



# Thai Garn Restaurant

14 Lackey Street Summer Hill NSW 2130

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Web: [thaigarn.com](http://thaigarn.com)

TRADING HOURS: TUESDAY TO SUNDAY 17.00 UNTIL 22.00

## Take Away Menu

### Entree

01. **Paw Pia Tord** deep fried mixed vegetable spring roll (4) \$9.00
02. **Tao Huu Makham** fried fresh soft tofu in tamarind sauce (6) \$9.00
03. **Tao Huu Peanut** fried fresh soft tofu in peanut sauce (6) \$9.00
04. **Curry Puffs** deep fried mixed vegetable encased in puff pastry (4) \$9.00
05. **Morn Tord** pan fried vegetarian dumplings with sweet and sour special soy sauce (5) \$9.00
06. **Nom Pak Kard** pan fried radish cake with crispy onion in sour special soy sauce (5) \$9.00
07. **Tar Kai Pak** deep fried net vegetable spring rolls (4) \$9.00
08. **Satay Gai** chicken skewers with homemade peanut sauce (4) \$9.00
09. **Tord Man** fish cake with salty egg yolk (4) \$9.00
10. **Tung Tong** money bag with chicken mince and peanut (4) \$9.00
11. **Mixed Entree** spring roll, curry puff, money bag and goong sabai (1 each) \$9.00
12. **Goong Kaew** deep fried prawn cake (4) \$11.00
13. **Tar Kai Taley** deep fried net seafood spring roll (4) \$9.00
14. **Goong Sabai** deep fried king prawn wrapped in spring roll sheet (4) \$11.00
15. **Mor Ra Kot** deep fried king prawn wrapped with green sticky rice with ginger sauce (4) \$11.00
16. **Gai Tord** deep fried marinated chicken wing served with sweet chilli sauce (5) \$9.00
17. **Moo Tord Daad Deaw** deep fried crispy marinated sundried pork with mild chilli sauce \$9.00
18. **Neau Tord Daad Deaw** deep fried crispy marinated sundried beef with mild chilli sauce \$9.00
19. **Goong Tord** pan fried prawn dumplings with sweet and sour special soy sauce (5) \$11.00
20. **Pla Muk Tord** deep fried batter squid, salt, pepper, shallots and cucumber \$11.00

## Soup

21. **Tom Khaa Gai** chicken in coconut milk and galangal, lemon juice, mushrooms \$12.00
22. **Tom Jead** clear soup with vermicelli noodle, mushrooms and chicken mince \$12.00
23. **Tom Yam Goong** king prawns, lemongrass, kaffir lime leaves in hot and sour soup \$12.00
24. **Po Tak** mixed seafood, galangal, mushrooms, fresh basil in spicy and sour soup \$12.00

## Salad

25. **Larb Gai** minced chicken with roasted rice, Thai herbs and lemon dressing \$16.90
26. **Yum Neau** grilled beef with fresh herbs, mixed vegetable and Thai dressing \$16.90
27. **Yum Plaa Meuk** grilled calamari with fresh vegetable and spicy chilli dressing \$16.90
28. **Yum Plaa Foo** crispy minced fish with herbs, green apple and chilli dressing \$16.90
29. **Yum Ped** warm roast duck with herbs, roast coconut and mild chilli jam dressing \$18.90
30. **Yum Pak** fresh vegetable salad with tofu, cashew nuts and Thai dressing \$15.90
31. **Som Tam Thai** green papaya salad with prawns, dried shrimp, peanuts, green beans, chilli \$18.90
32. **Yum Snowpea** snowpea salad with prawns, roast coconut, chilli jam, fried onion \$18.90
33. **Yum Talay** salad with seafood and chicken mince, green apple, chilli dressing \$18.90
34. **Yum Sam Grob** salad with crispy fish, crispy pork sheet and crispy bacon \$18.90
35. **Neau Yang** bbq marinated beef with salad and tamarind sauce \$16.90

## Chef's Specials Mains

36. **Pak Boong Fai Dang** stir fried Chinese spinach, fresh chilli, yellow bean sauce \$17.90
37. **Kuaytiow Neau** Thai beef soup with rice noodle and bean sprout \$15.90
38. **Kuaytiow Gai** Thai chicken soup with rice noodle and bean sprout \$15.90
39. **Gai Khaa** galangal chicken with coconut cream, lemongrass, mushrooms and shallot \$16.90
40. **Massaman Gae** tender lamb, potato, cashews and mild curry sauce \$17.90
41. **Massaman Neau** tender beef, potato, cashews and mild curry sauce \$17.90
42. **Massaman Gai** tender chicken, potato, cashews and mild curry sauce \$17.90
43. **Pad Ped** stir fried duck in red curry sauce, green bean, basil, pineapple \$18.90
44. **Goong Grob** crispy king prawns with basil, onion and sour sauce \$17.90
45. **Plaa Khing** crispy perch fillet with shallots, ginger and tamarind sauce \$17.90
46. **Plaa Pad Prik** crispy perch fillet with coconut milk, beans, basil and curry sauce \$17.90
47. **Plaa Nung Manow** steamed barramundi fillet with lemongrass, shallots, lemon juice \$18.90
48. **Plaa Dang** deep fried barramundi fillet with choo chee curry sauce \$18.90
49. **Choo Chee Goong** king prawns with minced chicken and curry sauce \$17.90
50. **Pad Nam Ya** stir fried chicken, prawn, fish, basil, bean sprouts, mild curry sauce \$18.90

