

Special Banquets

\$ 28.90 PER HEAD (Minimum 4 people)

ENTRÉE

1. MONEY BAG
2. CURRY PUFF
3. SPRING ROLL

MAIN

4. PUD PRIG HANG GAI
Sautéed chicken with dry chilli and cashew nuts
5. PUD THAI TAO HU
Thai style fried rice noodle with egg, tofu, crushed roasted peanuts and beansprouts
6. PANANG NUA
Tender beef with peas in coconut milk and thick peanut curry paste
7. PUD PUG PASOM
Stir fried mixed vegetables
8. STEAMED RICE

\$ 32.90 PER HEAD (Minimum 4 people)

ENTRÉE

1. SPRING ROLL
2. MONEY BAG
3. CURRY PUFF
4. SATAY GAI

MAIN

5. PUD PED AMARIN NUA
Sautéed beef with snow peas, baby corn, cashew nuts and fresh chilli
6. PLA PUD PED
Deep fried fish fillets sautéed with lemongrass, basil leaves, kachai in coconut milk & red curry paste
7. GANG KEOW WARN GAI
Sliced chicken with bamboo shoots, beans, peas in coconut milk and green curry paste
8. PUD GAPAO PUG
Stir fried mixed vegetable with fresh garlic, chilli and basil leaves
9. STEAMED RICE

\$ 49.90 PER HEAD (Minimum 4 people)

ENTRÉE

1. GOONG HOM SABAI
2. TORD MUN PLA (Fish Cakes)
3. SATAY GAI
4. MONEY BAG
5. TOM YUM GOONG
Prawns in a tangy soup flavoured with lemongrass, lemon juice and chilli

MAIN

6. CRYING TIGER
Chargrilled beef fillet served with chef's chilli sauce
7. SALT & PEPPER CHICKEN WINGS
Tossed with garlic, chilli and shallots
8. GANG MUSSAMAN BEEF
Rice tendered cooked beef in a mild curry with potatoes and peanuts
9. PUD PUG AMARIN GOONG
Sautéed mixed vegetables with prawns
10. STEAMED RICE
11. THAI AMARIN FRIED ICE CREAM OR COCONUT STICKY RICE TOPPED WITH THAI CUSTARD

ENTRÉE

- 1. PO PIA TORD** \$ 9.90
Deep fried Thai spring rolls served with sweet chilli sauce
- 2. PEEK GAI TORD** \$ 9.90
Deep fried marinated chicken wings served with sweet chilli sauce
- 3. MONEY BAG** \$ 10.90
Special Thai mixed prawns, chicken and peanuts wrapped in crunchy pastry served with sweet chilli sauce
- 4. KEOW TORD** \$ 10.90
Mixed chicken and prawns wrapped in crunchy pastry served with sweet chilli sauce
- 5. CURRY PUFF** \$ 10.90
Delicate pastry filled with beef curry served with Thai sauce of cucumbers and carrots
- 6. TORD MUN PLA (Fish cakes)** \$ 11.90
Deep fried fish cakes mixed with herb and chilli paste served with Thai sauce of cucumbers, carrots and roast crushed peanut
- 7. SATAY GAI** \$ 11.90
Grilled marinated chicken fillets on skewers served with peanut and coconut sauce
- 8. QUAIL** \$ 12.90
Deep fried marinated quail served with lemon and pepper sauce
- 9. SATAY GOONG** \$ 12.90
Grilled marinated prawns on skewers served with thai spicy sauce
- 10. GOONG CHOOP PANG TORD** \$ 12.90
Deep fried crunchy prawn fritters served with sweet chilli sauce
- 11. GOONG HOM SABAI** \$ 12.90
Whole prawns filled with savoured chicken mince wrapped with pastry served with sweet chilli sauce
- 12. NAM** \$ 12.90
Deep fried rice paper roll wrapped with chicken, mushroom, vermicelli served with lettuce and sweet sour sauce
- 13. WHITEBAITS** \$ 13.90
Tempura whitebaits tossed with garlic, chilli and shallots
- 14. THAI AMARIN DUMPLINGS** \$ 11.90
Steamed chicken and leek dumplings served with tangy ginger and vinegar sauce

