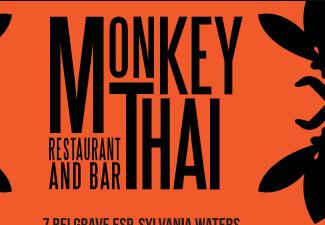


TAKEAWAYS* 10% OFF FOR CASH PAYMENT 5% OFF FOR CREDIT CARD PAYMENT



7 BELGRAVE ESP, SYLVANIA WATERS WWW.MONKEYTHAI.COM.AU 9522 3353

November 2023

<u>ENTRÉES</u>

1.	POPIA TOD (Spring Roll) Mixed vegetables, rice vermicelli, deep fried and served with Tha plum sauce (4 per serve)	\$12
2.	CURRY PUFF Deep fried puff pastry filled with curry, potato and onion served with Thai sweet chilli sauce (4 per serve)	\$12
3.	GAI SATAY (Chicken Tenderloin) 🕒	\$14
	or NUA SATAY (Wagyu Beef Rump) GFO Chicken or Beef pieces on skewer marinated in Thai ingredients served with Rim Nam special peanut sauce (4 per serve)	\$15
4.	PEAK GAI TOD (Chicken Wings) G Monkey Thai marinated Chicken wings, deep fried and served with Thai sweet chilli sauce	\$12
5.	TOD MUN PLA (Fish Cake) Fish fillet minced with Thai herbs and fresh beans, deep fried. Served with Thai sweet chilli sauce (4 per serve)	\$12
6.	MONEY BAGS Minced prawns and chicken wrapped in rice paper, deep fried. (4 per serve)	\$12
7.	MIXED ENTREE Spring Roll, Curry Puff, Money Bag, Chicken Wing and Fish Cake	\$15
S	OUPS 🍠	
8.	TOM YUM GOONG GF Traditional Thai prawn soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs	\$17
9.	TOM YUM TALAY (F) Combination of fresh seafood cooked in Thai spicy soup with lem grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato fresh herbs	
10.	TOM YUM GAL GF Traditional Thai chicken spicy soup with lemon grass, galangal ro kaffir lime leaves, fresh mushrooms, tomato and fresh herbs	\$15 ot,
11.	TOM YUM HED (Vegetarian) G Traditional Thai spicy fresh mushroom soup with galangal root, kaffir lime leaves, lemon grass, tomato and fresh herbs	\$13

12. TOM KHA GAI GF

Chicken breast pieces cooked with coconut milk, galangal root, lemon grass, mushroom and fresh Thai herbs

13. TOM KHA HED (Vegetarian) G

Fresh mushroom cooked with coconut milk, galangal root, lemon grass and fresh Thai herbs

\$15

\$13

1

MAIN COURSE

YUM (THAI SALAD)

14. YUM NUA GF

Barbecued Wagyu 5+ rump steak, sliced tossed with red onion, shallot, cucumber, tomato, mint, coriander and lime chilli dressing

15. YUM PED GF

Sliced boneless roast duck breast tossed with red onion, shallot, cucumber, tomato, mint, coriander and a lime chilli dressing

16. NUM TOK MOO GF

Sliced barbecued pork tossed with red onion, shallots, mint, coriander, lime juice and fresh Thai herbs

17. YUM TALAY GF

Mixed Seafood tossed with red onion, shallots, cucumber, tomato, mint, coriander and a lime chilli dressing

18. YUM GOONG (King Prawns) or MUK (Calamari) 🕒 🔰 \$30

Tossed with red onion, shallots, cucumber, tomato, mint, coriander and spicy dressing

19. YUM WOON SEN GF

Glass noodles tossed with prawns, calamari, pork mince, red onion, shallots, coriander, tomato and lime chilli dressing

20. LARB ઉ

Spicy minced chicken, beef or pork mixed with chilli, shallots, red onion, lime juice and fresh Thai herbs

GANG (CURRY)

CHICKEN, BEEF, PORK	\$26
PRAWN, FISH, CALAMARI OR MIXED	\$30
VEGETARIAN (With Tofu)	\$24

21. GANG KEAW WAN (Green Curry) (HOT) G

Classic Thai green curry, cooked in coconut milk with selected vegetables and basil

22. GANG DANG (Red Curry) (MILD)

Traditional red curry cooked in coconut milk with selected vegetables and basil

23. GANG KAREE (Yellow Curry) (MEDIUM) G

A mild curry cooked in coconut milk with onions, potatoes and peanuts

24. GANG PANANG 🔀

Traditional curry cooked in coconut milk with selected vegetables and kaffir lime leaves

25. GANG PA (Jungle Curry) GD

A spicy curry, country style, cooked with a blend of Thai herbs and selected vegetables (No Coconut Milk)

