettable taste of coconut soup with galangle, lemongrass, lime leaves, lemon juice and fresh herbs.	
<b>Tom Kha Seafood</b>	<b>\$11.90</b>
<b>Tom Kha Chicken</b>	<b>\$10.90</b>
<b>Tom Kha Vegetables</b>	<b>\$10.90</b>

## **SALAD MENU**

<b>Tofu Salad</b>	<b>\$20.90</b>
Spicy triangles of tofu with lemon dressing, onion, fresh herbs and salad.	
<b>Som Tum Thai</b>	<b>\$21.90</b>
Traditional Thai Salad with fresh green paw paw, dry shrimp, peanut and spicy lemon sauce served with salad	
<b>Som Tum E-Sarn</b>	<b>\$21.90</b>
Traditional North East Thai salad with fresh green paw paw, thai anchovie, salted crab, spicy & sour lemon sauce served with salad.	
<b>Larb Chicken</b>	<b>\$24.90</b>
Cooked chicken mince seasoned with Thai herbs, lemon juice, chilli powder, mint, sliced onion and shallots served with fresh salad.	
<b>Larb Pork</b>	<b>\$24.90</b>
Cooked pork mince seasoned with Thai herbs, lemon juice, chilli powder, mint, sliced onion and shallots served with fresh salad.	
<b>Yum Beef</b>	<b>\$24.90</b>
Sliced BBQ beef with spicy garlic sauce and seasoned fresh salad.	
<b>Yum Lamb</b>	<b>\$28.90</b>
Sliced BBQ Lamb with spicy garlic sauce and seasoned fresh salad.	
<b>Calamari Salad</b>	<b>\$25.90</b>
Sliced tender calamari with spicy sauce and seasoned, fresh salad.	
<b>Vermicelli Salad</b>	<b>\$24.90</b>
Classic Thai glass noodle salad with pork mince, prawns, spicy garlic sauce	

and fresh salad.

## **Prawn Salad** **\$29.90**

Spicy prawn salad with lemon juice, lemon grass, lime leaves, onion, Thai sweet chilli paste and herbs served with fresh salad.

## **Seafood Salad** **\$29.90**

Spicy combination Thai seafood salad with lemon juice, sliced onion, fresh chilli and herbs served with fresh salad.

# **SELECT YOUR CHOICE**

**CHICKEN/PORK/BEEF** **\$24.90**

**LAMB** **\$28.90**

**DUCK** **\$28.90**

**PRAWNS** **\$29.90**

**CALAMARI** **\$25.90**

**FISH** **\$25.90**

**SCALLOPS** **\$29.90**

**SEAFOOD** **\$29.90**

**VEGETABLE** **\$21.90**

**TOFU** **\$21.90**



# **CURRY MENU**

## **Red curry**

Spicy Thai red curry select your choice of meat, cooked with coconut milk, bamboo shoots, fresh chilli and basil leaves.

## **Green Curry**

The classical Thai green curry. Select your choice of meat cooked with coconut milk, green vegetable and bamboo shoot.

## Phanang Curry

Thai curry cooked with coconut milk, lime leaves, crush peanut and fresh chilli. A slightly sweet taste.

## Massaman Curry

A classical Thai curry cooked with your choice of meat and coconut milk, onion, potatoes, peanuts, mixed herb and tamarind sauce.

## Choo Chi Curry

Traditional Thai curry that is popular with prawns or seafood, cooked with coconut cream, fresh chilli and fresh herbs.

## Yellow Curry

Thai yellow curry cooked with coconut cream, onion, potatoes and seasoning.

# STIR FRY MENU

## Cashewnut

Stir fry with cashewnut, Thai chilli paste, onion, shallot and seasoning.

## Ginger

Stir fry with fresh ginger, onion, baby corn, black fungus mushroom, shallots and seasoning.

## Basil Chilli

Stir fry with fresh chilli, onion, basil leaves, seasoning and meat of your choice.

## Sweet & Sour

Thai style sweet and sour with onion, carrot, capsicum, cucumber, pineapple, shallots, tomatoes and tomato sauce.

## Prik Khing sauce

Stir fry with chilli/ginger curry paste, lime leaves, fresh green beans and seasoning.

## Spicy sauce

Stir fry with green beans, bamboo shoot, capsicum, peppercorn, chilli, curry paste and coconut milk.

## Lemongrass sauce

Stir fry with chilli paste, vegetables, fresh chilli and lemongrass sauce.

### Tamarind sauce

Deep fried meat of your choice, topped with sweet and sour tamarind sauce, onion, carrot, capsicum, shallots.

### Garlic sauce

Stir fry with garlic, pepper, vegetables and seasoning.

### Oyster Sauce

Stir fry with oyster sauce, onion, mushrooms, shallots and seasoning.

### Pad Pong Karee

Indian curry powder with sweet chilli paste, egg, milk, onion, celery, shallots and seasoning. Recommended with soft crab, seafood or prawns.

## RICE & NOODLES

Rice	Medium	\$4.00
	Large	\$4.50

### Coconut Rice

Medium	\$5.00
Large	\$5.50

### Thai Fried Rice

\$18.90

Thai style fried rice with pork.

### Vegetable Fried Rice

\$18.90

Thai fried rice with vegetables, tofu and egg.

### Egg Fried Rice

\$12.90

Thai style fried rice with egg.

### Thai Omelette

\$19.90

Thai style omelette with pork mince, with a side of spicy sriracha sauce.

### Prawn Fried Rice

\$20.90

Thai style fried rice with pork.

**Crab Fried Rice** **\$20.90**

Thai style fried rice with crab meat.

**Salty Fish Fried Rice** **\$20.90**

Thai style fried rice with salty fish, chicken and seasoning.

**Pineapple Fried Rice** **\$20.90**

Thai style fried rice with pineapple, ham, chicken and prawns.

**Pad Thai** **\$20.90**

Thai style stir fried noodles with chicken and prawns, with tamarind sauce and crushed peanuts.

**Mee Grob** **\$20.90**

Crispy rice noodles with chicken, prawns, tomato/tamarind sauce base and seasoning.

**Pad See Ew** **\$20.90**

Thai style stir fry flat noodles with pork or chicken or beef or prawns, with kalia and seasoning.

**Pad Kee Mao** **\$20.90**

Stir fry flat noodles with pork or chicken or prawns, with thai herbs, chilli, basil, vegetables and seasoning.