ENTRÉE SOUP

- 15. TOM YUM ... GAI ... NUA / GOONG ... PO TRACK** \$ 9.90 /10.90
Thai spicy soup – chicken, beef, prawn or seafood in a tangy soup flavoured with lemongrass, galangal, lemon juice and a touch of chilli
- 16. GANG JUDE** \$ 9.90
Minced chicken and prawns with vegetables in clear soup
- 17. TOM KHA GAI** \$ 9.90
Chicken and mushrooms in mild coconut cream soup flavoured with lemongrass and lemon juice
- 18. WON TON SOUP** \$ 10.90
Mixed chicken, prawns and dry mushroom filled in wonton pastry in clear soup

SPICY SALAD DISHES

- 19. SOM TUM** \$ 19.90
Green pawpaw salad dressed with lemon juice, herbs, roasted peanuts, tomatoes and chilli
- 20. YUM PUG** \$ 19.90
Mixed vegetables dressed with lemon juice, herbs, roasted peanuts, chilli and corianders
- 21. YUM ...NUA/...CAG** \$ 19.90 /22.90
Chargrilled beef or lamb mixed with salad, dressed with lemon juice, herbs and chilli
- 22. LARB...NUA...GAI...MOO** \$ 19.90
Minced beef, chicken or pork in lemon juice, herbs and chilli garnished with side salad
- 23. PLA GOONG** \$ 22.90
King prawns with salad, dressed with lemongrass, lemon juice, herbs and chilli
- 24. YUM PLA MUK** \$ 22.90
Squids mixed with salad, dressed with lemon juice, chilli, herbs and lemongrass
- 25. YUM TALAY** \$ 22.90
Mixed seafood with salad, dressed with lemon juice herbs, chilli and lemongrass
- 26. YUM WOON SEN** \$ 22.90
Vermicelli with prawns and minced chicken mixed with salad, dressed with lemon juice, herbs and chilli
- 27. YUM PLA TORD** \$ 22.90
Deep fried fish fillets mixed with salad, dressed with lemon juice, herbs and chilli

CHARGRILLED DISHES

- 28. CRYING TIGER** \$ 22.90
Chargrilled beef fillet served with special chef's chilli sauce
- 29. GAI YANG** \$ 22.90
Authentic Thai-styled marinated grilled chicken served with garlic and tamarind sauce
- 30. MOO YANG** \$ 22.90
Chargrilled Thai-styled marinated pork served with spicy chilli and garlic seafood sauce
- 31. PLA MUK YANG** \$ 22.90
Chargrilled squids served with Thai-styled spicy chilli and garlic seafood sauce
- 32. GOONG YANG** \$ 29.90
Chargrilled prawns served with Thai-styled spicy chilli and garlic seafood sauce
- 33. PLA YANG** \$ 28.90
Chargrilled fish fillet served with Thai-styled spicy chilli and garlic seafood sauce
- 34. GRILL SALMON** \$ 29.90
Chargrilled salmon fillet with lemongrass, kachai, basil in coconut milk and red curry sauce

