



Thai Garn Restaurant

14 Lackey Street Summer Hill NSW 2031

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TRADING HOURS: TUESDAY TO SUNDAY 17.00 UNTIL 22.00

Take Away Menu

Entree

01. **Paw Pia Thawt** deep fried mixed vegetable spring roll (4) \$8.00
02. **Tao Huu Makham** fried soft tofu in tamarind sauce or peanut sauce (6) \$8.00
03. **Paw Pia Sod** fresh spring roll with mixed vegetable wrapped in raw sheet (4) \$8.00
04. **Curry Puffs** deep fried mixed vegetable encased in puff pastry (4) \$8.00
05. **Satay Gai** grilled chicken skewers with homemade peanut sauce (4) \$8.00
06. **Thawt Man** fish cake with salty egg yolk (4) \$8.00
07. **Tung Tong** money bag with chicken mince and peanut (4) \$8.00
08. **Mixed Entree** spring roll, curry puff, money bag and goong sabai (1 each) \$8.50
09. **Kuaytiow Lord** steamed rice noodle sheet with prawn and chicken mince (6) \$8.50
10. **Khiow Sa Voy** steamed chicken mince wrapped within spinach leaves (4) \$8.50
11. **Goong Sabai** deep fried king prawn wrapped in spring roll sheet (4) \$10.00
12. **Mor Ra Kot** deep fried king prawn wrapped with green sticky rice with ginger sauce (4) \$10.00
13. **Gai Tord** deep fried marinated chicken wing served with sweet chilli sauce (5) \$8.50
14. **Moo Tord Daad Deaw** deep fried crispy marinated sundried pork with mild chilli sauce \$8.50
15. **Neau Tord Daad Deaw** deep fried crispy marinated sundried beef with mild chilli sauce \$8.50
16. **Morn Tord** pan fried vegetarian dumplings with sweet and sour special soy sauce (5) \$8.50
17. **Punim Tord** deep fried batter soft shell crab with salt, pepper and shallots \$10.00
18. **Pla Muk Tord** deep fried batter squid, salt, pepper, shallots and cucumber \$9.50
19. **Jeep Thai** steamed chicken, minced prawn, water chestnut, coriander in wonton sheet (5) \$8.50
20. **Ma Kua Yang** pan fried stuffed eggplant with minced prawn, ginger, coriander, shallots (5) \$10.00

Soup

21. **Tom Khaa Gai** chicken in coconut milk and galangal, lemon juice, mushrooms \$10.50
22. **Tom Jead** clear soup with vermicelli noodle, mushrooms and chicken mince \$10.50
23. **Tom Yam Goong** king prawns, lemongrass, kaffir lime leaves in hot and sour soup \$10.50
24. **Po Tak** mixed seafood, galangal, mushrooms, fresh basil in spicy and sour soup \$10.50

Salad

25. **Larb Gai** minced chicken with roasted rice, Thai herbs and lemon dressing \$15.90
26. **Yum Neau** grilled beef with fresh herbs, mixed vegetable and Thai dressing \$15.90
27. **Yum Plaa Meuk** grilled calamari with fresh vegetable and spicy chilli dressing \$15.90
28. **Yum Plaa Foo** crispy minced fish with herbs, green apple and chilli dressing \$15.90
29. **Yum Ped** warm roast duck with herbs, roast coconut and mild chilli jam dressing \$17.90
30. **Yum Pak** fresh vegetable salad with tofu, cashew nuts and Thai dressing \$13.90
31. **Som Tam Thai** green papaya salad with prawns, dried shrimp, peanuts, green beans, chilli \$16.90
32. **Yum Hua Pree** banana flower salad with prawns, roast coconut, chilli jam, coconut cream \$19.90
33. **Kor Moo Yang** bbq marinated pork neck with salad and tamarind sauce \$15.90
34. **Yum Kor Moo** grilled pork neck with fresh herbs, mixed vegetable and Thai dressing \$15.90
35. **Gai Yang** bbq marinated chicken with salad and sweet chilli sauce \$15.90
36. **Neau Yang** bbq marinated beef with salad and tamarind sauce \$15.90

Chef's Specials Mains

37. **Kuaytiow Neau** Thai beef soup with rice noodle and bean sprout \$14.90
38. **Kuaytiow Gai** Thai chicken soup with rice noodle and bean sprout \$14.90
39. **Gai Khaa** galangal chicken with coconut cream, lemongrass, mushrooms and shallot \$15.90
40. **Massaman Gae** tender lamb, potato, cashews and mild curry sauce \$15.90
41. **Massaman Neau** tender beef, potato, cashews and mild curry sauce \$15.90
42. **Massaman Gai** tender chicken, potato, cashews and mild curry sauce \$15.90
43. **Pad Ped** stir fried duck in red curry sauce, green bean, basil, pineapple \$17.90
44. **Goong Grob** crispy king prawns with basil, onion and sour sauce \$16.90
45. **Plaa Khing** crispy perch fillet with shallots, ginger and tamarind sauce \$16.90
46. **Plaa Pad Prik** crispy perch fillet with coconut milk, beans, basil and curry sauce \$16.90
47. **Plaa Nung Manow** steamed barramundi fillet with lemongrass, shallots, lemon juice \$18.90
48. **Plaa Rad Prik** deep fried barramundi fillet with chilli and tamarind sauce \$18.90
49. **Choo Chee Goong** king prawns with minced chicken and curry sauce \$16.90
50. **Pad Nam Ya** stir fried chicken, prawn, fish, basil, bean sprouts, mild curry sauce \$18.90

Make Your Own:

Vegetables \$13.90, Chicken or Beef \$14.90, Prawns or Mixed Seafood \$16.90, Duck \$17.90, Lamb fillet \$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 Thai Garn** green beans, galangal, fresh chilli, prix king curry paste and coconut cream

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 eggs, dry shrimp, tofu and tamarind sauce
84. **Pad See Ew** rice noodle with eggs, bokchoy in sweet soy sauce
85. **Pad Mee Leang** egg noodles with mushrooms, capsicum in mild sauce
86. **Pad Khee Mow** rice noodle with eggs, chilli, beans, mushroom and basil
87. **Pad Nam Prik Pow** flat rice noodle, eggs, chilli jam, vegetables and cashew nuts
88. **Pad Nam Satay** flat rice noodle, eggs, vegetables and peanut sauce
89. **Khao Pad Kha Phrao** fried rice with chilli, beans, mushrooms and basil
90. **Khao Pad** the original fried rice with eggs, tomato, onion and shallots
91. **Khao Pad Saparod** fried rice with pineapple, turmeric, Kari powder, onion, and shallot
92. **Khao Pad Kai** the original fried rice with egg only \$11.90
93. **Pak Luak** steamed seasoned vegetables \$11.90

Thai Dessert

94. **Khao Neaw Kow** white sticky rice with Thai custard \$7.50
95. **Khao Neaw Dum** black sticky rice with roasted banana \$7.50
96. **Kluay Buad Chee** banana cooked in coconut milk \$6.50
97. **Phuck Thong Kang Buad** pumpkin cooked in coconut milk \$6.50
98. **Polamai Loy Kaew** fruit cocktail in coconut milk \$6.50

PLAIN BOILED RICE SMALL \$2.00 LARGE \$3.00

COCONUT RICE SMALL \$3.00 LARGE \$4.00

COLD SOFT DRINKS \$2.00

COKE DIET COKE ZERO COKE LEMONADE MINERAL WATER SOLO

COCONUT JUICE \$3.00

WE ACCEPT VISA AND MASTERCARD