

OTHER DISHES

- 50. Gai Yang (ไก่ย่าง)** \$18.90
Grilled marinated *Chicken* breast served with sweet chilli sauce.
- 51. Hor Mok Mai Thai (หมกแม่ไก่ไทย)** \$20.90
Steamed *Mixed Seafood* in coconut milk with red curry paste, eggs, limes, and vegetable.
- 52. Goong Sam Rod (กุ้งสามรส)** \$21.90
Stir-fried *Prawns* with cashew nuts, Thai style sweet and spicy tamarind chilli sauce.
- 53. Goong Tod Rad Prik (กุ้งทอดราดพริก)** \$21.90
Deep-fried lightly battered *Prawns* served with spicy chilli sauce.
- 54. Goong Tod Makhham (กุ้งทอดมะขาม)** \$21.90
Crispy lightly battered *Prawns* served with spicy tamarind sauce.
- FISH** Whole Fish Market price
- 55. Plaa Neung Buey (ปลาเนียงบัว)** fillet \$20.90
Steamed fish topped with ginger and plum sauce.
- 56. Plaa Sam Rod (ปลาสามรส)** fillet \$19.90
Deep-fried fish topped with sweet and spicy tamarind chilli sauce.
- 57. Plaa Rad Prik** fillet \$19.90
Deep-fried fish topped with hot and spicy chilli sauce and kaffir lime leaves.

NOODLES AND RICE

- 58. Pad Thai (ผัดไทย)**
Stir-fried flat rice noodles with egg, bean sprouts, tofu, and chives tossed in tamarind sauce, garnished with roasted crushed peanuts.
- Choose from:* *Chicken* \$14.90
Prawn \$15.90
Vegetarian \$12.90
- 59. Pad Woon Sen (ผัดวุ้นเส้น)**
Stir-fried vermicelli noodles with egg and bean sprouts.
- Choose from:* *Chicken* \$14.90
Vegetarian \$12.90

- 60. Pad Se-Aiew (ผัดซีอิ้ว)**
Stir-fried flat rice noodles with egg, vegetables, and sweet dark soy sauce.
- Choose from:* *Chicken* \$14.90
Vegetarian \$12.90
- 61. Pad Khee Mag Noodles (Chilli Noodles) (ก๋วยเตี๋ยวผัดซีอิ้ว)**
Stir-fried flat rice noodles with chilli, basil, and vegetables.
- Choose from:* *Chicken* \$14.90
Vegetarian \$12.90
- 62. Pad Mee Suer (ผัดหมี่ซั่ว)**
Stir-fried egg noodles with cashew nuts, sweet chilli sauce, bean sprouts, and carrot.
- Choose from:* *Chicken or Beef* \$14.90
Prawn \$15.90
Vegetarian \$12.90
- 63. Fried Rice (ข้าวผัด)**
Thai style fried rice with egg, onion, and peas with meat of your choice.
- Choose from:* *Chicken* \$13.90
Mixture (prawns & chicken) \$14.90
Vegetarian \$9.90
- 64. Pineapple Fried Rice (ข้าวผัดสับประรด)**
Thai style fried rice with pineapple, curry powder, egg, and cashew nuts.
- Choose from:* *Chicken* \$14.50
Vegetarian \$10.90
- 65. Spicy Fried Rice**
Thai style fried rice with chilli, eggs and basil with meat of your choice.
- Choose from:* *Chicken* \$13.90
Mix of prawn & chicken \$14.90
Vegetarian \$9.90
- 66. Steam Jasmine Rice (ข้าวสวย)**
- | | |
|-------|--------|
| Small | \$2.50 |
| Large | \$3.50 |
- 67. Steam Brown Rice (ข้าวซ้อมมือ)**
- | | |
|-------|--------|
| Small | \$3.00 |
| Large | \$4.00 |
- 68. Coconut Rice (ข้าวกะทิ)**
- | | |
|-------|--------|
| Small | \$3.00 |
| Large | \$4.00 |

Please inform our staff if you have an allergy to something.
All prices include GST.
Prices are subject to change without notice.

