



OPEN

MONDAY - SUNDAY
11AM-3PM AND 5PM-10PM

NORWEST MARKETOWN, SHOP 35/4 CENTURY CCT, NORWEST NSW 2153
FULLY LICENSED & BYO | WEBSITE : WWW.SAINAHM.COM.AU

TEL : 0296800742 / 0488280345

APPETISER



Satay chicken (2 skewers)

Grilled marinated chicken tenderloin skewers garnished with peanut sauce
腌制后的鸡柳串炭烤至嫩滑，配上浓香花生酱

\$7



Curry puff (4 pcs)

Golden pastry filled with curried potato, corn and pea served with sweet chilli sauce
酥脆金黄的酥皮包裹咖喱土豆、玉米和青豆馅，搭配甜辣酱

\$10.90



Prawn net roll (5 pcs)

Prawn-filled crispy golden net rice paper served with sweet chilli sauce
金黄酥脆的网状米纸卷入鲜虾馅，搭配甜辣酱，香脆鲜甜

\$10.90



Prawn dumpling (4 pcs)

Steamed prawn and chicken dumplings with our special soy dipping sauce
鲜虾与鸡肉馅蒸制的饺子，口感鲜嫩，搭配特制酱油蘸料更添风味

\$13.90



Salt and pepper squid

Crispy squid with spice, salad and sweet chilli sauce
香脆鱿鱼配上香料、沙拉与特制酱汁

\$16.90



Garlic chives dumpling

Deep-fried garlic chives served with vinegar chilli sauce
炸蒜香韭菜，配酸辣蘸酱

\$10.90

Prawn crackers

①

\$7

Crispy prawn crackers served with nam prik pao sauce
香脆可口的虾片，搭配泰式烤辣椒酱 (Nam Prik Pao)

Moo ping (2 skewers)

\$8.90

Thai-style savory-sweet marinated grilled pork skewers
泰式咸甜风味腌制的烤猪肉串，肉质香嫩多汁

Miang come (2 pcs)

GF ①

\$10

Crushed roasted peanut sprinkled over prawn, lime zest, red onion, ginger, coconut relish served on betel leaf
鲜虾上撒上碎烤花生、青柠皮、红洋葱、生姜和椰香调味酱，清新香脆

Vegetable spring roll (4 pcs)

\$10.90

Crispy vegetable spring rolls served with sweet chilli sauce
酥脆蔬菜春卷，搭配甜辣酱，清爽香脆

Sai Nahm fried chicken

\$11.90

Deep fried seasoned chicken
炸制熟香的腌味鸡肉，外酥里嫩，香味浓郁

Prawn cake (4 pcs)

① \$13.90

Homemade deep fried finely ground prawn in bread crumbs served with plum sauce
自制细绞鲜虾裹上面包糠炸至金黄酥脆，搭配梅子酱，鲜香爽口

Crab claw (4 pcs)

① \$10.90

Surimi, starch, soy, bread crumb served with sweet chilli sauce
以蟹柳、淀粉、酱油和面包糠制成，口感鲜香酥脆，搭配甜辣酱更添风味

Fish cake (4 pcs)

GF ① 🌶️ \$12

Finely ground fish with chilli paste, green bean, kaffir lime leaves and cucumber relish
以南姜、蒜、辣椒、青柠叶和黄瓜调味酱调制

Eggplant stick

\$13.90

Crispy eggplant sticks served with orange sauce
香脆茄子条，配橙味酱

Prawn spring roll (4 pcs)

① \$13.90

Crispy chicken mince and prawn sesame marinated wrapped in filo pastry served with sweet chilli sauce
酥脆春卷内馅为腌制过的鸡肉碎与鲜虾，并裹上千层酥皮，搭配甜辣酱，香脆鲜美

Salt and pepper soft shell crab

① \$17.90

Crispy crab with spice, salad and sweet chilli sauce
香脆软壳蟹搭配香料、沙拉和特制酱

SOUP

Meat	Size S	Size L
Chicken or Beef	\$12.90	\$17.90
Vegetables or Vegetables and tofu	\$12.90	\$17.90
Prawn (I)	\$14.90	\$22.90
Seafood (I)	-	\$27.90



Tom kha GF

Thai coconut soup with galangal, kaffir lime leaves, coriander, mushroom and tomato

以椰奶熬制的泰式浓汤，加入南姜、青柠叶、香菜、蘑菇和番茄，酸香浓郁

Tom yum GF

Hot and sour soup with coriander, kaffir lime leaves, lemongrass, chilli galangal, mushroom and tomato

酸辣汤加入香菜、青柠叶、香茅、南姜、辣椒、蘑菇和番茄

CURRIES

Chicken or Beef.....	\$21.90
Vegetables or Vegetables and tofu.....	\$20.90
Crispy pork or Duck or Prawn (I).....	\$25.90
Seafood (I).....	\$27.90



Yellow lamb curry

Slowly braised lamb shoulder in coconut milk, turmeric, lemongrass, curry powder, spices, shrimp paste and potato served with roti bread

以椰奶、姜黄、香茅、咖喱粉和香料慢炖羊肩肉，加入土豆焖煮至软嫩入味，搭配烤饼食用

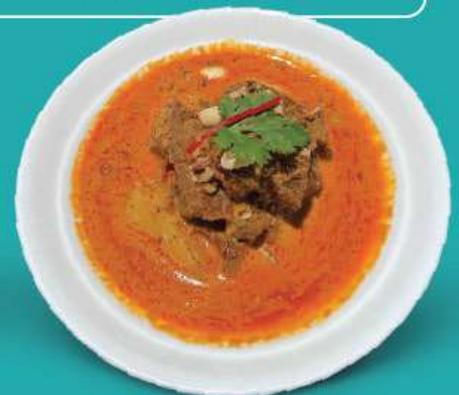
\$27.90



Gaeng ped phed yang

Red curry with roasted duck, lychee, apple eggplant, pineapple, cherry tomato, vegetables, shrimp paste and kaffir lime leaves
红咖喱配烤鸭、荔枝、小圆茄、菠萝、小番茄、时蔬和青柠叶

