

noodles & rice

pad thai ^{GFO}

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

phat-mee ^{GFO}

hokkien noodles str-fried with egg & vegetables

chilli noodles ^{GFO}

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

phat si-iew ^{GFO}

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

thai fried rice ^{GFO}

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

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| chicken – breast fillet pieces | \$19.50 |
| beef – angus rump strips | \$19.50 |
| duck ^{GFO} – bbq breast fillet | \$24.00 |
| prawns – australian wild caught | \$24.00 |
| vegetarian – fine tofu, quick fried | \$19.50 |

light fried rice ^{GFO} – egg & vegies **\$9.50**

brown rice ^{GF} – steamed **\$6.00**

coconut & turmeric rice ^{GF} – steamed **\$8.00**

jasmine rice ^{GF} – steamed **\$3.50**

roti bread ^{GFO} – (2 pieces) **\$4.50**

soups

tom yum ^{GF}

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

tom kha ^{GF}

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

prawns – australian wild caught **\$22.50**

chicken – breast fillet pieces **\$17.50**

condiments

satay sauce ^{GFO} (400ml) **\$5.50**

(100ml) **\$1.50**

other sauces **\$1.00**

sweet chilli sauce / plum sauce / (50ml)

soy sauce / (gluten-free soy sauce \$1.50) (30ml)

chopped chilli / chilli powder / sriracha chilli sauce / (30ml)

chopped chilli & soy sauce / chopped chilli & fish sauce (30ml)

home delivery

mon - sat, 5:30pm – 9:30pm

• delivery fee \$4

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

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



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

allergies

all utensils have contact with peanut, soy & wheat products

inform us of any allergies before ordering

gluten free soy sauce available

no added msg

more info at: www.foodauthority.nsw.gov.au

GF - gluten free, GFO - gluten free option (must ask)

^{GFO} - this item CANNOT be made gluten free

menu date: May 2019

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

entrees

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|---|----------------|
| satay chicken (each) skewer of marinated bbq chicken breast +peanut sauce | \$3.40 |
| money bag (each) egg pastry 'bag' of glass noodles, fresh herbs & chicken | \$3.00 |
| curry puff (each) chicken, potato, peas & corn in pastry +plum sauce | \$3.00 |
| barramundi fish cake (each) ^{GF} barramundi fillet blended w/chilli paste +sweet chilli sauce | \$3.50 |
| deep fried spring roll (each) vegetable & glass noodle spring roll +thai plum sauce | \$3.00 |
| steamed rice paper roll (each) ^{GFO} vegetable, tofu & rice noodle in rice paper +peanut sauce | \$3.20 |
| duck pancakes (2) using Aan's roasted duck breast & hoi sin sauce | \$13.90 |
| miang prawns (4) ^{GF} betel leaf wraps of lightly poached prawn with lime, ginger, coconut & peanuts | \$16.90 |
| sang choi bow (2 pers) ^{GF} ground chicken, a hint of garlic & chilli jam, tomato, shallot & coriander with fresh lettuce leaves | \$15.00 |

salads

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

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| yum duck – bbq five-spiced breast fillet sliced ^{GFO} | \$27.90 |
| yum chicken – bbq marinated thigh fillet sliced ^{GFO} | \$26.00 |
| yum beef – med rare bbq angus rump fillet sliced ^{GF} | \$27.00 |

signature

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| barramundi fillet & mango salad ^{GF} pan fried fresh QLD PEJO barramundi fillet atop a traditionl thai salad with mango | \$32.50 |
| king salmon fillet salad ^{GF} pan fried fresh NZ ORA king salmon fillet atop a traditionl thai salad | \$33.50 |
| king prawn salad ^{GF} bbq king prawns QLD tossed through a traditionl thai salad | \$32.50 |

curries

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| green curry ^{GF} hot, spicy & slightly sweet with coconut milk, basil, snow peas, zucchini, carrot, capsicum & eggplant | |
| penang curry ^{GF} red curry with coconut milk, lime leaf, basil leaves, zucchini, capsicum, carrot, snow peas & eggplant | |
| jungle curry (no coconut milk) ^{GF} country style curry with krachai, green peppercorns and vegetables stir-fried with red curry paste | |
| beef – angus rump strips | \$21.50 |
| chicken – breast fillet pieces | \$21.50 |
| duck – breast fillet sliced ^{GFO} | \$27.00 |
| prawns – australian wild caught | \$29.50 |
| vegetarian – fine tofu | \$21.50 |

signature

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| organic lamb in masaman ^{GF} certified organic lamb slow cooked in our masaman curry topped with fresh young coconut | \$30.50 |
| slow-cooked beef in masaman ^{GF} beef blade with potato & onion, simmered in a complex masaman curry | \$28.90 |
| red curry beef & vegies ^{GF w/ roti GFO} southern Thai style red curry beef and vegetables with roti bread | \$29.90 |
| slow-cooked chicken in yellow curry ^{GF} chicken thigh pieces with potato & onion gently simmered in yellow curry | \$27.90 |
| king salmon fillet choo chee ^{GF} pan fried fresh NZ ORA king salmon fillet with bok choy and Anan's choo chee curry | \$33.50 |

vegetable sides

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| mixed vegetables – carrot, capsicum, mushroom, gai lum, zucchini, broccoli & snowpeas | |
| green vegetables – zucchini, broccoli, gai lum & snowpeas | |
| steamed only ^{GF} / steamed & drizzled with soy sauce ^{GFO} | \$15.00 |
| wok-tossed with oyster & soy sauce ^{GFO} | \$16.00 |

stir-fries

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| oyster sauce stir-fry (no chilli) ^{GFO} oyster sauce, gai lum, broccoli, carrot, mushrooms, snow peas, zucchini, capsicum & beansprouts | |
| cashew nut stir-fry ^{GFO} chilli jam, shallot, tomato, capsicum, snow peas, broccoli, zucchini, carrot & cashew nuts | |
| ginger & shallot stir-fry (no chilli) ^{GFO} ginger, onion, shallot & mushroom | |
| basil & chilli stir-fry ^{GFO} sweet basil, fresh chilli, onion, snow peas, broccoli, zucchini, carrot & capsicum | |
| peanut sauce stir-fry ^{GFO} your meat selection wok-tossed plus lightly steamed fresh vegetables all topped with our special peanut sauce | |
| beef – angus rump strips | \$21.50 |
| chicken – breast fillet pieces | \$21.50 |
| duck – breast fillet sliced ^{GFO} | \$27.00 |
| prawns – australian wild caught | \$29.50 |
| salmon – fresh NZ salmon fillet pieces | \$32.00 |
| vegetarian – fine tofu, quick fried | \$21.50 |

signature

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| coconut lime prawns ^{GF} australian prawns & fresh young coconut flesh in a tangy infusion of lime, ginger, chilli & coconut cream | \$32.50 |
| crisp pork belly ^{GFO} oven roasted pork belly with crackling on a bed of chinese broccoli stir-fried with oyster sauce | \$29.50 |
| super salmon stir-fry ^{GFO} a superfood dish of fresh NZ ORA king salmon, ginger and quinoa wok-tossed through kale, broccoli & cauliflower | \$34.50 |
| organic chicken & pumpkin stir-fry ^{GFO} certified organic chicken and pumpkin stir-fried with ginger & basil | \$29.00 |
| vegan stir-fry ^{GFO} asian greens, ginger & macadamias stir-fried with soy bean sauce and chilli | \$22.50 |
| certified organic mixed vegetables +quinoa ^{GF} season fresh, wok tossed with chilli jam & GF soy | \$18.00 |

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