

THANK YOU
Enjoy

**Sai
Nahm**
THAI KITCHEN

MONDAY - THURSDAY AND SUNDAY
LUNCH 11.30AM - 3:00 PM
DINNER 5:00 PM - 9:30 PM

FRIDAY-SATURDAY
LUNCH 11.30AM - 3:00 PM
DINNER 5:00 PM - 10:00 PM

TEL 0296800742

NORWEST MARKETOWN, SHOP 35/4 CENTURY CCT, NORWEST NSW 2153

APPETISER

Prawn cracker	\$7
Crispy prawn crackers served with nam prik pao sauce	
Satay chicken (2 skewers)	\$7
Grilled marinated chicken tenderloin skewers garnished with peanut sauce	
Moo ping (2 skewers)	\$8.90
Thai-style savory-sweet marinated grilled pork skewers	
Miang come (GF) (for dine in only) (2pcs)	\$10
Crushed roasted peanut sprinkled over prawn, lime zest, red onion, ginger, coconut relish served on betel leaf	
Curry puff (4pcs)	\$10.90
Golden pastry filled with curried potato, corn and pea served with sweet chilli sauce	
Prawn net roll (5pcs)	\$10.90
Prawn and crab-filled crispy golden net rice paper served with sweet chilli sauce	
Vegetable spring roll (4pcs)	\$10.90
Crispy vegetable spring rolls served with sweet chilli sauce	
Crab claw (4pcs)	\$10.90
Surimi, starch, soy, bread crumb served with sweet chilli sauce	
Sai Nahm fried chicken	\$11.90
Deep fried seasoned chicken	
Prawn cake	\$13.90
Homemade deep fried finely ground prawn in bread crumbs served with plum sauce	
Fish cake (GF) (4pcs) 🍲	\$12
Finely ground fish with chilli paste, green bean, kaffir lime leaves and cucumber relish	
Prawn dumpling (4pcs)	\$13.90
Steamed prawn and chicken dumplings with our special soy dipping sauce	
Prawn spring roll (4pcs)	\$13.90
Crispy chicken mince and prawn sesame marinated wrapped in filo pastry served with sweet chilli sauce	
Salt and pepper squid	\$16.90
Crispy squid with spice, salad and sweet chilli sauce	
Salt and pepper soft shell crab	\$17.90
Crispy crab with spice, salad and sweet chilli sauce	

SOUP

S	Chicken or Beef	\$12.90	•Tom kha (GF)	Thai coconut soup with galangal, kaffir lime leaves, coriander, mushroom and cherry tomato
	Vegetables or Vegetables and tofu	\$12.90		
	Prawn	\$14.90		
L	Chicken or Beef	\$17.90	•Tom yum (GF) 🍲	Hot and sour soup with coriander, kaffir lime leaves, lemongrass, galangal, chilli and mushroom
	Vegetables or Vegetables and tofu	\$17.90		
	Prawn	\$22.90		

*GF - Gluten-free

GFO - Gluten-free option available

Chicken or Beef	\$21.90
Vegetables or Vegetables and tofu	\$20.90
Crispy pork or Duck or Prawn	\$25.90

STIR-FRY

Chilli basil (GFO) 🍲

Stir-fried with basil, mixed vegetables, onion, garlic, chilli and oyster sauce

Ginger sauce (GFO)

Stir-fried with fresh ginger, onion, garlic, mixed vegetables, black fungus and mushroom

Oyster sauce

Stir-fried with shiitake mushroom, carrot, corn, oyster sauce, shallot, garlic and onion

Satay lover

Stir-fried with homemade peanut sauce, onion, garlic and mixed vegetables

Pumpkin stir-fry

Stir-fried pumpkin with oyster sauce, egg, onion, garlic and mixed vegetables

Cashew nuts

Cashew nut, onion, garlic, mixed vegetables, oyster sauce and sweet chilli jam

Sesame (GFO)

Stir-fried homemade sesame sauce, onion, garlic with mixed vegetables

Ga prao gai sub (GFO) 🍲

Stir-fried minced chicken with basil, chilli, onion, garlic, mixed vegetables and oyster sauce

