

STIR FRIES

Tofu	\$15
Beef or Chicken	\$16
Fish Fillets or Mixed Seafood	\$18
Prawns	\$19

CHILLI AND BASIL

Fresh chilli paste, capsicum, onions, green beans, carrots, mushrooms and basil leaves

CASHEW NUTS AND CHILLI JAM

Cashew nuts, chilli jam, capsicum, onion, shallots and baby corn.

GARLIC AND PEPPER

Onions, bok choy, Chinese cabbage, Chinese broccoli

GINGER AND MUSHROOM

Ginger, mushrooms, black fungus, onions, shallots and baby corn.

OYSTER SAUCE

Bok choy, Chinese cabbage, Chinese broccoli, mushrooms and baby corn.

PEANUT SAUCE

Chinese cabbage, capsicum, bok choy, and snow peas.

HOUSE SPECIAL

DUCK CHILLI AND BASIL Fresh chilli paste, capsicum snow peas, onion, mushrooms and basil leaves	\$23.00
GREEN PEPPERCORN DUCK Red curry paste, capsicum, snow peas, basil leaves, green peppercorn, kafir lime leaves and galangal.	\$23.00
BARRAMUNDI PAD CHA (HOT) Barramundi fillets, pad cha chilli paste, capsicum, snow peas, basil leaves, red chillies, green peppercorns, kafir lime leaves and galangal.	\$22.00
PAN FRIED SALMON Salmon fillet dressed with a sweet and tangy tamarind sauce, crispy garlic, red shallots and chilli and garnished with fresh coriander	\$26.00
TAMARIND PRAWN King Prawns stir fried with a sweet and tangy tamarind sauce, onion, red shallots, cashew nuts and chilli	\$25.00
BBQ LAMB Grilled Marinated lamb and grilled vegetables, sesame seeds, served with tamarind sauce.	\$23.00
Poached Salmon Fillets with Tom Yum Paste (medium)	\$26.00
Dry Jungle Seafood (hot) Mixed Seafood stir fried with Jungle curry paste	\$24.00
Fig Lamb Stir fried Lamb Backstrap fillets with semi dried figs and chilli jam	\$24.00
Steamed Baramundi Fillet with fresh ginger and soy sauce	\$25.00
Spicy stir fried prawns and snow peas	\$25.00
Stir Fried Prawns with yellow curry powder	\$25.00

Rice and Noodles

Tofu	\$14
Chicken	\$15
Mixed Seafood or Prawns	\$17

PAD THAI

Rice vermicelli fried with a combination of egg, tofu, bean sprouts, and fresh herbs, topped with ground roasted peanuts and tamarind sauce.

PAD SIEU

Fresh flat rice noodles, sweet soy sauce, egg, bok choy, Chinese broccoli.

PAD KEE MAO (HOT)

Fresh flat rice noodles, fresh chilli paste, capsicum, onions, green beans, carrot, mushrooms, bamboo shoots and basil leaves.

THAI FRIED RICE

Thai style fried rice with egg, Chinese Broccoli, tomato, ground pepper, shallots and coriander.

STEAMED JASMINE RICE - \$3.00 per container

Soft Drinks

Coke, Diet Coke, Lemonade, Mineral Water (1.25 litre)	\$3.50
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All Prices Include GST

Prices may change without notice.

We accept Visa, Mastercard, EFTPOS and cash

McCarrs Creek Rd (Just off Mona Vale Rd), Terrey Hills.

