

Thai Chada

RESTAURANT & TAKE AWAY

B Y O

TRADING HOURS

OPEN 7 NIGHTS
from 5pm to 10pm
(Kitchen closes
at 9.30pm)

All prices include GST.
Prices can change
without prior notice.

No MSG added



September 2010

SHOP 1/ 8 DAYS RD. GRANGE
Days Rd. and Maygar St. roundabout

PHONE: **3856 6455**

www.thaichada.com.au



■ APPETISERS

1. **SPRING ROLL (4)** \$7.50
2. **CURRY PUFF (4)** \$7.50
3. **CHICKEN SATAY (4)** \$7.50
4. **MONEY BAG CHICKEN (4)** \$7.50
5. **CRUMBED CALAMARI** \$8.50
6. **FISH CAKE (4)** \$8.50
7. **PRAWN ROLL (3)** \$8.50
Served with mustard sauce.
8. **VEGETARIAN SPRING ROLL (4)** \$7.50
9. **STEAMED DIM SIM (4)** \$7.50
10. **SWEET POTATO AND BANANA CHIPS** \$7.90
11. **MIXED ENTREE (5)** \$9.50
A combination of spring roll, curry puff, chicken satay, fish cake and calamari.
12. **ROTI** \$2.00
- **Small Peanut Sauce** \$2.00

■ SOUPS

- CHOICE OF:**
- **Vegetarian** \$7.50
 - **Chicken** \$7.50
 - **Prawns or Mixed Seafood** \$8.50
13. **TOM YUM**
Spiced soup with Thai herbs and lemon grass.
 14. **TOM KHA**
Spiced soup in coconut milk with Thai herbs.
 15. **TOM PO TAK (Prawns or Mixed Seafood only)**
A tangy soup of Thai herbs, sweet basil, fresh chilli and lemon juice.

■ THAI SALADS

16. **LARB GAI** \$15.90
Minced chicken, spring onion, ground dried chilli, lemon juice, toasted rice, mint and fish sauce.
17. **BEEF SALAD** \$15.90
Sliced grilled beef mixed with spring onion, ground dried chilli, lemon juice, toasted rice, mint and fish sauce.
18. **YUM SEAFOOD** \$18.90
Fresh seafood tossed with fresh chilli, spring onion, mint, coriander, fish sauce and lemon juice.
19. **PRA GOONG** \$18.90
Prawns tossed with fresh chilli, spring onion, mint, coriander, fish sauce and lemon juice. Pra goong is made using delicious Thai herbs and garnished with finely shredded kaffir lime leaf which make this dish a must.

■ AUTHENTIC THAI CURRIES

- CHOICE OF:**
- **Vegetarian** \$13.90
 - **Chicken, Pork or Beef** \$15.90
 - **Lamb** \$16.90
 - **Prawns or Mixed Seafood** \$18.90
20. **GREEN CURRY (kaeng khew waan)**
Thai green chilli combined with herbs in coconut milk, vegetables and sweet basil.
 21. **RED CURRY (kaeng dang)**
Thai red chilli prepared with coconut milk, Thai herbs vegetables and sweet basil.
 22. **YELLOW CURRY (kaeng kari)**
The mildest Thai curry is yellow curry prepared with coconut milk, onion and potato.
 23. **PANANG CURRY (kaeng panang)**
Superb slightly sweet and spicy thick curry with vegetables and crushed peanuts, with a garnish of finely shredded kaffir lime leaf.
 24. **MASSAMAN CURRY (kaeng massaman)**
The popular Thai Muslim curry finished with coconut milk, potato, onion and peanut.
 25. **KAO SOI CURRY (Beef or Chicken only)**
The traditional Chiang Mai mild curry cooked with coconut milk, garnished with crispy egg noodle, salad onion and fresh herbs.
 26. **PUMPKIN CURRY**
Mild curry cooked with sweet pumpkin and lemongrass.
 27. **JUNGLE CURRY (kaeng pah)**
A wild Thai curry cooked without coconut milk but filled with herbs and spices. Recommended with beef or lamb.

■ STIR-FRIED DISHES

- CHOICE OF:**
- **Vegetarian** \$13.90
 - **Chicken, Pork or Beef** \$15.90
 - **Lamb** \$16.90
 - **Prawns or Mixed Seafood** \$18.90
28. **BASIL (pad kaprow)**
Fresh basil leaves, chilli, garlic, onion, green beans, bamboo shoot and capsicum.
 29. **CASHEW NUT (pad med mamuang)**
Vegetables, mild chilli paste, shallots and cashew nuts.
 30. **GINGER (pad khing)**
Sliced fresh ginger, shallots, onion, mushroom with your choice of meat.
 31. **OYSTER (pad num mun hoy)**
Your choice of meat stir fried with seasonal vegetables in oyster sauce.
 32. **SWEET & SOUR (pad preow waan)**
Thai style sweet and sour sauce with fresh pineapple, onion, tomato and cucumber.
 33. **GARLIC & PEPPER (pad grateim prik tai)**
Fresh vegetables finished with garlic and pepper sauce.
 34. **PEANUT SAUCE (pad praram longsong)**
Stir-fried vegetables with peanut sauce.
 35. **MIXED VEGETABLES (pad pak ruam mit)**
Lots of vegetables stir-fried Thai style.
 36. **CHILLI LEMONGRASS (pad phick khing)**
Stir-fried bean, capsicum and your choice of meat in spicy chilli lemongrass paste then finished with kaffir lime leaf.

■ RICE

37. **STEAMED JASMINE RICE (kao prow)**
 - small \$2.00
 - large \$3.00
38. **HOME MADE COCONUT RICE (kao mun)**
 - small \$3.00
 - large \$5.00
39. **FRIED RICE (Kao pad)**
Thai style fried rice with egg, tomato, onion and gailan vegetable.
 - **Vegetarian** \$13.90
 - **Chicken, Pork or Beef** \$15.90
 - **Lamb** \$16.90
 - **Prawns or Mixed Seafood** \$18.90

↘ = Mild to Medium

↗ = Medium