Mai Thai
RESTAURANT

TAKE AWAY MENU
Tel: 9330 5935 / 9330 5389
Fax: 9330 9362
Open 6 days Tuesday ~ Sunday From 5.30pm - 10.00pm
583 Canning Highway, Alfred Cove WA 6154
ABN: 87 920 058 366
www.maithai.net.au
NO MSG ADDED

HOME DELIVERY (Within 5 kms) From 5.30pm - 9.00pm
Minimum Order \$40.00 plus delivery charge \$4.00
Alfred Cove, Applecross, Ardross, Attadale, Bicton, Booragoon, East Fremantle, Melville, Mt Pleasant, Myaree, Palmyra, Winthrop

Delivery

SOUP

1. Tom Yum (ต้มยำ)

Spicy and sour soup with mushroom, lemongrass, galangal, coriander, kaffir lime leaves, chilli, and lemon juice.

<i>Choose from:</i>	<i>Chicken</i>	\$7.90
	<i>Prawns</i>	\$8.90
	<i>Mixed seafood</i>	\$8.90
	<i>Mushroom & veg</i>	\$6.90

2. Tom Kha (ต้มข่า)

Light creamy coconut soup with galangal, lemongrass, coriander, kaffir lime leaves, and lemon juice.

<i>Choose from:</i>	<i>Chicken</i>	\$7.90
	<i>Prawns</i>	\$8.90
	<i>Mushroom & veg</i>	\$6.90

3. Gang Jued Chicken (แกงจืดไก่) \$7.90

Pleasantly light tasting chicken pieces cooked with vermicelli noodles and vegetables.

ENTRÉE

4. Spring Rolls (ปอเปี๊ยะทอด) (2 pieces) (V)

Deep-fried spring roll skin wrapped with vegetables, and clear noodles served with sweet chilli sauce.

<i>Choose from:</i>	<i>Chicken</i>	\$4.80
	<i>Vegetables</i>	\$4.40

5. Tofu Tod (เต้าหู้ทอด) (4 pieces) (V) \$4.00

Deep-fried tofu served with sweet chilli sauce and crushed peanut.

6. Dumplings (ก๋วยเตี๋ยว) (2 pieces) \$6.00

Minced chicken and prawn with carrot, water chestnut, corn, taro, and vermicelli served with sweet chilli sauce.

7. Thai Toast (ขนมปังหน้าไก่) (4 pieces) \$8.90

Thai toast topped with marinated chicken and exotic herbs served with sweet chilli sauce.

8. Fish Cakes (ทอดมันปลา) (3 pieces) \$6.90

Deep-fried fish patty mixed with herbs and red chilli paste served with sweet chilli sauce

9. Curry Puffs (กะหรี่พัฟฟ์) (2 pieces) (V)

Minced chicken, potatoes, carrots, green peas, corn, and curry powder

<i>Choose from:</i>	<i>Chicken</i>	\$5.50
	<i>Vegetables</i>	\$4.30

10. Goong Hom Par (กุ้งห่มผ้า) (3 pieces) \$9.90

Deep-fried prawns wrapped in spring roll skins and vegetables served with sweet sauce.

11. Mixed Entrées \$9.90

One piece of Spring Roll, Dumpling, Fish Cake, and Chicken Curry Puff served with sweet chilli sauce.

12. Pik Gai Yad Sai (ปีกไก่ยัดไส้) (2 pieces) \$9.40

Marinated chicken wing stuffed with chicken mince, vermicelli noodles, and herbs served with sweet chilli sauce.

13. Chicken Satay (สะเต๊ะไก่) (3 sticks) \$9.00

Char-grilled chicken fillet served with thick peanut sauce.

