

Narai Thai Restaurant

SOUP

1. Thai bean curd soup: with chicken and vegetables 5.90
2. Thom yum soup: spicy Thai hot and sour w chicken 6.90
w king prawns 7.90
3. Thom ka soup: spicy Thai hot and sour in coconut milk w chicken 7.90
w king prawns 7.90
4. Thom yum talay: spicy Thai hot and sour with mixed
seafood and sweet basil 8.90

ENTRÉE

5. Por pia nur: home made Thai spring roll with minced pork
served with home made sweet and sour sauce (6 per serve) 6.90
6. Curry puffs: minced chicken, potato, onion, cooked in
curry powder and puff pastry served with home made
sweet and sour sauce (4 per serve) 7.90
7. Tod mun pla:
home made sweet and sour sauce (4 per serve) 9.90
8. Goong hom pla: deep fried marinated king prawns in puff
pastry served with home made sweet and sour sauce (4 per serve) 9.90
9. Satay: Thai style satay is one of the most popular Thai dishes
consisting of marinated pieces of charcoal grilled meat in coconut
milk with satay powder topped with home made peanut sauce with either
chicken, pork or beef, or mixed (6 per serve) 11.90
10. Nur num tok: grilled beef salad with onion, chilli,
lemon juice and mint 11.90
11. Nam zod: spicy minced pork salad with ginger,
roasted peanuts and lemon juice 11.90
12. Larp gai: spicy minced chicken salad with onion, chilli,
mint and lemon juice 11.90
13. Yum pla murg: Thai style warm calamari with mint salad 12.90
14. Yum goong: Thai style warm king prawns with mint salad 14.90

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MAIN COURSE

CURRY

The most important ingredient in Thai curries is the curry paste. Our traditional Thai curry paste is home made from fresh herbs and spices and achieves a hot, medium or mild.

15. Gang Dang: traditional Thai curry made from red curry paste, cooked in coconut milk and vegetables w chicken, beef or pork 17.90
w king prawns 19.90

16. Gang keon whan: traditional Thai curry made from green curry paste, cooked in coconut milk and vegetables w chicken, beef or pork 17.90
w king prawns 19.90

17. Panang curry: Thai sweet curry cooked in thick coconut milk and lime leaf w chicken, beef or pork 17.90
w king prawns 19.90

18. Mussaman curry: a smooth and gentle curry cooked in coconut milk with potato, onion and roasted peanuts w chicken, beef or pork 17.90
w king prawns 19.90

FISH

19. Hor mok pla:
and red curry paste, cooked with vegetables 23.90

20. Pla chu chee: 23.90

21. Pla lard khing: 23.90

22. Pla sum rod:
Thai sweet and sour sauce 23.90

CHARCOAL GRILL

23. Gai yang:
in honey, chilli, garlic, pepper, lemon grass and red wine 17.90

24. Moo yang:
Chilli, pepper, lemon grass and red wine 17.90

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CLAYPOT DISH

25. Goong ob mo din: king prawns cooked in claypot with bean thread noodles, onions and ginger 19.90

26. Gai ob woon shen: chicken cooked in claypot with onions, ginger and bean thread noodles 17.90

STIR FRY DISH

27. Pud bai gapoa: stir fried with garlic, chilli and sweet basil
w chicken, pork or beef 17.90
w calamari 18.90
w prawns 19.90
w mixed seafood - scallops prawns and calamari 20.90

28. Pud khing: stir fried with ginger, onion and black bean sauce
w chicken, pork or beef 17.90
w calamari 18.90
w prawns 19.90
w mixed seafood - scallops prawns and calamari 20.90

29. Pud mad mamuang hima pan: stir fried chicken, pork or beef with cashew nuts and roasted dry chilli 17.90
w prawn 19.90

30. Pud gratiam pik tai: stir fried garlic and pepper
w chicken, pork or beef 17.90
w calamari 18.90
w prawns 19.90

31. Pud puk : stir fried combination vegetables with oyster sauce
w chicken or pork or beef 17.90
w prawns 19.90

32. Pud num pik poaw: stir fried with sweet chilli paste
w chicken, pork or beef 17.90
w calamari 18.90
w prawns 19.90
w mixed seafood - scallops, prawns and calamari 20.90

33. Pud cha: stir fried lemon grass with garlic, sweet basil and chilli
w chicken, pork or beef 17.90
w calamari 18.90
w prawns 19.90
w mixed seafood - scallops, prawns and calamari 20.90

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NOODLE

34. Pud se ewe: stir fried rice stick noodle and vegetables cooked with soy sauce w chicken, pork or beef 17.90
w prawns 19.90

35. Pud Thai: stir fried rice stick noodles, roasted peanuts and vegetables with lemon juice w chicken, pork or beef 17.90
w prawns 19.90

36. Pud Ki Mau: stir fried rice stick noodles with garlic, chilli, basil and vegetables w chicken, pork or beef 17.90
w prawns 19.90