\$27.90



Massaman beef GF

Slow cooked beef, massaman curry paste, coconut milk, potato topped with roasted peanut

慢炖牛肉配马沙文咖喱酱、椰奶与土豆，最后撒上烤花生

\$24.90



Green curry GF

Thai green curry with apple eggplant, mixed vegetables, green bean and chilli
泰式绿咖喱搭配小圆茄、什锦蔬菜、四季豆和辣椒

Red curry GF

Thai red curry with apple eggplant, mixed vegetables, capsicum, shrimp paste and chilli

泰式红咖喱配小圆茄、什锦蔬菜、彩椒和辣椒

Panang curry GF

Thai red panang curry with coconut cream, mixed green vegetables, shrimp paste and kaffir lime leaves

泰式帕能红咖喱加入椰奶、什锦蔬菜和青柠叶

Pumpkin curry GF

Thai style pumpkin curry with pumpkin, kaffir lime leaves and mixed vegetables

以红咖喱酱烹制，加入南瓜与青柠叶和蔬菜

Massaman lamb shank GF

Slow cooked lamb shank, massaman curry paste, coconut milk, potato topped with roasted peanut

慢炖羊小腿配马沙文咖喱酱、椰奶与土豆，最后撒上烤花生

\$27.90

STIR-FRY

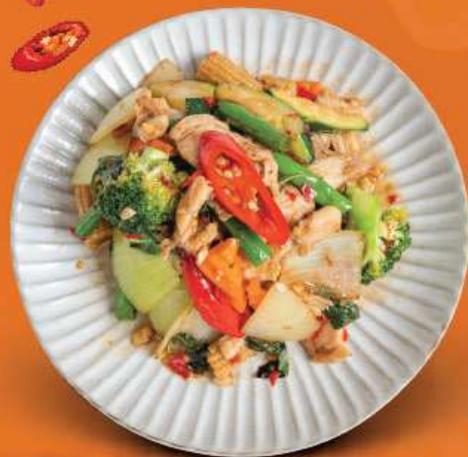


Chicken or Beef.....	\$21.90
Vegetables or Vegetables and tofu.....	\$20.90
Crispy pork or Duck or Prawn (I).....	\$25.90
Seafood (I).....	\$27.90



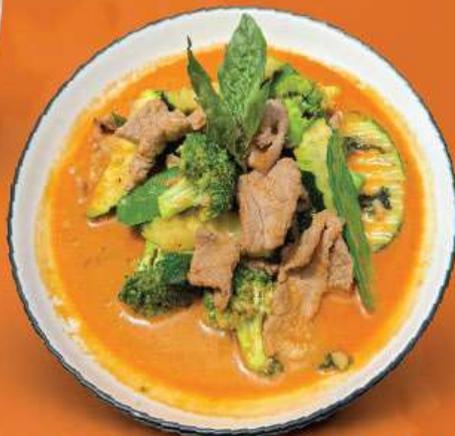
Satay lover

Stir-fried with homemade peanut sauce, mixed vegetables, onion and garlic
自制花生酱杂菜炒



Chilli basil

Stir-fried with basil, mixed vegetables, onion, garlic, chilli and oyster sauce
炒罗勒杂菜配辣椒和蚝油



Heavenly beef

Stir-fried beef with panang curry paste, green vegetables, chilli, onion, garlic and basil
炒牛肉配槟榔咖喱酱、绿色蔬菜、辣椒、洋葱、大蒜和罗勒

\$21.90



Morning glory with pork belly

Stir-fried morning glory and crispy pork belly with fermented yellow bean, chilli, garlic and oyster sauce
豆腐空心菜炒脆皮五花肉配辣椒、大蒜和蚝油

\$25.90



Prik pao pork belly

Stir-fried crispy pork belly with chilli jam sauce, garlic, onion and mixed vegetables
甜辣酱炒脆皮五花肉配杂菜

\$25.90

Ginger sauce

Stir-fried with fresh ginger, onion, garlic, mixed vegetables, black fungus and mushroom
姜丝杂菜炒配木耳和蘑菇

Oyster sauce

Stir-fried with shiitake mushroom, carrot, corn, oyster sauce, shallot, garlic and onion
香菇杂菜炒配蚝油、青葱和洋葱

Pumpkin stir-fry

Stir-fried pumpkins with oyster sauce, egg, onion, garlic and mixed vegetables
南瓜杂菜炒配蚝油和鸡蛋

Cashew nuts

Cashew nut, mixed vegetables, onion, oyster sauce and sweet chilli jam
腰果、杂菜、洋葱、西兰花、蚝油和甜辣酱

Sesame

Stir-fried homemade sesame sauce, onion, garlic and mixed vegetable
自制芝麻酱杂菜炒

Ga prao gai sub \$21.90

Stir-fried minced chicken with basil, chilli, onion, garlic, mixed vegetables and oyster sauce
香辣罗勒炒碎鸡配蚝油

Prik khing pork belly \$25.90

Stir-fried crispy pork belly with dry red curry, green bean, garlic and kaffir lime leaves
普利金酱炒脆皮五花肉配四季豆和卡菲尔酸柑叶

Kana moo krob \$25.90

Crispy pork belly and Chinese broccoli stir-fried with garlic, chilli and oyster sauce
脆皮五花肉和芥兰用大蒜、辣椒和蚝油炒

