

KAN EANG

By Thai Culinary

SMALLER

CHICKEN RIB BAO (2 PCS)

ORIGINAL / TOM YUM SEASONING

'OG' deep-fried chicken with 'OG' house-made seasoning, or Tom Yum seasoning on steamed bao
\$16

CHICKEN SPRING ROLL (3 PCS)

Deep-fried spring rolls filled with marinated chicken served with house-made plum sauce
\$15



VEGETARIAN SPRING ROLL (3 PCS)

Deep-fried spring rolls filled with marinated vegetables served with house-made plum sauce
\$12



THAI STYLE FISH CAKE (4 PCS)

Fried fish cake served with Thai pickles (Thai Achat)
\$16



CRISPY PORK BETEL LEAF CANAPES (5 PCS)

Pork belly on wild betel leaf, topped with chilli, peanuts, shallot, baby shrimps, and Thai special house-made palm sugar sauce (Miang Kum)
\$21

CHICKEN SATAY SKEWERS (3 PCS)

Chicken marinated with Thai curry-based sauce served with peanut sauce and Thai pickles (Thai Achat)
\$18

LEMONGRASS BEEF SATAY SKEWERS (3 PCS)

Marinated beef on lemongrass stick served with peanut sauce and Thai pickles (Thai Achat)
\$18

WATERMELON & PLUM SALAD

Freshly diced Watermelon topped with dried pumpkin seeds, chilli, fried shallots, dried fish, dried shrimp and plum seasoning
\$18



FRIED TRUFFLE CAULIFLOWER

Deep-fried cauliflower ferrets with 'OG' Kan Eang seasoning, drizzled with truffle mayo & oil and crispy basil
\$16

SALMON TARTARE WITH CAVIAR (3 PCS)

Fresh salmon and caviar in chilli mayonnaise and seafood sauce, served on rice crackers
\$18

SEARED SCALLOPS WITH CAPSICUM SAUCE TOPPED WITH CAVIAR (3 PCS)

Seared scallops topped with grilled capsicums paste, coconut milk and caviar
\$27

PAPAYA SALAD WITH SOFT SHELL CRAB

Fresh papaya salad with green beans, tomato, peanuts, and chilli, topped with crispy soft-shell crab
\$25

DUCK RICE PAPER ROLL (3 PCS)

Roasted duck and vegetables wrapped in fresh rice paper roll served with Hoisin sauce and Thai spicy seafood sauce
\$17

FEED ME

SELECTION OF CHEF'S SEASONAL FAVOURITES

\$49.90
PER PERSON

MINIMUM 2 GUESTS
& ALL MUST BE
PARTICIPATING

LARGER

SIGNATURE KAN EANG FRIED LUCKY FISH

Deep fried Barramundi fish topped with dried chilli, Thai herbs and Thai style home-made tamarind sauce
\$44.90



FRIED SPICY CHICKEN SPARE RIBS

ORIGINAL / TOM YUM SEASONING

'OG' Kan Eang fried chicken spare ribs tossed with the choice of 'OG' house-made seasoning, or Tom Yum seasoning
\$33

PAD KANA MOO GORB

Stir-fried crispy pork belly with Chinese broccoli, garlic and chilli
\$28



PAD KANA TOFU

Stir-fried crispy tofu with Chinese broccoli, garlic and chilli
\$25



THAI RED CURRY CONFIT / SALMON

Red curry with choice of confit duck leg or salmon in coconut milk, with grapefruit, grape, basil, and chilli
\$35

SOFT SHELL CRAB FRIED RICE

Fried rice with crab paste and egg served with deep-fried soft shell crab, and fried kale
\$29

TRUFFLE FRIED RICE WITH GRILLED BONE MARROW

Truffle fried rice served with bone marrow and fermented egg yolk
\$35

SIAMESE GRILLED CHICKEN

Charcoal grilled marinated chicken Maryland with coconut red sauce serve with Thai pickles (Thai Achat)
\$24



GRILLED KING PRAWN SALAD

Chargrilled king prawn served with caviar chilli in seafood sauce with apple salad on side
\$33



THAI STYLE PINEAPPLE FRIED RICE CALAMARI / TOFU & VEGETABLE

Pineapple fried rice serve with choice of calamari or tofu and vegetable, onion, and coriander
\$28 / \$21

