					-
Е	N	ĸ	ы	ы	S

(All entree dishes are available as Main Course dishes)

1. Goong Tod (Fried Prawns) \$15.50
Prawns in batter, served separately
with a sweet and mild hot sauce (4 per serve)

2. Tod Mun Goong (Prawn Patties) \$15.50
A traditional and popular Thai dish, served with cucumber salad, sprinkled with ground peanut (4 per serve).

3. Satay \$14.50
Tender pieces of beef or chicken on skewers, topped with peanut sauce. Cucumber salad served separately (4 per serve).

4. Porpia Tod (Spring Rolls) \$9.5

Our own special recipe, served with sweet and sour sauce.

5. Goong Hor Pa Houm (Prawn Blanket) \$15.50 King prawns spring rolls served with sweet and sour sauce (4 per serve).

6. Yum Goong (Prawn Salad) \$15.50
Prawns, lightly cooked, mixed with lemon juice, chilli, onion and aromatic herbs. (hot)

7. Yum Pla Muk (Squid Salad) \$14.50
Lightly cooked squid mixed with lemon
juice, chilli, onion and aromatic herbs. (hot)

8. Yum Talay (Mixed Seafood Salad) \$15.50
Prawns, squid, scallop, mussels and vermicelli mixed with lemon juice, chilli, onion and aromatic herbs. (hot)

Larp Gai or Moo (Larp Chicken or Pork) \$14.50
 Minced chicken or pork seasoned with aromatic herbs, lemon juice and fresh chilli (hot)

10. BBQ Pork Balls
Flame grilled pork balls served with pickled salad.

\$14.50

Gai Hor Bi Teoy (Pandan Chicken) \$15.50
 Chicken fillets mixed with herbs and spices, wrapped in pandan leaf and fried. Served with sweet sesame sauce (mild) (4 per serve).

12. Mee Grobe (Crispy Noodles) \$14.50
Crunchy deep fried noodles tossed with minced prawns, egg, spring onion, bean sprouts and aromatic herbs.

★ Prawn Chips \$5.50

SOUP

13. Tom Mor Tek (Hot and Sour Soup) \$13.50
Prawns, squid, scallop, mussels fresh basil, fresh chilli, lemon grass, lemon leaves, lemon juice. (hot)

14. Tom Kar Gai (Chicken Soup) \$12.5

A mild hot chicken soup with coconut milk, flavoured with lemon juice. (medium hot)

15. Gang Jued Woon Sen (Clear Soup) \$13.5 Clear soup with minced prawns and pork, and vermicelli.

16. Tom Yum (Prawns) \$13.5
Your choice of prawns or chicken soup (Chicken) \$12.5
with fresh mushroom, lemon grass, lemon
juice and hot chilli paste. (medium hot)

MAIN DISHES

Curries (Steamed rice can be ordered separately)

17. Gang Panang (Red Beef Curry) \$23.0
Thick red curry with bamboo shoots and fresh basil and fresh chilli. (medium-hot)

18. Gang Keo Wann (Green Curry) \$23.0 Beef or chicken in green chilli curry. (medium-hot)

19. Gang Kari Gai (Yellow Curry Chicken) \$23.0 Chicken in mild hot yellow curry and potatoes. (mild)

20. Gang Masman Neau (Masaman Beef Curry)

Beef in mild red curry with potatoes and peanut. (medium)

\$23.0\$

★ Vegetarian Curry (Choice of curry) \$23.0 Seasonal vegetables with vegetarian bean curd.

Noodles

21. Phud Thai (Thai Noodles) \$20.90
Thai rice noodles wok tossed with shrimps, chicken, egg, bean sprout and ground peanut.

22. Phud Me (Fried Egg Noodles) \$20.90
Egg noodles fried with bean sprout, spring onions, egg, chicken and soy sauce.

★ Drunken Noodles (Chic or Beef) \$24.90 Fresh rice noodles fried with fresh, (Seafood) \$32.90 tomatoes basil, bean sprouts, egg, spring onion and chef's special ingredients. (medium hot)

Seafood

23. Pia Phud Prig Khing (Fish ChooChee Sauce) \$38.0 Fried whole fish, topped with hot chilli, sauce in coconut milk. (hot)

24. Pla Sam Ros (Fish with Special Sauce) \$38.0
Whole fish fried and topped with our seasonal from own special sauce (mild)

25. Pla Phud Khing (Fish with Ginger) \$38.0 Whole fish fried and topped with ginger, capsicum, mushroom, onion, spring onion, and soy sauce.

26. Phud Talay (Mixed Seafood) \$36.0 Scallops, squid and prawns, mussels, stir-fried with seasonal vegetables and green curry powder (mild).

27. Goong Phud Prig (Prawns with Fresh Chilli) \$36.0 Braised prawns stir-fried with fresh chilli and seasonal vegetables (hot).

28. Goong Phud Puk (Prawns with Vegetables) \$36.0 Prawns stir-fried with seasonal vegetables.

29. Phud Preo-Wann (Sweet and Sour Prawns) \$36.0 Braised prawns in sweet and sour sauce.

30. Phud Tom Yum Heng (Seafood Lemon Grass) \$36.0 Scallops, squid, prawn and mussel stir-fried with hot red curry sauce (medium hot).