Holy pork belly \$25.90

Crispy pork belly, green bean, chilli, garlic, basil, mixed vegetables and oyster sauce
脆皮五花肉、青豆、辣椒、大蒜、罗勒、混合蔬菜和蚝油

GRILL



Grilled chicken

Thai-style marinated chicken
泰式腌制鸡肉
\$21.90



Crying tiger

Grilled marinated beef
served with nam jim jeaw
烤腌牛肉配泰式沾酱
\$27.90



Grilled squid **I**

Tender grilled squid served with
Thai seafood dressing
嫩烤鱿鱼, 配泰式海鲜酱汁
\$24.90



Grilled king prawn **M**

Homemade marinated king prawn
自制腌制大虾
\$29.90



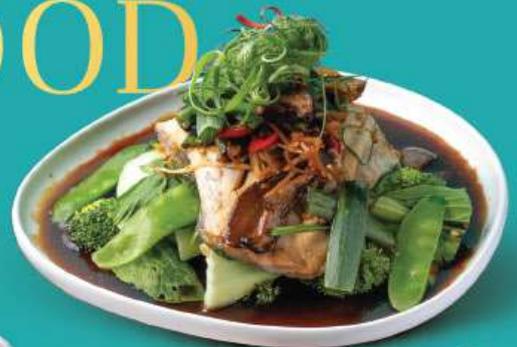
Holy basil soft shell crab **I**

Crispy soft-shell crab with chilli, garlic,
basil and oyster sauce
蒜辣罗勒蚝油炒脆皮软壳蟹
\$26.90



Pla sam rod **I**

Whole crispy barramundi, pineapple,
garlic and tomato sauce
整条脆炸澳洲鲈鱼、菠萝、大蒜和番茄酱
\$38.90



Pla neung see ew **I**

Steamed barramundi fillet, soy sauce,
ginger, shallot, shiitake mushroom
and green vegetables
清蒸澳洲鲈鱼柳配酱油、姜、青葱、香菇和绿叶蔬菜
\$27.90



Prik khing crispy salmon **I**

Stir-fried crispy salmon with dry red curry,
green bean and kaffir lime leaves
干红咖喱炒脆皮三文鱼配四季豆和卡菲尔酸橙叶
\$28.90

Choo-chee king prawn **GF I**

Prawns, aromatic choo-chee curry paste,
coconut cream, green vegetables and
kaffir lime leaves
大虾配香浓初青咖喱酱、椰浆、绿叶蔬菜和卡菲尔酸橙叶
\$25.90

Choo-chee salmon **GF I**

Salmon, aromatic choo-chee curry paste,
coconut cream, green vegetables, shrimp
paste and kaffir lime leaves
三文鱼配香浓初青咖喱酱、椰浆、绿叶蔬菜和卡菲尔酸橙叶
\$27.90

Salt and pepper barramundi **I**

Whole crispy salt and pepper barramundi
served with a side of Thai dressing
整条椒盐脆炸澳洲鲈鱼配泰式蘸酱
\$38.90

Barra lemon **I**

Steamed barramundi fillet in spicy lemon dressing sauce,
served with Chinese cabbage, carrot and broccoli
清蒸澳洲鲈鱼柳配香辣柠檬汁酱, 佐大白菜
\$27.90

Southern barra curry **I**

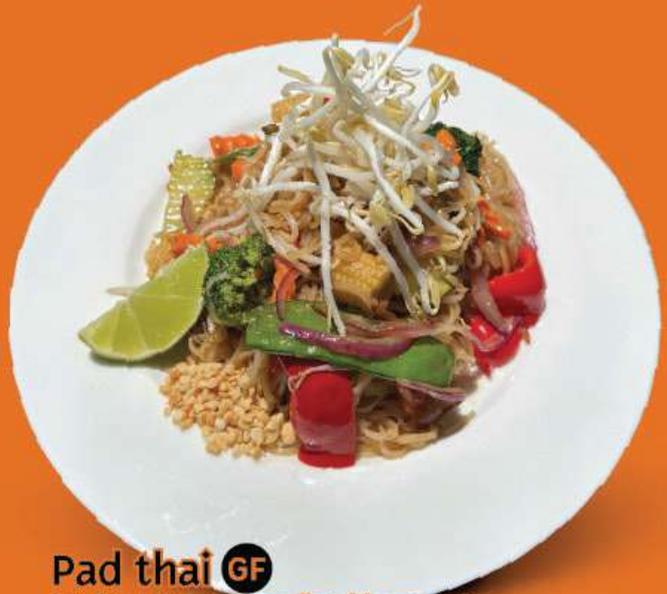
Barramundi fillet cooked in coconut milk,
betel leaves, turmeric, shrimp paste and chilli
椰奶黄姜辣椒煮澳洲鲈鱼柳配姜叶
\$27.90

SEAFOOD

Pad see ew **GFO**

(GFO with thin rice noodle)

Stir-fried flat rice noodle with egg,
Chinese broccoli, soy and oyster sauces
酱油蚝油炒河粉 配鸡蛋和芥兰



Pad thai **GF**

Stir-fried thin rice noodle with egg, tofu,
shallot, pickled turnip, red onion, bean sprouts,
crushed peanut and tamarind sauce

泰式炒米粉 配鸡蛋、豆腐、红葱头、腌萝卜
红洋葱、豆芽、花生碎和罗望子酱

NOODLE NOODLE

Chicken or Beef.....	\$20.90
Vegetables or Vegetables and tofu.....	\$19.90
Crispy pork or Duck or Prawn (I).....	\$24.90
Seafood (I).....	\$27.90



