

(SOUPS)

- () **tom yum** 🌶️
- prawn / seafood \$7.50/\$17.50
- vegetables \$6.50/\$12.50

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

- () **tom kha** 🌶️
- chicken \$7.50/\$15.50
- vegetables \$6.50/\$12.50

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

- () **bangkok laksa** 🌶️🌶️ \$16.50
bangkok inspired curry noodle soup served with thin rice noodles, coconut milk, lemongrass, tofu, tiger prawns, calamari and sliced chicken breast topped with bean sprouts, coriander, fried shallots and garlic chips.

+ENTRÉES+

- + **thai spring rolls (4)**
- chicken / vegetarian \$7.50
golden fried spring rolls filled with shredded cabbage leaves, carrots, glass noodles and herbs.

- + **golden parcels (4)** \$7.50
deep fried wonton pastry crescent with a filling of ground chicken, water chestnut, garlic and coriander roots.

- + **satay (4)** \$7.50
chicken tenderloins marinated in coconut cream, garlic, tumeric and fresh coriander roots. hand skewered then grilled and accompanied with our authentic satay sauce.

- + **thai fish cakes (4)** 🌶️ \$7.50
dollops of red fish mousse fried and served with a salsa of cucumber, sweet chilli, coriander and ground peanuts. the mousse is a blend of fish, red curry paste, kaffir lime leaves and green beans.

- + **fried prawns (4)** \$7.50
tiger prawns deep fried in a light batter, served with sweet chilli and tamarind sauce.

- + **fried calamari (10+)** \$7.50
calamari rings in a light batter, served with sweet chilli and tamarind sauce.

#GRILLS# *please allow extra cooking time*

- # **waterfall beef salad** 🌶️🌶️ \$17.50
marinated 250g rib fillet, thinly sliced then tossed lightly in lime juice, onions, cucumber, tomatoes, toasted rice powder and dry chilli flakes. finished with mint, shallots, thai basil and coriander.

- # **pla goong** 🌶️🌶️ \$ 19.50
grilled tiger prawns tossed in garlic, onion, fresh red chillies, thai basil, lemongrass, lime juice, shallots and coriander.

- # **gai yang** \$14.50
char grilled chicken marinated in tumeric, galangal, lemongrass, garlic, white pepper and smoky oyster sauce. served with **nam jim jeaw** sauce*

- # **crying tiger** \$14.50
thai style grilled bbq beef marinated in garlic, fresh coriander roots, white pepper and sesame seeds. thinly sliced and served with **nam jim jeaw** sauce*
***nam jim jeaw** 🌶️
a mildly spicy relish of toasted rice powder, roasted chillies, palm sugar, tamarind essence and tomato.

: :SPICY SALADS: :

- : : **som tum** *seasonal 🌶️🌶️ \$12.50
shredded green papaya pounded in a mortar and pestle with lime juice, dried shrimp, peanuts, green beans, red chilli and cherry tomatoes.

- : : **cucumber salad** \$11.50
shredded green cucumber tossed with tomatoes, roasted ground peanuts, mint leaves and coriander in a lime juice and smoky chilli jam dressing.

- : : **yum gai (delicious man)** 🌶️🌶️ \$16.50
sliced chicken breast wok smoked with lemongrass, garlic and chilli, then tossed in lime juice, onion, green papaya, tomato, cucumber, mint, shallots, coriander and thai basil.

- : : **aussie cry** 🌶️🌶️🌶️🌶️ \$16.50
warm salad of sliced beef tossed in fresh chillies, garlic, lemongrass, lime juice and onions. finished with mint leaves, shallots, thai basil and coriander.

- : : **laab** 🌶️🌶️ \$16.50
- sliced beef / ground chicken or pork
issan style warm salad with lime juice, onions, toasted rice powder and chilli flakes. finished with shallots, mint leaves, lemongrass, thai basil and coriander.

- : : **immigration salad** 🌶️🌶️ \$17.50
warm glass noodle salad with tiger prawns, ground chicken, young ginger, garlic and red chillies. finished with mint, coriander and roasted cashew nuts.

{CURRIES}

- { } **yellow chicken curry** 🌶️ \$16.50
melt in your mouth chicken and chat potatoes cooked in coconut milk with a delicate paste of tumeric, galangal, kaffir limes, garlic, lemongrass and chillies. finished off with a dollop of coconut cream, tomatoes and coriander.

- { } **massaman beef curry** 🌶️ \$16.50
a signature curry of southern thailand, beef, chat potatoes, onions and tamarind are braised till tender with coconut milk and massaman curry paste. finished with a dollop of coconut cream, tomatoes, coriander, and roasted ground peanuts.

