



THAI RESTAURANT

DINNER MENU

Phone: (08) 9536 2373 or email us:

Email: reservations@silkthai.com.au

Address: 52 Mandurah Terrace, Mandurah

Restaurant Kitchen Hours: 11am - 2pm & 5pm - 9pm

Open 6 days Monday-Saturday (Closed Sunday)

WELCOME TO *Silk*

Is this your first time here? If so, we highly recommend taking the time to read the introduction to our menu below and the explanation of our cuisine so that you may make the most of your dining experience.

The following information is the culmination of many years of diners' enquiries and our staff and chefs elucidations.

Chilli System and Options for all Tastes

Are you worried about everything being too hot and spicy? You don't have to be. Only half the dishes in our menu contain any chilli at all, and most dishes can be adjusted to suit your taste requirements.

Silk uses a 4-level chilli system. One chilli 🌶️ means 'Mild' and most children can eat these dishes. 'Medium' is signified by two chillies 🌶️🌶️ and most adults have no problem with this level of hotness. Three chillies 🌶️🌶️🌶️ starts to test Aussie adults – hence the name 'Aussie Hot'. Four chillies 🌶️🌶️🌶️🌶️ is called "Thai Hot". This is where we tell the kitchen 'open season' with the spice!

Many diners ask which is the hottest flavour of curry. Well, we have made the choice easy for you and taken out all the guesswork. Silk makes all our curries Medium, and you can choose to increase the spiciness or even make them Mild as you like. Unfortunately, due to the nature of fresh chillies, it is not possible to have any more granularity in the levels of hotness. As such, our chefs are unable to make dishes half-way between say, Aussie Hot & Thai Hot.

If you are new to dining at Silk, we highly recommend starting with Medium (two chillies) and work your way up. If you want to be in control, we recommend ordering at a level you are confident with, and then order some traditional "Prik Nam Pla" chilli sauce on the side to add to your rice. Thai Hot can be ordered on your first visit but we can't accept complaints or returns if it is too hot for you!

Dining with Children

"Do you have a children's menu?" Fortunately, we don't need one! Our menu is packed full of great eating options for children. Parent's must be brave, strong leaders for their children's eating habits and we have proven even the fussiest children have turned from the dark side.



WELCOME TO *Silk*

Steamed Jasmine Rice vs. Fried Rice

Thai cuisine prepared properly is rich and full of flavour. Food in Thailand is made rich and spicy so that small amounts can be eaten with plain rice in order to feed many. It is almost exclusively made to be eaten with steamed Jasmine rice so that the intense flavours are moderated for the palette and subtle flavours can be fully appreciated.

The Fried Rice at Silk is prepared fresh with every order and is made to be a meal in its own right with intense flavours and character. It is not designed to be a side-dish or mixed with our flavoursome main courses as they will both be compromised.

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

We try to assist diners with a range of nutritional requirements, however diners should be aware that we have limited flexibility. 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. We are only able to request that the kitchen excludes such things as tofu or egg when preparing a dish.

Aussie Thai vs. Traditional Thai

We heard a lot about 'Australianised' Thai food when we came to live here. Thai culture is very non-confrontational so many restaurants have bent over backwards to 'fit in'. We have seen Thai restaurants here offering Indian roti bread and Chinese prawn crackers. The other side of the coin is to offer pure Thai. This means Green Curry made with Thai Eggplant and Pea Eggplant, or Pad Thai noodles with dried shrimp. However these are unpalatable to most Australian diners and they cost far more than local seasonable vegetables. Even sweet & sour sauce, or stir-fry with ginger or cashew nuts are actually Chinese dishes to the foodie puritan.

Silk attempts to find the middle ground, using fresh local ingredients without compromising the wonderful fragrant flavours that Thai cuisine has become famous for. Over the 16 to 20+ years that this menu has been developed, we have always strived to ensure our flavours are intense and aromatic. We can make it spicy and yet never want overpower the flavours. We have tried to make each dish unique and full of character.

Thank you for choosing to dine with us.

The Team at Silk





ENTREES

Spring Rolls (Poh Pia)

9.5

– 4 pieces

Crispy pastry filled with vermicelli noodles, seasoned vegetables, Shiitake mushrooms and Thai herbs.

Thai Chicken Wings (Peek Gai Tod)

10

– 4 pieces

Our chef's special marinade of honey and Thai sauces. Cooked to perfection then seasoned with sesame seeds.

