

## STIR FRIED

### CHOICE OF:

VEGETABLES  
CHICKEN / BEEF / PORK  
CRISPY PORK BELLY  
PRAWNS OR SEAFOOD  
DUCK

\$15.50  
\$16.50  
\$18.50  
\$18.50  
\$19.50

### GARLIC PEPPER SAUCE

Stir fried with garlic, pepper, vegetables and spring onion.

### BASIL SAUCE

Stir fried with vegetables, fresh chilli, garlic and fresh basil.

### GINGER SAUCE

Stir fried vegetables with fresh ginger and oyster sauce.

### CASHEW NUT SAUCE

Stir fried with chilli jam, vegetables and roasted cashew nuts.

### SWEET AND SOUR SAUCE

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

### OYSTER SAUCE

Stir fried in oyster sauce, mushrooms and vegetables.

### PEANUT SAUCE

Stir fried with vegetables and topped with peanut sauce.

### CHILLI SAUCE

Stir fried vegetables with chilli and garlic sauce.

### SPICY SAUCE

Stir fried with beans, bamboo shoot, chilli, curry paste and Thai herbs.

## SALADS

### GREEN PAPAYA SALAD

Shredded green papaya with peanuts, tomato, lime and a special Thai Dressing.

\$15.00

### GRILLED BEEF SALAD

Thin slices of grilled beef mixed with roasted rice powder, spiced with coriander, onion, lemon and fresh Thai herbs.

\$15.50

### MINCED CHICKEN SALAD

Finely chopped chicken mixed with roasted rice powder and fresh Thai herbs.

\$15.50

### YUM WUN SEN

Glass noodles with minced chicken, lemon, mint, chilli, Thai herbs and a special Thai Dressing.

\$15.50

### SEAFOOD SALAD

Seafood spiced with onions, lemon, chilli and fresh herbs.

\$18.00

## THAI NOODLES

### CHOICE OF:

VEGETABLES  
CHICKEN / BEEF / PORK  
PRAWNS OR SEAFOOD  
DUCK

\$14.50  
\$15.50  
\$17.50  
\$19.50

### RICE NOODLE (PAD SEE EW)

Fresh rice noodles stir fried with vegetables and egg.

### SPECIAL RICE NOODLE

Fresh rice noodles stir fried with garlic, chilli, vegetables, egg and basil leaves.

### EGG NOODLE (Hokkien)

Egg noodles stir fried with vegetables and egg.

### SPECIAL EGG NOODLES

Egg noodles stir fried with garlic, chilli vegetables egg and basil leaves.

### PAD THAI

Traditional Thai stir fried rice noodles with beansprout, spring onion, egg and peanut.

### PAD KEE MAO (Drunken Noodle)

Hot and spicy drunken noodles stir-fried with Thai chilli, fresh basil and young peppercorn.

## RICE

### CHOICE OF:

VEGETABLES  
CHICKEN / BEEF / PORK  
PRAWNS OR SEAFOOD

\$13.50  
\$14.50  
\$17.50

### FRIED RICE

Stir fried with egg, tomato and onion.

### SPECIAL FRIED RICE

Cooked with fresh chilli, basil, onion, capsicum and egg.

### SPICY FRIED RICE

Fried rice with green curry paste, chilli, Thai herbs and vegetables.

### GARLIC FRIED RICE

Fried rice with garlic and egg only.

### COCONUT RICE

Slightly sweet jasmine rice with coconut.

### STEAMED JASMINE RICE

Steamed jasmine rice.

SMALL \$3.00 LARGE \$6.00

SMALL \$2.50 LARGE \$5.00

## CONDIMENTS

### PEANUT SAUCE

NOODLES

FRIED EGG

ROTTI BREAD

EXTRA VEGETABLES / MEAT

STEAMED VEGETABLES IN 500ml. CONTAINER

SML \$2.00 LARGE \$5.00

\$2.00

\$3.00

\$3.00

\$3.00

\$3.00

\$7.00



# CHIANGMAI

## THAI CUISINE

Shop 9/64 Smithfield Village Dr.  
Smithfield Village Shopping Centre

TRINITY PARK

PH: 07 4057 7078

[www.chiangmaithaicuisine.com.au](http://www.chiangmaithaicuisine.com.au)

OPEN 6 DAYS

CLOSED ON TUESDAY

LUNCH 11.00 AM - 1.30 PM WED-FRI

DINNER 4:30 PM - 8:30 PM WED-MON

NO MSG USED

Gluten free and vegan options available

GST included in all prices.

Prices and ingredients subject to change.

Please advise staff of any allergies before ordering.

Vegetarian dishes contain egg, fish and oyster sauce.

FIND US ON







## NORTHERN THAI FOOD

1. KHAO SOI GAI OR BEEF \$16.90  
Creamy, tangy curry with coconut milk and juicy BBQ chicken thighs. The dish is topped with shallots, red onion and crispy noodles. CHOICE OF EGG NOODLES OR RICE.
2. LARB MOO CHIANG MAI \$16.90  
Pork mince stirred with Thai herbs and spices, healthy for the digestive system
3. CRYING TIGER \$17.00  
Rump steak cooked medium rare and cut into strips and served with our homemade crying tiger chilli sauce.
4. KHANOM JEEN NAM NGEOW \$17.50  
Spicy Noodle Soup with minced pork, pork ribs, tomatoes and thin rice noodles. Garnished with fried garlic, coriander and shallots.
5. PORK RIB HUNGLAY \$18.50  
Slowly stewed pork ribs and pork belly in herbs and spices, resulting in perfectly tender pieces of pork that have been permeated by the rich curry-like sauce.