\$21.90

Heavenly beef (GF) 🍲

Stir-fried beef with panang curry paste, broccoli, snow peas, chilli, onion, garlic and basil

\$21.90

Morning glory with pork belly (GFO) 🍲

Stir-fried morning glory and crispy pork belly with fermented yellow bean, chilli, garlic and oyster sauce

\$25.90

Prik khing pork belly

Stir-fried crispy pork belly with dry red curry, green bean and kaffir lime leaves

\$25.90

Prik pao pork belly

Stir-fried crispy pork belly with chilli jam sauce and mixed vegetables

\$25.90

Kana moo krob (GFO) 🍲

Crispy pork belly and Chinese broccoli stir-fried with garlic, chilli and oyster sauce

\$25.90

Holy pork belly (GFO) 🍲

Crispy pork belly, green bean, chilli, garlic, basil and oyster sauce

\$25.90

CURRIES

Green curry (GF) 🍲

Thai green curry with apple eggplant, mixed vegetables, green bean, chilli, basil and baby corn

Red curry (GF) 🍲

Thai red curry with apple eggplant, mixed vegetables, capsicum, chilli, basil and baby corn

Panang curry (GF) 🍲

Thai red panang curry with coconut cream, mixed green vegetables and kaffir lime leaves

Pumpkin curry (GF) 🍲

Thai style pumpkin curry with red curry paste, pumpkin, kaffir lime leaves and basil

Massaman beef (GF)

\$24.90

Slow cooked beef, massaman curry paste, coconut milk, potato topped with roasted peanut

Massaman lamb shank (GF)

\$27.90

Slow cooked lamb shank, massaman curry paste, coconut milk, potato topped with roasted peanut

Gaeng phed ped yang 🍲

\$27.90

Red curry with roasted duck, lychee, apple eggplant, pineapple, cherry tomato, vegetables and kaffir lime leaves

Yellow Lamb curry

\$27.90

Slowly braised lamb shoulder in coconut milk, turmeric, lemongrass, curry powder, spices and potato served with roti bread



GRILL

Grilled chicken

\$21.90

Thai-style marinated chicken

Grilled king prawn

\$29.90

Homemade marinated king prawn

Crying tiger

\$24.90

Grilled marinated beef served with powdered roasted rice and chilli over nam jim jaew

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SALAD

Larb E-san gai (GF) 🌶️

\$19.90

Minced chicken, red onion, mint, shallot, lemongrass, chilli flakes, lemon juice and powdered roasted rice

Thai beef salad (GF) 🌶️

\$20.90

Marinated beef with red onion, cucumber, chilli, mint, cherry tomato, coriander and Thai dressing

Duck salad

\$27.90

Roasted duck with lychee, pineapple, mint, coriander, cherry tomato, shallot, cucumber and chilli jam dressing

