

## NOODLE

34. **Pud se ewe:** stir fried rice stick noodle and vegetables cooked with soy sauce w chicken, pork or beef 11.90  
w prawns 13.90
35. **Pud Thai:** stir fried rice stick noodles, roasted peanuts and vegetables with lemon juice w chicken, pork or beef 11.90  
w prawns 13.90
36. **Pud hi Mau:** stir fried rice stick noodles with garlic, chilli, basil and vegetables w chicken, pork or beef 11.90  
w prawns 13.90

## RICE

37. **hoa pud:** Thai fried rice with tomato, onion and egg w chicken, pork or beef 11.90  
w prawns 13.90
38. **hoa pud talay:** Thai fried rice with pineapple, onion, egg and tomato w prawns and calamari 14.90
39. **hoa poa:** Thai steamed aromatic rice 1.90
40. **Coconut rice** 2.90
41. **Roti Bread** 4.90

## VEGIE SELECTION

### SOUP

42. **Thai beancurd 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

## ENTRÉE

45. **Poh pia puk:** Thai spring rolls with vegetables (6 per serve) 5.90
46. **Curry puffs:** vegetarian curry puffs (4 per serve) 5.90
47. **Thai salad:** egg, beancurd and fresh vegetables topped with home made peanut sauce 7.90
48. **Yum toa fu:** deep fried beancurd with chilli, lemon juice and mint salad 8.90

## MAIN COURSE

49. **Gang dang puk:** traditional Thai curry made from red curry paste cooked in coconut milk with vegetables and beancurd 11.90
50. **Gang keow whan puk:** traditional Thai curry made from green curry paste cooked in coconut milk with vegetables and beancurd 11.90
51. **Mussaman curry:** a smooth curry cooked in coconut milk with vegetables, potato, onion and roasted peanuts 11.90
52. **Pud puk:** stir fried combination vegetables 10.90
53. **Phad khing toa fu:** stir fried beancurd with ginger, onion, fungus mushrooms and black bean sauce 11.90
54. **Pud bai gapoa puk:** stir fried mixed vegetables with garlic, chilli and sweet basil 11.90
55. **Pud toa fu makhru:** stir fried beancurd with eggplant, garlic, chilli and sweet basil 11.90
56. **Pud num pik poaw puk:** stir fried sweet chilli paste with mixed vegetables and beancurd 11.90
57. **Pud Thai:** stir fried rice stick noodle, roasted peanuts, lemon juice, with egg or without egg 11.90
58. **Pud se ewe:** stir fried rice stick noodle cooked in soy sauce with egg or without egg 11.90
59. **hoa pud puk:** fried rice with vegetables, with egg or without egg 10.90
60. **Pud hi mau:** stir fried rice stick noodles with garlic, chilli and sweet basil 11.90



# NARAI-THAI

## Restaurant

Take Away Menu

# 9482 3637

214 St. Georges Road, Northcote

(Near Cnr. of Gladstone Ave,  
Opposite IGA Supermarket)

LICENSED & B.Y.O. Wine Only  
OPEN FOR DINNER Nightly from 5.30pm

All prices include GST. Subject to change without notice.

## SOUP

1. **Thai beancurd 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) 5.90
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) 5.90
7. **Tod mun pla:** home made Thai fish cake served with home made sweet and sour sauce (4 per serve) 7.90
8. **Goong hom pla:** deep fried marinated king prawns in puff pastry served with home made sweet and sour sauce (4 per serve) 6.90
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) 9.90
10. **Nur num tok:** grilled beef salad with onion, chilli, lemon juice and mint 9.90
11. **Nam zod:** spicy minced pork salad with ginger, roasted peanuts and lemon juice 9.90
12. **Larp gai:** spicy minced chicken salad with onion, chilli, mint and lemon juice 9.90
13. **Yum pla murg:** Thai style warm calamari with mint salad 10.90
14. **Yum goong:** Thai style warm king prawns with mint salad 12.90

## 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 unique and subtle flavour. You can determine the strength of the curry:  
**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 11.90  
w king prawns 13.90
16. **Gang keon whan:** traditional Thai curry made from green curry paste, cooked in coconut milk and vegetables w chicken, beef or pork 11.90  
w king prawns 13.90
17. **Panang curry:** Thai sweet curry cooked in thick coconut milk and lime leaf w chicken, beef or pork 11.90  
w king prawns 13.90
18. **Mussaman curry:** a smooth and gentle curry cooked in coconut milk with potato, onion and roasted peanuts w chicken, beef or pork 11.90  
w king prawns 13.90

## FISH

We serve whole fresh snapper or rockling fillets

19. **Hor moh pla:** steamed fillet marinated in coconut milk, egg and red curry paste, cooked with vegetables 15.90
20. **Pla chu chee:** deep fried whole or fillet fish in curry paste 15.90
21. **Pla lard khing:** deep fried or steamed whole fish or fillets with ginger and black bean sauce 15.90
22. **Pla sum rod:** deep fried whole fish or fillets with Thai sweet and sour sauce 15.90
23. **Gai yang:** charcoal grilled marinated chicken fillets in honey, chilli, garlic, pepper, lemon grass and red wine 14.90
24. **Moo yang:** charcoal grilled marinated pork fillets in honey, chilli, pepper, lemon grass and red wine 14.90

## CHARCOAL GRILL

## CLAYPOT DISH

25. **Goong ob mo din:** king prawns cooked in claypot with bean thread noodles, onions and ginger 14.90
26. **Gai ob woon shen:** chicken cooked in claypot with onions, ginger and bean thread noodles 13.90

## STIR FRY DISH

27. **Pud bai gapoa:** stir fried with garlic, chilli and sweet basil w chicken, pork or beef 11.90  
w calamari 12.90  
w prawns 13.90  
w mixed seafood - scallops prawns and calamari 14.90
28. **Pud khing:** stir fried with ginger, onion and black bean sauce w chicken, pork or beef 11.90  
w calamari 12.90  
w prawns 13.90  
w mixed seafood - scallops prawns and calamari 14.90
29. **Pud mad mamuang hima pan:** stir fried chicken, pork or beef with cashew nuts and roasted dry chilli 11.90  
w prawn 14.90
30. **Pud gratiam pik tai:** stir fried garlic and pepper w chicken, pork or beef 11.90  
w calamari 12.90  
w prawns 13.90
31. **Pud puk:** stir fried combination vegetables with oyster sauce w chicken or pork or beef 11.90  
w prawns 13.90
32. **Pud num pik poaw:** stir fried with sweet chilli paste w chicken, pork or beef 11.90  
w calamari 12.90  
w prawns 13.90  
w mixed seafood - scallops, prawns and calamari 14.90
33. **Pud cha:** stir fried lemon grass with garlic, sweet basil and chilli w chicken, pork or beef 11.90  
w calamari 12.90  
w prawns 13.90  
w mixed seafood - scallops, prawns and calamari 14.90