TYPHOON RIBS

Tender grilled pork ribs marinated with Thai herbs and topped with 'OG Kan Eang' sauce
\$44.90

LORD OF THE PRAWNS PAD THAI NOODLE

Stir fried rice noodles in tamarind sauce with egg, topped with grilled king prawns, crushed peanuts, chilli flakes and lemon on the side
\$33



SEAFOOD TOM YUM SOUP

Signature Thai style spicy soup with prawns, mussels, calamari, lemongrass, kaffir, lime leaf and fresh chilli
\$30

PAD BAI GAPROW WITH GRILLED SQUID

Stir-fried grilled whole squid with basil, chilli, onion, and garlic
\$27



PAD SEE EW NOODLE CRISPY CHICKEN / TOFU & VEGETABLES

Stir-fried flat rice noodles with choice of deep-fried chicken or tofu & vegetarian, egg, and Chinese broccoli
\$25 / \$22



CHICKEN SPARE RIBS SPICY SOUP

Thai signature hot and spicy clear chicken soup served with chicken spare ribs, chilli, coriander and spring onions
\$34



AVOCADO GREEN CURRY

BEEF SHANKS / SEASONAL VEGETABLES

Authentic spicy coconut milk-based green curry with avocado, chilli, sweet basil served with beef shanks (Vegetarian option is available)
\$37

MASSAMAN CURRY WITH STEWED BEEF

Coconut milk-based Thai massaman curry with stewed beef, sweet potato, cashew nuts and cinnamon
\$34



TOM KHA VEGETARIAN SOUP

Thai coconut milk-based soup with pumpkin, sweet potato, chilli, coriander, galangal, and lemongrass
\$26



JASMINE RICE

\$4



COCONUT RICE

\$5



TURMERIC RICE

\$5



ROTI WITH HOUSE-MADE PEANUT SAUCE

\$5



THAI PICKLES (ACHAT) WITH SEASONAL FRUIT

\$5



FRIED PLAIN BAO (2 PCS)

\$5

PRAWN CRACKER

\$5

SIDES

PLEASE NOTIFY OUR STAFF OF ANY ALLERGIES PRIOR ORDERING



VEGETARIAN OPTION IS AVAILABLE



SPICY BUT ADJUSTABLE TO YOUR PREFERENCE

KAN EANG *let's lunch*

By Thai Culinary

EVERY MEAL COMES WITH A FREE SOFT DRINK

EXCEPT FOR THE SMALLER AND LARGER OPTIONS

THAI ROYAL CURRY



GREEN CURRY WITH RICE

CHICKEN / BEEF / TOFU & VEGETABLES

Authentic spicy green curry with choice of chicken, beef, or tofu & vegetables cooked in coconut milk, with vegetables served on jasmine rice

\$19.90



MASSAMAN CURRY WITH RICE

CHICKEN / BEEF / TOFU & VEGETABLES

Authentic Thai coconut milk-based massaman curry with choice of chicken, beef, or tofu & vegetables, sweet potato, onion, and cashew nuts served on jasmine rice

\$19.90



RED CURRY WITH RICE

CHICKEN / BEEF / TOFU & VEGETABLES

Authentic spicy red curry with choice of chicken, beef, or tofu & vegetables cooked in coconut milk, with seasonal vegetables served on jasmine rice

\$19.90

THAI STYLE NOODLE



PAD KEE MAO NOODLE

CHICKEN / BEEF / TOFU & VEGETABLES

Spicy stir-fried flat rice noodles with choice of chicken, beef, or tofu & vegetables, chilli, and sweet basil.

\$21.90



PAD SEE EW NOODLE

CHICKEN / BEEF / TOFU & VEGETABLES

Stir-fried flat rice noodles with choice of chicken, beef, or tofu & vegetables, egg, carrot and Chinese broccoli

\$21.90



PAD THAI NOODLE

CHICKEN / BEEF / TOFU & VEGETABLES

Stir-fried rice noodles with choice of chicken, beef, or tofu & vegetable with egg, bean sprouts, in tamarind sauce served with, crushed peanuts, lemon, and chilli flakes on the side

\$21.90

THAI STYLE STIR-FRY



PAD BAI GRAPOW SERVED WITH FRIED EGG ON RICE

CHICKEN / BEEF / TOFU & VEGETABLES

Stir-fried sweet basil with choice of minced chicken, beef, or tofu & vegetable with chilli, garlic, onion topped with fried egg served on jasmine rice