## CHEF SPECIALS

- OMELETTE \$14.00  
Thai style omelette with vegetables and YOUR CHOICE OF MEAT.
- GAI YANG ( BBQ CHICKEN) \$15.00  
Marinated chicken pieces cooked on the BBQ.
- FIVE SPICE NOODLES \$15.50  
Stir fried pork mince and tofu with five spices on top of steamed flat rice noodles. Served with special homemade "Jik Chow" sauce
- TAMARIND PORK BELLY \$16.00  
Lightly fried marinated pork belly served with a portion of rice topped with a fried egg and our homemade tamarind chilli sauce (on the side).
- LEMONGRASS PORK \$16.00  
Tender pork pieces marinated in a special lemongrass sauce and served with a portion of steamed rice, topped with a fried egg.
- PAD PHRIK KHING MOO \$16.50  
Pork belly stir-fried with red curry paste, lime leaves, beans and capsicum.
- YEN TA FO PAD TALAY \$17.50  
Stir fried flat rice noodles with seafood in Yen Ta fo Sauce.
- AROMATIC PINEAPPLE CURRY \$18.50  
Aromatic Thai pineapple curry best with prawns or seafood.
- KRA PRAO MOO KROB \$18.50  
Crispy pork belly stir-fried with Chilli and Thai Basil.
- TAMARIND DUCK \$19.50  
Roasted duck stir-fry with vegetables, chilli and ginger in Tamarind sauce

## ENTREES

- CURRY PUFFS \$7.00  
Deep fried pastry with pork mince, potatoes, onion, curry powder and Thai herbs.
- SPRING ROLLS \$7.00  
Traditional Thai spring rolls served with sweet chilli sauce (VEGETABLES).
- FISH CAKES \$7.50  
Deep fried Minced chilli paste and herbs.
- DEEP FRIED CHICKEN WINGS \$7.50  
Marinated chicken wings served with sweet chilli sauce.
- DIM SIMS \$7.50  
Minced pork, marinated in special Thai seasoning and wrapped in won ton skin. steam or deep fried
- SATAY CHICKEN \$7.50  
Chicken marinated in Thai herbs, grilled and served with peanut sauce on the side.
- MIXED ENTRÉE \$8.00  
Satay stick, spring roll, fish cake and curry puff.
- SALT AND PEPPER CALAMARI \$8.50  
Calamari seasoned in salt and pepper and lightly deep fried.
- MOO PING \$8.50  
A popular Thai street food. It is grilled, marinated pork skewers served with 'Nahm Jim Jaew' Tamarind Sauce
- CRISPY SQUID TENTACLES \$8.50  
Deep-fried squid served with our home-made curry mayonnaise sauce.
- COCONUT PRAWNS \$9.50  
Deep fried prawns coated in coconut and served with homemade curry mayonnaise.



## FISH – CORAL TROUT FILLET

- FISH FILLET SWEET AND SOUR \$22.50  
Fish fillet in light batter coated with our special sweet and sour sauce.
- FISH FILLET WITH CHILLI (PLA SAM ROD) \$22.50  
Fish fillet in light batter covered in our special three flavours (spicy+ sweet +sour) sauce
- FISH CURRY (CHOO CHI) \$22.50  
Fish fillet in light batter covered in our special curry sauce.

## SOUP

- CHOICE OF:  
VEGETABLES \$12.50  
CHICKEN / BEEF / PORK \$13.50  
PRAWNS OR SEAFOOD \$14.50
- TOM YUM  
Tom yum is the most popular Thai soup, which is flavoured with lemongrass, lime leaves, galangal, lemon, mushrooms and Thai herbs.
- COCONUT SOUP  
Also known as Tom Kha Gai, our coconut soup is lemongrass, lime leaves, galangal, lemon, mushroom and fresh Thai herbs.
- BEEF NOODLE SOUP \$16.90  
Traditional Thai beef soup with your choice of rice noodles or egg noodles.
- LAKSA VEGETABLES \$14.50 MEAT \$15.50 SEAFOOD \$17.50  
Soup with noodles, spices and laksa sauce. choice of rice noodles or egg noodles.



## CURRIES

- CHOICE OF:  
VEGETABLES \$14.50  
CHICKEN / BEEF / PORK \$15.50  
PRAWNS OR SEAFOOD \$18.50  
DUCK \$19.50  
FISH ( Coral trout fillet) \$22.50
- GREEN CURRY  
Classic Thai green curry with zucchini, beans, capsicum, bamboo and fresh basil in coconut milk.
- RED CURRY  
Traditional Thai red curry with zucchini, beans, capsicum, bamboo shoots and fresh basil in coconut milk.
- YELLOW CURRY  
Yellow curry cooked with potatoes and onion in coconut milk.
- PANANG CURRY  
One of the more popular Thai curries, the panang curry is cooked with coconut milk, lime leaves and crushed peanut.
- MASSAMAN CURRY  
Classic Thai curry with coconut milk, potato, onion and peanuts.
- JUNGLE CURRY (Kaeng Pa)  
Popular spicy Thai curry made with no coconut milk, having a distinctive, delicious taste of herbs.

