

# Menu

## Starters

<b>Thai Chicken Satay</b>	15
<ul style="list-style-type: none"><li><i>With Tongue Thai'd secret recipe peanut sauce served with Ajard</i></li></ul>	
<b>Sticky Tamarind wings</b>	15
<ul style="list-style-type: none"><li><i>Crispy chicken wings coated in sticky tamarind sauce and crispy shallot.</i></li></ul>	
<b>Miang Kum (2 pieces)</b>	16
<ul style="list-style-type: none"><li><i>Betel leaves, grapefruit, fresh chili, lime wedges, coriander, crushed peanut, eschalot, ginger, coconut caramel sauce served with Tiger Prawn &amp; Tobiko</i></li></ul>	
<b>Housemade Thai Fish cakes (3 pieces)</b>	16
<ul style="list-style-type: none"><li><i>Tongue Thai'd recipe fish cake with long bean, kaffir lime leaves, chili paste, crispy basil with crushed peanut, Nam jim &amp; Ajard (Thai cucumber relish)</i></li></ul>	
<b>Calamari fritti</b>	17
<ul style="list-style-type: none"><li><i>Murray River salt and native pepper calamari with sriracha mayo and lime.</i></li></ul>	
<b>Banana blossom cake (V, VG)</b>	15
<ul style="list-style-type: none"><li><i>With Sweet corn, Thai chili paste, kaffir lime leaves with Namjim and Ajard.</i></li></ul>	
<b>Yum Cha</b>	15
<ul style="list-style-type: none"><li><i>Xiao Long Bao , Prawn Ha-Gow, Chicken Wonton.</i></li></ul>	
<b>Vegetarina Spring Rolls or Curry Puffs</b>	12
<b>Tom yum Goong (Tiger Prawn)</b>	18
<ul style="list-style-type: none"><li><i>Mushroom, cherry tomato, chili jam, lime, coriander, lemon grass, galangal and dash of coconut milk.</i></li></ul>	
<b>Tom Kah Gai (Chicken) (vegetarian option)</b>	16
<ul style="list-style-type: none"><li><i>Mushroom, banana blossom, cherry tomato, chili, lime, Kha (galangal), lemon grass, tamarind and coconut milk.</i></li></ul>	
<b>Tongue Thai'd Signature Mains</b>	
<b>Fried Turmeric &amp; Lemongrass Barramundi fillet</b>	27
<ul style="list-style-type: none"><li><i>Popular Thai Southern style marinated barramundi fillet with aromatic southeast Asian spices served with caramelized fish sauce with palm sugar &amp; fried shallot.</i></li></ul>	
<b>Confit Pork Belly Prik King</b>	26
<ul style="list-style-type: none"><li><i>Twice cooked pork belly stir fry with Prik King chili paste, green beans and kaffir lime leaves.</i></li></ul>	
<b>Chili Basil Crispy Pork Belly</b>	27
<ul style="list-style-type: none"><li><i>Crispy pork belly served with Thai style chili basil and green beans</i></li></ul>	
<b>Chu Chee Salmon Filet &amp; King Prawn</b>	29
<ul style="list-style-type: none"><li><i>Served in chu chee curry paste with cauliflower, betel leaves Thai basil and lime leaves</i></li></ul>	
<b>Seafood Pad Cha</b>	28
<ul style="list-style-type: none"><li><i>Served in chu chee curry paste with cauliflower, betel leaves, Thai basil and lime leaves.</i></li></ul>	
<b>Spicy Larb – chicken or pork</b>	22
<ul style="list-style-type: none"><li><i>Minced chicken or pork, roasted ground sticky rice, soft herbs, smoked ground chili and lime.</i></li></ul>	
<b>Chicken cashew nut</b>	23
<ul style="list-style-type: none"><li><i>Chicken tenderloin, mix bell pepper, chili jam, cashew nut.</i></li></ul>	
<b>Crying Tiger</b>	28
<ul style="list-style-type: none"><li><i>Chargrilled, marinated top sirloin with Nam jim jaew (ground roasted rice, fish sauce, smoked ground chili and tamarind).</i></li></ul>	
<b>Swimming Rama (V, VG)</b>	21
<ul style="list-style-type: none"><li><i>Tofu, Asian greens with ground peanut sauce.</i></li></ul>	

## Rice & Noodle

**Krung Thep Pad Thai (chicken, beef, pork, tofu) / (Prawn add \$5, Mixed Seafood / King Prawn add \$9) 19.90**

- *Thin Rice noodles with Egg, bean curd, beansprout, garlic chives, smoked chili, lime wedges.*

**Pad See-Ew (chicken, beef, pork, tofu) / (Prawn add \$5, Mixed Seafood / King Prawn add \$9) 19.90**

- *Thai style char kway teow with flat noodles, egg, Chinese broccoli, beansprout, dark sweet soy sauce and finished with Shao Xing wine.*

**Tongue Thai'd Fried Rice 23**

- *With BBQ pork ribs, egg, pineapple, dried cranberry, cashews nut & tomato.*

## Curry Dishes

**Pork & Pumpkin Red Curry 23**

- *Thai red curry with Thai basil, kaffir lime leaf and Thai spices*

**Charred Pumpkin Curry (V, VG) 22**

- *With Bean curd, Enoki Mushroom, Thai basil, betel leaves, coconut milk.*

**Lamb Massaman Curry 26**

- *Slow cooked lamb shoulder with massaman curry paste, coconut milk, potato served with roti.*

**Red Curry (chicken, beef, pork, tofu) / (Prawn add \$5, Mixed Seafood / King Prawn add \$9) 22**

- *Traditional Thai red curry paste, coconut milk and Thai basil*

**Green Curry (chicken, beef, pork, tofu) / (Prawn add \$5, Mixed Seafood / King Prawn add \$9) 22**

- *Traditional Thai curry paste, coconut milk and thai basil*

## Sides

Steamed Jasmine rice **3.5** | Egg fried rice with Chinese broccoli **15** | Asian vegetable with garlic and chili sauce **15**

Coconut rice **5** | Sticky rice **4** | Butterfly Pea rice **4** | Roti **5** | Peanut sauce **3** | Thai Omelette w/basil & onion **15**

Prawn crackers with chili jam **8**

## Dessert

**Galloping horses (Mar-Hor) With vodka syrup 13**

- *Thinly sliced pineapple with sticky coconut, sesame seed and peanut.*

**Ampawa's Coconut ice cream 13**

**Sweet Sticky Rice with Mango 14**

- *Sweet sticky rice served with fresh mango and coconut ice cream*

## TONGUE THAI'D STREET FOOD SET MENU

**55 PP**

**Minimum 2 persons**

Thai Chicken Satay | Housemade Thai Fish cakes | Lamb Massaman Curry | Spicy Chicken Larb | Seasonal Asian vegetables with garlic & chili sauce | Steamed Jasmine Rice | Ampawa's Coconut ice cream

We offer a range of wines, beer and non-alcoholic beverages. Ask for our drinks menu.

Ask your server about daily specials that are available in addition to our all-day menu.

*Tongue Thai'd Eatery*

Shop 3, 265 Crown Street, Surry Hills 2010  
Call (02) 9167-5799 or 0400 426 246 for bookings