

- 34. PHAT PAK \*not spicy** **\$17.50**  
Stir fried mixed green vegetables with enoki mushrooms.
- 35. PLA NENG MA-NOW (STEAM FISH)**  
Steamed with a lime and spicy sauce.
- 36. NAM MA-KHAM (TAMARIND SAUCE)**  
Topped with spicy tamarind sauce.
- 37. KAO-PHAT SUB-PA-ROD (PINEAPPLE FRIED RICE)** **\$20.50**  
Thai style pineapple fried rice with chicken and cashew nuts, served in a hollowed out pineapple half.
- 38. PHAT THAI PRAWNS** **\$20.50**  
Traditional fried rice noodles with prawns, tamarind, palm sugar, fish sauce, bean sprouts, shallots, ground roasted peanuts, bean curd, egg, garlic and chives.
- 39. KAO PHAT**  
Thai style fried rice
- 40. STEAMED JASMINE RICE (PER BOX)** **\$3.50**

**BARRAMUNDI FILLETS \$29.50**  
**WHOLE FISH OF THE DAY (market price)**

**KING PRAWNS \$29.50**  
**DEEP FRIED SNAPPER FILLETS \$29.50**  
**SOFT TOFU \$17.50**

Tamarind fruit (Ma-Kham) is used frequently in Thai cooking to provide a unique sour flavour. It contains vitamin C and is high in calcium.

### VEGETARIAN DISHES (J)

*(All dishes are served medium hot. Please advise us if you would like yours mild or extra hot.)*

### STARTERS

- 41. TORD MUN TUA J** **\$13.00**  
Deep fried mung bean cake served with cucumber relish and crushed roasted peanuts.
- 42. GOLDEN TRIANGLE J** **\$13.00**  
Deep fried mixture of minced potato, carrot, green peas and sweet corn wrapped in spring roll skin served with sweet chilli sauce.

### MAIN DISHES

- 43. KA-POW MAKEUA J (EGGPLANT WITH BASIL)** **\$18.50**  
Stir fried eggplant with onion, salted beans, chilli and basil leaves.
- 44. TOFU NAM MA-KHAM J (TAMARIND SAUCE)** **\$17.50**  
Soft Tofu topped with spicy tamarind sauce
- 45. PHAT KHING SOD J (FRESH GINGER)** **\$20.50**  
Stir fried with mixed vegetables with fresh ginger and chilli.
- 46. PHAT PAK J \*not spicy** **\$17.50**  
Stir fried mixed green vegetables with enoki mushrooms.
- 47. PHAT THAI J** **\$17.50**  
Traditional fried rice noodles with tamarind, palm sugar, tofu, mixed vegetables and ground roasted peanuts.
- 48. KAO PHAT J** **\$17.50**  
Thai style fried rice with mixed vegetables.

ALL PRICES INCLUDE 10% GST



# Dusit Thai

## RESTAURANT

### TAKE AWAY MENU

**TEL: 9328 7647**

**249 JAMES STREET NORTHBRIDGE 6003 PERTH W.A.**

[www.dusitthai.com.au](http://www.dusitthai.com.au)

Thais love to eat and not just at meal times. Starters and snacks are often eaten between meals and are great accompaniments to any beverage.

### STARTERS AND SNACKS

- 1. KRA TONG THONG (GOLDEN FLOWERS) (6 Pieces)** **\$13.00**  
Light crispy golden cups filled with diced prawns, minced chicken and sweet corn.
- 2. TORD MUN PLA (THAI FISH CAKES) (4 Pieces)** **\$13.00**  
Served with cucumber relish and crushed roasted peanuts.
- 3. GOONG HOM PAR (4 Pieces)** **\$14.00**  
Whole king prawns and vegetables wrapped in spring roll skin and deep fried to a golden crisp served with sweet chilli sauce.
- 4. TORD MUN GOONG (THAI PRAWN CAKES) (4 Pieces)** **\$13.00**  
Served with plum sauce.
- 5. MA HOR (GALLOPING HORSES) (6 Pieces)** **\$13.00**  
Slices of fresh seasonal fruits topped with a savoury-nutty mixture of ground chicken, shallots, peanuts, palm sugar and coriander roots.
- 6. GAI HOR BAI - TOEY (4 Pieces)** **\$14.00**  
Marinated chicken thighs wrapped in pandan leaves. Steamed and then lightly fried.
- 7. SATAY CHICKEN STICKS (4 Sticks)** **\$13.00**  
Served with satay sauce and cucumber relish.
- 8. CURRY PUFFS (4 Pieces)** **\$13.00**  
Chicken curry puff served with cucumber relish.

