



## **Dusit Thai** **RESTAURANT**

*Thais love to eat and not just at meal times. Starters and snacks are often eaten between meals and are great accompaniments to any beverage.*

### **STARTERS AND SNACKS**

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| <b>1. KRA TONG THONG (GOLDEN FLOWERS) (6 Pieces)</b>  | <b>\$15.00</b> |
| Light crispy golden cups filled with diced prawns, minced chicken and sweet corn.   |                |
| <b>2. TORD MUN PLA (THAI FISH CAKES) (4 Pieces)</b>   | <b>\$15.00</b> |
| Served with cucumber relish and crushed roasted peanuts.  |                |
| <b>3. GOONG HOM PAR (4 Pieces)</b>  | <b>\$16.00</b> |
| Whole king prawns and vegetables wrapped in spring roll skin and deep fried to a golden crisp served with sweet chilli sauce.             |                |
| <b>4. TORD MUN GOONG (THAI PRAWN CAKES) (4 Pieces)</b>  | <b>\$15.00</b> |
| Served with plum sauce.   |                |
| <b>5. MA HOR (GALLOPING HORSES) (6 Pieces)</b>  | <b>\$15.00</b> |
| Slices of fresh seasonal fruits topped with a savoury-nutty mixture of ground chicken, shallots, peanuts, palm sugar and coriander roots. |                |
| <b>6. GAI HOR BAI - TOEY (4 Pieces)</b>   | <b>\$16.00</b> |
| Marinated chicken thighs wrapped in pandan leaves.<br>Steamed and then lightly fried.   |                |
| <b>7. SATAY CHICKEN STICKS (4 Sticks)</b>   | <b>\$15.00</b> |
| Served with satay sauce and cucumber relish.  |                |
| <b>8. CURRY PUFFS (4 Pieces)</b>  | <b>\$15.00</b> |
| Chicken curry puff served with cucumber relish.   |                |

*BYO (Wine Only) Corkage \$10 per 750ml bottle*

## SOUP

*(All soups are served medium hot. Please advise our wait staff if you would like yours mild or extra hot.)*

**9. TOM YUM CHICKEN, PRAWNS OR SEAFOOD \$9.50**

One of Thailand's best known dishes. Clear spicy and sour soup with straw mushrooms, lemongrass, galangal, coriander, kaffir lime leaves, chilli and lemon juice.

**10. TOM KHA CHICKEN OR PRAWNS \$9.50**

Dusit Thai's famous Thai coconut soup with galangal, lemongrass, coriander, lemon juice, chilli and kaffir lime leaves.

*The traditional way to enjoy Thai cuisine is to order a variety of dishes to be shared. Each diner helps themselves to portions of each dish and to servings of rice.*

*(All of our main dishes are served medium hot. Please advise our wait staff if you would like yours mild or extra hot.)*

## MAIN DISHES – SALAD AND CURRIES

**11. SOM TUM (GREEN PAPAYA SALAD) \$20.50**

Thailand's most popular salad. Som Tum is prepared with shredded raw papaya, sliced tomatoes, green beans, chopped garlic, chilli, crushed peanuts, dried shrimp, lemon juice and palm sugar.

*Papaya is low in Saturated Fat, Cholesterol and Sodium. It is a good source of Dietary Fiber, Potassium, Vitamin A, Vitamin C and Folate.*

**12. YUM NUEA (GRILLED SPICY BEEF SALAD) \$24.50**

Slices of grilled beef salad with onion, chilli, lemon juice, coriander, tomato, fish sauce and cucumber.