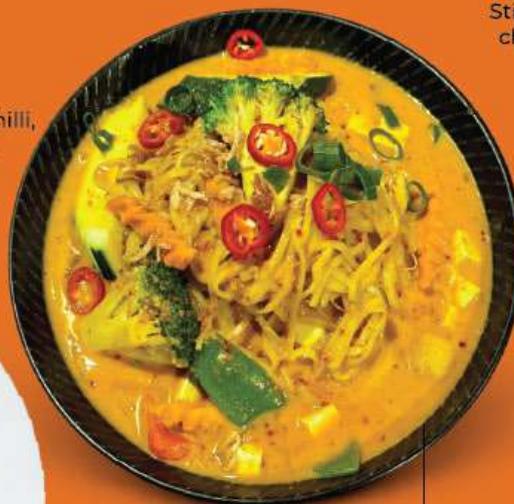
Cashew nut noodle

Stir-fried flat rice noodle with egg,
chilli jam sauce, spring onion and
mixed vegetables

辣椒酱炒河粉 配鸡蛋、葱花和什锦蔬菜

Drunken noodle

Stir-fried flat rice noodle with egg, chilli,
Chinese broccoli, green peppercorn,
rhizome, basil and dark soy sauce
黑酱油罗勒炒河粉 配鸡蛋、辣椒、芥兰
青胡椒、姜根和九层塔



Laksa

Thin rice noodle, laksa paste,
bean sprout and bok choy
叻沙细米粉 配叻沙酱、豆芽和菜



Pad hokkien

Stir-fried hokkien noodle with egg, mixed
vegetables and oyster sauce
蚝油炒福建面 配鸡蛋和什锦蔬菜

Tom yum noodle soup **GF**

Hot and sour soup with thin rice noodle,
coriander, lime leaves, lemongrass,
galangal, chilli and mushroom
泰式酸辣细米粉汤 配香菜、青柠叶、香茅
南姜、辣椒和蘑菇

Beef noodle soup

Braised beef and sliced beef with thin
rice noodle, bok choy and bean sprout
红烧牛肉牛片细米粉 配豆芽

\$21.90

FRIED RICE



Chicken or Beef.....	\$20.90
Vegetables or Vegetables and tofu.....	\$19.90
Crispy pork or Duck or Prawn (I).....	\$24.90
Seafood (I).....	\$27.90

Chilli basil fried rice

Thai-style fried rice with chilli, basil, egg, tomato, onion, garlic and Chinese broccoli

泰式罗勒炒饭 配辣椒、罗勒、鸡蛋、番茄、洋葱、大蒜和芥兰

Tom yum fried rice

Stir-fried rice with tom yum paste, egg, onion, garlic, tomato and Chinese broccoli

冬阴功炒饭 配鸡蛋、洋葱、大蒜、番茄和芥兰

Thai fried rice

Thai-style fried rice with egg, tomato, onion, garlic and Chinese broccoli

泰式炒饭 配鸡蛋、番茄、洋葱、大蒜和芥兰

Green curry fried rice

Stir-fried rice with green curry paste, tomato, onion, garlic, basil and Chinese broccoli

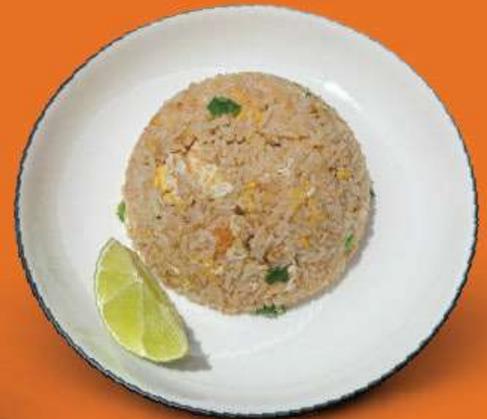
绿咖喱炒饭 配番茄、洋葱、大蒜、罗勒和芥兰



Pineapple fried rice

Stir-fried rice with pineapple, egg, tomato, onion, garlic, cashew nut and Chinese broccoli

菠萝炒饭 配鸡蛋、番茄、洋葱、大蒜、腰果和芥兰



Egg fried rice only

Stir-fried rice with egg, onion, garlic and spring onions

蛋炒饭 配洋葱、大蒜和葱花

\$12.90

SALAD



Duck salad

Roasted duck with lychee, pineapple, mint, coriander, cherry tomato, shallot and chilli jam dressing

荔枝菠萝烤鸭沙拉 配薄荷、香菜、樱桃番茄、红葱头和辣椒酱汁

\$27.90



Thai beef salad

Grilled marinated beef with red onion, mint, cherry tomato, coriander and Thai dressing

泰式烤牛肉沙拉 配红洋葱、薄荷、樱桃番茄、香菜和泰式调味汁

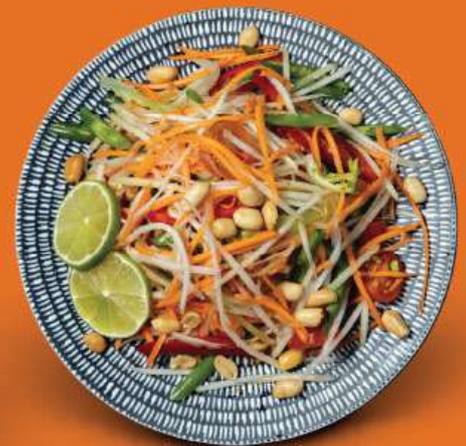
\$23.90

Larb E-san gai

Minced chicken, red onion, mint, shallot, chilli flakes and powdered roasted rice

泰式鸡肉碎沙拉(拉布鸡) 配红洋葱、薄荷、红葱头、辣椒碎和烤米粉

\$19.90



Papaya salad

Green papaya with chilli, lemon, palm sugar, cherry tomato, green bean, carrot, peanut and dried shrimp

