

My Thai Kitchen

WED - FRI Midday - 2 p.m {3369 8555}

LUNCH MENU

SOUPS & ENTREE \$7.50

+ tom yum soup: prawns / chicken / vegetable

a spicy piquant soup of tom yum paste with mushroom, coriander, lemongrass and kaffir lime leaves.

+ tom kha soup: chicken / vegetable

a light coconut soup with galangal, mushroom, coriander, lemongrass and kaffir lime leaves.

+ thai spring rolls (4)

chicken or vegetarian golden fried spring rolls filled with shredded cabbage leaves, carrots, glass noodles and herbs.

+ golden parcel (4)

fried wonton pastry crescent with a filling of ground chicken, water chestnut, garlic & coriander roots.

+ fried prawns (4)

tiger prawns deep fried in a light batter, served with sweet chilli and tamarind sauce.

: :SPICY SALADS: : served with steamed jasmine rice \$12.50

: :aussie cry

warm salad of sliced beef tossed in fresh bird's eye chillies, garlic, lemongrass, lime juice and onions. finished with mint leaves, thai basil and coriander.

: :laab: sliced beef / ground chicken breast / ground lean pork

north eastern style warm salad with lime juice, onions, toasted rice powder and roasted chilli flakes, mint leaves, lemongrass, thai basil & coriander.

{CURRIES} served with steamed jasmine rice \$12.50

{ }yellow chicken curry

made with a delicate paste of turmeric, galangal, kaffir limes, lemongrass, garlic and chillies. the herbaceous paste is cooked in coconut cream with chicken and potatoes. finished off with a dollop of coconut cream, tomatoes and coriander leaves.

{ }massaman beef curry

originated from the south of thailand, beef, potatoes, onions and tamarind are braised until tender with coconut milk and massaman curry paste. finished with a dollop of coconut cream, tomatoes, coriander and crushed peanuts.

{ }red curry: vegetables / tofu / chicken / beef / pork (add \$2.50 for prawns)

made with spicy red curry paste, galangal, kaffir limes, lemongrass, garlic & long red chillies. the paste is cooked in coconut milk with bamboo shoot, green beans, basil and red capsicum. finished off with a dollop of coconut cream.

{ }green curry: vegetables / tofu / chicken / beef / pork (add \$2.50 for prawns)

made with spicy green curry paste, galangal, kaffir limes, lemongrass, garlic & long red chillies. the paste is cooked in coconut milk with bamboo shoot, green beans, basil and red capsicum. finished off with a dollop of coconut cream.

{ }panang curry: vegetables / tofu / chicken / beef / pork (add \$2.50 for prawns)

a rich red curry paste lightly pan fried in luscious coconut cream with snow peas, red capsicum and thai basil. finished off with a dollop of coconut cream.

//STIR FRIES// served with steamed jasmine rice \$12.50

// cashew nut: tofu / chicken

stir fried in garlic, chilli, onions, red capsicum, vegetables and shallots. seasoned with chilli jam and roasted cashew nuts.

// krapow sweet basil: tofu / chicken / beef

stir fried with thai basil, garlic, fresh red chillies, onions, red capsicum and vegetables

TURN ME OVER for more...



\\STIR FRIES// served with steamed jasmine rice \$12.50

\\sweet and sour: vegetables / tofu / chicken / pork

stir fried with baby corn, onions, tomatoes, cucumber, red capsicum and pineapple in a thai style sweet and sour sauce.

\\pad prik khing: tofu / chicken / pork 🌶️

your choice of meat tossed with bamboo shoots, green beans, thai basil, red capsicum and stir fried with curry paste, thinly sliced kaffir lime leaves and a touch of coconut cream.

\\pad pak: vegetables / tofu / chicken

stir fried mixed seasonal vegetables in a light smoky oyster sauce.

\\grandma's sweet chicken

made lovingly with sliced chicken breast stir fried with garlic & coriander root, then tossed in thick caramelised soy sauce with palm sugar and served on a bed of steamed wombok.