Papaya salad (GF) 🌶️

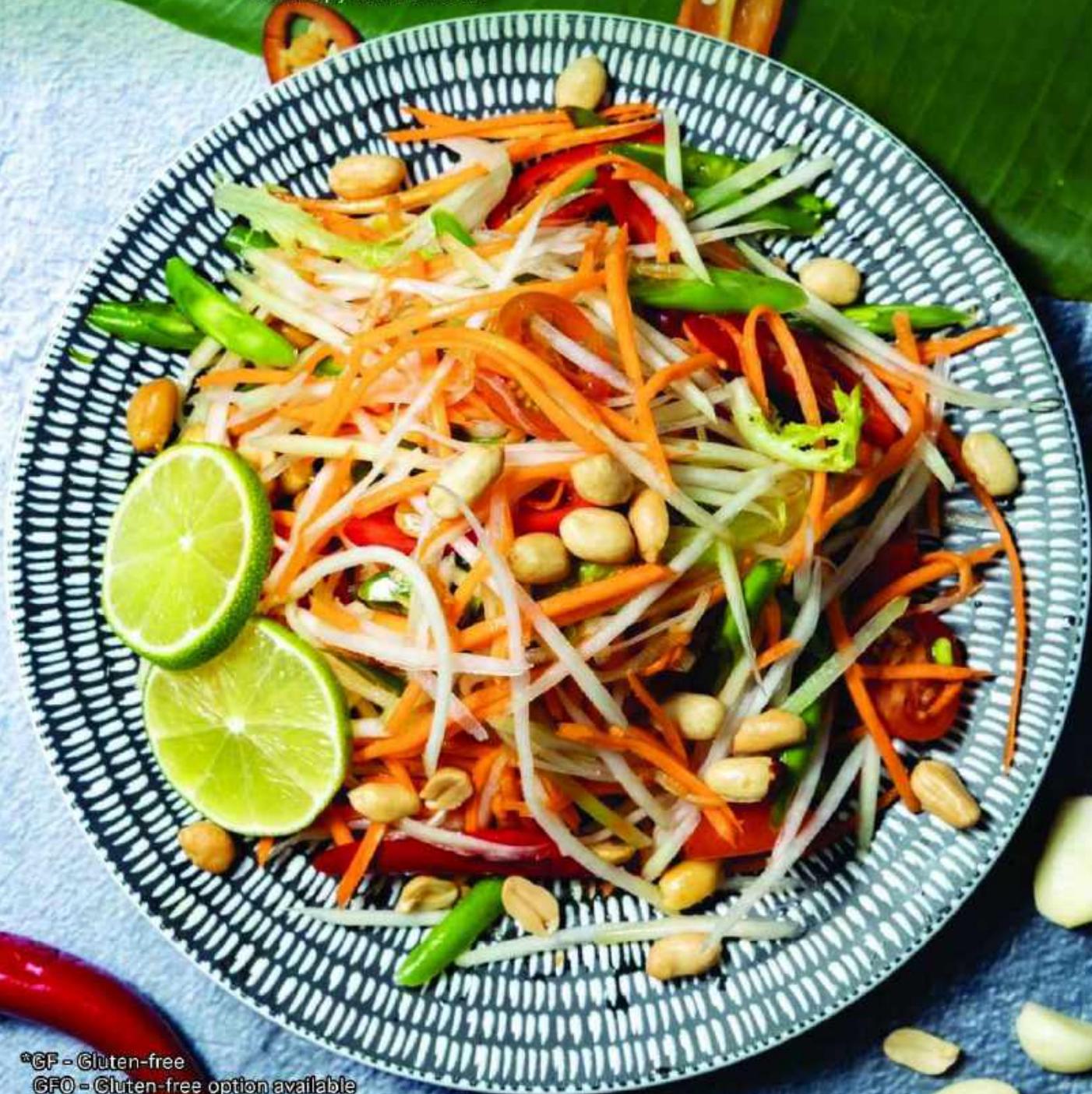
\$17.90

Green papaya with chilli, lemon, palm sugar, cherry tomato, green bean, carrot, peanut and dried shrimp

Papaya salad with soft shell crab

\$26.90

Green papaya chilli, lemon, palm sugar, cheery tomato, green bean, carrot, peanut and dried shrimp with crispy soft shell crab



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NOODLES

FRIED RICE

Chicken or Beef

\$20.90

Vegetables or Vegetables and tofu

\$19.90

Crispy pork or Duck or Prawn

\$24.90

Pad Thai (GF)

Stir-fried thin rice noodle with egg, tofu, shallot, pickled turnip, red onion, bean sprouts, crushed peanut and tamarind sauce

Pad see ew (GFO with thin rice noodle)

Stir-fried flat rice noodle with egg, Chinese broccoli, soy and oyster sauce

Cashew nut noodle

Stir-fried flat rice noodle with egg, chilli jam sauce, cashew nut, spring onion and mixed vegetables

Drunken noodle

Stir-fried flat rice noodle with egg, chilli, Chinese broccoli, green peppercorn, rhizome, basil and dark soy sauce

Pad Hokkien

Stir-fried hokkien noodle with egg and mixed vegetables and oyster sauce.