泰式青木瓜沙拉(宋当) 配辣椒、柠檬、椰糖、樱桃番茄、四季豆、胡萝卜、花生和虾米

\$17.90

Papaya salad with soft shell crab

Green papaya chilli, lemon, palm sugar, cherry tomato, green bean, carrot, peanut and dry shrimp with crispy soft shell crab

泰式青木瓜沙拉配香脆软壳蟹 配辣椒、柠檬、椰糖、樱桃番茄、四季豆、胡萝卜、花生和虾米

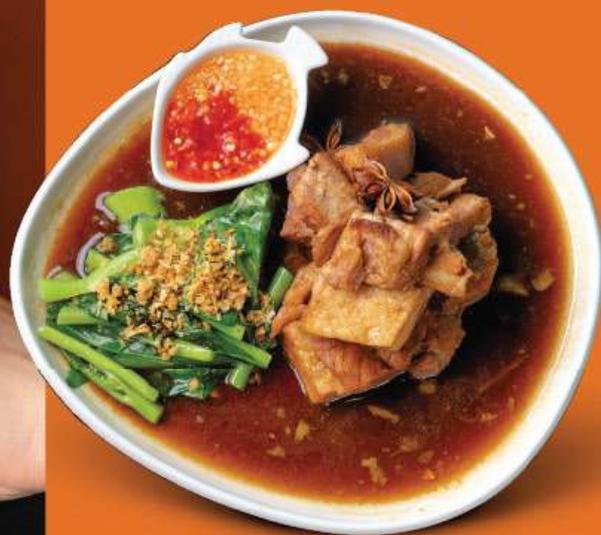
\$26.90

Sai Nahm pad thai king prawn (M)

Stir-fried rice noodle with original Thai style tamarind sauce, pork crackling, dried shrimp, bean sprout, tofu, egg and crush peanuts

泰式原味罗望子酱炒米粉 配脆皮猪、虾米、豆芽、豆腐、鸡蛋和花生碎

\$28.90



Slow cook pork belly

Pork belly cooked with caramel palm sugar, five spice served with stir fried Chinese broccoli

焦糖五香猪五花配炒芥兰 采用椰糖焦糖炖煮猪五花加入五香粉，搭配清炒芥兰

\$28.90

CHEF Specials

Spiced lamb cutlets

Succulent lamb cutlets with homemade marinade served on a bedding of salad

多汁羊排，采用自制腌料腌制，配时令沙拉

\$39.90

Five spice duck

Boneless roasted duck, stir-fried with shiitake mushroom, garlic, Asian green and five spice

五香香菇炒去骨烤鸭 配蒜香、亚洲时蔬

\$25.90

Mandarin duck

Roasted duck fillet stir-fried with sweet and spicy chilli sauce, ginger and, garlic served on a bed of steamed Asian green

甜辣酱蒜炒烤鸭片 搭配清蒸亚洲时蔬

\$25.90

Sai Nahm fried rice (M)

Thai fried rice infused with rich shrimp oil, king prawn and Chinese broccoli

虾油泰式炒饭 配大虾和芥兰

\$28.90

Orange chicken

Fried chicken with our special orange sauce

炸鸡，配本店特制橙味酱

\$21.90



Tycoon duck

Grilled duck breast served with hoisin sauce on a bed of steamed Chinese bok choy

海鲜酱烤鸭胸 铺配清蒸小白菜

\$32.90

Initial : M = Mixed origin



Sweet and sour pork rib

Pork ribs with lemongrass dressing and lemon
香脆猪肋排，配香茅酱汁和柠檬
\$34



Crab fried rice ①

Thai-style fried rice with egg, crab meat, spring onion and garlic
泰式蟹肉炒饭，加入鸡蛋和葱花
\$28



Stir-fried crab curry ①

Stir-fried with crab meat in curry sauce, egg, oyster sauce, shallot, celery, capsicum and onion
咖喱蟹肉炒，加入鸡蛋、蚝油、红葱头、甜椒和洋葱
\$39



SPECIAL MENU



Grilled eggplant

Grilled eggplant covered in our special miso topped with Furikake
炭烤茄子，覆以本店特制味噌酱，撒上日式拌饭香松
\$18

Crispy rice salad 🌶️

\$16

Panache mixed salad, crispy rice, pork sausage, red onion, roasted peanut, ginger and coriander with chilli jam dressing
香脆米拌沙拉，配猪肉香肠、红洋葱、烤花生、姜和香菜，佐辣椒酱调味

Khao soi Beef/King prawn ① 🌶️🌶️ \$23/\$29

Thai creamy Northern curry with egg noodle and crispy egg noodle
泰式北部奶香咖喱，配鸡蛋面和香脆鸡蛋面

Linguine tom yum prawn ① \$26

Fresh linguine with concentrate tom yum sauce and prawn
新鲜扁意面，搭配浓缩冬阴功酱和鲜虾

Sai Nahm glass noodle ① 🌶️🌶️ \$26

Colour-changing noodle and prawns bedded with mixed salad, red onions, cherry tomatoes with chilli-lime dressing
变色面配鲜虾，铺在混合沙拉上，搭配红洋葱和樱桃番茄，佐辣椒青柠酱汁

Goong ob woon sen ① \$28.90

Baked shrimp with glass noodle in pot, ingredients are layered to make a flavourful mixture, rich aromatic spices and intriguing taste
砂锅粉丝焗虾，后层辅料慢炖而成，风味浓郁，香料馥郁，口感独特迷人