Web Address: www.thaiat.com.au

July 2009

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TAKEAWAY MENU



THAI
AT
TERREY HILLS

10% DISCOUNT ON TAKEAWAY

CASH ONLY

OPEN 7 DAYS

DINNER: Tue to Sun: 5.00pm till close

Lunch: Friday, Saturday & Sunday from 11.30am

Phone: 9450-1216

McCARRS CREEK RD. (JUST OFF MONA VALE RD.) TERREY HILLS

www.thaiat.com.au

STARTERS

THAI FISH CAKE (4 per serve) Freshly ground fish fillet enriched with aromatic Thai herbs, fried and garnished with cucumber relish.	\$9.00
VEGETARIAN CURRY PUFF (4 per serve) Delicately wrapped pastry puffs filled with potato, corn, onion, carrot, soybean and peas, deep-fried and served with cucumber relish.	\$9.00
CURRY PUFF (4 per serve) Delicately wrapped pastry puffs filled with curried minced chicken, potato and peas, deep-fried and served with cucumber relish.	\$9.00
VEGETARIAN SPRING ROLLS (4 per serve) Glass vermicelli with a selection of fresh vegetables, rolled in a pastry, deep-fried and served with a sweet chilli sauce.	\$9.00
SATAY CHICKEN (4 per serve) Marinated and skewered slivers of chicken char-grilled and served with peanut sauce.	\$12.00
CHICKEN WING (4 per serve) Deep fried marinated chicken wing	\$9.00
MONEY BAGS (4 per serve) Chicken mince, prawns, seafood stick, onion with garlic and ground peanuts wrapped in pastry, deep fried served with sweet chilli sauce.	\$10.00
SUGAR CANE PRAWNS Prawns with garlic, ground pepper, water chestnut, onions and flour, wrapped around a sugar cane stick	\$6.00 each
BBQ OCTOPUS Baby octopus marinated in garlic, coriander root and pepper, char grilled and served with spicy seafood sauce.	\$9.00
CALAMARI RINGS Marinated in garlic egg and plain flour then breadcrumb and deep fried, served with sweet chilli sauce	\$9.00
Black Fungus Larb Spicy salad of black fungus, red onion, roasted rice, lettuce, coriander, mint & chilli	\$9.00
Soft Shelled Crab Lightly battered soft shelled crab deep fried & served with a spicy sauce	\$12.00
Salt & Pepper Squid Tender pieces of squid deep fried & served with spicy sauce.	\$12.00
Doughnut prawns Minced prawns & chicken breast, coriander & garlic deep fried & served with a spicy seafood sauce.	\$6.00 each

SOUPS

Your Choice:	
Chicken or Tofu Prawns	\$9.00, \$12.00
HOT AND SOUR SOUP (TOM YUM) Classic Thai dish cooked with straw mushrooms, baby corn, tomato, carrots and coriander.	
TOM KA (MILD COCONUT MILK SOUP) Button mushrooms, baby corn, coriander, carrot	

THAI SALADS

GRILLED BEEF Char-grilled tender beef slices, tossed with a tangy chilli dressing, fresh mint, and shredded shallots and coriander.	\$18.00
CHICKEN LARB Chicken mince with dried chillies, fresh chillies, red onions, Kafir lime leaves, galangal, ground rice and lime dressing.	\$18.00
SALMON SALAD Pan-fried Salmon fillets tossed with tangy chilli dressing, tomato, green papaya, and a selection of fresh herbs, fresh mint, shredded shallots and coriander.	\$26.00
Nam Tok Beef Sliced rare beef with dried chillis, fresh chillis, red onions, kaffir lime leaves, roasted rice and lime dressing	\$18.00
Lemon Grass Salad Minced Chicken breast, prawns, lemon grass and fresh chillis	\$24.00

CURRIES

ALL CURRIES USE HOME MADE CURRY PASTE BLENDED ON THE PREMISES

MASSAMAN CURRY (mild) Southern Thai-Malay style curry, cooked with potatoes, sweet coconut gravy, and sprinkled with deep fried whole peanuts and crispy shallots.	LAMB \$21.00 BEEF \$17.00
23 YELLOW CHICKEN (mild) Fragrant mild Thai-Malay curry of chicken thigh cooked in a coconut sauce with sweet potato, cinnamon.	\$17.00
24 ROASTED DUCK CURRY (medium) Roast Duck slices cooked in red chilli curry with coconut cream, kaffir lime leaves, bamboo shoots, beans, capsicum, cherry tomatoes, pineapple and fresh basil.	\$23.00
25 GREEN SALMON Spicy green curry of Pan-fried salmon fillets with coconut cream, kaffir lime leaves, bamboo shoots, capsicum, krachai, green peppercorns and fresh basil.	\$26.00
Tofu or Vegetable	\$15
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26 PENANG (medium) Southern style fragrant curry of coconut cream, kaffir lime leaves, capsicum, green beans, peanuts and fresh basil.	
27 RED CURRIES Spicy red chilli curry cooked in coconut cream, kaffir lime leaves, bamboo shoots, beans, and fresh basil.	
28 GREEN CURRIES Spicy green chilli curry with coconut cream, kaffir lime leaves, bamboo shoots, beans, and fresh basil.	
28 JUNGLE CURRY (hot) Green beans, bamboo shoots, baby corn, basil leaves, green pepper corn, red chillies and galangal. (No coconut milk)	