## Make Your Own:

**Vegetables \$14.90, Chicken or Beef \$15.90, Prawns or Mixed Seafood \$17.90, Duck, Lamb fillet, Pork Belly \$18.90**

### Curry

51. **Gaeng Tepo** tamarind curry with spinach and morning glory
52. **Gaeng Phuk Thong** pumpkin with red curry, basil, fresh chilli
53. **Gaeng Panang** dry Panang curry with chestnut beans, mushrooms
54. **Gaeng Leang** yellow curry with broccoli, potato and capsicum, fresh chilli
55. **Gaeng Pah** very hot curry with mixed vegetables (without coconut milk)
56. **Gaeng Dang** red curry with bamboo shoots, vegetables, basil, fresh chilli
57. **Gaeng Khiow** green curry with eggplant, bamboo shoots and beans, basil, fresh chilli

### Stir Fry

58. **Met Ma Muang** mixed vegetables with cashew, chilli jam in Thai sauce
59. **Pad Prik** mushrooms, green beans in homemade red curry sauce
60. **Pad Kratiam** mixed vegetables in garlic and pepper sauce
61. **Param** onion, bean sprouts, cashews in peanut sauce
62. **Kari** sugar snap peas, capsicum, shallots, eggs in Kari powder coconut sauce
63. **Kra Phrao** basil, chilli, onion, bamboo shoots in Thai spicy sauce
64. **Khing Sod** fresh ginger, mushrooms, shallots in yellow bean sauce
65. **Thua Lan Toa** snow pea, mushroom, capsicum in Thai mild sauce
66. **Phuk Thong** pumpkin, eggs, fresh chilli in mild sauce
67. **Nam Mann Houy** broccoli, mushrooms, capsicum in oyster sauce
68. **Pad Pak** mixed vegetables in mild Thai sauce
69. **Ee Khiow** mixed green vegetables; coconut and chilli jam in lemon sauce
70. **Pad Ma Kua** eggplant, fresh chilli, basil in yellow bean sauce
71. **Pad Prix King** green beans, fresh chilli, prix king curry paste
72. **Pad Ma Kham** broccoli, fresh chilli, fried onions, chilli jam, and tamarind sauce
73. **Pad Priew Waan** tomato, cucumber, pineapple in sweet and sour sauce
74. **Pad Gaeng Khiow** green beans, basil, fresh chilli, green curry paste and coconut cream
75. **Prix Thai Oon** green beans, bamboo shoots, peppercorns, hot curry paste and coconut cream
76. **Pad Tom Yam** mushrooms, snow peas, shallots in tom yam paste
77. **Pad Tuadum** capsicum, mushrooms, broccoli in black bean sauce
78. **Din Deng** snow peas, potato, fresh chilli, paprika and coconut cream
79. **Lean Tong** pumpkin, potato, basil, turmeric and coconut cream
80. **Pad Kai Kem** stir fried salty egg, onion, shallot, fresh chilli

## Noodle and Fried Rice

81. **Laksa (Thai Style)** egg noodle, crispy tofu, lime, coconut cream
82. **Kuaytiow Tom Yam** rice noodle with bokchoy, been sprout in spicy soup
83. **Pad Thai** rice noodle with egg, dry shrimp, tofu and tamarind sauce
84. **Pad See Ew** flat rice noodle with egg, bokchoy in sweet soy sauce
85. **Pad Mee Leang** egg noodles with mushrooms, capsicum in mild sauce
86. **Pad Khee Mow** rice noodle with egg, chilli, beans, mushroom and basil
87. **Pad Nam Prik Pow** flat rice noodle, egg, chilli jam, vegetables and cashew nuts
88. **Pad Nam Satay** flat rice noodle, eggs, vegetables and peanut sauce
89. **Pad Suki** flat rice noodle, egg, vegetables and suki sauce
90. **Khao Pad Kha Phrao** fried rice with chilli, beans, mushroom and basil
91. **Khao Pad** the original fried rice with egg, tomato, onion and shallots
92. **Khao Pad Saparod** fried rice with pineapple, turmeric, Kari powder, onion, and shallot
93. **Khao Pad Tom Yam** fried rice with tom yam sauce, egg, mushroom, onion, shallots
94. **Khao Pad Kai** the original fried rice with egg only \$12.90
95. **Pak Luak** steamed seasoned vegetables \$12.90

## Thai Dessert

96. **Khao Neaw Kow** white sticky rice with Thai custard \$8.00
97. **Khao Neaw Dum** black sticky rice with roasted banana \$8.00
98. **Kluay Buad Chee** banana cooked in coconut milk \$7.00
99. **Phuck Thong Kang Buad** pumpkin cooked in coconut milk \$7.00
100. **Polamai Loy Kaew** fruit cocktail in coconut milk \$7.00

**PLAIN BOILED RICE SMALL \$2.50 LARGE \$3.50**

**COCONUT RICE SMALL \$3.50 LARGE \$4.50**

**ROTI \$4.00**

**COLD SOFT DRINKS \$2.50**

**COKE DIET COKE FANTA LEMONADE MINERAL WATER SOLO**

**COCONUT JUICE \$3.50**

**WE ACCEPT VISA AND MASTERCARD**