

# Sawadee TakeAway Menu

LUNCH  
Mon - Fri

Sawadee is Thai for 'Welcome' and we welcome you to share the pleasures  
and delights of our Thai Kitchen and our traditional Thai Hospitality

Phone 376 0320

DINNER  
7 Nights

## ENTREES

### SATAY

Skewers of grilled chicken with peanut sauce

\$9.00

### TOONG THONG

Money bags with a mix of prawn, chicken and Thai herbs

\$8.50

### TODMAN GOONG

A prawn patty with Thai herbs, very popular in Thailand

\$8.50

### SAM CHOY

Brie deep fried in a wonton pastry with Thai herbs

\$9.20

### GARI PUFF

Minced chicken with kumera and onion in a puff pastry

\$8.20

### THAI McNUGGETS

Deep fried potato mixed with Thai herbs and minced chicken

\$8.90

### TODMAN KAO POAD

Fried corn cakes with sweet chilli sauce

\$8.00

### POH PIA PUG

A vegetarian spring roll

\$7.90

### PLA MUCK TOD

Deep fried squid legs with sweet chilli sauce

\$8.00

### THAI CHICKEN WINGS

Marinated in a hot sauce

Half Dozen \$ 7.50

Dozen \$13.40

## SOUPS

### TOM YAM GOONG - Hot

Traditional hot and sour soup served with prawns (**new recipe**)

\$8.50

### TOM KHA GAI - Warm

A delicious spicy coconut soup with chicken

\$8.50

## POULTRY

### GAI SAM ROS - Warm

Our most popular dish, stir fried chicken with sweet chili paste & cashew nuts, topped with dried chillies

\$18.50

### MACADAMIAN CHICKEN - Warm

Marinated chicken coated with a Macadamian nut and breadcrumb coating, cooked and served with our special sauce

\$18.50

### GAI PAD PIK GAENG - Warm

Stir fried sliced chicken with red curry and pepper and mixed vegetables

\$18.20

### GAI PAD PUG - Mild

Stir fried chicken with seasonal vegetables

\$17.20

### GAI LEUNG - Warm

Chicken breast stir fried with yellow curry, onion, capsicum and cashew nuts

\$17.90

### GAI PAD KHING - Mild

Stir fried chicken with black fungus and ginger

\$18.20

### DRUNKEN GENERAL - Hot

Stir fried chicken with oyster sauce and whiskey

\$17.50

### GAI GOONG KEOW WAN - Warm

Stir fried prawn and chicken with green curry paste, peppercorn and bamboo shoots

\$20.80

## SALADS

### LARB GAI YANG - Hot

Grilled sliced chicken in a spicy larb salad with dried rice

\$16.90

### YUM NEAU

Grilled sliced beef salad with fresh herbs and spicy Thai sauce

\$16.40

## RICE AND NOODLES

### THREE COLOUR RICE - Mild

Stir fried rice with baby shrimp and chicken, (red) carrot, (yellow) corn and (green) peas

\$13.50

### PAD THAI PRAWN OR CHICKEN

A Thai staple, stir fried noodles with egg and crushed peanut, your choice chicken or prawn

\$14.00/\$16.00

(See Reverse)

## CURRIES

### EVIL JUNGLE PRINCE - Hot Hot

\$17.90

*In the legend the Royal Chef created a curry so hot as to kill the Evil Jungle Prince, but foolishly tasted his own recipe killing himself. A red pork curry with sweet basil, capsicum, peppercorn and lime leaves*

### PANANG NEAU - Warm

\$17.60

*Our most popular curry, stir fried sliced beef in a thick panang curry*

### GAENG GARI GAI - Very Mild

\$17.60

*Chicken pieces with potato and onion in a yellow curry the mildest of all Thai curries*

### GAENG PHED YANG - Warm

\$18.50

*Duck tenderly roasted served in a red curry with tomato and pineapple*

### GAI FAI - Hot Hot Hot

\$17.60

*Every year in Thailand at the start of the chili season there is a competition to see who can cook the hottest dish. This is our entry. Sliced chicken in a blend of red, green and yellow curries mixed with capsicum, ka chai and sweet basil, topped with fresh chillies and served with sliced cucumber. **THIS DISH IS EXTREMELY HOT!!***

### GAENG KEOW WAN GAI - Hot

\$17.50

*Chicken in a green curry sauce with bamboo shoot, capsicum and basil*

### TIGER MILK CURRY - Warm

\$17.80

*From an old Thai legend. We recreated the Tiger Milk a mix of yellow curry, coconut milk, banana & curry powder, stir fried with chicken slices*

### MASAMAN NEAU - Warm

\$17.80

*Strips of beef in a tasty masaman curry with potato, tomato and cashew nuts*

### PORK CURRY - Warm

\$17.60

*Pork stir fried with red curry and vegetables*

## MEAT

### THAI RIBS - Mild

\$17.50

*You thought they had the best ribs in Texas, but try ours !! Melt in your mouth pork ribs*

### THAI LEMON BEEF - Mild

\$17.40

*Stir fried beef with lemon sauce mixed with garlic and dried chillies*

### BLACK THAI BEEF - Warm

\$17.50

*Strips of scotch fillet with vegetable with oyster sauce*

### MUU YANG PIK THAI - Hot

\$17.20

*Grilled pork stir fried with black pepper and mixed fresh vegetables*

### NEAU NAM MAN HOI - Mild

\$17.20

*Strips of scotch fillet with fresh vegetables in an oyster sauce*

### GAI PAD NEAU MAI PENG - Mild

\$17.80

*Stir fried mixed beef & chicken with mushroom, capsicum, bean sprouts, cashew nuts, spring onion in oyster sauce*

### CALIFORNIA BEEF - Warm

\$17.80

*I found this recipe in a trendy Thai restaurant in Los Angeles Stir fried beef with capsicum, onion & 'cream cheese'*

### MIKE'S SPECIAL - Mild

\$17.80

*A favourite dish of the builder of our new extension beef, garlic, spring onion & Thai spices stir fried in satay sauce*

## SEAFOOD

### HORMOK TALAY - Warm

\$22.00

*A steamed mixed seafood curry - a Sawadee speciality*

### GOONG PAD PHED - Warm

\$22.00

*Marinated king prawns stir fried in a hot wok and topped with a red curry sauce*

## VEGETARIAN

### PAD PUG TAW HU - Mild

\$12.50

*Stir fried fresh vegetables and tofu in a Thai sauce*

### PUG RUAM PAD PIK - Warm

\$15.40

*Stir fried mixed vegetables with a sweet chilli sauce and cashew nuts, topped with dried chillies*

### SWEET POTATO GAENG GARI - Warm

\$15.00

*Sweet kumera with capsicum and carrot in a yellow curry*

### TAW HU SAM ROS - Warm

\$13.50

*Stir fried tofu with a sweet chilli sauce and cashew nuts*

### PAD TAW HU KEOW WAN - Hot

\$15.50

*Stir fried tofu with green curry, capsicum and bamboo shoots*

### PAD PUG NAM MAN HOI - Mild

\$15.80

*Stir fried mixed vegetables with oyster sauce*

### PAD PUG SATAY - Mild

\$14.00

*Stir fried mixed vegetables topped with a satay sauce*

*Thai Jasmine Rice, \$2.50 per person  
GST Inclusive - Head Chef: Somsri Daoruang*

**Phone 376 0320**