- { } **green curry** 🌶️🌶️
- vegetables (add \$2 for tofu) \$12.50
- chicken / beef / pork \$15.50
- tiger prawns \$19.50
made with spicy green curry paste, galangal, kaffir limes, lemongrass, garlic and long green chillies. the curry paste is cooked in coconut milk with bamboo shoots, green beans, thai basil and capsicum.

- { } **red curry** 🌶️🌶️
- vegetables (add \$2 for tofu) \$12.50
- chicken / beef / pork \$15.50
- tiger prawns \$19.50
made with spicy red curry paste, galangal, kaffir limes, lemongrass, garlic and long red chillies. the paste is cooked in coconut milk with bamboo shoots, green beans, thai basil and red capsicum.

- { } **panang curry** 🌶️🌶️
- vegetables (add \$2 for tofu) \$12.50
- chicken / beef / pork \$16.50
- tiger prawns \$19.50
a rich red curry paste lightly pan fried in luscious coconut cream with snow peas, red capsicum and thai basil.

- { } **dry lamb curry** 🌶️🌶️ \$18.50
tender lamb back strap thinly sliced and slow cooked in panang curry paste with coconut cream, finely sliced kaffir lime leaves, pineapple and red capsicum. finished off with a dollop of coconut cream & basil.

- { } **fish curry** 🌶️🌶️ \$23.50
fresh australian barramundi fillet gently cooked in a thick red curry sauce with finely sliced kaffir lime leaves and thai basil. served on a bed of steamed snow peas, fresh baby corn and capsicum.

- { } **my thai duck curry** 🌶️🌶️ \$23.50
roasted duck breast sliced then cooked in a thick red curry sauce with pineapple, red grapes, cherry tomatoes, capsicum and shiitake mushrooms. finished off with coconut cream and thai basil.

\\STIR FRY'S//

- \\/ **cashew nut** 🌶️
- tofu \$15.00
- chicken \$17.00
stir fried in garlic, chilli, onions, broccoli, zucchini, red capsicum and shallots. seasoned with a mild yet flavoursome chilli jam and topped with roasted cashew nuts.

- \\/ **krapow : sweet basil** 🌶️
- vegetables (add \$2 for tofu) \$12.50
- chicken / beef / pork \$16.50
- lamb* \$18.50
- prawns / calamari / seafood \$19.50
- roasted duck breast* \$23.50
your choice of meat stir fried with thai basil, garlic, fresh chillies, onions, broccoli, zucchini and red capsicum. * *button mushrooms added in duck and lamb dishes.*

- \\/ **kratiem : garlic**
- vegetables (add \$2 for tofu) \$12.50
- chicken / beef / pork \$16.50
- lamb \$18.50
- prawns / calamari / seafood \$19.50
your choice of meat stir fried in 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.

- \\/ **sweet and sour**
- vegetables (add \$2 for tofu) \$12.50
- chicken / pork \$16.50
- tiger prawns \$19.50
- lightly battered barramundi fillets \$23.50
your choice of meat tossed with fresh baby corn, onions, tomatoes, cucumber, red capsicum, shallots and pineapple in a thai style sweet and sour sauce.

- \\/ **pad prik khing** 🌶️🌶️
- tofu \$14.50
- chicken / beef / pork \$16.50
- lamb* \$18.50
- tiger prawns / seafood \$19.50
- roasted duck breast \$23.50
your choice of meat stir fried with prik khing paste, tossed with green beans, red capsicum, finely sliced kaffir lime leaves and a touch of coconut cream. * *bamboo shoots and thai basil added with lamb.*

- \\/ **pad pak**
- vegetables (add \$2 for tofu) \$12.50
- chicken \$16.50
- tiger prawns / scallops \$19.50
a selection of fresh vegetables lightly stir fried in smoky oyster sauce.

- \\/ **pra ram**
- vegetables (add \$2 for tofu) \$12.50
- chicken \$16.50
- tiger prawns \$19.50
your choice of meat on a bed of steamed fresh vegetables topped with our authentic thai style satay sauce and shallots.

- \\/ **beef oyster** \$16.50
tender beef strips stir fried in a smoky oyster sauce with pineapple, onion, button mushrooms and shallots, served on a bed of steamed zucchini.

- \\/ **tuk tuk chicken** 🌶️🌶️ \$16.50
dangerously delicious ground chicken breast stir fried with bamboo shoots, garlic, fresh chillies, red capsicum, green beans and thai basil.

- \\/ **grandma's sweet chicken** \$16.50
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.

