



**Dusit Thai**  
RESTAURANT

V = VEGETARIAN, GF GLUTEN FREE : DISHES MARKED WITH THESE REFERENCES CAN BE ORDERED  
\$10.00 CORKAGE IS CHARGED PER STANDARD BOTTLE FOR BYO WINE ONLY

## Dusit Story

Dusit Thai was conceived 26 years ago, by Khun Somkiat and his wife Khun Mary, with the love of Cooking and background in hospitality Dusit Thai was born. It was a little establishment in the beginning at 233 James Street. It was a very popular little restaurant as the couple stride to create the best traditional Thai food and service which were warranted by numerous awards from Thailand and Australia. Dusit Thai is well known and it is one of the Thai tourist favourite eatery destinations.

In November 1998 Dusit Thai relocated to the current location, 249 James Street with a very bright vision Khun Somkiat created a very beautiful and breathtaking Thai Restaurant, the ambience and the opulence of Traditional Thai decor the new eatery was second to none. Guests would forget that they are dining in Perth.

In May 2012, Khun Somkiat and his wife had decided that it was time for them to take a well earned rest from their beloved Dusit Thai and handed over to the 3 sisters who they trusted to continue their legacy at the Dusit Thai.

The 3 sisters, Tasanee, Chantana, Supatra and their partners are Thai. They were born and bred from a family who owned a reputable Thai restaurant back in Thailand, they grew up in the restaurant environment and the love of cooking is in their blood combine with living in Perth for most of their adult life have made them understand the value of fresh produce of Australia especially what Perth has to offer.

The love of the Traditional Thai food and the excitement of creating new dishes from Australian produce with their family recipes have inspired them to offer our guests the new menu that will satisfy both worlds of the Traditional Thai and the Modern Australian Thai.

Their vision is the same as Khun Somkiat and Khun Mary, to make their guests experience the best in food service and Thai hospitality at Dusit Thai.

**\*WELCOME\***

## APPETIZERS

1. **KRATHONG TONG - Golden Flowers - กระทงทอง**  
 Stir fried diced prawns, minced chicken and sweet corn on crispy tartlets
 

4 pieces	\$10.50
6 pieces	\$15.00
  
2. **TORD MUN PLA - Spicy Fish Dumplings - ทอดมันปลา (GF)**  
 Deep fried dumplings of fish and curry paste, sprinkled with Kaffir lime leaves and green beans
 

Small	\$10.50
Large	\$15.00
  
3. **GOONG HOM PAR – Prawns in Blanket – กุ้งห่มผ้า**  
 King Prawn wrapped in crispy spring roll pastry served with sweet chilli sauce
 

2 pieces	\$11.50
4 pieces	\$16.00
  
4. **POH-PIA PAK TORD – Vegetable Spring Rolls – ปอเปี๊ยะผักทอด (V)**  
 Crispy rolls of spring vegetable and green bean vermicelli served with sweet plum sauce
 

2 pieces	\$ 8.50
4 pieces	\$14.00
  
5. **POH-PIA BHU – Crab Spring Rolls – ปอเปี๊ยะปู**  
 Crispy roll of crab meat and green bean vermicelli and bean sprouts served with sweet plum sauce
 

2 pieces	\$10.50
4 pieces	\$15.00
  
6. **GAI HOR BAI TOEY – Chicken in Pandan Leaves – ไก่ห่อใบเตย**  
 Deep fried marinated chicken breast wrapped in Pandan Leaves
 

2 pieces	\$11.50
4 pieces	\$16.00
  
7. **SATAY GAI – Satay Chicken – สะเต๊ะไก่ (GF)**  
 Skewered, marinated and grilled chicken breast served with homemade sauce and cucumber relish
 

2 pieces	\$11.50
4 pieces	\$16.00
  
8. **CHICKEN CURRY PUFFS – กะหรี่ปั๊บน้ำไก่**  
 Pillow of crispy puff pastry filled with aromatic curry spice of chicken, onion and potato
 

2 pieces	\$10.50
4 pieces	\$15.00
  
9. **MAHOR – Galloping Horse – ม้าฮ่อ (GF,V)**  
 Seasonal fresh fruit stuffed with balls of peanut and sweet radish
 

4 pieces	\$ 9.50
8 pieces	\$15.00
  
10. **BHU NIM TORD SAMOON PRAI – Crispy Soft Shell Crabs – ปูนิ่มทอดกรอบ**  
 Crispy Soft shell crab and Thai herbs
 

Small	\$16.50
Large	\$22.50

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## APPETIZERS (CONT...)