\$30

\$26

\$30

\$26

\$30



26. GANG DANG PED (Red Curry Duck) G

\$30

Boneless duck breast cooked in red curry and coconut milk with tomato, pineapple and basil

27. GANG MASSAMAN 🕕

Mild curry cooked in coconut milk with onion, potato and cashews		
Beef	\$30	
Lamb	\$30	

PAD (STIR FRY)

CHICKEN, BEEF, PORK	\$25
PRAWN, FISH, CALAMARI OR MIXED	\$28
VEGETARIAN (With Tofu)	\$23

28. PAD KA PRAO **GEO**

Famous Thai traditional stir fry with fresh chilli, garlic, selected vegetables and Thai basil leaves

29. pad prik sod 🖽

Stir fry with fresh chilli, onions, shallots and selected vegetables

30. PAD KHING (Ginger) 🖽

Stir fry with fresh ginger, onions, black fungus & selected vegetables

31. PAD NUM MAN HOI GEO

Stir fry with oyster sauce, onions, mushrooms and selected vegetables

32. PAD MED MA MUANG (Cashew Nut) 団

Stir fry with cashew nuts, capsicum, onion, shallots, selected vegetables and chilli jam

33. PAD PEAW WAN (Sweet and Sour) 団

Stir fried in sweet and sour sauce with tomato, pineapple and selected vegetables

34. PAD PAK (Stir Fried Vegetables) GEO

Mixed vegetables stir fried in garlic and oyster sauce

YANG (BARBECUE)

35. NUA YANG

Char grilled Wagyu 5+ rump steak, sliced and served with special spicy dipping sauce

36. GAI YANG 🌀

Thai Style marinated chicken served with special spicy dipping sauce

37. MOO YANG

Original Thai style marinated pork served with special spicy dipping sauce

GF = GLUTEN FREE **GFO** = GLUTEN FREE OPTION

\$32

\$25

\$25

TALAY (SEAFOOD)

38.	CHOO CHEE GOONG G		\$30
	Medium king prawns cooked in red curry and co milk with snowpeas and kaffir lime leaves	conut	
39.	CHOO CHEE PLA GF		\$30
	Boneless Ling fish pieces cooked in red curry an coconut milk with snowpeas and kaffir lime leave		
40.	GANG GOONG SAPPAROT		\$30
	Medium King prawns cooked in red curry and co milk with pineapple and kaffir lime leaves	oconut	
41.	PLA MUK YUNG		\$26
	Thai style marinated baby octopus or calamari barbecued and served with Thai spicy sauce		
42.	GOONG PAU		\$32
	Barbecued green Queensland king prawns serve with Thai spicy sauce	ed	
43.	TALAY PAU		\$45
	Barbecued mixed seafood platter served with Thai spicy sauce		
44 .	PLA MUK KRATIUM PRIK THAI 🖽		\$30
	Thai style marinated squid stir fried with garlic, and selected vegetables	pepper	
45.	GOONG KRATIUM PRIK THAI 🖽		\$30
	Thai style marinated fresh green King prawns st fried with garlic, pepper and selected vegetable		
46 .	PLA RAD PRIK		\$40
	Deep fried whole Snapper served with special spicy Thai Rim Nam sauce		
47.	PLA NEUNG MANAU (Lime Fish) Steamed whole Barramundi topped with fresh c garlic, celery and served in a steam boat with lin		\$40
N	DODLE	STIR FRY	LAKSA
	CHICKEN, BEEF, PORK	\$20	\$26
	PRAWN, FISH, CALAMARI OR MIXED	\$24	\$30
	VEGETARIAN (With Tofu)	\$19	\$24
48.	PAD THAI GF	an curd hea	an sprouts

served with crushed peanuts and fresh lemon

49. PAD SE-EW GEO

Stir fried wide flat noodle with egg, vegetables and black soy sauce

50. PAD KEE MAO (Spicy) GEO

Stir fried wide flat noodle with black soy sauce, basil, fresh chilli, egg and vegetables

51. LAKSA NOODLE GF

Thai rice noodle with home-made laksa paste, bean sprouts and vegetables

RICE

52. KAO SUAY (Boiled Rice) (Per person)	\$3.50
53. KAO MAN (Coconut Rice) (Per person)	\$4.50
54. KAO PAD (Thai Fried Rice) (FD) Fried rice Thai style with choice of meat or seafood, with egg and vegetable	
CHICKEN, BEEF, PORK	\$17
PRAWN, CALAMARI, FISH	\$22
SEAFOOD	\$22

Dine in & Take Away Fully Licensed No MSG ADDED All prices include gst

Open 6 Days:

Lunch: Tue – Sun: 11am –3pm Dinner: Tue – Sun: 5pm – 10.00pm

NB: Kitchen closes 8.30pm on Tue, Wed, Thu & Sun

*10% off all Takeaways (cash payment) *5% off all Takeaways (credit card payment)

