

## CURRIES

All curries are prepared 'Medium' hot (  ) unless you specify differently as per the chilli system below.

**First choose a curry from the five flavours below, then decide which of the eleven meat, poultry or seafood options you'd like to have with it.**

### Green Curry (Gaeng Keow Worn)

A sharp & sweet curry with seasonable vegetables and a base of fresh green chillies and kaffir lime leaves. The mainstay of Thai curries. Great with a light meat like chicken or with seafood.

### Red Curry (Gaeng Daeng)

Similar to the Green curry but made with a base of dried red chillies, bamboo shoots and basil. This curry suits dark meats and is popular with duck.

### Panang Curry (Gaeng Panang)

Richer and sweeter than red/green curries, with influences from the southern-Thai/Malay region. This curry is served with seasonal vegetables and topped with crushed peanuts. Great with any base ingredient.

### Massaman Curry (Gaeng Massaman)

A Thai/Indian curry with tamarind juice, onions, potatoes and peanuts. This dish is best with our tender slow-cooked beef, but also great with duck or lamb.

### Pineapple Curry (Gaeng Kua Sapparot)

A light sweet curry with cinnamon, turmeric, cumin, seasonal vegetables and pineapple chunks.

**Now that you have chosen a curry flavour above, you can choose one of the following base ingredients...**

|                                         |      |
|-----------------------------------------|------|
| Duck, Mixed Seafood or Scallops         | 26.5 |
| Tiger Prawns                            | 24.5 |
| Beef or Lamb                            | 22.5 |
| Chicken, Pork, Fish Fillets or Calamari | 21.5 |
| Vegetables & Tofu                       | 17.5 |

### Chilli System and Options for all Tastes

Only half the dishes in our menu contain any chilli at all, and most dishes can be adjusted to suit your taste requirements.



## THAI WOK FAVOURITES

**We recommend first choosing one of the eleven meat, poultry or seafood options below...**

|                                         |      |
|-----------------------------------------|------|
| Duck, Mixed Seafood or Scallops         | 26.5 |
| Tiger Prawns                            | 24.5 |
| Beef or Lamb                            | 22.5 |
| Chicken, Pork, Fish Fillets or Calamari | 21.5 |
| Vegetables & Tofu                       | 17.5 |

**... then decide which Thai wok style or flavour you'd like to have with it from the nine choices below:**

### Cashew Nuts (Pad Med Mamuang)

Stir fried sweet chilli paste in soya bean oil, with seasonal vegetables and roasted cashew nuts. Best served with chicken.

### Thai Basil (Pad Krapow)

A famous stir fried dish with chilli, garlic and Thai basil. Pork, beef or chicken suit this dish.

### Fresh Chilli (Pad Prik Sot)

Light stir-fry with fresh chillies, onion, spring onion and capsicum. Perfect with beef or pork.

### Ginger (Pad Khing)

Stir-fried green vegetables with Shiitake mushrooms and fine strips of root ginger. Goes well with duck, chicken or beef.

### Garlic & Pepper (Pad Gratiem Prik Thai Dum)

Stir-fried garlic and pepper with mixed of seasonal vegetables and mushrooms. This sauce is great with mixed seafood or beef.

### Stirfry of Red Curry Paste (Pad Prik Gaeng Daeng)

A traditional Thai stir-fry with red curry paste and coconut cream, mixed green vegetables, bamboo shoots and finely sliced kaffir lime leaves. This dish with duck is absolutely amazing!

### Satay Sauce (Pad Narm Satay)

Our chef's special smooth and creamy satay sauce stir-fried with sliced onion and fresh steamed vegetables.

### Oyster Sauce (Pad Narm Mun Hoi)

Stir-fried sliced Shiitake mushrooms and green vegetables in a rich oyster sauce base.

### Sweet & Sour Sauce (Pad Preow Warn)

Fresh meat and vegetables in a light, yet rich, sweet and sour sauce. Served with capsicum, spring onions, onions, pineapple and tomato, this dish is usually served with fish or pork.



THAI RESTAURANT

## DELIVERY/TAKEAWAY MENU

52 Mandurah Terrace, Scott's Plaza on the Foreshore  
Phone: (08) 9536 2373 Website: [www.silkthai.com.au](http://www.silkthai.com.au)

Open 6 Days (Closed Sun)  
Kitchen Hours 11am - 2pm & 5pm till 9pm

Delivery Charge: \$10 Mobile EFTPOS available!  
**Minimum Order amount of \$50.00 + delivery**

We highly recommend steamed Jasmine Rice with all our meals.  
Jasmine Thai Rice - Small \$3.5 Large \$5  
15% Surcharge applies on Public Holidays

Prices Valid Until 30 January 2019

## NOODLE & RICE DISHES

Our rice and noodle dishes are designed to be a main course in their own right and not usually mixed with other dishes.

**First choose one of the three dishes below:**

### Pad Thai

The famous Thai soft rice-noodle dish with egg, bean sprouts, spring onions and crushed peanuts on the side.

### Pad Kee Maow (Drunkard Noodles)

The Thai equivalent of a late night kebab, curry or fish burger. Egg noodles wok-fried with a spicy sauce. Try it and see.

### Silk Fried Rice

This is our special blend of fragrant rice and sauces, cooked to perfection.

**Then choose one of the following base ingredients...**

|                                         |      |
|-----------------------------------------|------|
| Duck, Mixed Seafood or Scallops         | 26.5 |
| Tiger Prawns                            | 24.5 |
| Beef or Lamb                            | 22.5 |
| Chicken, Pork, Fish Fillets or Calamari | 21.5 |
| Vegetables & Tofu                       | 17.5 |

### The Original "Tasty Thai" Fried Rice

22.5  
This special dish is made with tiger prawns, chicken, diced pineapple, roasted cashew nuts and aromatic Thai spices.



