

noodles & rice

pad thai

thin flat rice noodles cooked with egg, tamarind sauce, shrimp paste, shallots, beansprouts & ground peanuts

phat-mee

hokkien (egg) noodles stir-fried with vegetables

chilli noodles

wide flat rice noodles stir-fried with egg, chilli, basil & vegetables

phat si-iew

wide flat rice noodles stir-fried with egg, vegies & soya sauce

thai fried rice

traditional hearty thai-style fried rice made to order with egg, your meat selection and fresh vegetables

pineapple fried rice

onion, shallot, egg & pineapple (no vegetables)

chicken – breast fillet pieces	\$18.00
beef – tender 100 day rump strips	\$18.00
duck – bbq breast fillet	\$21.50
prawns – australian tiger	\$21.50
vegetarian – fine tofu, quick fried	\$17.90

light fried rice – egg & vegies **\$8.50**

hokkien noodles – steamed **\$4.00**

sticky rice – steamed **\$4.00**

yellow coconut rice – steamed **\$7.00**

brown rice – steamed **\$6.00**

jasmine rice – steamed **\$3.50**

roti bread – (2 pieces) **\$4.00**

soup

tom yum

hot & spicy sour soup with lemongrass, galangal, kaffir lime leaf, fresh chilli, cherry tomato, coriander, lemongrass & mushrooms

tom kha

meat selection poached in coconut milk with mushroom, galangal, cherry tomato, coriander, lemongrass & kaffir lime leaves

prawns – australian tiger	\$18.00
chicken – breast fillet pieces	\$15.00
vegetarian – fine tofu, quick fried	\$14.00

desserts

macadamia nut ice cream (500 ml) **\$9.50**

mango sorbet (500ml) **\$9.50**

special thai dessert **\$poa**

ask for our current thai dessert of the restaurant

drinks

soft drinks (1.25ltr) **\$4.90**

coke, diet coke, lemonade, mineral water (750ml)

condiments

satay sauce (500ml) **\$8.00** (250ml) **\$4.00**

(50ml) **.80c**

other sauces (50ml) **.50c**

sweet chilli sauce / plum sauce /
soy sauce / chilli flakes / chopped chilli /
chopped chilli & soy sauce / chopped chilli & fish sauce

all prices include gst.

prices & ingredients subject to change without notice.

food safety

eat unrefrigerated food within 2 hours

refrigerate food to below 5°C

reheat refrigerated food to steaming hot

wash hands & utensils thoroughly

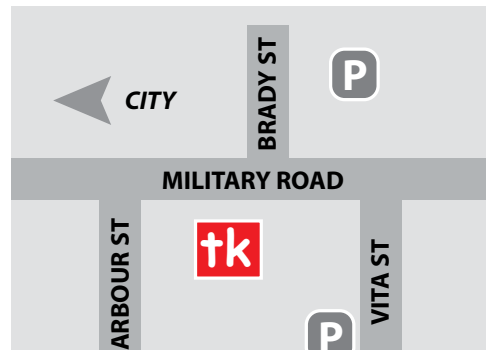
home delivery

mon – sat, 5:30pm – 9:30pm

• delivery fee \$3

• credit cards: supply card details with order
(cardholder signature required upon delivery)

• please allow 35–45 mins for us to prepare & deliver your order.



menu date: July 2014

thai
kanteen

541 military rd
mosman 2088

☎ 9960 3282

www.thaikanteen.com.au

dine in

fully licensed

monday – saturday from 5:30pm

take away

mon – sat, 5:30pm – 9:30pm

home delivery

mon – sat, 5:30pm – 9:30pm

thai kanteen mosman

entrées

satay chicken (each) skewer of marinated bbq chicken breast +peanut sauce	\$2.80
wonton prawn (each) australian prawn w/ chicken pâté in wonton wrapper	\$2.80
money bag (each) egg pastry 'bag' of chicken, glass noodles & fresh vegetables	\$2.80
curry puff (each) chicken, potato, peas & corn in pastry +plum sauce	\$2.80
barramundi fish cake (each) barramundi fillet blended w/chilli paste +sweet chilli sauce	\$3.00
deep fried spring roll (each) vegetable & glass noodle spring roll +thai plum sauce	\$2.80
steamed rice paper roll (each) vegetable, tofu & rice noodle in rice paper +peanut sauce	\$2.80
duck pancakes (2) using Aan's roasted duck breast & hoi sin sauce	\$12.00
miang prawns (4) betel leaf wraps of lightly poached prawn with lime, ginger, coconut & peanuts	\$16.00
sang choi bow (2 pers) ground chicken, a hint of garlic & chilli jam, tomato, shallot & coriander with fresh lettuce leaves	\$13.90