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| <b>13. LARB GAI (MINCED CHICKEN LARB)</b>  |                           | <b>\$24.50</b> |
| <b>14. LARB PED (MINCED ROAST DUCK LARB)</b>   |                           | <b>\$28.50</b> |
| Famous north-eastern Thai dish. Spicy minced chicken or minced roast duck mixed with onion, chilli powder, lemon juice and grounded herbs & roasted rice served with fresh vegetables. |                           |                |
| <b>15. GANG MASSA-MAN</b>  | <b>CHICKEN OR BEEF</b>    | <b>\$24.50</b> |
| Chicken thighs or beef simmered in Massa-man Curry with potatoes and peanuts.  |                           |                |
| <b>16. PHA-NEANG</b>   | <b>CHICKEN OR BEEF</b>    | <b>\$24.50</b> |
| Thick Pha-neang Curry.   |                           |                |
| <b>17. CHU-CHEE</b>  | <b>BARRAMUNDI FILLETS</b> | <b>\$32.50</b> |
| Thick Chu-Chee Curry.  | <b>KING PRAWNS</b>        | <b>\$33.50</b> |
| <b>18. GANG KEO-WAAN (GREEN CURRY)</b>   | <b>CHICKEN OR BEEF</b>    | <b>\$24.50</b> |
| Green Curry with eggplant and green peas.  | <b>KING PRAWNS</b>        | <b>\$33.50</b> |
| <b>19. GANG PED (RED CURRY)</b>  |                           |                |
| Red Curry with bamboo shoots and green peas.   | <b>CHICKEN OR BEEF</b>    | <b>\$24.50</b> |
| Red Curry with tomatoes, green peas, kaffir lime leaves, lychee and pineapple.   | <b>ROAST DUCK</b>         | <b>\$28.50</b> |

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## MAIN DISHES – DUSIT SIGNATURE DISHES

- 20. KAE TORD (LAMB SHANKS)** **\$32.50**  
Lamb shanks slow cooked with herbs and spices, then lightly fried and topped with Dusit's spicy and tangy sauce.
- 21. PLA POW (GRILLED BARRAMUNDI FILLETS)** **\$32.50**  
Grilled barramundi fillets marinated with lemongrass, galangal, kaffir lime leaves and fresh herbs. Served with a special dipping sauce.
- 22. PLA MUK YUD SAI (STUFFED STEAMED SQUID)** **\$28.50**  
Steamed whole squid stuffed with a mixture of minced chicken, garlic, coriander and pepper. Topped with a light chilli sauce.
- 23. KAE YANG (GRILLED LAMB RACK – 6 pieces)** **\$36.00**  
Grilled lamb rack marinated with coriander, lemongrass and Thai herbs. Served with dipping sauce (Nam Jim Jeaw) and pickled vegetables.
- 24. GOONG YANG (4 PIECES)** **\$34.00**  
Grilled large tiger prawns served with seafood dipping sauce and spicy stringless bean salad.
- 25. NUEA TUN PHAT PHIK GANG** **\$28.50**  
Stir fried slow cooked beef with red curry paste, stringless beans, green peas, chilli and basil leaves.
- 26. GAI NUENG DUSIT (STEAMED CHICKEN THIGH)** **\$26.50**  
Steamed chicken thighs topped with ginger, garlic, coriander, salted beans and chilli.

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## MAIN DISHES – FROM THE PAN AND STEAMER

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| <b>27. PLA MUK TORD (CRISPY SQUID RINGS)</b>                             |  | <b>\$24.50</b> |
|  | Crispy squid rings topped with a mixture of garlic, chilli, spring onion and salt. |                |
| <b>28. PLA LARD PHIK</b>   |  |                |
|  | Topped with chilli sauce.  |                |
|  | <b>DEEP FRIED SNAPPER FILLETS</b>  | <b>\$32.50</b> |
|  | <b>DEEP FRIED WHOLE FISH OF THE DAY (market price)</b>                             |                |
| <b>29. PHAT KHING SOD (FRESH GINGER)</b>                                 | <b>CHICKEN OR BEEF</b>   | <b>\$24.50</b> |
| Stir fried with fresh ginger, onion, chilli and salted beans.            | <b>KING PRAWNS</b>   | <b>\$33.50</b> |
| <b>30. MED MA-MUANG (CASHEW NUTS)</b>                                    | <b>CHICKEN OR BEEF</b>   | <b>\$24.50</b> |
| Stir fried with cashew nuts, onion, capsicum and dried chilli.           | <b>KING PRAWNS</b>   | <b>\$33.50</b> |
| <b>31. PHAT BOONG FAI DAENG (CHINESE WATERCRESS)</b>                     | <i>*seasonal</i>   | <b>\$19.50</b> |
| Stir-fried Chinese watercress with chilli and salted beans.              |  |                |
| <b>32. KA-THA WINE DAENG (RED WINE)</b>                                  | <b>BEEF OR CHICKEN</b>   | <b>\$24.50</b> |
| Stir fried with red wine, capsicum, onion, garlic, coriander and chilli. | <b>KING PRAWNS</b>   | <b>\$33.50</b> |
| <b>33. PHAT KA-POW (CHILLI BASIL)</b>                                    | <b>CHICKEN OR BEEF</b>   | <b>\$24.50</b> |
| Stir fried with onion, chilli and basil leaves.                          | <b>ROAST DUCK</b>  | <b>\$28.50</b> |