- \\/ **chicken pineapple** \$16.50
thinly sliced chicken breast stir fried with fresh baby corn, onions, pineapple and shallots tossed in oyster sauce and palm sugar.

SPECIAL DISHES

- * **luv a duck** \$29.50
250g of juicy roasted duck breast served with our special thai duck gravy and a generous serve of lightly stir fried vegetables with fresh baby corn and shiitake mushrooms in oyster sauce.

- * **one nation (please explain)** 🌶️ \$23.50
fresh australian barramundi fillet steamed on a bed of wombok served with a light and tangy sauce of garlic, lemongrass, lime juice, onion, fresh red chillies, mushroom, thai basil and a dollop of coconut cream.

- * **tax return** 🌶️
- tofu \$16.50
- tiger prawns \$19.50
fresh tofu or tiger prawns in a light and crispy batter served with our special sauce with garlic, red chillies, capsicum, sliced kaffir lime leaves, coriander, shallots, mushrooms and thai basil.

- * **goong my thai** 🌶️
- tofu \$14.50
- tiger prawns \$19.50
fresh tofu or tiger prawns tossed in a thick sauce of tamarind, lemongrass, lime juice, crispy fried shallots and a mild chilli jam. topped with roasted ground peanuts and coriander.

All meals can be made to suit your dietary requirements. Gluten Free, Dairy Free, Halal, Vegetarian & Vegan.

* **golden secret** 🌶️🌶️ \$23.50
fresh australian barramundi fillet steamed on a bed of crunchy green beans topped with a green curry sauce reduction, thai basil and finely sliced sliced kaffir lime leaves.

* **my thai on the roof** 🌶️🌶️ \$19.50
fresh scallops, tiger prawns and calamari cooked in a velvety red curry sauce with finely sliced kaffir lime leaves, red capsicum and thai basil.

~NOODLES & RICE~

~ **pad thai** \$13.00
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** \$13.00
thick rice noodles stir fried with sliced chicken breast, egg, wombok, shallots and coriander in a dark caramelised soya sauce seasoning.

~ **drunken noodle** 🌶️ \$13.00
thick rice noodles stir fried with garlic, long red chilli, sliced chicken breast, egg, red capsicum, coriander and thai basil.

~ **thai fried rice** \$13.00
steamed jasmine rice, sliced chicken breast, egg onion, sliced tomato, shallots, white pepper and coriander. lightly seasoned with oyster sauce.

~ **sweet basil fried rice** 🌶️ \$13.00
thai's favourite fried rice, a hint of long red chilli, garlic, sliced chicken breast, egg, red capsicum, coriander and aromatic thai basil.

~ **pineapple fried rice** \$13.00
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.

~ **steamed jasmine rice** \$2.00

~ **coconut rice** \$3.50

🌶️ **CONDIMENTS**

🌶️ **prik narm pla** 🌶️🌶️ Sml \$2 / Lrg \$5
the most loved condiment in all of thailand, added to intensify the spicy, sour and salty notes of any dish. our prik nam pla is a blend of fiery bird's eye chilli, premium fish sauce, chopped onion, lime juice, shallots and coriander.

🌶️ **satay sauce** Sml \$2 / Lrg \$5

🌶️ **fresh red chillies** 🌶️🌶️🌶️🌶️ \$2.00
in fish sauce or soy sauce on request.

^ **DESSERT & DRINKS** ^

^ **black sticky rice** \$5.00
black sticky rice pudding topped with a jasmine fragrant coconut cream and palm sugar. served warm, this delicious treat is both dairy & gluten free and filled with natural antioxidants to keep you young & sizzling!

^ **lychee with tapioca** \$5.00
warm tapioca pudding topped with juicy lychees, jasmine fragrant coconut cream, palm sugar and mint leaves. this dessert is both dairy & gluten free!

^ **coconut ice cream** \$5.00
luscious gourmet coconut ice cream topped with roasted crushed peanuts & mint

^ **can drinks** \$2.00

^ **600ml, tiro, bundaberg, ice tea** \$3.50



som tum : papaya salad



pad thai



panang tiger prawn



yum gai (delicious man)



*whilst we take extra care, all products may contain traces of nuts, dairy, gluten, garlic, chilli, onion, meat, seafood and other allergens. prices subject to change without notice.

My Thai cooking school

AS SEEN IN
2012
Brisbane Foodies
Guide



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My Thai Kitchen

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Take Away



DINNER 5 - 9 p.m.
6 nights, closed tuesday

LUNCH 12 - 2 p.m.
wednesday - friday

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My Thai Kitchen

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