Stir-fried squid curry ① \$28.90

Stir-fried squid in curry sauce, egg, oyster sauce, shallot, capsicum and onion
咖喱鱿鱼炒，加入鸡蛋、蚝油、红葱头、甜椒和洋葱

Initial : I = Imported / M = Mixed origin

SIDE DISH

Jasmine rice.....\$4 米饭	Coconut rice.....\$4.50 椰子饭	Brown rice.....\$4.50 糙米
Sticky rice.....\$5 糯米	Roti.....\$4 印度煎饼	Fried egg.....\$4 煎蛋
Steamed mixed vegetables..\$12.90 蒸什锦蔬菜	Peanut sauce.....\$3.90 沙爹酱	Chips.....\$4.50 薯条

Pad pak boong

Stir-fried morning glory with fermented yellow bean, garlic and chilli
腐乳豆酱炒空心菜，配蒜和辣椒
\$18.90

Bok choy

Stir-fried bok choy with ginger
清炒小白菜
\$14.90

Broccoli and shiitake mushroom

Stir-fried broccoli with shiitake mushroom and garlic
蒜香香菇炒西兰花
\$15.90



Roti Set

2 pieces of roti served with a side of green curry and peanut sauce dippings
2个印度煎饼配沙爹和绿咖喱酱
\$10



KID'S MEAL

Under 12 years old

Satay chicken

\$13.90

Nugget

\$13.90

Fried chicken

\$13.90

Choice of side :

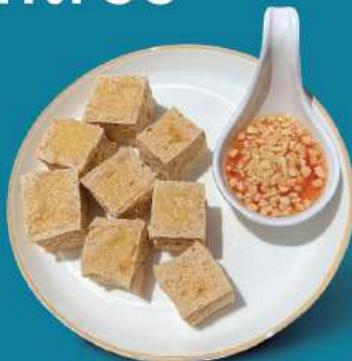
Steamed rice

Fried rice

Chips

VEGAN

Entrée



Crispy tofu

Deep fried tofu served with crushed peanut in sweet chilli sauce
香脆炸豆腐，配甜辣酱并撒上花生碎
\$10.90



Garlic chives dumpling

Deep-fried garlic chives served with vinegar chilli sauce
炸蒜香韭菜，配酸辣蘸酱
\$10.90



Eggplant stick

Crispy eggplant sticks served with orange sauce
香脆茄子条，配橙味酱
\$13.90

Poh pia tod (4 pcs)

Crispy vegetable spring rolls, served with sweet chilli sauce
香脆蔬菜春卷，配甜辣酱
\$10.90

Curry puff (4 pcs)

Golden pastry filled with curried potato, corn and pea served with sweet chilli sauce
金黄酥皮内馅为咖喱土豆、玉米和青豆，配甜辣酱
\$10.90

Fried rice

- Vegan Chicken or Vegan Beef.....\$21.90
- Vegetables or Vegetables and tofu.....\$20.90
- Vegan Duck.....\$25.90
- Plant based.....\$25.90



Basil khao pad

Thai-style fried rice with chilli, basil, onion, garlic and tomato
泰式炒饭，加入辣椒、罗勒、洋葱和番茄



Pineapple khao pad

Stir-fried rice with pineapple, tomato, onion, garlic, cashew nut and shallot
菠萝炒饭，配番茄、洋葱、腰果和红葱头

Khao pad

Thai-style fried rice with Chinese broccoli, garlic, onion and tomato
泰式炒饭，搭配混合蔬菜、蒜香和番茄

Noodles

- Vegan Chicken or Vegan Beef.....\$21.90
- Vegetables or Vegetables and tofu.....\$20.90
- Vegan Duck.....\$25.90
- Plant based.....\$25.90



Pad kee mao

Stir-fried flat rice noodle with Chinese broccoli with chilli, green peppercorn, rhizome, basil and dark soy sauce
炒河粉，搭配混合蔬菜、新鲜青胡椒粒、根茎类香料、九层塔（圣罗勒）和老抽酱油



Vegan Pad thai

Stir-fried thin rice noodle with tofu, shallot, pickled turnip, red onion, bean sprouts and crushed peanut
炒细米粉，配豆腐、红葱头、腌萝卜、红洋葱、豆芽和花生碎

Vegan Pad see ew

Stir-fried flat rice noodle with Chinese broccoli and soy sauce
炒河粉，配混合蔬菜和酱油

Side dish

Bok choy

Stir-fried bok choy
清炒小白菜
\$14.90

Broccoli and shiitake mushroom

Stir-fried broccoli with shiitake mushroom and garlic
蒜香香菇炒西兰花
\$15.90

VEGAN

Stir fry

- Vegan Chicken or Vegan Beef.....\$22.90
- Vegetables or Vegetables and tofu.....\$21.90
- Vegan Duck.....\$26.90
- Plant based.....\$26.90

Pad pumpkin

Stir-fried pumpkin, garlic, mixed vegetables, shallot and onion
炒甜南瓜, 配混合蔬菜、红葱头和洋葱

Pad med ma muang

Stir-fried cashew nuts, garlic, onion and mixed vegetables
腰果炒蒜香洋葱什锦蔬菜

Oyster vegan

Stir-fried shiitake mushroom, carrot, corn, vegan oyster sauce, shallot, garlic and onion
纯素炒香菇, 配混合蔬菜、素蚝油、红葱头和洋葱

Pad pak boong

Stir-fried morning glory with fermented yellow bean, garlic and chilli
腐乳豆豉炒空心菜, 配蒜和辣椒
\$18.90

Mixed green vegetables

Stir fried mixed green vegetables and vegan oyster sauce
清炒混合绿叶蔬菜, 配素蚝油
\$21.90

Ped palo (Duck)