SPICY SALAD

14. Spicy Salad

Selection of your choice tossed with Thai salad Dressing, fresh herbs and fresh vegetable.

<i>Choose from:</i>	<i>Squid</i>	\$18.90
	<i>Prawn</i>	\$21.90
	<i>Mixed Seafood</i>	\$20.90

15. Yum Pla Krob (ยำปลากรอบ) \$17.90

Crispy fish fillets tossed with green apple in Thai salad dressing garnished with roasted cashew nuts, and lettuce.

16. Yum Nuea (ยำเนื้อ) \$17.90

Thin slices of grilled beef salad mixed with red onion, chilli, cucumber, coriander, tomatoes, fish sauce, and lemon juice.

17. Larb (ลาบ)

Spicy salad made of your choice with red onion, coriander, lemon grass, toasted ground rice, fish sauce, lemon juice, and chilli powder served with fresh lettuce.

<i>Choose from:</i>	<i>Vermicelli & Chicken</i>	\$19.90
	<i>Tofu</i>	\$14.90
	<i>Chicken</i>	\$17.90

18. Yum Ped Yang (ยำเป็ดย่าง) \$19.90

Sliced roast duck with cashew nuts, lemon grass, coriander, tomatoes, cucumber, chilli, onion, lettuce, fish sauce, and lemon juice

19. Yum Apple & Prawns (ยำแอปเปิ้ลกุ้ง) \$20.90

Sliced green apple and prawns seasoned with lemon juice, chilli, and coriander.

20. Yum Makeur \$20.90

Grilled eggplants with prawns and Thai dressing mixed with herbs.

21. Som Tum (Papaya Salad) (ส้มตำ) \$14.90

Shredded raw papaya mixed with sliced tomatoes, carrot, green beans, garlic, crushed peanuts, fish sauce, lemon juice, palm sugar, and chilli. (Seasonal)

22. Yum Pla Salmon Yang (ยำปลาแซลมอนย่าง) \$19.90

Pan-fried *Salmon cutlet* pieces mixed with red onions, chilli, coriander, tomatoes, cucumber, fish sauce, and lemon juice.

23. Yum Tawai \$17.90

Grilled chicken served with fresh salad in a thick Peanut sauce.

24. Yum Pak (ยำผัก) (V) \$14.90

Fresh salad with tofu, boiled egg, fish sauce, lemon juice, crushed peanuts, and chilli or served with peanut sauce.

25. Pra Rarm Long Song (พระรามลงรัง) \$17.90

Steamed vegetable topping with white sesame seeds and homemade peanut sauce (satay sauce)

<i>Choose from:</i>	<i>Chicken</i>	\$17.90
	<i>Vegetarian Tofu</i>	\$14.90

CURRY

Curry Selection of:

Prawns	\$20.90
Mixed seafood (Prawns, fish, squids, and scallops)	\$20.90
Chicken or Beef	\$17.50
Lamb	\$18.50
Vegetarian with or without Tofu (V)	\$15.90

26. Green Curry (แกงเขียวหวาน)

A famous green curry. The Traditional Thai curry with green curry paste made from chilli blended with coconut milk and vegetables.

27. Red Curry (แกงแดง)

A smooth curry with red chilli paste made from chilli powder with coconut milk and vegetables.

Choose from: curry selection above or Roast Duck Breast with cherry tomatoes, lychee, zucchini and pineapple \$19.90

28. Jungle Curry (แกงป่า)

Hot and spicy Thai country style red curry (without coconut milk) with green beans, bamboo, and herbs (medium or hot) and your choice of meat.

29. Pad Ped Kati (ผัดเผ็ดกะทิ)

Stir-fried meat of your choice with red curry paste, coconut milk, bamboo shoot, and runner beans.

30. Panang Curry (แพนง)

Thai style peanut curry. A thick red curry with coconut milk, crushed roasted peanuts, and kaffir lime leaves and your choice of meat.

