

Open Mon - Sat 16.00 - 21.00 (03) 8596 3684 0420 787 659



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NAR_BANGKOK

MARBANGKOK



Shop 2/391 StKilda Road Melbourne VIC 3004

ENTRÉE

1.FRIED SILKEN TOFU (GF) (V)
2.HOMEMADE VEGETABLE CURRY PUFF (4)
3.HOMEMADE VEGETABLE SPRING ROLL (4)
4.HOMEMADE PRAWN SPRING ROLL (4)
5.CHICKEN & PRAWN FRIED WONTON (6)
6.SATAY CHICKEN SKEWER (GF) (3)
7.FRIED CHICKEN WING (GF) (5)
8.THAI FISH CAKE (GF) (4)
9.SALT & PEPPER CALAMARI
10.ENTREE'S PLATTER

\$11.9 \$10.9 \$10.9 \$12.9 \$11.9 \$11.9 \$12.9 \$10.9 \$18.9 \$21.9





Spring rolls, satay chicken skewers, <u>fish cakes</u> and fried wontons (2pc each)









CHEF RECOMMENDS



15

11.GRILLED CHICKEN (GAI YANG) (GF)

\$24.9

Marinated Chicken thigh char-grill served with garden salad, homemade pickled and Thai tamarind sauce

12.CRISPY PORK PLATTER (GF)

\$26.9

Homemade Crispy Pork served with garden salad, homemade pickled, Sweet chilli sauce and Nam Jim Jew on the side

13.CRYING TIGER (GF)

\$28.9

Marinated beef porterhouse on grilled served with green apple salad and Thai dipping sauce

14.THAI OMELETTE WITH CRAB MEAT (GF)

\$21.9

Thai style omelette with shredded crabs meat garnish with spring onion served with chilli sauce

15.BABY CLAM TOSSED IN CHILI JAM SAUCE (🌙)

\$25.9

Stir-fried baby clam in chill jam, sweet basil and young peppercorn

16.CRISPY SOFT SHELL CRAB TOSSED IN THAI YELLOW CURRY (GF)

\$27.9

Soft shell Crab tossed with capsicum, onion celery and egg in creamy homemade Thai curry sauce

17.CRISPY SOFT SHELL CRAB WITH BLACK PEPPER SAUCE (GF)

\$27.9

Soft shell crab stir fry with onion, carrot, broccoli and Thai pepper sauce

18.WHOLE BARRAMUNDI WITH GINGER SAUCE (GF)

\$34.9

Crispy barramundi fillet stir fry with onion, black fungus, button mushroom,carrot and fresh ginger

19.WHOLE BARRAMUNDI WITH BLACK PEPPER SAUCE (GF)

Crispy barramundi fillet stir fry with onions, carrot, broccoli and Thai black pepper sauce

20.WHOLE BARRAMUNDI WITH THREE FLAVOUR SAUCE (GF) (

\$35.9

S34.9

Crispy barramundi fillet stir fry with capsicum, Thai basil, chilli, garlic and Homemade three flavour sauce





SALAD

21.MIXED VEGETABLES AND TOFU WITH PEANUT SAUCE (GF)

\$15.9

Steamed Tofu, broccoli, carrot, cabbage, green bean, capsicum and pumpkin served with homemade peanut sauce

22.GREEN PAPAYA SALAD (GF) (VO)

\$15.9

The mixture of shredded green papaya, carrot, peanuts, dry shrimp, green beans, palm sugar, lime juice, garlic in Mortar & Pestle which amplifies the flavours into a super moreish dish.

23.CHICKEN MINCED SALAD (LARB GAI) (GF)

\$16.9

Chicken minced, red onions and mints dressed with lime juice and pounded roast rice served with a pinch of chilli flake perfectly balance of spicy and sour salad.

24.THAI GLASS NOODLE SALAD (GF) (VO)

S19.9

A refreshing glass noodle Thai salad served with chicken minced, prawns, cashew nuts, celery and red onion dressed with salad sauce.

25.BEEF SALAD (GF)

S22.9

Swiftly pan fry sliced beef dressed with chilli and lime juice, pounded roast rice and tomatoes beautifully finished a juicy Thai beef salad with mints and lettuce salad

26.CRISPY PORK SALAD (GF)

S24.9

Crispy Pork quickly mixed with Thai salad dressing, red onion and coriander served on garden salad

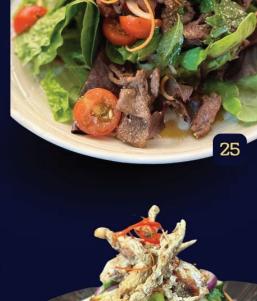
27.CRISPY SOFT SHELL CRAB SALAD (GF)

\$26.9

Crispy Soft shell Crab served with Green Apple, mint, red onion salad and Thai salad dressing







STIR-FRY NOODLE/ FRIED RICE

Vegetable and Tofu\$17.9Prawn\$20.9Chicken\$18.9Crispy Pork\$21.9Beef\$19.9Mix Seafood\$22.9



28. PAD THAI (GF)

Choice of meat, thin rice noodle, egg, tofu, red onion, chives, beansprout seasoning with Homemade Pad Thai sauce served with a touch of crushed peanut and lemon wedge

