

RICE, NOODLE AND ROTI

- 26. Phad Thai Goong** – Phad Thai with Prawns 18
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 16
Aromatic Thai fried rice with chicken and vegetables.
- 28. Pad See Ew Neua** – Flat Rice Noodle Stir Fried with Beef 18
Flat rice noodles stir-fried with beef, egg, Chinese broccoli in black soy sauce
- 29. Khao Suay** – Jasmine Rice 4
Steamed Thai Jasmine rice
- 30. Roti** 5
Pan-Fried roti bread with peanut sauce

*(GF) – Gluten Free options

(VG) – Vegetarian options

Saychol Thai Restaurant

769 High Street Kew East 3102

PH: 9852 7788

Dinner: Wednesday to Saturday

Take Away Menu current April 2020

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



ENTREE

- 1. Pla Goong** – Marinated Prawn Salad 12
Hot and spicy seared prawn salad with finely shredded Thai herbs
Chili, red onion and shallots, lime juice and fish sauce. (4 pcs)
- 2. Por Pia Pak** – Vegetable Spring Rolls 7
Handmade vegetable and glass noodle spring rolls
served with a sweet chili dipping sauce. (3 pcs)
- 3. Por Pia Goong** – Prawn Spring Rolls 9
Golden spring rolls of marinated king prawns, glass noodle, coriander
and carrot, served with a sweet chili dipping sauce. (3 pcs)
- 4. Kari Puff** – chicken Curry Puff 8
Finely minced chicken, diced potato and onion - seasoned with curry
and encased in butter puff pastry. Served with a tangy, chili sauce. (3 pcs)
- 5. Tod Mun Pla** – Fish Cakes 8
Flaked bream combined with snake beans and flavoured with Kaffir lime
and chili paste, deep fired and served with our Nam Jim sauce. (3 pcs)
- 6. Sate Gai** – Chicken Sate 9
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 (GF) (VG) 12
Thailand's famous hot and sour soup of prawns and oyster mushrooms
Seasoned with Thai lemongrass, kaffir lime leaves, galangal
coriander and roasted chili.

SALADS

- 9. Larb Ped Yang** – Roasted Duck Salad 21
Red roasted duck in salad of red onion, spring onion, mint, coriander and toasted rice powder with a zesty lime dressing
- 10. Larp Gai** – Chicken and Herb Salad (GF) 17
Prime chicken mince lightly fried and tossed with exotic herbs lime juice, fish sauce, chili and toasted rice powder.
- 11. Yum Neua Yang** – Grilled Beef Salad (GF) 19
Slices of sautéed beef rump combined with mint, spring onion, red onion, coriander, chili and tossed with lime dressing.

CURRIES

- 12. Gaeng Keow Waan Gai** – Green Chicken Curry (GF) (VG) 17
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 (GF) (VG) 20
Rich Thai red curry of prawns, sweet potato, pumpkin, bamboo shoot and Thai herbs.
- 14. Gaeng Panang** – Panang Lamb Curry (GF) 18
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 Lueng Pla** – Yellow Rockling Curry (GF) (VG) 21
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 21
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 (GF) 17
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 (GF) 18
Pork belly slices stir-fried with Chinese broccoli and chili-garlic pesto.
- 19. Pla Phad Khing** – Rockling Stir-Fry (GF) 21
A mild dish of Rockling fillets sautéed with julienne ginger, mushroom, broccoli, spring onion and carrot.
- 20. Graprow Neua** – Spicy Beef Stir-Fry (GF) 17
A spicy dish of tender beef slices stir-fried with snake beams, Thai basil, garlic and chili.
- 21. Gai Hong Tae** – Chicken and Cashew Stir-Fry (GF) 17
Lightly battered chicken, wok-tossed in a sweet and mildly spicy paste of roasted chili with cashew nuts, spring onion and broccoli.
- 22. Phad Talay** – Prawn and Rockling Stir-Fry (GF) 22
A mildly spiced dish of prawns and Rockling fillet wok-tossed with mango, pear, red chili paste, spring onion and Thai basil.
- 23. Talay Phad Char** – Sizzling Seafood Stir-Fry with Wild Ginger (GF) 23
Tiger Prawns and fresh Calamari wok tossed with Wild Ginger, Baby corn, green Peppercorn, chili and Holy Basil.

FROM THE SEA

- 24. Pla Muk Yang** – BBQ Calamari (GF) 12
Marinated Calamari is barbequed and served with seafood dipping sauce of garlic, chili, coriander, lime juice and fish sauce
- 25. Yum Rockling** – Rockling Fillets with Salad 21
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