

34. PHAT PAK *not spicy \$17.50

Stir fried mixed green vegetables with enoki mushrooms.

35. PLA NENG MA-NOW (STEAM FISH)

Steamed with a lime and spicy sauce.

BARRAMUNDI FILLETS \$29.50
WHOLE FISH OF THE DAY (market price)

36. NAM MA-KHAM (TAMARIND SAUCE)

Topped with spicy tamarind sauce.

KING PRAWNS \$29.50
DEEP FRIED SNAPPER FILLETS \$29.50
SOFT TOFU \$17.50

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)

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

\$20.50

38. PHAT THAI PRAWNS

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

\$20.50

39. KAO PHAT

Thai style fried rice

CHICKEN \$18.50
PRAWNS OR CRAB MEAT \$20.50

40. STEAMED JASMINE RICE (PER BOX)

\$3.50

VEGETARIAN DISHES (J)

(All dishes are served medium hot. Please advise us if you would like yours mild or extra hot.)

STARTERS

41. TORD MUN TUA J

Deep fried mung bean cake served with cucumber relish and crushed roasted peanuts.

\$13.00

42. GOLDEN TRIANGLE J

Deep fried mixture of minced potato, carrot, green peas and sweet corn wrapped in spring roll skin served with sweet chilli sauce.

\$13.00

MAIN DISHES

43. KA-POW MAKEUA J (EGGPLANT WITH BASIL)

Stir fried eggplant with onion, salted beans, chilli and basil leaves.

\$18.50

44. TOFU NAM MA-KHAM J (TAMARIND SAUCE)

Soft Tofu topped with spicy tamarind sauce

\$17.50

45. PHAT KHING SOD J (FRESH GINGER)

Stir fried with mixed vegetables with fresh ginger and chilli.

\$20.50

46. PHAT PAK J *not spicy

Stir fried mixed green vegetables with enoki mushrooms.

\$17.50

47. PHAT THAI J

Traditional fried rice noodles with tamarind, palm sugar, tofu, mixed vegetables and ground roasted peanuts.

\$17.50

48. KAO PHAT J

Thai style fried rice with mixed vegetables.

\$17.50

ALL PRICES INCLUDE 10% GST



Dusit Thai

RESTAURANT

**TAKE AWAY
MENU**

TEL: 9328 7647

249 JAMES STREET NORTHBRIDGE 6003 PERTH W.A.

www.dusitthai.com.au

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

- 1. KRA TONG THONG (GOLDEN FLOWERS) (6 Pieces)** \$13.00
Light crispy golden cups filled with diced prawns, minced chicken and sweet corn.
- 2. TORD MUN PLA (THAI FISH CAKES) (4 Pieces)** \$13.00
Served with cucumber relish and crushed roasted peanuts.
- 3. GOONG HOM PAR (4 Pieces)** \$14.00
Whole king prawns and vegetables wrapped in spring roll skin and deep fried to a golden crisp served with sweet chilli sauce.
- 4. TORD MUN GOONG (THAI PRAWN CAKES) (4 Pieces)** \$13.00
Served with plum sauce.
- 5. MA HOR (GALLOPING HORSES) (6 Pieces)** \$13.00
Slices of fresh seasonal fruits topped with a savoury-nutty mixture of ground chicken, shallots, peanuts, palm sugar and coriander roots.
- 6. GAI HOR BAI - TOEY (4 Pieces)** \$14.00
Marinated chicken thighs wrapped in pandan leaves. Steamed and then lightly fried.
- 7. SATAY CHICKEN STICKS (4 Sticks)** \$13.00
Served with satay sauce and cucumber relish.
- 8. CURRY PUFFS (4 Pieces)** \$13.00
Chicken curry puff served with cucumber relish.

ALL PRICES INCLUDE 10% GST

SOUP

(All soups are served medium hot. Please advise us if you would like yours mild or extra hot.)

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| 9. | TOM YUM | CHICKEN, PRAWNS OR SEAFOOD | \$8.50 |
| 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 | \$8.50 |
| 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.