Vegan duck stir fried with shiitake mushroom, onion, garlic, Asian green and five spices
素鸭炒香菇, 配洋葱、亚洲时蔬和五香粉
\$26.90



Vegan Green curry

Thai green curry with apple eggplant, mixed vegetables, green bean, chilli and basil
泰式绿咖喱, 配苹果茄、混合蔬菜、四季豆、辣椒和罗勒



Vegan Red curry

Thai Red curry with apple eggplant, mixed vegetables, red capsicum and chilli
泰式红咖喱, 配苹果茄、混合蔬菜、红甜椒和辣椒

Curries

- Vegan Chicken or Vegan Beef.....\$22.90
- Vegetables or Vegetables and tofu.....\$21.90
- Vegan Duck.....\$26.90
- Plant based.....\$26.90

Vegan Salad

Vegan beef salad

Vegan beef salad with red onion, mint, chilli, cherry tomato, coriander and Thai dressing
素牛肉沙拉, 配红洋葱、薄荷、辣椒、樱桃番茄、香菜和泰式酱汁
\$20.90

Vegan chicken salad

Vegan chicken salad with red onion, mint, chilli, cherry tomato, coriander and Thai dressing
素鸡沙拉, 配红洋葱、薄荷、辣椒、樱桃番茄、香菜和泰式酱汁
\$20.90



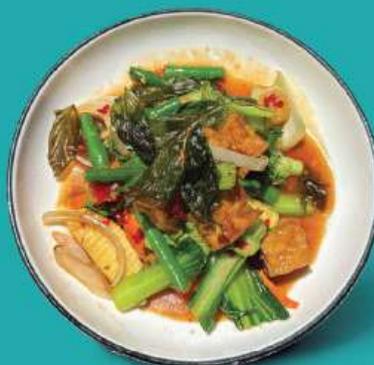
Vegan papaya salad

Green papaya with chilli, palm sugar, cherry tomato, green bean, carrot and peanut
青木瓜沙拉, 加入辣椒、棕榈糖、樱桃番茄、四季豆、胡萝卜和花生
\$17.90



Vegan duck salad

Vegan duck with lychee, pineapple, mint, coriander, cherry tomato, shallot and Thai dressing
素鸭沙拉, 配荔枝、菠萝、薄荷、香菜、樱桃番茄、红葱头和泰式酱汁
\$20.90



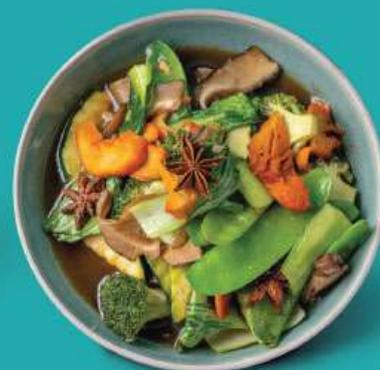
Ga-prao

Stir-fried with basil, onion, garlic, mixed vegetables and chili
九层塔炒, 配洋葱、混合蔬菜和辣椒



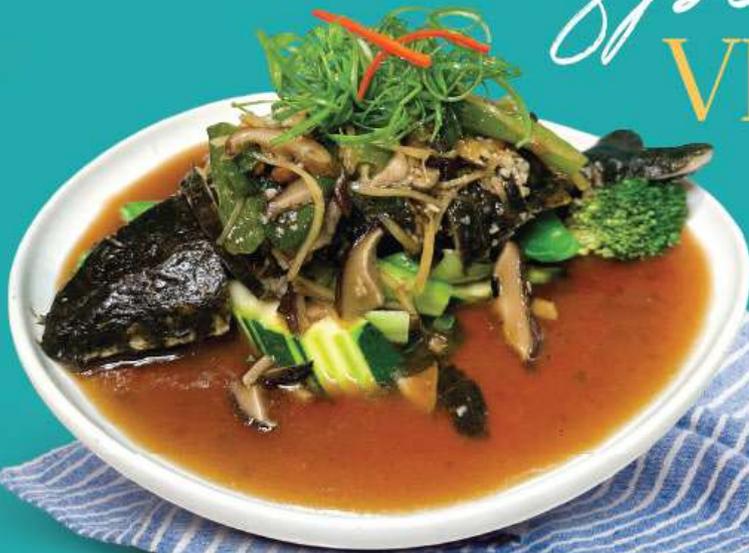
Pad khing

Stir-fried with fresh ginger, mixed vegetables, black fungus, mushroom, onion and garlic
姜炒杂菜, 配木耳、洋葱、红葱头并以黄豆酱调味



Specials

VEGAN MENU



Vegan steam fish with ginger sauce

Vegan seaweed fish with mixed green vegetables in ginger sauce
素海苔鱼，配混合绿叶蔬菜，姜汁调味
\$27.90



Yum eggplant

Crispy eggplant with red onion, mint, coriander, shallot, cherry tomato and Thai dressing
香脆茄子，配红洋葱、薄荷、香菜、红葱头、樱桃番茄和泰式酱汁
\$20



Holy plant base

Plant base, green bean, mixed vegetables, chilli, garlic and basil
植物基，配四季菜、季豆、辣椒、蒜和罗勒
\$26.90



Vegan Choo chee with sliced soy

Sliced soy, aromatic Choo-chee curry paste cream, coconut cream, green vegetables and kaffir lime leaves
素片配香浓楚奇咖喱酱和椰奶
搭配绿叶蔬菜与香柠叶
\$22.90



Orange crispy soy

Fried soy with our special orange sauce
香炸素肉，配本店特制橙汁酱
\$21.90

Salt & Pepper crispy soy

Crispy soy with spice, salad and sweet chilli sauce
香脆炸制，配香料、沙拉和甜辣酱
\$11.90



Vegan yum woon sen

Colour-changing noodle and crispy soy with mixed salad, red onions, cherry tomatoes, garlic served with chilli-lime dressing
变色面配香脆素肉，搭配混合沙拉、红洋葱、樱桃番茄和蒜片，佐辣椒青柠酱汁
\$22