11. PLA MUK TORD – Crispy Squid – ปลาหมึกทอด  
 Deep fried marinated and crumbed squid served with sweet chilli sauce
- |  |       |         |
|--|-------|---------|
|  | small | \$15.50 |
|  | Large | \$24.50 |
12. TORD MUN GOONG – Deep fried prawn Dumplings – ทอดมันกุ้ง  
 Deep fried dumplings of prawn paste served with sweet plum sauce
- |  |          |         |
|--|----------|---------|
|  | 2 pieces | \$10.50 |
|  | 4 pieces | \$15.00 |
13. TUA & TAO HU TORD – Crispy Black Bean Dumpling and Fried Tofu – ถั่วทอดกับเต้าหู้ทอด (V)  
 Deep Fried dumplings of rice flour, black bean and taro strips served with  
 deep fried tofu accompanied with sweet and tangy tamarind and peanut sauce
- |  |       |         |
|--|-------|---------|
|  | Small | \$10.50 |
|  | Large | \$15.00 |

## SOUP

- |  |         | Small   | Large   |
|--|---------|---------|---------|
| 14. TOM YUM – Hot and Sour Soup – ต้มยำ (GF)<br>Soup infused with lemongrass, kaffir lime leaves, mint and galangal with or without chilli                                   |         |         |         |
|  | Chicken | \$8.50  | \$22.50 |
|  | Prawn   | \$11.50 | \$32.50 |
|  | Seafood | \$12.50 | \$33.50 |
| 15. TOM KHA – Spicy Coconut Soup – ต้มข่า (GF)<br>Creamy coconut soup infused with Galangal, lemongrass, kaffir lime leaves and coriander<br>served with or without chillies |         |         |         |
|  | Chicken | \$8.50  | \$22.50 |
|  | Prawn   | \$11.50 | \$32.50 |
|  | Seafood | \$12.50 | \$33.50 |
| 16. GANG LIANG – Spicy Herbal Vegetable Soup – แกงเผ็ด (GF)<br>Peppery soup of seasonal vegetable and Thai herbs with hint of prawn and fish                                 |         | \$9.50  | \$24.50 |

## NAM PRIK (RELISH) AND ACCOMPANIMENTS

If you are in a Thai house you will find a bowl of Nam Prik in most households, it is an old traditional dish that has a lot of varieties, it is a hot and spicy dish which accompany with anything from salad or vegetable, egg and meat and to be eaten with Rice, the main ingredient is chilli hence the name Prik in Thai. Dusit Thai would like to introduce Nam Prik to our guests, the warning is this dish is not for the faint hearted but once you are accustomed to it you will fall in love with it. Enjoy.

- |     |  |               |         |
|-----|--|---------------|---------|
| 17. | NAM PRIK GAPI – Dried Shrimp Sambal – น้ำพริกกะปิ<br>Garlic and Chillies pounded with dried shrimp paste dressed with lemon juice and sugar served with 3 types of vegetables, crispy fried, steamed and raw |               | \$19.50 |
| 18. | CHA OM TORD KAI - Tropical Acacia Omelette – ชะอมทอดไข่  |               | \$15.00 |
| 19. | PLA TU TORD – Fried Scomber Fish – ปลาทุทอด  |               | \$12.50 |
| 20. | NUA DAD DEAW – Fried Dried Beef Strips – เนื้อแดดเดียว   |               | \$19.50 |
| 21. | KAI JEAU BHU – Fresh Crab Meat Omelette – ไข่เจียวเนื้อปูสด  | Plain \$14.50 | \$18.50 |

