

## 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

Roti

Rice

Sticky Rice

Fried Egg

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10

14

12

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## LARGE DISH

### Pad Thai

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

### Pad See Eew

Stir fry flat rice noodles with chicken or beef, egg, dark soy sauce, and Chinese broccoli

### Pad Kee Mao

Stir fry flat rice noodles with chicken or beef, egg, chili, Chinese cabbage, bean sprouts, and basil

(Chicken or Beef \$3 extra)

### Mix Asian Green

Stir fry Chinese broccoli, snow peas, cabbage, carrot

### Pad Kra Pao

Stir fry chicken mince with chili, onion and holy 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

### Massaman

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

### Tom Zab

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

### 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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www.moodforthai.au

1209 Botany Rd, Mascot NSW 2019





THAI FRIED RICE



# Restaurant Menu

yes!  
WE ARE  
OPEN



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



PAD SEE EEW



[www.moodforthai.au](http://www.moodforthai.au)



1209 Botany Rd, Mascot NSW 2019