Curry Puffs (Karee Pub)

9.5

– 4 pieces

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)

11

– 4 pieces

Crispy toast generously topped with seasoned tiger prawns and sprinkled with sesame seeds.

Traditional Thai Fish Cakes (Tod Mun Pla)

10

– 4 pieces

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

Chicken Skewers

Marinated chicken (or tofu) smothered in a delicious coconut and peanut satay sauce.

9.5

Tofu

8.5

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.



Mild



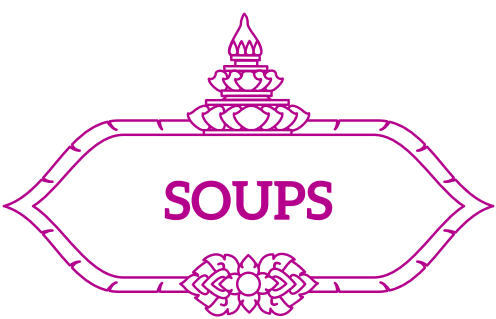
Medium



Aussie Hot



Thai Hot



SOUPS

Tom Yum Soup

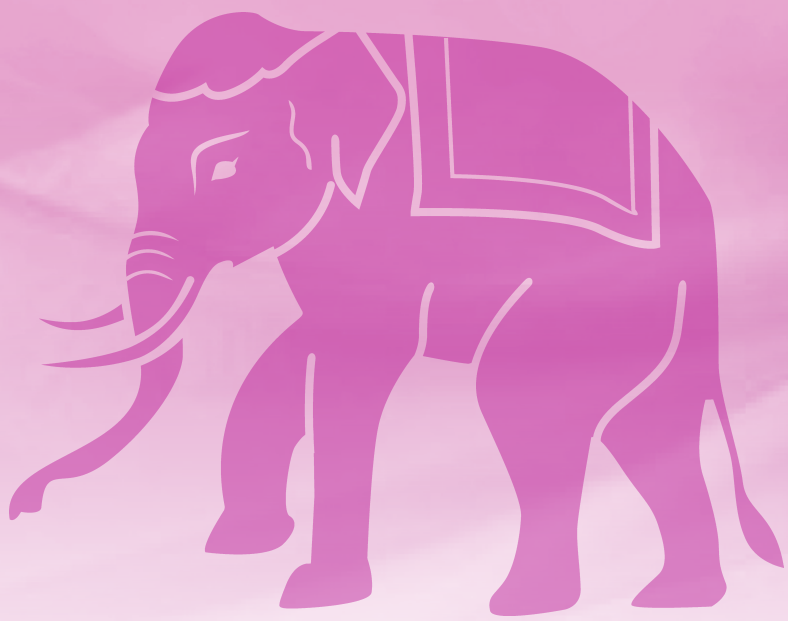
Thailand’s most famous hot & spicy soup with mushrooms, galangal, lemon-grass and coriander. The perfect starter to warm you up.

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:

	Entree	Main
Mixed Seafood	11	24.5
Tiger Prawns	10.5	22.0
Chicken	9.5	20.0
Vegetables & Tofu	9	17.5



Silk's very own range of signature fusion dishes served atop a bed of fresh seasonal vegetables on a piping hot skillet.

 **Indicates that the dish is flambéed in Brandy at your table.**

Aussie Rack of Lamb



35

Juicy tender rack of lamb, marinated then grilled to perfection.

Roast Duck in Honey Sauce



33

Thai-Chinese roast duck smothered in our chef's special Thai honey sauce.

Seafood Bounty (Hoh Mok Talay)



31.5

Our fresh recreation of this traditional Thai dish is a creamy soufflé of seafood, egg, red curry paste, coconut cream and Thai herbs.

Char-grilled Scotch Fillet & Brandy



30

Prime marinated scotch fillet served to your liking and covered in our special tamarind sauce.

Silk Thai Gai Yang



29

A whole marinated chicken breast freshly grilled, topped with our special tamarind sauce, drizzled with coconut cream and flambéed at your table.

Seafood Platter (Kata Talay)

31.5

Fresh prawns, scallops, mussels, fish & calamari sautéed with seasonal vegetables and served on a sizzling hot plate.



Mild



Medium



Aussie Hot



Thai Hot



SILK SPECIALTIES

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

Gai Praram 26.5

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

Goong Samrod 27.5

Tiger prawns topped with a chilli, coriander and three-flavour sauce with seasonal vegetables.