Laksa

Thin rice noodle, laksa paste, bean sprout and bok choy topped with spring onion, chopped chilli and fried shallot

Tom yum noodle soup (GF)

Hot and sour soup with thin rice noodle, coriander, lime leaves, lemongrass, galangal, chilli and mushroom

Beef noodle soup

\$21.90

Braised beef and sliced beef with thin rice noodle, bokchoy and bean sprout

Chilli basil fried rice

Thai-style fried rice with chilli, basil, egg, tomato, onion and chinese broccoli

Pineapple fried rice

Stir-fried rice with pineapple, egg, tomato, onion, cashew nut and shallot

Tom yum fried rice

Stir-fried rice with tom yum paste, egg, onion, tomato and Chinese broccoli

Thai fried rice

Thai-style fried rice with egg, tomato, onion and Chinese broccoli

Green curry fried rice

Stir-fried rice with green curry paste, tomato, egg, onion, basil and mixed vegetables

Egg fried rice only

\$12.90

Stir-fried rice with egg and spring onions



Side dish

- Jasmine rice

\$4

- Coconut rice

\$4.50

- Brown rice

\$4.50

- Sticky rice

\$5

- Roti

\$4

- Fried egg

\$4

- Roti set

\$10

2 pieces of roti served with a side of green curry and peanut sauce dippings

- Steamed mixed vegetables \$12.90

- Peanut sauce

\$3.90

- Chips

\$4.50

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SEAFOOD

Choo-chee king prawn (GF) Prawns, aromatic choo-chee curry paste, coconut cream, green vegetables and kaffir lime leaves	\$25.90
Choo-chee salmon (GF) Salmon, aromatic choo-chee curry paste, coconut cream, green vegetables and kaffir lime leaves	\$27.90
Pla neung see ew Steamed barramundi fillet, soy sauce, ginger, shallot, shiitake mushroom and green vegetables	\$27.90
Pla sam rod Crispy whole barramundi, tamarind, pineapple, garlic and tomato sauce	\$38.90
Salt and pepper barramundi Crispy salt and pepper whole barramundi served with a side of Thai dressing	\$38.90
Barra lemon (GF) 🍋🍋 Steamed fresh barramundi fillet spicy lemon dressing sauce, served with Chinese cabbage, carrot and broccoli	\$27.90
Southern barra curry Barramundi fillet cooked in coconut milk, betel leaves, turmeric and chilli	\$27.90
Holy basil soft shell crab 🦀 Crispy soft-shell crab with chilli, garlic, basil and oyster sauce	\$26.90
Prik khing crispy salmon Stir-fried crispy salmon with dry red curry, green bean and kaffir lime leaves	\$28.90

CHEF SPECIALS

Spiced Lamb Cutlets Succulent lamb cutlets with homemade marinade served with a side salad.	\$27.90
Slow cook pork belly Pork belly cooked with caramel palm sugar, five spice served with stir-fried Chinese broccoli	\$28.90
Five spice duck Boneless roasted duck, stir-fried with shiitake mushroom, onion, Asian green and five spice	\$25.90
Mandarin duck 🍋🍋🍋 Roasted duck stir fried with sweet and spicy chilli sauce, ginger and garlic served on a bed of steamed Asian green	\$25.90
Sai Nahm pad Thai king prawn (GF) Stir-fried thin rice noodle with original Thai style tamarind sauce, pork crackling, dried shrimp, bean sprout, egg, tofu and crushed peanuts	\$28.90
Tycoon duck Grilled duck breast served with hoisin sauce on a bed of steamed Chinese bok choy	\$32.90
Orange chicken Fried chicken with our special orange sauce	\$21.90



KID'S MEAL (UNDER 12 YEARS OLD)

- Orange chicken	\$13.90
- Satay chicken	\$12.90
- Fried chicken	\$12.90

Choice of side

- Steamed Rice
- Fried Rice
- Chips

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BANQUET MENU

(MINIMUM 4 PPL)

BANQUET 1

\$36 /PERSON

Entrée

- Crab Claw
- Fish Cake (GF) ㄩ
- Vegetable Spring Roll

Main

- Green Curry Chicken (GF) ㄩㄩ
- Sesame Beef (GFO)
- Kana Moo Krob (GFO) ㄩ
- Satay Lover Vegetable