Vegan steam fish with lemon sauce

Vegan seaweed fish with spicy lemon dressing, served with Chinese cabbage, carrot and broccoli
素海苔鱼，配香辣柠檬酱，搭配大白菜、胡萝卜和西兰花
\$27.90

Pad ped with sliced soy

Stir-fry with sliced soy and green bean in red curry paste, basil, onion, garlic, kaffir lime leaves, green peppercorn, rhizome
咖喱酱炒素片和四季豆，加入罗勒、洋葱、蒜、香茅叶、青胡椒粒和根茎香料
\$22.90

Vegan crispy rice salad

Panache mixed salad, crispy rice, tofu, red onion, roasted peanut, ginger and coriander with Thai dressing
香脆米拌豆腐沙拉，配红洋葱、烤花生、姜和香菜，佐泰式酱汁
\$16



BANQUET MENU

(Minimum 4 ppl)

Banquet 1

\$36/person

Entrée

- Crab claw (I)
- Fish cake (GF) (I) 🌶️
- Vegetable spring roll

Main

- Green curry chicken (GF) 🌶️🌶️
- Sesame beef (GFO)
- Kana moo krob (GFO) 🌶️
- Satay lover vegetable
- Jasmine rice

Banquet 2

\$46/person

Entrée

- Prawn dumpling (I)
- Curry puff
- Satay chicken
- Salt and pepper squid (I)

Main

- Massaman beef (GF)
- Prik pao pork belly
- Holy basil soft shell crab (I) 🌶️
- Mixed green
- Jasmine rice

Banquet 3

\$55/person

Entrée

- Fish cake (GF) (I) 🌶️
- Prawn spring roll (I)
- Vegetable spring roll
- Papaya salad

Main

- Choo-chee king prawn (GF)(I) 🌶️
- Five spice duck
- Pla sam rod (I)
- Holy basil squid (I) 🌶️
- Jasmine rice

+add \$4/person for Coconut ice cream or Mango ice cream or Vanilla ice cream

Vegan Banquet 1

\$37/person

Entrée

- Poh pia tod
- Curry puff
- Crispy tofu

Main

- Green curry vegan chicken 🌶️🌶️
- Sesame vegan beef
- Ped palo
- Oyster vegetable
- Jasmine rice

Vegan Banquet 2

\$47/person

Entrée

- Curry puff
- Poh pia tod
- Vegan papaya salad 🌶️
- Yum eggplant

Main

- Panang curry vegan chicken 🌶️
- Pad med ma muang vegan beef
- Ped palo
- Orange crispy soy
- Jasmine rice

Vegan Banquet 3

\$56/person

Entrée

- Curry puff
- Poh pia tod
- Orange eggplant
- Salt and pepper crispy soy

Main

- Red curry vegan chicken 🌶️
- Holy plant base 🌶️
- Pad ped with sliced soy 🌶️
- Ped palo
- Jasmine rice

+add \$4/person for Coconut ice cream or Mango ice cream or Vanilla ice cream

DESSERT

Thai dessert



Mango sticky rice ^{GF} (Seasonal)

Sweet sticky rice served with mango and creamy coconut sauce
甜糯米饭，配新鲜芒果和香浓椰奶酱
\$13.90

Thai egg custard with sticky rice

Smooth Thai-style egg custard served with sweet sticky rice
顺滑泰式鸡蛋布丁，配甜糯米饭
\$12.90



Thai banana sticky rice

Sweet sticky rice cooked with ripe banana and coconut milk, wrapped and gently steamed
甜糯米与熟香蕉和椰奶一起烹煮，包裹后轻柔蒸制而成
\$9.90

Coconut ice cream with sticky rice

Mango ice cream with sweet sticky rice, coconut cream, jelly and peanut
椰子冰淇淋，配甜糯米饭、香浓椰奶和花生
\$12.90



Mango ice cream

芒果冰淇淋
\$8

Ice Cream

Deep fried ice cream

Crispy golden coating with cold vanilla ice cream inside, served with whipped cream and pickled cherry
金黄酥脆外皮，内含冰凉香草冰淇淋，配鲜奶油和腌樱桃
\$12.90

Mango ice cream with sticky rice

Coconut ice cream with sweet sticky rice, coconut cream, jelly and peanut
芒果冰淇淋，配甜糯米饭、香浓椰奶和花生
\$12.90

Vanilla ice cream

香草冰淇淋
\$5

Coconut ice cream

椰子冰淇淋
\$8

Bingsu

Thai milk tea bingsu

Finely shaved ice infused with Thai milk tea flavour, served with brown sugar pearls, white pearls and mixed rainbow jelly
细腻刨冰融入泰式奶茶风味，配黑糖珍珠、白珍珠和彩色果冻
\$20.90



Mango bingsu

Finely shaved ice topped with white pearls, mango jelly and fresh mango pieces
细腻刨冰，配白珍珠、芒果果冻和新鲜芒果块
\$20.90

Cake



Chocolate fondant

Warm chocolate fondant with a soft molten centre, served with pickled cherry and whipped cream
温热巧克力熔岩蛋糕，内馅柔软流心，配腌樱桃和鲜奶油
\$12.90



OPEN
MONDAY - SUNDAY
11AM-3PM AND 5PM-10PM

TEL : 0296800742 / 0488280345

NORWEST MARKETOWN, SHOP 35/4 CENTURY CCT, NORWEST NSW 2153

THANK YOU
Enjoy