ALL PRICES INCLUDE 10% GST

## SOUP

(All soups are served medium hot. Please advise us if you would like yours mild or extra hot.)

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| <b>9. TOM YUM</b>   | <b>CHICKEN, PRAWNS OR SEAFOOD</b> | <b>\$8.50</b> |
| One of Thailand's best known dishes. Clear spicy and sour soup with straw mushrooms, lemongrass, galangal, coriander, kaffir lime leaves, chilli and lemon juice. |                                   |               |

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| <b>10. TOM KHA</b>  | <b>CHICKEN OR PRAWNS</b> | <b>\$8.50</b> |
| Dusit Thai's famous Thai coconut soup with galangal, lemongrass, coriander, lemon juice, chilli and kaffir lime leaves. |                          |               |

The traditional way to enjoy Thai cuisine is to order a variety of dishes to be shared. Each diner helps themselves to portions of each dish and to servings of rice.

## MAIN DISHES – SALAD AND CURRIES

(All of our main dishes are served medium hot. Please advise us if you would like yours mild or extra hot.)

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| <b>11. SOM TUM (GREEN PAPAYA SALAD)</b>   | <b>\$18.50</b> |
| Thailand's most popular salad. Som Tum is prepared with shredded raw papaya, sliced tomatoes, green beans, chopped garlic, chilli, crushed peanuts, dried shrimp, lemon juice and palm sugar. |                |

Papaya is low in Saturated Fat, Cholesterol and Sodium. It is a good source of Dietary Fiber, Potassium, Vitamin A, Vitamin C and Folate.

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| <b>12. YUM NUEA (GRILLED SPICY BEEF SALAD)</b>  | <b>\$21.50</b> |
| Slices of grilled beef salad with onion, chilli, lemon juice, coriander, tomato, fish sauce and cucumber. |                |

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| <b>13. LARB GAI (MINCED CHICKEN LARB)</b> | <b>\$21.50</b> |
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| <b>14. LARB PED (MINCED ROAST DUCK LARB)</b>   | <b>\$25.50</b> |
| Famous north-eastern Thai dish. Spicy minced chicken or minced roast duck mixed with onion, chilli powder, lemon juice and grounded herbs & roasted rice served with fresh vegetables. |                |

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| <b>15. GANG MASSA-MAN</b>   | <b>CHICKEN OR BEEF</b> | <b>\$21.50</b> |
| Chicken thighs or beef simmered in Massa-man Curry with potatoes and peanuts. |                        |                |

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| <b>16. PHA-NEANG</b>   | <b>CHICKEN OR BEEF</b> | <b>\$21.50</b> |
| Thick Pha-neang Curry. |                        |                |

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| <b>17. CHU-CHEE</b>   |                           |                |
| Thick Chu-Chee Curry. | <b>BARRAMUNDI FILLETS</b> | <b>\$29.50</b> |
|                       | <b>KING PRAWNS</b>        | <b>\$29.50</b> |

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| <b>18. GANG KEO-WAAN (GREEN CURRY)</b>    |                        |                |
| Green Curry with eggplant and green peas. | <b>CHICKEN OR BEEF</b> | <b>\$21.50</b> |
|   | <b>KING PRAWNS</b>     | <b>\$29.50</b> |

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| <b>19. GANG PED (RED CURRY)</b>              |                        |                |
| Red Curry with bamboo shoots and green peas. | <b>CHICKEN OR BEEF</b> | <b>\$21.50</b> |

Red Curry with tomatoes, green peas, kaffir lime leaves, lychee and pineapple.	<b>ROAST DUCK</b>	<b>\$25.50</b>
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ALL PRICES INCLUDE 10% GST

