

## Entree

1. **Spring Roll Vegetable** (4pcs) with sweet chili sauce 8  
Deep fried with mixed veg, vermicelli and dried mushrooms.
2. **Curry Puff Vegetable** (4pcs) with sweet chili sauce 8  
crushed peanuts. Deep fried pastry with mixed carrot, potato, green bean, corn, onion, curry powder.
3. **Money Bag** (4pcs) with sweet chilli sauce 8  
Deep fried with mixed minced chicken, pork and veggies.
4. **Satay Chicken** (4pcs) with peanut sauce 8  
Grilled marinated chicken skewer served with peanut sauce
5. **Fish Cake** (4pcs) with chef special sauce 8  
Deep fried Thai fish cake.
6. **Spring Roll Prawns** (4pcs) with chili sauce 10  
Deep fried marinated prawns.
7. **Prawn Cake** (4pcs) with chef special sauce 10  
Deep fried minced prawn marinated with chef's special secret recipe.
8. **Grilled Prawns with Tamarind Sauce** ( 4 pcs) 10  
Grilled prawns with a tangy tamarind sauce

## Soup

9. **Tom Yum Prawns** 10  
Thai hot and sour soup with mushroom, tomato and Thai herbs
10. **Tom Kha Chicken** 10  
Thai hot and sour soup with mushroom, tomato and Thai herbs in coconut milk



All entrees made in house.

## House Specialities

The following dishes are unique to Charntra Thai and their popularity has had them included in the main menu

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| <p><b>11. Damian's Yellow Curry Vegetables with Tofu</b><br/>Vegetables cooked in coconut milk with yellow curry paste, tomato, tofu and fried shallots</p>  | <b>20</b> |
| <p><b>12. Chris's Royal Thai Chili Basil Prawns</b><br/>Seven succulent prawns (seven is a lucky number in Thailand) in a coconut sauce with lemon grass, kaffir lime, galangal and Thai basil</p>   | <b>26</b> |
| <p><b>13. Charntra's Delux seafood.</b><br/>Juicy prawns and rockling stir-fried in oyster sauce with egg tofu, mushrooms, corn, green beans, carrot and snow peas topped with crispy Thai basil</p> | <b>28</b> |

## Salad

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| <p><b>14. Larb Gai</b><br/>Spicy minced chicken with Thai herb, toasted ground rice, chili powder, Seasoning with lime juice and fish sauce</p>                 | <b>19</b> |
| <p><b>15. Thai beef salad (eye fillet)</b><br/>Sliced grill beef with Thai herb, toasted ground rice, chili powder Seasoning with lime juice and fish sauce</p> | <b>19</b> |
| <p><b>16. Duck salad</b><br/>Sliced roast duck with Thai herb, toasted ground rice, tomato, chili, cashew nut. Seasoning with lime juice and fish sauce</p>     | <b>23</b> |
| <p><b>17. Seafood (fish &amp; prawn)salad</b><br/>Mixed seafood with Thai herb, tomato, fresh chili, seasoning with lime juice and fish sauce</p>               | <b>23</b> |



All dishes are mild - if you would like them hotter please ask staff

## Curry

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|---|-----------|
| <b>18. Green Curry Chicken</b>  | <b>20</b> |
| Chicken cooked in coconut milk with green curry paste, bamboo shoot, Chili basil      |           |
| <b>19. Red Curry Duck</b>   | <b>23</b> |
| Duck cooked in coconut milk with red curry paste, tomato, Pineapple, chili and basil  |           |
| <b>20. Panang Curry Lamb</b>  | <b>23</b> |
| Lamb cooked in coconut milk with panang curry paste, chili and lime leaves            |           |
| <b>21. Massaman Beef</b>  | <b>23</b> |
| Beef cooked in coconut milk with massaman paste, potato and peanuts                   |           |
| <b>22. Yellow Curry Chicken</b>   | <b>20</b> |
| Chicken cooked in coconut milk with yellow curry paste, tomato and fried shallots     |           |
| <b>23. Red Curry Prawns &amp; Fish with pumpkin</b>                                   | <b>23</b> |
| Prawns and fish cooked in coconut milk with red curry paste, pumpkin, chili and basil |           |



## Stir-Fried

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| <b>24. Mixed Vegetable and Tofu</b>  | <b>19</b> |
| Stir fried mixed vegetables, tofu, mushrooms, snow peas with oyster sauce              |           |
| <b>25. Chicken Cashew Nuts</b>   | <b>19</b> |
| Stir fried chicken with curry paste, cashew nuts, onion and capsicum                   |           |
| <b>26. Chili Basil Beef</b>  | <b>19</b> |
| Stir fried beef, green beans, chili basil with oyster sauce                            |           |
| <b>27. Sweet and Sour Prawns</b>   | <b>23</b> |
| Stir fried prawns, tomato, onion, cucumber, pineapple with sweet and Sour sauce        |           |
| <b>28. Ginger Chicken</b>  | <b>19</b> |
| Stir fried chicken with fresh ginger, onion, mushroom and ginger sauce                 |           |
| <b>29. Pad Ped Prawns &amp; Rock Ling</b>  | <b>23</b> |
| Stir fried seafood with red curry paste, Thai herb, coconut milk serve on a hot plate. |           |

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## Fish

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|---|-----------|
| 30. <b>Pla Sam Rod</b><br>Deep fried Rockling fillet cooked with Thai style sauce | <b>25</b> |
| 31. <b>Pla Lad khing</b><br>Deep fried Rockling fillet cooked with fresh ginger   | <b>25</b> |

## Noodle

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| 32. <b>Pad Thai Prawn (Authentic Thai style)</b><br>Thai style stir fried rice noodles, egg, tofu, bean shoots with a Thai Sauce) | <b>20</b> |
| 33. <b>Pad See Ew Beef</b><br>Stir fried flat noodle with beef, egg and vegetables in thick soy sauce                             | <b>20</b> |
| 34. <b>Spicy Noodles Seafood</b><br>Stir fried flat noodle with seafood, chili, egg and basil sauce                               | <b>20</b> |
| 35. <b>Fried Rice prawn</b><br>Fried rice with prawn, onion, egg and tomato with tomato sauce                                     | <b>20</b> |
| 36. <b>Fried Rice Chicken</b><br>Fried rice chicken, onion, tomato, egg with soy sauce<br>(without egg add \$2)                   | <b>20</b> |



## Rice/Bread

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|---|-----------|----------|
| - <b>Steamed rice</b> (Thai jasmine rice) | per serve | <b>3</b> |
| - <b>Coconut Rice</b>                     | per serve | <b>3</b> |
| - <b>Roti Bread</b>                       | per serve | <b>3</b> |
| - <b>Garlic Roti Bread</b>                | per serve | <b>3</b> |

## Dessert

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|---|-----------|
| <b>Banana Fritter with ice cream</b>  | <b>10</b> |
| <b>KLUAY BURD CHEE</b> Banana cooked in sweet coconut milk                                    | <b>10</b> |
| <b>Bualoi</b> (Glutinous Rice-Flour ball cooked in sweet coconut milk)                        | <b>10</b> |
| <b>Sticki Rice &amp; Durian</b> (Durian cooked in sweet coconut milk served with sticky rice) | <b>10</b> |

## Drink

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| <b>Soft drink (cans)</b>  | <b>2</b> |
| <b>Chinese Tea (Jasmine tea)</b>                                | <b>3</b> |
| <b>Coffee</b> (Latte, Cappuccino, Long/short black, flat white) | <b>3</b> |
| <b>Hot Chocolate</b>  | <b>3</b> |