Beef

31. Neau Phud Khing (Beef with Ginger) \$25.0 Beef stir-fried with ginger root and spring onion

32. Praram Long Song (Beef with Peanut Sauce) \$25.0 Beef and seasonal vegetables topped with a mild hot peanut sauce.

33. Neau Phud Bi Gaprow (Beef with Basil) \$25.0 Beef stir-fried with fresh basil leaves and seasonal vegetables (mild) .

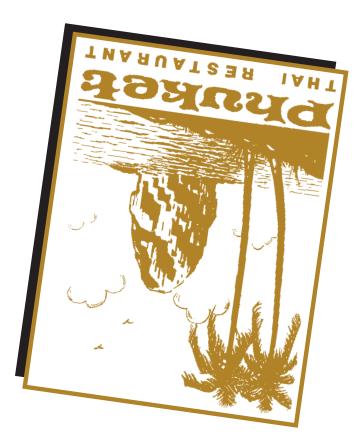
34. Neau Phud Prig Khing (Tasty Curry Beef) \$25.0 Beef stir-fried with mushroom, bamboo shoot, fresh chilli, beans and seasonal vegetables (medium-hot).

35. Neau Phud Macarm (Hot and Sour Beef)

Beef stir-fried with string beans, bamboo shoots, fresh green chili and lemon grass.

(medium-hot)

\$26.0



nuəw Y6WA-946T

www.phuketthaiadelaide.com **CLOSED TUESDAYS** 9:30PM **OPEN 6 DAYS 5PM TILL**

Telephone 8295 1903 162 Jetty Road, Glenelg

¥	Vegetarian Bean Curd Bean curd stirred fried with snow peas, bean	06.62\$	Mountain Fresh Juices Apple only. Apple and Guava or Apple and Mango	05 '9\$
'St	o hud Puk (Mixed Vegetables) Jightly stir-fried seasonal vegetables.	06'61\$	Bunderberg Ginger Beer etc	05 .8 \$
.4-4	Tuw Jear Phud Puk (Special Mixed Vegetables) Stir-fried broccoli, cauliflower, mushroom and chinese broccoli.	ve.ei¢	Sparkling Water (1L) Soda Water (330ml)	01\$ 05.4\$
	Jetables	00 013	Bottled Water (600ml)	05.4\$
-	ground pepper. (mild)		Coke, Zero, Diet Coke, Sprite, Lift/Solo, Fanta (375ml	05.4 \$ (I
·Σt	Braised pork fried with fresh garlic and freshly	0.92	CHIFFED SOET DRINKS	
	Moo Phud Prig Khing (Tasty Curry Pork) Oork stir-fried with mushroom, bamboo shoot, resh chilli, beans and seasonal vegetables. (hot)	0.92\$	Home-made Kahlua ice cream mixed with chocolate, served with fresh strawberries and chocolate flakes.	2 01014
'lt	Moo Phud Gratium (Pork with Spring Onion) 9 Oork stir-fried with capsicum, cabbage, spring onion, garlic and white pepper.	0.92	52. Thai Banana Cake Sticky rice stuffed with banana and black beans, wrapped in banana leaves.53. Kahlua Ice-Cream	06.21\$
Ю				00 612
	Chicken Fillet with Cashew) Chicken fillet stir-fried with cashew nuts, sineapple, onion, fried chilli, spring onion, mushrooms and home made sauce (medium).	0.9Z\$	(strawberry or mango seasonal availability) 51. Coconut Ice Cream Home-made coconut ice cream mixed with Jack Fruit, with fresh strawberries.	06 [.] El\$
'Ot	Sai Phud Himarparn		50. Fresh Fruit Salad and Ice Cream Seasonal fruits with coconut ice cream	0 6'∠ ι \$
	Gai Phud Prig Khing (Tasty Curry Chicken) Chicken stir-fried with mushroom, bamboo shoot, resh chilli, beans and seasonal vegetables (hot).	0 :92 8	49. Sticky Rice with Custard Sticky rice topped with coconut cream and custard	0 6.11 \$.b
	Gai Phud Khing (Chicken with Ginger) Chicken stir-fried with ginger root and seasonal vegetables.	0.52\$	SWEETS	
	Chicken stir-fried with fresh chilli and seasonal		48. Kao Phud (Fried Rice) Rice fried with egg, peas and spring onion	06 . ۲ ۱ \$
JAY Gai Phu	Gai Phud Prig (Chicken with chilli)	\$25.0	47. Kao Suey (Steamed Jasmine Rice) (Regular) (Large)	00 [.] 9\$ (
.95	Gai Phud Bi Gaprow (Chicken with Basil) Chicken stir-fried with fresh basil leaves and seasonal vegetables (mild).	\$ <mark>52.0</mark>	46. Kao Phud Thai (Special Fried Rice) Rice fried with shrimps, chicken, egg and tomato	06.6 l \$

Rice

06.61\$

обивм

TSD əbuləni səsirq IIA

* Asian greens with Garlic OR Oyster Sauce

Chicken

sprouts, capsicum, baby corn and mushrooms.