BANQUET 2

\$46 /PERSON

Entrée

- Prawn Dumpling
- Curry Puff
- Satay Chicken
- Salt and Pepper Squid

Main

- Massaman Beef (GF)
- Prik Pao Pork Belly
- Holy Basil Soft Shell Crab ㄩ
- Mixed Green

BANQUET 3

\$55 /PERSON

Entrée

- Fish Cake (GF) ㄩ
- Prawn Spring Roll
- Vegetable Spring Roll
- Salmon Konbu Sauce

Main

- Choo-Chee King Prawn (GF)
- Five Spice Duck
- Pla Sam Rod
- Chef Special

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VEGAN MENU

Entrée

Poh pia tod (4pcs) \$10.90
Crispy vegetable spring rolls, served with sweet chilli sauce

Curry puff (4pcs) \$10.90
Golden pastry filled with curried potato, corn and pea served with sweet chilli sauce

Crispy tofu \$10.90
Deep fried tofu served with crushed peanut in sweet chilli sauce

Stir fry

Vegan Chicken or Vegan Beef \$22.90
Vegetables or Vegetables and tofu \$21.90
Vegan Duck \$26.90

Ga-prao 丩
Stir-fried with basil, mixed vegetables and chili

Pad khing
Stir-fried with fresh ginger, mixed vegetables, black fungus and onion

Pad pumpkin
Stir-fried pumpkin onion, garlic and mixed vegetables

Pad med ma muang
Stir-fried cashew nuts, garlic, onion and mixed vegetables

Oyster vegan
Stir-fried shiitake mushroom, carrot, corn, vegan oyster sauce, shallot and onion

Ped palo (Duck) \$26.90
Vegan duck stir fried with shiitake mushroom, onion, Asian green and five spices

Mixed green \$21.90
Stir fried mixed green vegetables and vegan oyster sauce

Pad pak boong 丩 \$18.90
Stir-fried morning glory with fermented yellow bean, garlic and chilli

Vegan Chicken or Vegan Beef \$21.90
Vegetables or Vegetables and tofu \$20.90
Vegan Duck \$25.90

Noodles

Pad see ew
Stir-fried flat rice noodle with Chinese broccoli and soy sauce

Pad kee mao 丩
Stir-fried flat rice noodle with chilli, Chinese broccoli, green peppercorn, rhizome, basil and dark soy sauce

Fried rice

Khao pad
Thai-style fried rice with, onion and tomato

Basil Khao pad
Thai-style fried rice with chilli, basil, onion and tomato

Side dish

Bok choy \$14.90
Stir-fried bok choy with ginger

Broccoli and shiitake mushroom \$15.90
Stir-fried broccoli with shiitake mushroom and garlic



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VEGAN SALAD

VEGAN PAPAYA SALAD

\$17.90

Green papaya with chilli, lemon, palm sugar, cherry tomato, green bean, carrot and peanut

VEGAN BEEF SALAD

\$20.90

Vegan beef with red onion, cucumber, mint, chilli, cherry tomato, coriander and Thai dressing

VEGAN DUCK SALAD

\$20.90

Vegan duck with lychee, pineapple, mint, coriander, cherry tomato, shallot, cucumber and Thai dressing

VEGAN CHICKEN SALAD

\$20.90

Vegan chicken with red onion, cucumber, mint, chilli, cherry tomato, coriander and Thai dressing





BANQUET *Menu* FOR VEGAN

(MINIMUM 4 PPL)

VEGAN BANQUET \$37 /PERSON

Entrée

- Poh pia tod
- Curry puff
- Crispy tofu

Main

- Green curry vegan chicken
- Sesame vegan beef
- Ped palo
- Oyster Vegetable

Dessert Menu

THAI DESSERT

Thai egg custard with sticky rice	\$12.90
Mango sticky rice (seasonal)	\$13.90

CAKE

New York cheese cake	\$12.90
Strawberry cheese cake	\$12.90
Chocolate fondant	\$12.90

BINGSU

Thai milk tea bingsu	\$20.90
Mango bingsu	\$20.90

ICE CREAM

Deep fried ice cream	\$12.90
Vanilla Ice Cream	\$5



THAI RESTAURANT



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CARD SURCHARGE APPLIES