Small Dish

Hor Mok

A rich and fragrant blend of fish, red curry paste, coconut milk, and Thai herbs, gently steamed in banana leaf parcels

Veg Spring Rolls (3pcs)

Delightful crispy spring rolls filled with a medley of vegetables, served with a luscious sweet chili sauce

Moo Ping (3pcs)

Succulent grilled marinated pork skewers, charred to perfection

Prawns Cake (3pcs)

Crispy golden prawn patties crafted with minced shrimp, aromatic Thai herbs, and a hint of spices. Served with a tangy sweet plum sauce for dipping

Wing Zaab

Fried chicken wing mix with Mod's rub. Sprinkle with shallot and coriander

Fried Silky Tofu & Mushroom

Deeply fried tofu and mushrooms, expertly toasted to a crispy perfection with mod's signature sauce

Salmon Tartare

Raw salmon mingling with cilantro, red onion, mint, chili, and zesty lime dressing for a refreshing start

Dessert

Coconut Ice Cream

with assorted condiment

Sweet Black Sticky Rice

with coconut cream

Side Dish

Rice **Sticky Rice** Fried Egg

Roti



10 **Pad Thai**

Thin rice noodles stir fry with tofu, peanuts, egg, chili, tamarind, dried shrimp, and palm sugar

10 Pad See Eew

14

18

Pad Kee Mao Stir fry flat rice noodles with chicken or beef, egg, chili,

Stir fry flat rice noodles with chicken or beef, egg, dark soy

(Chicken or Beef \$3 extra)

12 Mix Asian Green

sauce, and Chinese broccoli

Stir fry Chinese broccoli, snow peas, cabbage, carrot

Pad Kra Pao

12 Stir fry chicken mince with chili, onion and holy basil

Chinese cabbage, bean sprouts, and basil

Chilli Jam

Stir fry chicken with chili jam, shallot, tomato, and cashew nuts

Thai Fried Rice Wok-tossed rice with chicken, egg, tomato and Chinese

broccoli **Pineapple Fried Rice**

Wok-tossed rice with pineapple, curry powder, onion, egg, and cashew nuts

Kana Moo Krob

Stir-fried pork belly with Chinese broccoli and chili

Pla Ma Kham

Deep-fried fish of the day with tamarind sauce served with Chinese broccoli

Prik King Moo Krob

Stir-fried spice curry paste with crispy pork belly, green beans, kaffir lime leaf

: Gluten Free

: Vegetarian

SOUP AND CURRY

Green Curry

Traditional Thai green curry with eggplant, kaffir lime leaf, chili, and basil

16 Masssaman

Chunky tender beef slow-cooked with potato, sweet potato, tamarind, and palm sugar

20

23

25

16

20

20

16 Tom Zab

17

19

19

19

23

24

Slow-cook beef in lemongrass, galangal, red onion, ground roasted rice coriander, and lime juice

Tom Yum Goong

Spicy and sour soup with prawn, galangal, kaffir lime leaf, lemongrass, and coriander

Salad

Som Tum

Crisp shredded green papaya tossed with cherry tomatoes, snake beans, garlic, chili, lime juice, palm sugar, and fish sauce

Yum Gai

Shredded chicken breast mingling with ginger, lemongrass, chili, lime juice, red onion, and toasted cashew nuts

Yum Pla Krob

Crispy seasoned whitebait with chili, cashew nuts, red onion. coriander, and lime dressing

23 Num Tok

Grilled beef tossed with lime juice, onion, chili powder, shallots, mint, and fish sauce

Yum Soft Shell Crab with Apple &

Pear

Delightful mix of apple and pear with crispy soft shell crab, coriander, shallot, chili, and lime juice

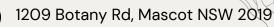
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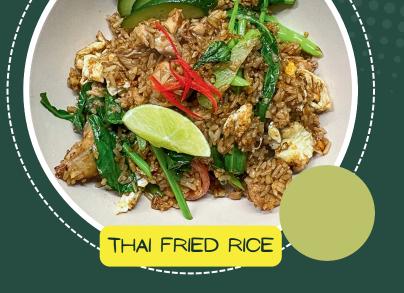














Restaurant

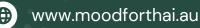
yes! WE ARE OPEN



11:00AM - 15:00PM 17:00PM - 21:00PM MONDAY TO SUNDAY







1209 Botany Rd, Mascot NSW 2019