\$19.90

PAD CASHEW NUTS WITH CRISPY CHICKEN ON RICE

Stir fried crispy chicken with sweet chilli sauce, cashew nuts, onion, and seasonal vegetables served on jasmine rice

\$19.90



PAD PREAW WAN (SWEET & SOUR) ON RICE

CHICKEN / BEEF / TOFU & VEGETABLES

Stir-fried with choice of chicken, beef, or tofu & vegetable with seasonal vegetables in sweet and sour sauce served on jasmine rice

\$18.90



PAD KANA MOO GORB ON RICE

Stir-fried crispy pork belly, with Chinese broccoli, garlic and chilli served on jasmine rice

\$18.90



PAD KHING (GINGER) ON RICE

CHICKEN / BEEF / TOFU & VEGETABLES

Stir fried with choice of chicken, beef, or tofu with ginger, garlic, onion and capsicum served on jasmine rice

\$18.90



PAD SATAY ON RICE

CHICKEN / BEEF / TOFU & VEGETABLES

Stir fried with choice of chicken, beef, or tofu & vegetables with house-made peanut sauce serves on jasmine rice

\$19.90



VEGETARIAN OPTION IS AVAILABLE



SPICY BUT ADJUSTABLE TO YOUR PREFERENCE

SMALLER PLATE

WATERMELON & PLUM SALAD

Watermelon seasoned with seed with chilli, plum, fried shallot dried fish, and dried shrimp

\$18



PAPAYA SALAD WITH SOFT SHELL CRAB

Fresh papaya salad with green beans, tomato, peanuts, and chilli, topped with crispy soft-shell crab

\$25

CHICKEN SPRING ROLL (3 PCS)

Deep-fried spring rolls filled with marinated chicken served with house-made plum sauce

\$15



VEGETARIAN SPRING ROLL (3 PCS)

Deep-fried spring rolls filled with marinated vegetables served with house-made plum sauce

\$12



THAI STYLE FISH CAKE (4 PCS)

Fried fish cake served with Ar-chart pickles

\$16

CHICKEN SATAY SKEWERS (3 PCS)

Chicken marinated with Thai curry-based sauce served with peanut sauce and Ar-chart pickles

\$18

SEAFOOD TOM YUM SOUP

Tom Yum soup with prawns, mussels, calamari, lemongrass, kaffir lime leaf, and fresh chilli

\$14

LARGER PLATE



FRIED SPICY CHICKEN SPARE RIBS

ORIGINAL / TOM YUM SEASONING

'OG' Kan fried chicken spareribs tossed with the choice of 'OG' house-made seasoning, or tom yum seasoning

\$33



PAD KANA MOO GORB

Stir-fried crispy pork belly or tofu with Chinese broccoli, garlic and chilli

\$28 / 25

THAI MASSAMAN CURRY WITH STEWED BEEF

Stir-fried crispy pork belly or tofu with Chinese broccoli, garlic and chilli

\$34

LORD OF THE PRAWNS PAD THAI

Stir-fried rice noodles with egg in tamarind sauce served with, grilled king prawn, crushed peanuts, and chilli flakes on the side

\$33



PAD BAI GRAPOW SEAFOOD

Stir-fried seafood with basil, chilli, onion, and garlic

\$27

KAN EANG RECOMMENDATIONS



SIGNATURE KAN EANG FRIED SPICY CHICKEN RIBS ON RICE

'OG' Kan Eang deep-fried chicken ribs with house-made seasoning served on jasmine rice

\$22.90



KAN EANG THAI FRIED RICE

CHICKEN / BEEF / TOFU & VEGETABLES

Signature Kan Eang fried rice with your choice of chicken, beef, or tofu & vegetable, with tomato, onions, chinese broccoli, and egg

\$19.90



TOM YUM FRIED RICE WITH SEAFOOD

Spicy fried rice with Tom Yum paste, egg, Thai herbs, fresh chilli, onions and tomato with seafood

