

Entrées

Pla Goong 12

Seared prawns with fresh Thai herbs of lemongrass, mint, ginger, coriander, red onion, spring onion, lime juice, fish sauce, roasted chilli paste and fried shallot (gf)

Por Pia Puk 7.5

Golden brown spring rolls of glass noodles and vegetables.
Served with sweet chilli sauce (v)

Por Pia Goong 9

Marinated king prawns, glass noodles, coriander and carrot wrapped in pastry. Deep fried and served with sweet chilli sauce

Lon Moo 9.5

Pork mince and peanut cooked in coconut milk and served with pan fried roti bread, cucumber and carrot.

Miang Hoy 11

Pan fried scallops on fresh betel leaves with ginger, red onion, lime, lemongrass, chilli, cashew nut and dressed with special sauce of tamarind, roasted coconut and dry shrimp (v, gf)

Karee Puff 8.5

Chicken mince, potato, onion, curry powder in buttered pastry, served with tangy chilli sauce

Satay Gai 9

Chicken skewers marinated with cumin and turmeric served with peanut sauce

Soups

Tom Yum Goong 11

Wonderful hot and spicy soup with prawn, oyster mushroom, lemongrass, kaffir lime leaves, galangal, roasted chilli, lime juice, coriander, and spring onion (v, gf)

Tom Kha Gai 10

Chicken and oyster mushroom in light coconut milk soup, lemongrass, galangal, roasted chilli, lime juice, coriander and spring onion (v, gf)

Note: (v) the dish can be prepared for vegetarian
(gf) the dish can be prepared gluten free

Please notify our staff for special dietary requirement
Samane Thai Restaurant 557 Mt Alexander Rd, Moonee Ponds

Salads

Larb Bet Yang 23

Roasted duck Thai salad with red onion, spring onion, mint, coriander, toasted rice powder and zesty lime dressing

Larb Gai 18

Prime chicken mince tossed in fresh herbs, lime juice, fish sauce, chilli and toasted rice powder (gf)

Yum Neua Yang 20

Pan fried rump beef slices tossed in mint, spring onion, red onion, coriander, chilli and lime juice dressing (gf)

Curries

Keow Waan Gai 18

Authentic green curry of chicken breast & seasonal vegetables (v, gf)

Kaeng Dang Goong 22

Luscious Thai red curry with prawns, sweet potato, pumpkin, bamboo shoots and Thai basil (v, gf)

Panang 21

The perfect integration of Thai style thick curry and tender lamb with sweet potato, pumpkin, capsicum and bamboo shoot (v, gf)

Kaeng Leung Bla 21

Rockling fillets, sweet potato, pumpkin and onion in gentle yellow curry of cumin, turmeric and fried shallots (v, gf)

Kaeng Ped Bet Yang 23

Roasted duck slices in succulent red curry with pineapple, cherry tomato, capsicum, eggplant and Thai basil (v)

Massaman Neua 19

Traditional slow cooked beef curry with potato, carrot, peanut, onion, tamarind juice and topped with fried shallot and spring onion (v, gf)

Keow Waan Talay 25

Delicate Thai green curry with prawns, Rockling, mussels, scallops, coconut meat and Thai basil (v, gf)

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Stir Fries

Talay Pad Char 25

Prawns and calamari wok tossed with wild ginger, baby corn, young peppercorn, carrot, snake beans, zucchini, chilli and Thai basil (v, gf)

Ka Nah Moo Grob 21

Twice cooked pork belly slices stir fried with Chinese broccoli, soya sauce and chilli-garlic paste (v)

Bla Pad Khing 21

Rockling fillets, fresh ginger julienne, mushroom, broccoli, spring onion and carrot sautéed with oyster sauce and fish sauce (v, gf)

Kraprow Neua 20

Tender beef stir-fried with Thai basil, garlic, chilli, snake beans, capsicum and onion (v, gf)

Gai Hong Tae 19

Lightly battered chicken wok tossed in roasted chilli paste with cashew nuts, spring onion, onion and broccoli (v, gf)

Pad Talay 24

Prawns and Rockling fillets wok tossed with mango, pears, red chilli paste, spring onion and Thai basil (v, gf)

Rice, Noodle and Roti

Pad Thai Goong 19

Soft rice noodle stir fried with prawn, egg, chives, bean shoots and Chef Sasivimol's zesty tamarind sauce (v, gf)

Khao Pad Gai 18

Aromatic Thai fried rice with chicken and vegetables (v, gf)

Khao Suay 2.5pp

Steamed Thai Jasmine rice

Khao Gatee 3.5pp

Aromatic coconut rice

Roti 4.5

Pan fried roti bread

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