### SALAD

- |     |  |            | Small   | Large   |
|-----|--|------------|---------|---------|
| 22. | PLA GOONG – Grilled Prawn Salad – ปลากุ้ง (GF)<br>Lightly grilled King Prawns mixed with fresh herbs and spicy lemon dressing  |            | \$25.50 | \$32.50 |
| 23. | YUM WOON SEN TALAY - Green Bean Vermicelli Salad with Seafood – ยำวุ้นเส้นทะเล (GF)<br>Spicy Green Bean Vermicelli and scallops, prawns, squids tossed in fresh herbs and spicy lemon dressing       |            | \$27.50 | \$32.50 |
| 24. | SOM TUM – Papaya Salad – ส้มตำไทย (GF,V)<br>Shredded green papaya, tomatoes, green bean, roasted peanut and dried shrimp lightly pounded with spicy sweet lemon dressing                             |            | \$14.50 | \$19.50 |
| 25. | YUM NUEA – BBQ Beef Salad – ยำเนื้อ (GF)<br>BBQ beef eye fillet sliced, mixed with cucumber, onion and tomatoes tossed in spicy lemon dressing   |            | \$23.50 | \$29.50 |
| 26. | LARB – Minced Salad – ลาบ (GF)<br>Minced of selected meat mixed with ground roasted rice, ground roasted dried chillies sprinkled with mint, coriander, shallots and tossed in lemon dressing        | Chicken    | \$19.50 | \$24.50 |
|     |  | Roast Duck | \$23.50 | \$29.50 |
| 27. | YUM PLA GROB – Crispy White Bait Salad – ยำปลากกรอบ (GF)<br>Crispy White Bait tossed in spicy sweet and sour lemon dressing and roasted peanut and fresh strips of ginger and finely sliced shallots |            | \$19.50 | \$24.50 |

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## CURRY

The main ingredients which make Thai curry pastes are chillies, shallots, garlic, galangal, shrimp paste, kaffir lime, cumin, turmeric, cinnamon black pepper and coriander. These herbs and spices are carefully blended in-house to bring out the very best of traditional flavours for each of the following curries;

		Small	Large
28. GANG KEAW WHAN – Green Curry – แกงเขียวหวาน (GF,V)	Vegetarian	\$19.50	\$24.50
	Beef or Chicken	\$19.50	\$24.50
	Roast Duck	\$23.50	\$29.50
	Prawn	\$24.50	\$32.50
	Seafood	\$25.50	\$33.50
29. GANG PHED DANG – Red Curry – แกงเผ็ดแดง (GF,V)	Vegetarian	\$19.50	\$24.50
	Beef or Chicken	\$19.50	\$24.50
	Roast Duck	\$23.50	\$29.50
	Prawn	\$24.50	\$32.50
	Seafood	\$25.50	\$33.50
<b>Note:</b> Variation of Gang Phed Dang; Roast Duck will have lychee and pineapple			
30. GANG MASSAMAN – Massaman Curry – แกงมัสมั่น (GF)	Beef or Chicken	\$19.50	\$24.50
31. GANG PANANG – Panang Curry– แกงพะแนง (GF,V)	Vegetarian	\$19.50	\$24.50
	Beef or Chicken	\$19.50	\$24.50
	Roast Duck	\$23.50	\$29.50
	Prawn	\$24.50	\$32.50
	Seafood	\$25.50	\$33.50
32. GANG CHU CHEE – Chu Chee Curry – แกงจืด (GF,V)	Vegetarian	\$19.50	\$24.50
	Fish Fillets	Market Price	
	Prawn	\$25.50	\$32.50
33. GANG KAREE – Yellow Curry – แกงกะหรี่ (GF,V)	Vegetarian	\$19.50	\$24.50
	Beef or Chicken	\$19.50	\$24.50
34. GANG-PA – Jungle Curry – แกงป่า (GF,V)	Beef or Chicken	\$19.50	\$24.50
	Vegetarian	\$19.50	\$24.50
	Prawn	\$24.50	\$32.50
	Seafood	\$25.50	\$33.50

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## THE TRADITIONAL THAI MAIN