CURRIES

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| 35. | GANG MUSSAMAN...GAI...NUA/...CAG...GOONG Rich tendered cook chicken, beef, lamb or prawns cooked in a mild curry with potatoes and peanuts | \$ 18.90 /22.90 |
| 36. | GANG DANG...GAI...MOO...NUA/...CAG...GOONG...TALAY Sliced chicken, pork, beef, lamb, prawns or seafood with bamboo shoots, beans and peas in coconut milk and red curry paste | \$ 18.90 /22.90 |
| 37. | PANANG...GAI...MOO...NUA/...CAG...GOONG Sliced chicken, beef, pork, lamb or prawns with peas in coconut milk and THICK peanut curry paste | \$ 18.90 /22.90 |
| 38. | GANG PAH...GAI...MOO...NUA/...CAG...GOONG Sliced chicken, beef, pork, lamb or prawns with mixed vegetables and fresh chilli in country style CLEAR red curry paste (VERY HOT!) | \$ 18.90 /22.90 |
| 39. | GANG KEOW WARN...GAI...MOO...NUA/...CAG GOONG...TALAY Sliced chicken, beef, pork, lamb, prawns or seafood with bamboo shoots, beans, peas in coconut milk and green curry paste | \$ 18.90 /22.90 |
| 40. | GANG OUM...GAI...MOO...NUA/...CAG...GOONG..TALAY Sliced chicken, beef, pork, lamb, prawns or seafood with mixed vegetables in CLEAR red curry paste topped with shallots and coriander | \$ 18.90 /22.90 |
| 41. | GANG DANG PED Roast duck with pineapples, tomatoes, bamboo shoots, beans and peas in coconut milk and red curry paste | \$ 23.90 |

SAUTÉED DISHES

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| 42. | PUD KHING...GAI...MOO...NUA/...CAG GOONG...PLA...PLA MUK Sautéed chicken, pork, beef, lamb, king prawns, fish fillets or squids with fresh ginger | \$ 18.90 /22.90 |
| 43. | PUD PRIG KHING...GAI...MOO...NUA/...CAG...GOONG...TALAY Sautéed chicken, pork, beef, lamb, king prawns or seafood with chilli paste | \$ 18.90 /22.90 |
| 44. | PUD NAM MAKHAM...GAI...MOO...NUA/...GOONG Sautéed chicken, pork, beef or king prawns with snowpeas, babycorns in Special Tamarind sauce | \$ 18.90 /22.90 |
| 45. | PUD GAPAO...GAI...MOO...NUA/...CAG GOONG...TALAY...PLA...PLA MUK Sautéed chicken, pork, beef, lamb, king prawns, seafood, fish fillets or squids with garlic, fresh chilli and basil leaves | \$ 18.90 /22.90 |
| 46. | PUD PRIG HANG...GAI...MOO...NUA/...CAG...GOONG Sautéed chicken, pork, beef, lamb or king prawns with dry chilli and cashew nuts | \$ 18.90 /22.90 |
| 47. | PUD GRATIAM...GAI...MOO...NUA/...CAG...GOONG Sautéed chicken, pork, beef, lamb or king prawns with garlic and black pepper sauce | \$ 18.90 /22.90 |
| 48. | PUD RUEM MID...GAI...MOO/...GOONG...TALAY Sautéed chicken, pork, prawns or seafood with snow peas, baby corns, mushroom, cashew nuts and fresh ginger | \$ 18.90 /22.90 |
| 49. | GAPAO PED Sautéed roast duck with fresh garlic, chilli and basil leaves | \$ 23.90 |
| 50. | PUD TAKAY...GAI...MOO...NUA/...CAG...GOONG...TALAY Sautéed chicken, pork, beef, lamb, prawns or seafood with bamboo shoots, beans, fresh chilli and lemongrass | \$ 18.90 /22.90 |