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**34. PHAT PAK** *\*not spicy* **\$19.50**

Stir fried mixed green vegetables with enoki mushrooms.

**35. PLA NENG MA-NOW (STEAM FISH)**

Steamed with a lime and spicy sauce. **BARRAMUNDI FILLETS** **\$32.50**  
**WHOLE FISH OF THE DAY (market price)**

**36. NAM MA-KHAM (TAMARIND SAUCE)**

Topped with spicy tamarind sauce. **KING PRAWNS** **\$33.50**  
**DEEP FRIED SNAPPER FILLETS** **\$32.50**  
**SOFT TOFU** **\$19.50**

*Tamarind fruit (Ma-Kham) is used frequently in Thai cooking to provide a unique sour flavour. It contains vitamin C and is high in calcium.*

**37. KAO-PHAT SUB-PA-ROD (PINEAPPLE FRIED RICE)** **\$22.50**

Thai style pineapple fried rice with chicken and cashew nuts, served in a hollowed out pineapple half.

**38. PHAT THAI PRAWNS** **\$22.50**

Traditional fried rice noodles with prawns, tamarind, palm sugar, fish sauce, bean sprouts, shallots, ground roasted peanuts, bean curd, egg, garlic and chives.

**39. KAO PHAT** **CHICKEN** **\$20.50**

Thai style fried rice. **PRAWNS OR CRAB MEAT** **\$22.50**

**40. STEAMED JASMINE RICE (PER PERSON)** **\$3.50**

*BYO (Wine Only) Corkage \$10 per 750ml bottle*

## VEGETARIAN DISHES (J)

*(All dishes are served medium hot. Please advise our wait staff if you would like yours mild or extra hot.)*

### STARTERS

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| <b>41. TORD MUN TUA J</b>  | <b>\$15.00</b> |
| Deep fried mung bean cake served with cucumber relish and crushed roasted peanuts.   |                |
| <b>42. GOLDEN TRIANGLE J</b>   | <b>\$15.00</b> |
| Deep fried mixture of minced potato, carrot, green peas and sweet corn wrapped in spring roll skin served with sweet chilli sauce. |                |

### MAIN DISHES

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| <b>43. KA-POW MAKEUA J (EGGPLANT WITH BASIL)</b>   | <b>\$20.50</b> |
| Stir fried eggplant with onion, salted beans, chilli and basil leaves.                                       |                |
| <b>44. TOFU NAM MA-KHAM J (TAMARIND SAUCE)</b>   | <b>\$19.50</b> |
| Soft Tofu topped with spicy tamarind sauce   |                |
| <b>45. PHAT KHING SOD J (FRESH GINGER)</b>   | <b>\$22.50</b> |
| Stir fried with mixed vegetables with fresh ginger and chilli.   |                |
| <b>46. PHAT PAK J <i>*not spicy</i></b>  | <b>\$19.50</b> |
| Stir fried mixed green vegetables with enoki mushrooms.  |                |
| <b>47. PHAT THAI J</b>   | <b>\$19.50</b> |
| Traditional fried rice noodles with tamarind, palm sugar, tofu, mixed vegetables and ground roasted peanuts. |                |
| <b>48. KAO PHAT J</b>  | <b>\$19.50</b> |
| Thai style fried rice with mixed vegetables.   |                |

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