salads

yum

your meat selection tossed in a spicy thai salad of fresh chilli, cherry tomato, onion, kaffir lime leaf, cucumber, lime juice & mint

duck – bbq breast fillet sliced	\$24.90
salmon – bbq fresh salmon fillet pieces	\$26.90
chicken – bbq marinated thigh fillet sliced	\$24.50
beef – med rare bbq 100 day rump fillet sliced	\$24.50
prawns – bbq australian tigers	\$26.50

larb chicken & sticky rice

ground chicken tossed with red onion, fresh thai herbs, fresh & dried chilli & lemon juice. w/ traditional sticky rice

gai yang & sticky rice

bbq marinated chicken thigh fillet w/ traditional sticky rice

mango snapper salad

crisp fried line caught snapper tossed through a thai herb salad with mango, apple, chilli, lime juice +crushed peanuts

thai favourites

choose a meat, seafood or vegetarian base.

oyster sauce stir-fry (no chilli) oyster sauce, gai lum, broccoli, carrot, mushrooms, snow peas, zucchini, capsicum & beansprouts	
cashew nut stir-fry chilli jam, shallot, tomato, capsicum, snow peas, broccoli, zucchini, carrot & cashew nuts	
ginger & shallot stir-fry (no chilli) ginger, onion, shallot & mushroom	
basil & chilli stir-fry sweet basil, fresh chilli, onion, snow peas, broccoli, zucchini, carrot & capsicum	
garlic & pepper stir-fry (no chilli, no vegies) garlic & pepper +small salad garnish	
macadamia stir-fry chilli jam, garlic, snow peas, broccoli, capsicum, zucchini, basil and crushed Australian macadamia nuts	
peanut sauce stir-fry your meat selection wok-tossed plus lightly steamed fresh vegetables all topped with our special peanut sauce	
green curry hot, spicy & slightly sweet with coconut milk, basil, snow peas, zucchini, carrot, capsicum & eggplant	
penang curry red curry with coconut milk, lime leaf, basil leaves, zucchini, capsicum, carrot, snow peas & eggplant	
jungle curry (no coconut milk) country style curry with krachai, green peppercorns and vegetables stir-fried with red curry paste	
beef – 100 day QLD rump strips	\$19.50
chicken – breast fillet pieces	\$19.50
duck – breast fillet sliced	\$24.90
prawns – australian tigers	\$26.50
salmon – fresh NZ salmon fillet pieces	\$26.50
vegetarian – fine tofu, quick fried	\$18.50

allergies

all utensils have contact with peanut, soy & wheat products
inform us of any allergies before ordering
wheat free soy sauce (tamari) available
no added msg
more info at: www.foodauthority.nsw.gov.au

house specialities

organic lamb in masaman certified organic lamb slow cooked in our masaman curry topped with fresh young coconut	\$28.50
slow-cooked beef in masaman beef chunks with potato & onion, simmered in a complex masaman curry	\$26.00
coconut lime prawns australian prawns & fresh young coconut flesh in a tangy infusion of lime, ginger, chilli & coconut cream	\$29.50
salmon fillet choo chee pan fried fresh salmon fillet topped with our own choo chee curry, served with baby bok choy	\$29.50
barramundi fillet salad pan fried salt water barramundi fillet atop a traditional thai salad with mango	\$29.50
chilli snapper whole crisp line caught snapper topped with fresh chilli sauce served with steamed baby bok choy	\$31.50
crisp pork belly oven roasted pork belly with crackling on a bed of chinese broccoli stir-fried with oyster sauce	\$27.00
organic chicken & pumpkin stir-fry certified organic chicken and pumpkin stir-fried with ginger & basil	\$27.90
prawn & snow peas stir-fry australian tiger prawns & snow peas stir-fried with a special aromatic chilli paste	\$28.50
red curry beef & vegies w/ roti southern Thai style red curry beef and vegetables with roti bread	\$26.50
slow-cooked chicken in yellow curry chicken thigh pieces with potato & onion gently simmered in yellow curry	\$26.00

vegetable sides

mixed vegetables – carrot, capsicum, mushroom, gai lum, zucchini, broccoli & snowpeas

green vegetables – zucchini, broccoli, gai lum & snowpeas

steamed only / steamed & drizzled with soy sauce	\$13.00
wok-tossed with oyster & soy sauce	\$13.00
wok-tossed with chilli jam & cashews	\$14.00