		Small	Large
35. HOR MOK MA PRAW AON – Spicy Seafood in Young Coconut – ห่อหมกทะเลมะพร้าวอ่อน (GF)			\$32.50
36. NUEA TUN NAM PRIK GANG – Stir fried Spicy Stewed Beef – เนื้อตุ๋นผัดน้ำพริกแกง			(GF)
Slow cooked beef stir fried with red curry sauce		\$22.50	\$28.50
37. GRATIEM PRIK TAI – Garlic and Pepper – กระเทียมพริกไทย (GF,V)			
Stir fried garlic and pepper with selection of meat		Tofu	\$17.50 \$22.50
		Beef or Chicken	\$19.50 \$24.50
		Prawn	\$24.50 \$32.50
		Seafood	\$25.50 \$33.50
38. PHAD GRA PROW – Chillies and Basil – ผัดกระเพรา (GF,V)			
Stir fried mixture of chillies and garlic with your selection of meat finished off with fresh basil		Vegetarian	\$17.50 \$22.50
		Beef or Chicken	\$19.50 \$24.50
		Prawn	\$23.50 \$32.50
		Seafood	\$24.50 \$33.50
39. PHAD KHING SOD – Chillies and Ginger – ผัดขิงสด (GF,V)			
Stir fried mixture of chillies and garlic with your selection of meat with dried chinese mushroom, spring onion, fresh onion and strips fresh ginger		Vegetarian	\$17.50 \$22.50
		Beef or Chicken	\$18.50 \$24.50
		Prawn	\$23.50 \$32.50
		Seafood	\$24.50 \$33.50
40. GAI PHAD MED MA-MUANG – Cashew Nuts – ผัดเม็ดมะม่วง			
Stir fried mixture of chillies and garlic with your selection of meat with onion, spring onion, capsicum, roasted cashew nuts topped with crispy dried chillies		Vegetarian	\$17.50 \$22.50
		Beef or Chicken	\$18.50 \$24.50
		Prawn	\$23.50 \$32.50
		Seafood	\$24.50 \$33.50
41. GA-THA WINE DANG – Red Wine – ผัดไวน์แดง			
Stir fried your selection of meat with Red Wine Sauce		Vegetarian	\$17.50 \$22.50
		Beef or Chicken	\$18.50 \$24.50
		Prawn	\$23.50 \$32.50
		Seafood	\$24.50 \$33.50
42. PLA LARD PRIK – Fish with Chilli Sauce – ปลาสดพริก (GF)			
Crispy deep fried fish topped with fried fresh garlic and chillies sauce		Fish Fillets	Market Price
		Whole fish of the day	Market Price

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## THE MODERN THAI MAIN

53. DEEP FRIED LAMB SHANKS  
Slow cook lamb shanks in herbs and spices and deep fried topped with Dusit's spicy and tangy sauce \$32.50
54. GRILLED LAMB RACKS (GF)  
Grilled marinated lamb racks in Thai herbs served with Nam Jim Jaew and pickled vegetable \$36.00
55. PAN FRIED SALMON FILLETS (GF)  
Crispy skin salmon fillet topped with Thai fresh herbs and sweet lemon dressing served with sweet potato crisps \$29.50
56. BBQ WAGYU BEEF  
Marinated Wagyu beef fillet with Thai herbs grilled to your liking served with Papaya salad \$38.00
57. DUCK CURRY PIE  
Our very own tender roast duck cooked with traditional Thai Curry sauce and baked with crispy puff pastry \$28.50
58. FISH AND CHIPS  
Traditional beer battered fish and chips served with spicy sweet tamarind and peanut sauce \$19.50

## BANQUET

(Minimum 4 people)

\$49.50 per person

### APPETIZERS

#### KRATONG THONG

Stir fried diced prawns, minced chicken and sweet corn on crispy tartlets

#### TORD MUN GOONG

Deep fried prawn dumplings

#### MAHOR – GALLOPING HORSE

Seasonal fresh fruit stuffed with balls of peanut and sweet radish

#### SATAY CHICKEN

Marinated, skewered and grilled chicken breast served with homemade sauce and cucumber relish

### SOUP

Choose from

#### TOM YUM GOONG

Spicy sour soup with lemon grass and mushroom with prawns

OR

#### TOM KHA GAI

Spicy coconut soup with chicken

### MAIN DISHES

#### GANG KEAW WHAN GAI

Green curry chicken

#### BEEF CASHEW NUTS

Stir fried beef with cashew nuts

#### LARB PED

Minced roast duck salad

#### PLA NAM MA KHAM

Deep fried fish fillets with tamarind sauce

### DESSERT

#### PUMPKIN CUSTARD WITH STICKY RICE

Coconut and pumpkin custard served with sweet sticky rice

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