29. PAD SEE EEW (GFO)

Choice of meat, flat rice noodle, egg, seasonal vegetables seasoning with dark soy sauce and a touch of pepper on top

30.PAD KEE MAO () (GFO)

Choice of meat, flat rice noodle, carrot, cabbage, capsicum, green peppercorn, Thai basil stir fry with chilli garlic sauce

31. THAI FRIED RICE (GF)

Choice of meat, egg, jasmine rice, carrot, cabbage and Chinese broccoli stir fry with soy sauce. Served with fried shallot and lemon wedge

32.TOMYUM FRIED RICE ()

Choice of meat, egg, jasmine rice, carrot, cabbage, capsicum, mushroom and spring onion stir fry with Special Tomyum paste. Served with lemon wedge

33.PINEAPPLE FRIED RICE \$24.9

Prawn and chicken, egg, fresh pineapple and capsicum served in pineapple boat and a touch with cashew nut, raisin on top

34.CRISPY SOFT SHELL CRAB FRIED RICE

\$23.9

Shredded crab meat, jasmine rice, egg, onion stir fry with Chef special sauce and crispy soft shell crab on top.

FROM THE WOK



Vegetable and Tofu \$18.9
Chicken \$19.9
Beef \$20.9
Prawn \$23.9
Crispy Pork \$24.9
Mix Seafood \$25.9

35. SPICY BASIL SAUCE () (GFO)

Choice of meat, green bean, capsicum, chilli, garlic and Thai basil **36. DRY RED CURRY () (GF)**

Choice of meat, capsicum, green beans, green peppercorn and Thai basil stir fry with Red Curry paste

37. KANA SAUCE (🌙)

Choice of meat, Chinese broccoli, chilli and garlic stir fry with Chef Special mixed oyster sauce

38. GARLIC SAUCE (GFO)

Choice of meat stir fry with fresh garlic and dark soy sauce served with mixed salad and homemade pickled vegetables



Vegetable and Tofu\$17.9Prawn\$22.9Chicken\$18.9Crispy Pork\$23.9Beef\$19.9Mix Seafood\$24.9

39. CASHEW NUT CHILI JAM

Choice of meat, seasonal vegetables, cashew nut and chilli jam

40. OYSTER SAUCE (GF)

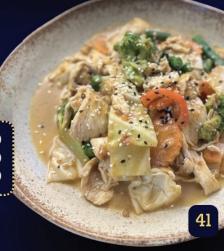
Choice of meat, seasonal vegetables stir fry with garlic and oyster sauce

41. SATAY SAUCE (GF)

Choice of meat, seasonal vegetables stir fry with Homemade peanut satay sauce

42. GINGER SAUCE (GF)

Choice of meat, button mushroom, fungus, onion, celery and carrot stir fry with fresh ginger



SOUP

43.TOM YUM SOUP () (GF)

Choose Spicy Level Mild (ブ) Medium (ブブ) Spicy (ブブブ)

S21.9

S26.9

S22.9

The ultimate of Thai Style Soup are hot, savoury, tangy and umami with aromatic ingredients as lemongrass, kaffir lime leaf, shallot, mushroom, cherry tomatoes, coriander leaves and fresh lime juice at the end

Mixed Seafood \$22.9 | Chicken \$19.9 | Vegetables and Tofu \$18.9

44.TOM KHA SOUP (GF)

A rich and light coconut milk broth infused with galangal, lemongrass, kaffir lime leaves, red onion and finished with cabbage, mushroom, cherry tomatoes and coriander leaves

Chicken \$18.9 | Vegetable and Tofu \$17.9

45.TOM ZABB PORK SOFT BONE () (GF)

Aromatic soup of savoury, tangy and spicy infused in lemongrass, galangal, kaffir lime leaf cooked with pork soft bone, mushrooms, shallots, cherry tomatoes, Thai herb and roasted rice.

CURRY

Vegetable and Tofu	\$17.9	Prawn	\$22.9
Chicken	\$18.9	Mix Seafood	\$23.9
Beef	\$19.9		

46. GREEN CURRY (GF) ()

Choice of meat, Japanese pumpkin, zucchini, carrot, green bean and Thai basil cooked in Creamy and Rich Classic Thai green curry

47. RED CURRY (GF) ()

Choice of meat, Japanese pumpkin, zucchini, carrot, green bean and Thai basil cooked in Aromatic Red curry

48. RED DUCK CURRY (GF) (🌙)

Roasted Duck breast serving in Aromatic Red curry, tropical fruit and seasonal vegetables

49.MASSAMAN BEEF CURRY (GF)

Angus Beef brisket cooked until tender serving in Thai Massaman curry, carrot, potato and crushed peanut

SIDE

Peanut Saud	ce	\$3.0
Roti		\$4.0
Roti and Sata	y Sauce	\$6.0
Jasmine Ric	e	\$4.5
Coconut Ric	e	\$5.0
Sticky Rice		\$5.0
Steam Vegeta	ables	\$8.0
Fried Egg		\$3.0

EXTRA

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Vegetable & Tofu	\$4.0
Chicken	\$5.0
Beef	\$5.5
Prawn	\$6.0
Crispy Pork	\$7.0
Mix Seafood	\$8.0