THAI AMARIN SPECIAL

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| 51. PUD PUG AMARIN...GAI...MOO...NUA/...CAG...GOONG | \$ 18.90 /22.90 |
| Sautéed mixed vegetables with chicken, pork, beef, lamb or prawns and garlic with/without chilli | |
| 52. PRARUM LONG SONG...GAI...MOO...NUA/...CAG...GOONG | \$ 18.90 /22.90 |
| Tender sliced chicken, pork, beef, lamb or prawns sautéed with mixed vegetables topped with special peanut sauce | |
| 53. PUD PED AMARIN...GAI...MOO...NUA/...CAG...GOONG | \$ 18.90 /22.90 |
| Sautéed chicken, pork, beef, lamb or prawns with snow peas, baby corns, cashew nuts and fresh chilli | |
| 54. PUD KEE MAU...PLA MUK...GOONG | \$ 23.90 |
| Sautéed country styled squid & king prawns or baby octopus with capsicum, fresh chilli, garlic and basil leaves (VERY HOT!) | |
| 55. HONEY CHICKEN | \$ 22.90 |
| Tempura chicken tossed with honey sauce sprinkled with sesame | |
| 56. GAPAO HOY | \$ 24.90 |
| Sautéed country style half shelled mussels with fresh mushroom, garlic, chilli and basil leave | |
| 57. TALAY TORD | \$ 25.90 |
| Deep fried seafood in a batter topped with sweet and sour sauce | |
| 58. PLA PUD PED | \$ 25.90 |
| Deep fried fish fillets sautéed with lemongrass, basil leaves, kachai in coconut milk and red curry paste | |
| 59. PLA.../GOONG CHU CHEE | \$ 25.90 |
| Fish fillets or king prawns cooked with Thai curry sauce in coconut milk and lime leaves | |
| 60. PAE LO MOO | \$ 24.90 |
| Tender stewed pork served with steamed green vegetables | |
| 61. SALT & PEPPER...CHICKEN WINGS...TEMPURA CHICKEN | \$ 22.90 |
| Tossed with garlic, shallots and a dash of chilli | |

RICE AND NOODLES

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| 62. KHAO PUD AMARIN...GAI/...GOONG | \$ 15.90 /19.90 |
| Special Thai fried rice with chicken or prawns and egg topped with coriander | |
| 63. PUD THAI | \$ 17.90 /20.90 |
| Thai styled fried rice noodles with eggs, crushed roasted peanut, beansprouts and chicken or prawns | |
| 64. SPICY NOODLES | \$ 17.90 |
| Stir fried egg noodles with chicken, carrots, capsicum, chilli and curry powder | |
| 65. PUD KEE MAU NOODLES...GAI...MOO...NUA/...GOONG | \$ 17.90 /20.90 |
| Drunken stir fried rice noodles with mixed vegetables, crushed chilli, gallic, basil and chicken, pork, beef or prawns (VERY HOT!) | |
| 66. PUD SE EW... GAI...NUA...MOO/...GOONG | \$ 17.90 /20.90 |
| Thai style fried rice noodles with egg, Chinese broccoli and chicken, beef, pork or prawns in soy sauce | |
| 67. MEE CROB | \$ 17.90 |
| Crispy noodles sautéed with sweet flavoured sauce and Chicken topped with prawns and coriander | |
| 68. LARD NA...GAI...NUA...MOO/...TALAY | \$ 17.90 /20.90 |
| Fried rice noodles with chicken, beef, pork or seafood and Chinese broccoli in Thai tangy sauce | |
| 69. JASMINE STEAMED RICE / COCONUT STEAMED RICE | \$ 3.50 /4.50 |
| Per Head - Dine In Only | |

Special Vegetarian

ENTRÉE

- V1 SPRING ROLL** \$ 9.90
Deep fried Thai vegetarian spring roll served with sweet chilli sauce
- V2 CURRY PUFF** \$ 10.90
Delicate pastry filled with vegetable curry served with Thai sauce of cucumbers and carrots
- V3 TEMPLE LUCK** \$ 10.90
Deep fried crunchy vegetable sticks served with sweet chilli sauce
- V4 TOHU TOI** \$ 10.90
Deep fried beancurd served with peanut sauce and side salad

ENTRÉE SOUP

- V5 TOM YUM PUG** \$ 9.90
Mixed vegetables in tangy soup, flavoured with lemongrass, lemon juice and a touch of chilli
- V6 TOM KHA...PUG/...HED** \$ 9.90
Mixed vegetables or mushroom in mild coconut cream soup flavoured with lemongrass and lemon juice
- V7 GANG JUDE** \$ 9.90
Mixed vegetables in clear soup

