

Entrée		Salad		Kaeng Dang Goong	19
Por Pia Puk (3 pcs)	6.5	Larb Bet Yang	20	Luscious Thai red curry with prawns, sweet potato, pumpkin, bamboo shoots, capsicum and Thai basil (v, gf)	
Golden brown spring rolls of glass noodles and vegetables, served with sweet chilli sauce (v)		Roasted duck Thai salad with red onion, spring onion, mint, coriander, toasted rice powder and lime juice		Stir Fry	
Por Pia Goong (3 pcs)	9	Larb Gai	16	Kraprow Neua	17
Marinated prawn and vegetables in pastry. Deep fried and served with sweet chilli sauce		Chicken mince with fresh herbs, lime juice, fish sauce, chilli & toasted rice powder (gf)		Tender beef stir fried with basil, garlic, chilli, snake beans, capsicum and onion (v, gf)	
Miang Hoy (2 pcs)	11	Yum Neua Yang	17	Ka Nah Moo Grob	18
Pan fried scallops on Betel leaves with ginger, red onion, lime, lemongrass, chilli, cashew nut and tamarind sauce (v, gf)		Beef slices tossed in mint, spring onion, red onion, coriander, chilli and lime juice (gf)		Twice cook pork belly slices stir fried with Chinese broccoli and chilli-garlic paste (v)	
Kari Puff Gai (3 pcs)	8	Curry		Gai Hong Tae	17
Chicken mince, potato, onion, curry powder in buttered pastry, served with tangy chilli sauce		Keow Waan Gai	16	Lightly battered chicken wok tossed in roasted chilli paste with cashew nuts, spring onion and vegetables (v, gf)	
Pla Goong (4 pcs)	12	Green curry with chicken & vegetables (v, gf)		Bla Pad Khing	19
Seared prawns with lemongrass, mint, ginger, coriander, red onion, spring onion, lime juice, chilli and fried shallot (v, gf)		Panang	18	Rockling fillets, ginger, mushroom, broccoli, spring onion and carrot sautéed with oyster sauce and fish sauce (v, gf)	
Lon Moo	9.5	Thick curry of tender lamb with sweet potato, pumpkin, capsicum and bamboo shoot (v, gf)		Pad Talay	21
Pork mince in coconut milk and peanut sauce served with fresh vegetables and roti bread		Kaeng Ped Bet Yang	21	Prawns and Rockling fillets wok tossed with mango, pear, red chilli paste, spring onion and Thai basil (v, gf)	
Satay Gai (2 pcs)	9	Roasted duck slices in red curry with zucchini, pineapple, cherry tomato, capsicum, basil (v)		Talay Pad Char	20
Grilled chicken skewers with peanut sauce		Massaman Neua	17	Prawns and calamari wok tossed with wild ginger, baby corn, peppercorn, snake beans and Thai basil (v, gf)	
Soup		Slow cooked beef curry with potato, peanut, onion and carrot, sprinkled with spring onion and fried shallot (v, gf)			
Tom Yum Goong	11	Keow Waan Talay	21		
Hot and spicy soup with prawns, mushroom, chilli, coriander & spring onion (v, gf)		Green curry with prawns, Rockling, scallops, mussels, coconut, capsicum & Thai basil (v, gf)			
Tom Kha Gai	10	Kaeng Leung Bla	19		
Chicken in coconut milk soup, galangal, chilli, lime juice, coriander and spring onion (v, gf)		Rockling fillets, sweet potato, pumpkin and onion in gentle yellow (v, gf)			

Rice, Noodle and Roti

Pad Thai Goong	16
Soft rice noodle stir fried with prawn, egg, chives, bean shoots and Samanee special tamarind sauce (v, gf)	
Khao Pad Gai	15
Thai fried rice chicken and vegetables (v, gf)	
Khao Suay	3
Thai Jasmine rice	
Khao Gatee	3.5
Aromatic coconut rice	
Roti	4.5
Pan fried roti bread	
Peanut Sauce	2.5
Homemade peanut sauce	

Drinks

Coke	3
Coke Zero	3
Lemonade	3
Mineral Water	5

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How did you know Samanee?

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Special Offer & Newsletter

Yes, I am delighted for you to use my first name &
comments

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THAI RESTAURANT

Take Away Menu

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Trading: Tue - Sun from 5.30pm

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