\$23.90



PINEAPPLE FRIED RICE

Pineapple fried rice serve with tofu and vegetable, egg, onion, and coriander

\$21

SIDE



JASMINE RICE

\$4



ROTI WITH HOUSE-MADE PEANUT SAUCE

\$5



COCONUT RICE

\$5

PRAWN CRACKER

\$5

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KAN EANG

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OTHER NON ALCOHOL

SOFT DRINKS

Lemonade / Coke / Coke Zero /
Raspberry Fanta/Tonic
5

THAI ICE LEMON TEA

9

THAI STYLE SPARKLING GREEN SODA

9

LEMON LIME & BITTER

9

COFFEE

Cappuccino / latte /
long black / espresso
5

MATCHA LATTE / CHAI LATTE

6

HOT CHOCOLATE / HOT MOCHA

6

CLOUD FROTH

Thai Milk Tea / Sweet Pinky Milky /
A&W Root Beer
9

THAI SWEET ICED BLACK COFFEE

9

COCONUT CRUSHED

9

SPARKLING MINERAL WATER

9

TEA

Sencha / Eng.Breakfast /
Peppermint / earl grey
6

SPICE CHAI LATTE

6

ICE CHOCOLATE / ICE LATTE

6

Note: Alternative to Soy/ Oat Milk

+ 1

THAI SIGNATURE COCKTAILS



BLOODY THAI

Chilli infused Vodka, tomato juice, lemon, lime,
fish sauce, tabasco, sriracha,
garnished with celery, cucumber,
Kang Eang chicken ribs,
Thai fish cake & spring rolls
24



PHUKET MARGARITA

White Tequila, pink grapefruit juice,
lime juice with Himalayan pink sea salt
23



THAI COLADA

Malibu coconut white rum,
pineapple juice, coconut cream,
coconut milk & blue pea flower
22

LYCHEE MARTINI

Vodka, Maidenii dry vermouth,
litchi syrup, lime, lychee
21

LEMON TREE

Thai Lemon Ice Tea, Vodka,
Peach Schnapps, fresh lemon slices,
fresh mint & garnished with
fresh cucumber, lemon & lychee
21



PASSIONFRUIT HEAVEN

Tequila, Vodka,
Malibu coconut white rum
passionfruit, lime, organic lemonade
23

BLACK BEAUTY

Bourbon, palm sugar syrup,
coconut milk, coffee jelly & pandan
23

THAI ROSE

Rosewater, Vodka,
Peach Schnapps,
Cranberry juice & edible roses
21

BERRY LYCHEE HEAVEN

Melbourne Gin, fresh strawberries,
fresh lychees, cranberry juice, lychee juice
21



YOU'RE ONE IN A MELON

Midori Melon, Vodka,
fresh lemon juice, fresh lime juice,
organic lemonade,
with fresh cucumber slice & fresh mint
21

Non-alcoholic option available:

PHUKET MARGHERITA (19) BLOODY THAI (21) THAI ROSE (16)