## MAIN DISHES – DUSIT SIGNATURE DISHES

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| <b>20. KAE TORD (LAMB SHANKS)</b>  | <b>\$31.50</b> |
| Lamb shanks slow cooked with herbs and spices, then lightly fried and topped with Dusit's spicy and tangy sauce. |                |

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| <b>21. PLA POW (GRILLED BARRAMUNDI FILLETS)</b>  | <b>\$29.50</b> |
| Grilled barramundi fillets marinated with lemongrass, galangal, kaffir lime leaves and fresh herbs. Served with a special dipping sauce. |                |

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| <b>22. PLA MUK YUD SAI (STUFFED STEAMED SQUID)</b>  | <b>\$25.50</b> |
| Steamed whole squid stuffed with a mixture of minced chicken, garlic, coriander and pepper. Topped with a light chilli sauce. |                |

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| <b>23. KAE YANG (GRILLED LAMB RACK – 6 pieces)</b>  | <b>\$34.50</b> |
| Grilled lamb rack marinated with coriander, lemongrass and Thai herbs. Served with dipping sauce (Nam Jim Jeaw) and pickled vegetables. |                |

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| <b>24. GOONG YANG (4 PIECES)</b>  | <b>\$32.00</b> |
| Grilled large tiger prawns served with seafood dipping sauce and spicy stringless bean salad. |                |

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| <b>25. NUEA TUN PHAT PHIK GANG</b>   | <b>\$25.50</b> |
| Stir fried slow cooked beef with red curry paste, stringless beans, green peas, chilli and basil leaves. |                |

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| <b>26. GAI NUENG DUSIT (STEAMED CHICKEN THIGH)</b>                                     | <b>\$23.50</b> |
| Steamed chicken thighs topped with ginger, garlic, coriander, salted beans and chilli. |                |

## MAIN DISHES – FROM THE PAN AND STEAMER

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| <b>27. PLA MUK TORD (CRISPY SQUID RINGS)</b>                                       | <b>\$21.50</b> |
| Crispy squid rings topped with a mixture of garlic, chilli, spring onion and salt. |                |

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| <b>28. PLA LARD PHIK</b>  |  |                |
| Topped with chilli sauce. | <b>DEEP FRIED SNAPPER FILLETS</b>                      | <b>\$29.50</b> |
|                           | <b>DEEP FRIED WHOLE FISH OF THE DAY (market price)</b> |                |

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| <b>29. PHAT KHING SOD (FRESH GINGER)</b>                      |                        |                |
| Stir fried with fresh ginger, onion, chilli and salted beans. | <b>CHICKEN OR BEEF</b> | <b>\$21.50</b> |
|   | <b>KING PRAWNS</b>     | <b>\$29.50</b> |

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| <b>30. MED MA-MUANG (CASHEW NUTS)</b>                          |                        |                |
| Stir fried with cashew nuts, onion, capsicum and dried chilli. | <b>CHICKEN OR BEEF</b> | <b>\$21.50</b> |
|  | <b>KING PRAWNS</b>     | <b>\$29.50</b> |

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|---|------------------|----------------|
| <b>31. PHAT BOONG FAI DAENG (CHINESE WATERCRESS)</b>        | <b>*seasonal</b> | <b>\$17.50</b> |
| Stir-fried Chinese watercress with chilli and salted beans. |                  |                |

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| <b>32. KA-THA WINE DAENG (RED WINE)</b>                                  |                        |                |
| Stir fried with red wine, capsicum, onion, garlic, coriander and chilli. | <b>BEEF OR CHICKEN</b> | <b>\$21.50</b> |
|  | <b>KING PRAWNS</b>     | <b>\$29.50</b> |

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|---|------------------------|----------------|
| <b>33. PHAT KA-POW (CHILLI BASIL)</b>           |                        |                |
| Stir fried with onion, chilli and basil leaves. | <b>CHICKEN OR BEEF</b> | <b>\$21.50</b> |
|   | <b>ROAST DUCK</b>      | <b>\$25.50</b> |

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