Jungle Curry 25.5

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 26.5

Tasty fish fillets topped with our special chilli-tamarind sauce on a bed of seasonal vegetables.



Pla Choo Chee 26.5

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



Pla Song Kreung 29.5

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



Mild



Medium



Aussie Hot



Thai Hot



THAI WOK FAVOURITES

Silk carefully selected eleven fabulous stir-fry dishes, each with it's own unique flavour and style. Each one is complimented with seasonal and traditional vegetables that suit the various sauces and herbs in the dish.

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

Duck, Mixed Seafood or Scallops	28.5
Tiger Prawns	26.5
Beef or Lamb	24.5
Chicken, Pork, Fish Fillets or Calamari	23.5
Vegetables & Tofu	21.5

... 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 a soya bean oil with a mixture of seasonal vegetables and roasted cashew nuts. Most famous 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.



We highly recommend steamed Jasmine rice for all our main courses.

Single Serve 3.5

Large Bowl 9.0



Mild



Medium



Aussie Hot



Thai Hot



THAI WOK FAVOURITES

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)

Rich flavours of 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 topped with 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. If you are looking for vegetables only, this sauce is perfect.

Sweet & Sour Sauce (Pad Preow Warn)

A traditional Chinese dish that Thais have made healthy! Just 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.

We highly recommend steamed Jasmine rice for all our main courses.

Single Serve 3.5

Large Bowl 9.0



Mild



Medium



Aussie Hot



Thai Hot



CURRIES

Silk offers you great choice with our curries and they are all 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. Mix and match to your heart's content.

Green Curry (Gaeng Keow Warn)

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	28.5
Tiger Prawns	26.5
Beef or Lamb	24.5
Chicken, Pork, Fish Fillets or Calamari	23.5
Vegetables & Tofu	21.0



Mild



Medium



Aussie Hot



Thai Hot



THAI STYLE SALADS



Thai salads are unique and not your typical garden salad. They are spicy, full of herbs and spices and considered a main course in Thailand. The salads presented by Silk below can be made 'Mild' if you like, however they would lose all their character without at least some chilli.

Spicy Minced Chicken Salad (Larb Gai)



26.5

A popular Thai salad with a spicy tangy sauce, fresh mint, finely sliced kaffir lime leaf and coriander.

Beef Salad (Yum Nua)



27.5

We grill and slice a juicy Porterhouse steak, then mix it with fresh Thai herbs, onion, tomatoes, sweet chilli sauce and lemon juice.

Seafood Salad (Yum Talay)



28.5

A spicy seafood combination served with a light Thai style salad sauce and fresh herbs.

Roast Duck Salad (Ped Narm Tok)



29.5

Fresh roasted duck served with mint, ground sun-dried rice, shallots, mint and coriander.



Mild



Medium



Aussie Hot



Thai Hot



NOODLE & RICE DISHES

Our rice and noodle dishes are prepared with care and are very tasty. They are designed to be a main course meal in their own right and therefore are not usually used as a base for other dishes.

Once again, we let you choose what you would like to have with them.

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 name alone deserves an explanation! A man comes home late after a night with the boys. He's famished and there is no one awake to cook. So in Thailand, he grabs packet egg-noodles (usually Wai-wai or Ma-ma brand) and anything he can find in the fridge and throws it all into the wok. It's the Thai equivalent of a late night kebab, curry or fish burger. Try it and see.

Silk Fried Rice

This is our special blend of fragrant rice and sauces, cooked to perfection with your choice of meat, seafood or poultry and seasonal vegetables. A tasty and easy way to enjoy a quick lunch or if you are trying Thai for the first time.

You can choose one of the following base ingredients for the above dishes...

Duck, Mixed Seafood or Scallops	28.5
Tiger Prawns	26
Beef or Lamb	24.5
Chicken, Pork, Fish Fillets or Calamari	23.5
Vegetables & Tofu	21.5

The Original "Tasty Thai" Fried Rice

24.5

We found this dish at a Thai restaurant in 2005 and just had to have it on our menu. So we bought the restaurant! This special fried rice dish is made with tiger prawns, chicken, diced pineapple, roasted cashew nuts and aromatic southern Thai spices.

PLEASE NOTE:

15% Surcharge applies on Public Holidays.

Serving guests promptly is a top priority for Silk. When our kitchen gets really busy, special requests may be politely declined.



Mild



Medium



Aussie Hot



Thai Hot