RICE

37. Koa pud: Thai fried rice with tomato, onion and egg w chicken, pork or beef 16.90
w prawns 19.90

38. Koa pud talay: Thai fried rice with pineapple, onion, egg and tomato w prawns and calamari 19.90

39. Koa poa: Thai steamed aromatic rice (Per Head) 2.50

40. Coconut rice (Per Head) 3.50

41. Roti Bread (Per One) 2.50

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DESSERTS

Taro coconut custard: egg, coconut milk, sugar, served with ice-cream 7.90

Banana dumpling: banana, sticky rice, black bean, coconut milk, sugar, salt with ice-cream 7.90

Banana fritter: with vanilla or coconut ice-cream 7.90

Kanom bua toy: Thai sticky rice dumpling cooked in warm sweet coconut milk 7.90

KUCH bud chee: banana cooked in warm sweet coconut milk in traditional Thai style 6.90

Lychee: with vanilla, chocolate or coconut ice-cream 6.90

Rambutan: with vanilla, chocolate or coconut ice-cream 6.90

Longan: with vanilla, chocolate or coconut ice-cream 6.90

Coconut, Chocolate or Vanilla ice-cream 5.90

BEVERAGES

Coffee 3.00

Pot of Tea 3.00

Jasmine Tea Per Head 2.00

Corkage Per B/T 4.00

VEGETARIAN SELECTION

42. Thai bean curd soup: with mushrooms and mixed vegetables 5.90

43. Tom yum puk soup: spicy hot and sour soup with mushrooms and mixed vegetables 6.90

44. Tom ka puk soup: spicy hot and sour soup in coconut milk with mushrooms and mixed vegetables 6.90

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VEGETARIAN ENTRÉE

45. Poh pia puk: Thai spring rolls with vegetables (6 per serve) 6.90
46. Curry puffs: vegetarian curry puffs (4 per serve) 7.90
47. Thai salad: egg, bean curd and fresh vegetables topped with home made peanut sauce 9.90
48. Yum toa fu: deep fried bean curd with chilli, lemon juice and mint salad 10.90

VEGETARIAN MAIN COURSE

49. Gang dang puk: traditional Thai curry made from red curry paste cooked in coconut milk with vegetables and bean curd 15.90
50. Gang keow whan puk: traditional Thai curry made from green curry paste cooked in coconut milk with vegetables and bean curd 15.90
51. Mussaman curry: a smooth curry cooked in coconut milk with vegetables, potato, onion and roasted peanuts 15.90
52. Pud puk: stir fried combination vegetables 12.90
53. Phad khing toa fu: stir fried bean curd with ginger, onion, fungus mushrooms and black bean sauce 15.90
54. Pud bai gapoa puk: stir fried mixed vegetables with garlic, chilli and sweet basil 15.90
55. Pud toa fu makhru: stir fried bean curd with eggplant, garlic, chilli and sweet basil 15.90
56. Pud num pik poaw puk: stir fried sweet chilli paste with mixed vegetables and bean curd 15.90
57. Pud Thai: stir fried rice stick noodle, roasted peanuts, lemon juice, with egg or without egg 15.90
58. Pud se ewe: stir fried rice stick noodle cooked in soy sauce with egg or without egg 15.90
59. Koa pud puk: fried rice with vegetables, with egg or without egg 12.90
60. Pud ki mau: stir fried rice stick noodles with garlic, chilli and sweet basil 15.90

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BANQUET SELECTION

BANQUET A: \$35.00 PER PERSON

Entree

Por Pia Nur: Thai spring rolls with meat or vegetables - 2 per person

Nan Zod: spicy minced pork, ginger, peanuts with lemon juice and mint salad

Satay: mixed satay with peanut sauce - 2 per person

Mains

Pud Puk: stir fried combination vegetables with oyster sauce

Gang Keow Whan Gai: Thai green curry vegetables with chicken

Pud Bai Gapoa Nur: stir fried beef with garlic, chilli and basil

Moo yang:

Chilli, pepper, lemon grass and red wine

Dessert

Your choice of ice cream

BANQUET B: \$40.00 PER PERSON

Soup

Thom Ka or Thom Yum: with chicken or prawns

Entree

Curry Puffs: minced chicken, potato, onion, cooked with curry powder and puff pastry served with home made sweet and sour sauce - 2 per person

Satay: mixed satay with peanut sauce - 2 per person

Yum Pia Ming: Thai style warm calamari with mint salad and chilli

Mains

Panang Gai: sweet curry cooked in coconut milk with chicken

Pud Bai gapoa Goong: prawns stir fried with garlic, chilli and sweet basil

Pud Puk Nur: stir fried combination vegetables with beef and oyster sauce

Moo yang:

Chilli, pepper, lemon grass and red wine

Dessert

Your choice of dessert

Banquets are served to four or more people.

If you wish to order a banquet for fewer than four, please consult with the staff.

Dish substitution is possible.

We are always happy to accommodate.