MAIN DISHES – SALAD AND CURRIES

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

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| 11. | SOM TUM (GREEN PAPAYA SALAD) | | \$18.50 |
| 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) | | \$21.50 |
| Slices of grilled beef salad with onion, chilli, lemon juice, coriander, tomato, fish sauce and cucumber. | | | |
| 13. | LARB GAI (MINCED CHICKEN LARB) | | \$21.50 |
| 14. | LARB PED (MINCED ROAST DUCK LARB) | | \$25.50 |
| 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. | | | |
| 15. | GANG MASSA-MAN | CHICKEN OR BEEF | \$21.50 |
| Chicken thighs or beef simmered in Massa-man Curry with potatoes and peanuts. | | | |
| 16. | PHA-NEANG | CHICKEN OR BEEF | \$21.50 |
| Thick Pha-neang Curry. | | | |
| 17. | CHU-CHEE | | |
| Thick Chu-Chee Curry. | | | |
| | | BARRAMUNDI FILLETS | \$29.50 |
| | | KING PRAWNS | \$29.50 |
| 18. | GANG KEO-WAAN (GREEN CURRY) | | |
| Green Curry with eggplant and green peas. | | | |
| | | CHICKEN OR BEEF | \$21.50 |
| | | KING PRAWNS | \$29.50 |
| 19. | GANG PED (RED CURRY) | | |
| Red Curry with bamboo shoots and green peas. | | | |
| | | CHICKEN OR BEEF | \$21.50 |
| | | ROAST DUCK | \$25.50 |
| Red Curry with tomatoes, green peas, kaffir lime leaves, lychee and pineapple. | | | |

ALL PRICES INCLUDE 10% GST

MAIN DISHES – DUSIT SIGNATURE DISHES

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| 20. | KAE TORD (LAMB SHANKS) | | \$31.50 |
| 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) | | \$29.50 |
| 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) | | \$25.50 |
| 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) | | \$34.50 |
| 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) | | \$32.00 |
| Grilled large tiger prawns served with seafood dipping sauce and spicy stringless bean salad. | | | |
| 25. | NUEA TUN PHAT PHIK GANG | | \$25.50 |
| Stir fried slow cooked beef with red curry paste, stringless beans, green peas, chilli and basil leaves. | | | |
| 26. | GAI NUENG DUSIT (STEAMED CHICKEN THIGH) | | \$23.50 |
| Steamed chicken thighs topped with ginger, garlic, coriander, salted beans and chilli. | | | |

MAIN DISHES – FROM THE PAN AND STEAMER

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| 27. | PLA MUK TORD (CRISPY SQUID RINGS) | | \$21.50 |
| Crispy squid rings topped with a mixture of garlic, chilli, spring onion and salt. | | | |
| 28. | PLA LARD PHIK | | |
| Topped with chilli sauce. | | | |
| | | DEEP FRIED SNAPPER FILLETS | \$29.50 |
| | | DEEP FRIED WHOLE FISH OF THE DAY (market price) | |
| 29. | PHAT KHING SOD (FRESH GINGER) | | |
| Stir fried with fresh ginger, onion, chilli and salted beans. | | | |
| | | CHICKEN OR BEEF | \$21.50 |
| | | KING PRAWNS | \$29.50 |
| 30. | MED MA-MUANG (CASHEW NUTS) | | |
| Stir fried with cashew nuts, onion, capsicum and dried chilli. | | | |
| | | CHICKEN OR BEEF | \$21.50 |
| | | KING PRAWNS | \$29.50 |
| 31. | PHAT BOONG FAI DAENG (CHINESE WATERCRESS) | *seasonal | \$17.50 |
| Stir-fried Chinese watercress with chilli and salted beans. | | | |
| 32. | KA-THA WINE DAENG (RED WINE) | | |
| Stir fried with red wine, capsicum, onion, garlic, coriander and chilli. | | | |
| | | BEEF OR CHICKEN | \$21.50 |
| | | KING PRAWNS | \$29.50 |
| 33. | PHAT KA-POW (CHILLI BASIL) | | |
| Stir fried with onion, chilli and basil leaves. | | | |
| | | CHICKEN OR BEEF | \$21.50 |
| | | ROAST DUCK | \$25.50 |

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