\\kratiem garlic: vegetables / tofu / chicken / pork / beef

stir fried with a herb paste of garlic, white pepper and coriander root. seasoned with oyster sauce and palm sugar. served on a bed of steamed zucchini and topped with garlic chips and coriander leaves.

\\tuk tuk chicken 🌶️

dangerously delicious ground chicken breast stir fried with bamboo shoots, garlic, fresh red chillies, red capsicum, crunchy green beans and thai basil.

\\beef oyster

tender beef strips stir fried in a smoky oyster sauce with pineapple, onion, button mushrooms and shallots, served on a bed of steamed zucchini.

~NOODLES & RICE~ \$12.50

~ pad thai

a sweet, salty and sour stir fry of thin rice noodles with sliced chicken breast, egg, crunchy bean sprouts, shallots, coriander, roasted crushed peanuts and our homemade pad thai sauce

~ pad see you

thick rice noodles stir fried with sliced chicken breast, egg, wombok, shallots and coriander in a dark caramelised soya sauce.

~ drunken noodle 🌶️

thick rice noodles stir fried with garlic, long red chilli, sliced chicken breast, egg, red capsicum, coriander and thai basil.

~ thai fried rice

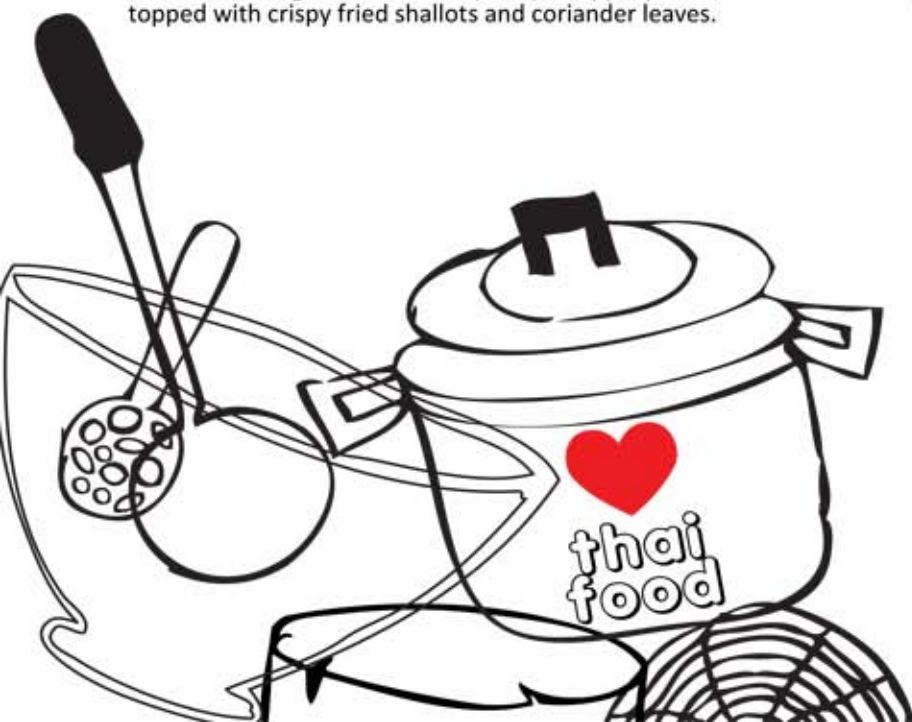
stir fried jasmine rice, sliced chicken breast, egg, onion, sliced tomato, shallots, white pepper and coriander. lightly seasoned with oyster sauce.

~ sweet basil fried rice 🌶️

thai's favourite fried rice, a hint of long red chilli, garlic, sliced chicken breast, egg, red capsicum, coriander and thai basil.

~ pineapple fried rice

mouth watering fried rice of tropical pineapple pieces, a hint of thai curry powder, sliced chicken breast, egg, sultanas, topped with crispy fried shallots and coriander leaves.



\$9.90

LUNCH SPECIALS

Each week we will take your taste buds on a different food adventure. Check the specials board and follow us on [twitter @mythaimilton](https://twitter.com/mythaimilton)

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