MAIN

- V8 GANG DANG PUG** \$ 18.90
Mixed vegetables in coconut milk and red curry paste
- V9 GANG KEOW WARN PUG** \$ 18.90
Mixed vegetables in coconut milk and green curry paste
- V10 PUD PUG RUEM HED** \$ 24.90
Shiitake mushrooms served with three kind vegetables tossed in garlic
- V11 PUD GAPAO PUG** \$ 17.90
Stir fried Thai styled mixed vegetables with fresh garlic, chilli and basil leaves
- V12 NA MUN TOI** \$ 18.90
Thai style sautéed mixed vegetables topped with special peanut sauce
- V13 PUD KHING PUG** \$ 17.90
Stir fried mixed vegetables with fresh ginger
- V14 PUG TORD** \$ 20.90
Deep fried mixed vegetables in batter topped with sweet and sour sauce
- V15 PUD GAPAO TAO HU** \$ 19.90
Stir fried tofu with fresh garlic, chilli and basil leaves
- V16 PUD TAO HU SAAM ROS** \$ 19.90
Stir-fried tofu with snowpeas, babycorns and capsicum in a tangy tamarind sauce

RICE AND NOODLES

- V17 KHAO PUD PUG** \$ 15.90
Thai style fried rice with egg and finely chopped mixed vegetables topped with coriander leaves
- V18 PUD SE EW PUG** \$ 17.90
Thai style fried rice noodles with egg and mixed vegetables in soy sauce
- V19 LARD NA PUG** \$ 17.90
Fried rice noodles with mixed vegetables in Thai tangy sauce
- V20 VEGETARIAN SPICY NOODLE** \$ 17.90
Stir fried egg noodles with mixed vegetables, chilli and curry powder
- V21 VEGETARIAN PUD THAI** \$ 17.90
Special Thai fried rice noodle with egg, crushed roasted peanuts and mixed vegetables

DESSERTS

- 1. BOUA LOY** \$ 10.90
Glutinous rice balls of taro, pumpkin and sweet potato
simmered in coconut milk topped with roasted sesame and peanuts
- 2. KHAO NIEAW SANG KA YA** \$ 9.90
Coconut sticky rice topped with Thai custard
- 3. KLUAY BUAT CHEE** \$ 9.90
Banana simmered in coconut milk and palm sugar
with a dash of sesame
- 4. KHANOM MAPHRAW** \$ 12.90
Steamed fresh coconut wrapped in glutinous rice flour
served with ice-cream, garnished with sesame seeds
- 5. KHAO TOM MAT** \$ 12.90
Steamed banana in coconut sticky rice
served with ice-cream and a dash of sesame
- 6. THAI AMARIN ROTI** \$ 12.90
Puffy roti filled with roasted peanuts and sesame
served with ice-cream topped with roasted sesame & peanuts
- 7. ICE-CREAM** \$ 7.90
Vanilla ice-cream topped with chocolate,
strawberry or caramel sauce
- 8. AITIM GATHI** \$ 9.90
Homemade coconut ice-cream
with tender pieces of coconut topped with roasted peanuts
- 9. SPECIAL THAI AMARIN FIRED ICE-CREAM** \$ 9.90
Deep fried vanilla ice-cream wrapped in sponge cake
and shredded coconut
- 10. CRISPY ICE-CREAM** \$ 12.90
Deep fried vanilla ice-cream wrapped in Filo pastry
served with crunchy honey and sesame coconut
- 11. CAMELISED WAFFLE** \$ 12.90
Served with maple syrup, sesame and ice-cream
- 12. WARMED STICKY DATE PUDDING** \$ 12.90
Served with butterscotch sauce and ice-cream

ไทยอมรินทร์
Thai Amarin