

RICE, NOODLE AND ROTI

- 26. Phad Thai Goong** - Phad Thai with Prawns 15
A mild dish of tender rice noodles stir-fried with prawn, egg, chives, bean shoots and tamarind sauce.
- 27. Khao Phad Gai** - Fried Rice with Chicken 14
Aromatic Thai fried rice with chicken and vegetables.
- 28. Khao Suay** - Jasmine Rice 3
Steamed Thai jasmine rice.
- 29. Roti** 4
Pan-fried roti bread.

Vegetarians please ask for Chef's suggestions

Saychol Thai Restaurant

769 High Street
Kew East 3102
Ph: 9852 7788

Lunch: Thursday & Friday

Dinner: Wednesday to Sunday (new hours!)

Take Away Menu current March 2015

Please note that prices may be subject to change in the future.

Our current menus are available in restaurant or online at www.saychol.com.au

**Order online from Saychol
orders.saychol.com.au**



ENTRÉES

- 1. Pla Goong** - Marinated Prawn Salad 9
Hot and spicy seared prawn salad with finely shredded Thai herbs, chilli, red onion and shallots, lime juice and fish sauce. (4 pcs)
- 2. Por Pia Pak** - Vegetable Spring Rolls 6
Handmade vegetable and glass noodle spring rolls, served with a sweet chilli dipping sauce. (3 pcs)
- 3. Por Pia Goong** - Prawn Spring Rolls 7
Golden spring rolls of marinated king prawns, glass noodle, coriander and carrot, served with a sweet chilli dipping sauce. (3 pcs)
- 4. Kari Puff** - Chicken Curry Puff 7
Finely minced chicken, diced potato and onion – seasoned with curry and encased in butter puff pastry. Served with a tangy, chilli sauce. (3 pcs)
- 5. Tod Mun Pla** - Fish Cakes 7
Flaked bream combined with snake beans and flavoured with Kaffir lime and chilli paste, deep fried and served with our Nam Jim sauce. (3 pcs)
- 6. Saté Gai** - Chicken Sate 8
Skewers of chicken marinated in a blend of exotic, Eastern spices and served with a mildly spicy peanut sauce. (2 pcs)

SOUP

- 7. Tom Yum Goong** - Spicy Prawn Soup 10
Thailand's famous hot and sour soup of prawns and oyster mushrooms seasoned with Thai lemongrass, kaffir lime leaves, galangal, coriander and roasted chilli.

**Lunch: Thursday & Friday
Dinner: Wednesday to Sunday (new hours!)**

SALADS

- 9. Larb Ped Yang** - Roasted Duck Salad 20
Red roasted duck in a salad of red onion, spring onion, mint, coriander and toasted rice powder with a zesty lime dressing.
- 10. Larb Gai** - Chicken and Herb Salad 15
Prime chicken mince lightly fried and tossed with exotic herbs, lime juice, fish sauce, chilli and toasted rice powder.
- 11. Yum Neua Yang** - Grilled Beef Salad 17
Slices of sautéed beef rump combined with mint, spring onion, red onion, coriander, chilli and tossed with lime dressing.

CURRIES

- 12. Gaeng Keow Waan Gai** - Green Chicken Curry 16
Classic green, coconut milk based curry of chicken breast with bamboo shoot, and selected fresh vegetables such as round, Thai eggplants.
- 13. Gaeng Dang Goong** - Red Prawn Curry 18
Rich Thai red curry of prawns, sweet potato, pumpkin, bamboo shoot and Thai herbs.
- 14. Gaeng Panang** - Panang Lamb Curry 17
Tender morsels of lamb braised in a mild, flavoursome and thick coconut milk based curry with sweet potato, pumpkin, capsicum and bamboo shoot.
- 15. Gaeng Leung Pla** - Yellow Rockling Curry 19
Rockling fillets, sweet potato, pumpkin and onion in a mildly spiced yellow curry garnished with fried shallots.
- 16. Gaeng Phed Ped Yang** - Red Duck Curry 19
Slices of roasted duck in a rich red curry with pineapple, cherry tomato, capsicum and Thai eggplant, garnished with Thai basil.
- 17. Gaeng Massaman Neua** - Massaman Beef Curry 16
A Southern Thai style, slow-cooked beef curry with potato, carrot, peanut and tamarind.

STIR-FRY

- 18. Ka Nah Moo Grob** - Pork Belly Stir-Fry 17
Pork belly slices stir-fried with Chinese broccoli and chilli-garlic pesto.
- 19. Pla Phad Khing** - Rockling Stir-Fry 19
A mild dish of Rockling fillets sautéed with julienne ginger, mushroom, broccoli, spring onion and carrot.
- 20. Graprow Neua** - Spicy Beef Stir-Fry 16
A spicy dish of tender beef slices stir-fried with snake beans, Thai basil, garlic and chilli.
- 21. Gai Hong Tae** - Chicken and Cashew Stir-Fry 16
Lightly battered chicken, wok-tossed in a sweet and mildly spicy paste of roasted chilli with cashew nuts, spring onion and broccoli.
- 22. Phad Talay** - Prawn and Rockling Stir-Fry 20
A mildly spiced dish of prawns and Rockling fillet wok-tossed with mango, pear, red chilli paste, spring onion and Thai basil.
- 23. Talay Phad Char** - Sizzling Seafood Stir-Fry with Wild Ginger 22
Tiger Prawns and fresh Calamari wok tossed with Wild Ginger, Baby corn, Green Peppercorn, Chilli and Holy Basil.

FROM THE SEA

- 25. Yum Rockling** - Rockling Fillets with Salad 20
Deep-fried, succulent fillet of Rockling, lightly battered and tossed with a light and refreshing salad of cashew nuts and green apple or green mango