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|---|-----|---|----|--|----|
| <b>Entrée</b>   |     | <b>Salad</b>  |    | 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           |    | <b>Stir Fry</b>  |    |
| Por Pia Goong (3 pcs)   | 9   | Larb Gai  | 15 | 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  | 17 |
| 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   | <b>Curry</b>  |    | Gai Hong Tae   | 16 |
| Chicken mince, potato, onion, curry powder in buttered pastry, served with tangy chilli sauce                                 |     | Keow Waan Gai   | 15 | 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  | 18 |
| Seared prawns with lemongrass, mint, ginger, coriander, red onion, spring onion, lime juice, chilli and fried shallot (v, gf) |     | Panang  | 17 | 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  | 20 | 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   | 16 | Prawns and calamari wok tossed with wild ginger, baby corn, peppercorn, snake beans and Thai basil (v, gf)             |    |
| <b>Soup</b>   |     | 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   | 18 |  |    |
| 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  | 14  |
| 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 |

**samanee**  
THAI RESTAURANT

First Name \_\_\_\_\_ Last Name \_\_\_\_\_

Birth Date (day/month) \_\_\_\_\_ / \_\_\_\_\_

Street Address \_\_\_\_\_

Suburb \_\_\_\_\_ State \_\_\_\_\_ Postcode \_\_\_\_\_

Mobile Number \_\_\_\_\_

Email (Needed to receive Special Offer & Newsletter) \_\_\_\_\_

What is your most favourite Thai dish?  
\_\_\_\_\_

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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this information is used solely by Samanee and will not be shared or  
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**samanee**  
THAI RESTAURANT

Take Away Menu

**Tel – 9372 7761**

[www.samanee.com.au](http://www.samanee.com.au)

Trading: Tue - Sun from 5.30pm

557 Mt Alexander Road,  
Moonee Ponds