## ENTREES

- Spring Rolls (Poh Pia)** – 4 pieces 9.5  
Crispy pastry filled with vermicelli noodles, seasoned vegetables, Shiitake mushrooms and Thai herbs.
- Thai Chicken Wings (Peek Gai Tod)** – 4 pieces 10  
Our chef's special marinade of honey and Thai sauces. Cooked to perfection then seasoned with sesame seeds.
- Curry Puffs (Karee Pub)** – 4 pieces 9.5  
Light puff pastry wrapped around a warm mix of kumara, pumpkin, potato and onion. Served with Silk Thai's own light sweet chilli sauce.
- Prawns on Toast (Kanompung Na Goong)** – 4 pieces 11  
Crispy toast generously topped with seasoned tiger prawns and sprinkled with sesame seeds.
- Traditional Thai Fish Cakes (Tod Mun Pla)** – 4 pieces 10  
Freshly seasoned fish with a touch of red curry paste, kaffir lime leaves and green beans.
- Silk Garlic Mussels (Hoi Gratiem)** 10  
New Zealand green-lip mussels flambéed in our Head Chef's special sweet & dark garlic white wine sauce. Rich and amazing!
- Satay** 10  
Chicken Skewers  
Tofu 8.5  
Marinated chicken (or tofu) smothered in a delicious coconut and peanut satay sauce.
- Barbecued Prawns** 11  
Delectable prawns lightly barbecued with Thai sauces and served with a spicy Thai sauce on the side.
- Combination Entrée - Great for one or two people.** 12.5  
Can't decide? Then this is for you. Enjoy them all! You get one Spring Roll, one Chicken Wing, one Curry Puff, one Prawns on Toast & one Fish Cake to try. Great for one or two people

### NOTE:

#### Nuts, Gluten, Vegetarian, Vegan, Intolerances, Allergies, etc.

Almost every dish contains fish sauce, oyster sauce and/or shrimp paste. These base ingredients define Thai cuisine and cannot be removed or changed. We are no longer able to guarantee any meals as being 'free' of any ingredient associated with an allergy or intolerance. This is especially true for nuts, wheat, soy, milk, eggs, fish and shellfish.

## SOUPS

**Tom Yum Soup**  
Thailand's most famous hot & spicy soup with mushrooms, galangal, lemon-grass and coriander. The perfect starter to warm you up.

**Tom Kha Soup**  
Similar to the Tom Yum but less spicy and with a smooth coconut cream base.

**Both soups allow you the choice of the following base ingredients:**

|                   | Size - | Small | Large |
|-------------------|--------|-------|-------|
| Mixed Seafood     |        | 11    | 23.5  |
| Tiger Prawns      |        | 10.5  | 21.5  |
| Chicken           |        | 9.5   | 17.5  |
| Vegetables & Tofu |        | 8.5   | 16.5  |

## SIZZLING HOTPLATES

Silk's very own range of signature fusion dishes served atop a bed of fresh seasonal vegetables. Although these selected dishes cannot be flambéed in Brandy in a plastic container, they still taste great.

**Roast Duck in Honey Sauce** 29.5  
Thai-Chinese roast duck smothered in our chef's special Thai honey sauce.

**Seafood Bounty (Hoh Mok Talay)** 28  
Our fresh recreation of this traditional Thai dish is a creamy soufflé of seafood, egg, red curry paste, coconut cream and Thai herbs.

**Silk Thai Gai Yang** 25.5  
A whole marinated chicken breast freshly grilled, topped with our special tamarind sauce, drizzled with coconut cream.

**Seafood Platter (Kata Talay)** 27.5  
Fresh prawns, scallops, mussels, fish & calamari sautéed with seasonal vegetables.

## SILK SPECIALTIES

Our chef has put together a range of unique dishes to tempt your taste buds.

**Gai Praram** 24.5  
Char-grilled marinated chicken breast, sliced for sharing, and fresh steamed vegetables topped with our creamy peanut sauce.

**Goong Samrod** 25.5  
Tiger prawns topped with a chilli, coriander and three flavour sauce with seasonal vegetables.

**Jungle Curry** 24  
Not for the faint hearted, this spicy clear variety of Thai curry from the forested areas of northern Thailand smashes the senses with fresh chilli, basil, galangal, lemon grass, krachai, kaffir lime leaves, young pepper corns. This dish is served with chicken, pork, beef and seasonal vegetables.

**Pla Lard Prik** 24.5  
Tasty fish fillets topped with our special chilli-tamarind sauce on a bed of seasonal vegetables.

**Pla Choo Chee** 24.5  
Deep-fried fish smothered in a creamy red curry sauce and topped with finely sliced kaffir lime leaves.

**Pla Song Kreung** 27.5  
Our Chef's unique mix of Tiger prawns, calamari, pork, Shiitake mushrooms, ginger, oyster sauce & soya sauce atop tasty fish fillets.

## THAI STYLE SALADS

**Spicy Minced Chicken Salad (Larb Gai)** 24.5  
A popular Thai salad with a spicy tangy sauce, fresh mint, finely sliced kaffir lime leaf and coriander.

**Beef Salad (Yum Nua)** 25.5  
We grill and slice a juicy Sirloin steak, then mix it with fresh Thai herbs, onion, tomatoes, sweet chilli sauce and lemon juice.

**Seafood Salad (Yum Talay)** 26.5  
A spicy seafood combination served with a light Thai style salad sauce and fresh herbs.

**Roast Duck Salad (Ped Narm Tok)** 27.5  
Fresh roasted duck served with mint, ground sun-dried rice, shallots, mint and coriander.