ALCOHOL

RED

MILDARA LIMESTONE COAST CABERNET SHIRAZ

2018 South Australia
glass 15 / bottle 68

HITHER AND YON CABERNET SAUVIGNON

2021 McLaren Vale, SA
glass 15 / bottle 68

VOYAGER ESTATE "GIRT BY SEA" MERLOT

2021 Margaret River, WA
glass 16 / bottle 75

LAUGHING JACK - JACK'S SHIRAZ

2019 Barossa Valley, SA
glass 16 / bottle 70

HANDPICKED - SHIRAZ

2018 Barossa Valley, SA
glass 15 / bottle 68

CLANDESTINE VINEYARDS PINOT NOIR

2022 Clare Valley, SA
glass 16 / bottle 70

MOUNT MACLEOD PINOT NOIR

2021 Gippsland, Vic - Vegan Friendly
glass 16 / bottle 72

CLOUDY BAY PINOT NOIR

2021 Margaret River, WA
glass 16 / bottle 75

HANDPICKED PINOT NOIR

Yarra Valley, Vic
glass 15 / bottle 68

BOWEN ESTATE CABERNET SAUVIGNON

Coonawarra, SA
bottle 95

CIDERS

APPLE / STRAWBERRY & LIME/ PEAR

bottle 12

WHITE

DELATITE HIGH GROUND CHARDONNAY

2022 Mansfield, Vic
glass 15 / bottle 68

TRUE COLOURS CHARDONNAY

2022 Mansfield, Vic
glass 15 / bottle 68

KILIKANON KILLERMANS RUN RIESLING

2022 Clare Valley, SA
glass 16 / bottle 72

MURDOCH HILL 'SULKY' RIESLING

2021 Adelaide Hills, SA
bottle 95

ADELINA "WATERVALE" RIESLING

Clare Valley, SA
glass 19 / bottle 88

XO WINE CP SAUVIGNON BLANC

2021 Adelaide Hills, SA
glass 16 / bottle 70

CLOUDY BAY SAUVIGNON BLANC

Marlborough, New Zealand
bottle 120

HANDPICKED SAUVIGNON BLANC

Marlborough, New Zealand
glass 15 / bottle 68

BELOW THE CLOUDS PINOT GRIS

2022 Marlborough, NZ
glass 16 / bottle 70

BEERS

SINGHA

bottle 12 / glass 12 / jug 42

STONE & WOOD

bottle 14

SPARKLING

SUTTON GRANGE "FAIRBRANK"

2017, Central Vic
glass 14 / bottle 65

RAMEAU D'OR "GOLDEN BOUGH"

2017, Provence, France
glass 14 / bottle 65

VOYAGER SPARKLING ROSE

2021, Margaret River, WA
glass 15 / bottle 70

MASSOLINO MOSCATO D'ASTI

2021, Piemonte, Italy
glass 18 / bottle 90

SPINIFEX ROSE

2021 Barossa Valley, SA
glass 17 / bottle 75

BONDAR ROSE GRENACHE

McLaren Vale, SA
glass 17 / bottle 75

CHANDON SPARKLING BRUT NV

Yarra Valley, Vic
bottle 85

COEUR CLEMENTINE COTE DE PROVENCE ROSE

2021, Organic
bottle 105

MOET & CHANDON IMPERIAL NV

France
bottle 140

VODKA

GREY GOOSE

Cognac, France
12

CAPE GRIM 666 PURE TASMANIA VODKA

Tasmania, Australia
13

BALVEDERE VODKA

Zyrardow, Poland
13

RUM

BACARDI ORO

12

HAVANA CLUB

12

BUNDABERG ORIGINAL

13

MALIBU WHITE RUM WITH COCONUT

13

THE KRAKEN BLACK SPICED RUM

13

WHISKEY

WOODFORD RESERVE USA

10

CANADIAN CLUB

11

JAMESON

11

SUNTORY TOKI

12

BUFFALO TRACE USA

12

GIN

MONKEY 47 GIN - GERMANY

14

HENDRICK'S GIN - SCOTLAND

14

FOUR PILLAR GIN DRY

14

ROKU GIN - JAPAN

14

BOMBAY SAPPHIRE

14



By Thai Culinary

SEASONAL MENU

SMALLER

Siam Egg

Thai-inspired scotch Egg served on crispy rice flakes and house-made spicy basil sauce
\$24

Golden Water Morning Glory

Deep Fried Morning Glory with house-made sweet & sour dipping sauce
\$22

LARGER

Thai Grilled Lamb Cutlets

Thai style Marinated lamb served with potato puree and NorthEastern spicy Thai sauce
\$37

Prawn Herb

Grilled King Prawns with specialty sweet & sour sauce
\$32

DESSERT

Mango Sticky Rice

\$16.90

Bao Waan

Deep-fried Matcha Bao filled with sticky rice and coconut gelato, topped with palm seeds and roasted peanut served with specialty coconut cream
\$18.90

KAN EANG

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SEASONAL DRINKS MENU

COCKTAIL

Chiang Mai Golden Hour

for those who love a harmonious burst of citrus flavors

Bourbon, fresh lemon juice, honey syrup,
grapefruit juice, and pineapple juice

\$24

Sparkling Phuket Sunset

capturing the essence of a radiant tropical paradise in every sip

Tequila, gin, pineapple juice, and cranberry juice

\$23

Summer Kisses

escape into pure cherry bliss

Tequila, pineapple juice, fresh strawberries, lime
juice, and pitted black cherry (ice blended)

\$25

MOCKTAIL

Summertime Moon

where pineapple, yuzu, and honey dance under the stars

Pineapple, lemon juice, yuzu and honey,
and lemonade

\$15

Blue Velvet Tea

symphony of sweet and sour notes

Coconut water, lemonade, honey, passionfruit,
and butterfly pea \$16

My Melony

the pure essence of watermelon

Fresh watermelon, mint and basil leaves,
lemon, and lemonade

\$16