<i>Choose from: Prawns or Mixed Seafood</i>	\$21.90
<i>Chicken or Beef</i>	\$18.50

31. Gang Gai (แกงเผ็ดไก่) \$18.50

Tender chunky pieces of chicken cooked with bamboo shoot in coconut milk.

32. Massaman Curry (มัสมั่นเนื้อ) \$18.50

This tasty curry of stewed beef cooked with potatoes and peanuts.

33. Yellow Curry (แกงเหลือง) \$17.50

An innovative chicken curry combining the taste and aroma of yellow curry cooked in coconut milk and potatoes.

34. Chu Chi Goong (Prawns) (จู้จี้กุ้ง) \$21.90

Thick red curry and coconut cream sauce with kaffir lime leaves.

MILD STIR-FRIED

Mild/Spicy Stir-fried Selection of:

Prawns	\$20.90
Mixed seafood (Prawns, fish, squids, and scallops)	\$20.90
Roast Duck Breast	\$19.90
Squid	\$18.90
Fish fillet	\$18.90
Chicken or Beef	\$17.50
Vegetarian with or without Tofu (V)	\$13.90

35. Pad Nam Mun Hoi (ผัดน้ำมันหอย)

Stir-fried selection with oyster sauce, broccoli, carrot, onion, and mushrooms.

36. Pad Khing (ผัดขิง)

Stir-fried selection with freshly striped ginger and mushrooms.

37. Sweet & Sour (ผัดเปรี้ยวหวาน)

Stir-fried selection with tomatoes, onion, pineapple, vegetable, sweet and sour sauce.

38. Pad Asparagus (ผัดหน่อไม้ฝรั่ง)

Stir-fried meat of your choice with fresh asparagus and mushroom. (available in the season)

39. Garlic & Pepper (ผัดกระเทียมพริกไทย)

Stir-fried meat of your choice with garlic, coriander, and pepper.

<i>Choose from:</i>	<i>Prawns</i>	\$22.90
	<i>Mixed seafood</i>	\$21.90
	<i>Chicken or Beef</i>	\$18.50

40. Pad Pak (ผัดผัก)

Stir-fried meat of your choice with mixed vegetables, garlic, and oyster sauce.

41. Black Pepper Lamb (แกะพริกไทยดำ) \$18.90

Stir-fried lamb fillets with oyster sauce, black pepper, and mixed vegetables.

HOT AND SPICY STIR-FRIED

42. Pad Med Mamaung (ผัดเม็ดมะม่วง)

Stir-fried meat of your choice with mild chilli shrimp paste, cashew nut, onion and roasted whole chilli (optional).

43. Pad Khee Mao (ผัดซี๊มา)

Stir-fried meat of your choice with a drop of whisky, Thai style chilli, lemon grass, green pepper corn, mushrooms, basil leaves, and vegetables.

44. Pad Ka-Pow (ผัดกะเพรา)

Stir-fried meat of your choice with Thai style chilli, garlic, onion, bamboo shoot, basil leaves, runner beans, and mushroom.

45. Pad Prik Khing (ผัดพริกขิง)

Stir-fried meat of your choice with red chilli paste, kaffir lime leaves, and runner beans.

46. Pad Phet

Stir-fried meat of your choice with chilli paste, green pepper corn, kaffir lime leaves, basil, and milk.

47. Pad Cha (ผัดฉ่า)

Stir-fried meat of your choice hot and spicy with kachai striped, green pepper corn, kaffir lime leaves, chilli, and vegetables.

48. Pad Num Prik Phow (ผัดน้ำพริกเผา) \$18.90

Stir-fried *squid* with chilli jam, carrot, snow peas, and mushrooms.

49. Crispy Chilli Chicken (ผัดพริกกะเพรา) \$17.50

Stir-fried hot and spicy *lightly battered chicken* with fresh chilli, kaffir lime leaves and basil leaves.