

Entrees

Pla Goong	13
Seared prawns with fresh Thai herbs of lemongrass, mint, ginger, coriander, red onion, spring onion, lime juice, fish sauce, roasted chilli paste and fried shallot (gf)	
Por Pia Puk (3 pcs)	8
Golden brown spring rolls of glass noodles, cabbage and carrot. Served with sweet chilli sauce (v)	
Por Pia Goong (3 pcs)	10
Marinated king prawns, glass noodles, coriander and carrot wrapped in pastry. Deep fried and served with sweet chilli sauce	
Lon Moo	10
Pork mince and peanut cooked in coconut milk and served with pan fried roti bread, cucumber and carrot.	
Miang Hoy (2 pcs)	12.5
Pan fried scallops on fresh betel leaves with ginger, red onion, lime, lemongrass, chilli, cashew nut and dressed with special sauce of tamarind, roasted coconut and dry shrimp (v, gf)	
Karee Puff (3 pcs)	9.5
Chicken mince, potato, onion, curry powder in buttered pastry. Deep fried and served with tangy chilli sauce	
Satay Gai (2 pcs)	11
Chicken skewers marinated with cumin and turmeric served with peanut sauce	

Soups

Tom Yum Goong	13
Wonderful hot and spicy soup with prawn, mushroom, lemongrass, kaffir lime leaves, galangal, roasted chilli, lime juice, coriander, and spring onion (v, gf)	
Tum Kha Gai	13
Chicken and mushroom in light coconut milk soup with lemongrass, galangal, kaffir lime leaves, chilli, lime juice, coriander and spring onion (v, gf)	

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Samanee Thai Restaurant – 557 Mt Alexander Road, Moonee Ponds

Salads

Larb Bet Yang	25
Roasted duck Thai salad with red onion, spring onion, mint, coriander, chilli, toasted rice powder and zesty lime dressing	
Larb Gai	19
Prime chicken mince tossed in fresh herbs, lime juice, fish sauce, chilli and toasted rice powder (gf)	
Yum Neua Yang	22
Pan fried rump beef slices tossed in mint, spring onion, red onion, coriander, chilli and lime juice dressing (gf)	

Curries

Keow Waan Gai	19
Authentic green curry of chicken breast & seasonal vegetables (v, gf)	
Kaeng Dang Goong	24
Thai red curry with prawns, sweet potato, pumpkin, zucchini, bamboo shoots and Thai basil (v, gf)	
Panang	25
Thai style thick curry and tender lamb with sweet potato, pumpkin, capsicum, Thai basil and bamboo shoot (v, gf)	
Kaeng Leung Bla	24
Rockling fillets, sweet potato, pumpkin and onion in gentle yellow curry (v, gf)	
Kaeng Ped Bet Yang	26
Roasted duck slices in succulent red curry with pineapple, cherry tomato, capsicum, zucchini, eggplant & Thai basil (v)	
Massaman Neua	21
Traditional slow cooked beef curry with potato, carrot, peanut, onion, tamarind juice and topped with fried shallot and spring onion (v, gf)	
Keow Waan Talay	28
Delicate Thai green curry with prawns, Rockling, mussels, scallops, coconut meat and Thai basil (v, gf)	

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Stir Fries

Talay Pad Char	25
Prawns and calamari wok tossed with wild ginger, baby corn, peppercorn, carrot, snake beans, zucchini, capsicum, chilli and Thai basil (v, gf)	
Ka Nah Moo Grob	22
Twice cooked pork belly slices stir fried with Chinese broccoli, soya sauce and chilli-garlic paste (v)	
Bla Pad Khing	24
Rockling fillets, fresh ginger julienne, mushroom, broccoli, spring onion, capsicum, zucchini and carrot sautéed with oyster sauce and fish sauce (v, gf)	
Kraprow Neua	21
Tender beef stir-fried with Thai basil, garlic, chilli, snake beans, capsicum, zucchini and onion (v, gf)	
Gai Hong Tae	20
Lightly battered chicken wok tossed in roasted chilli paste with cashew nuts, carrots, zucchini, spring onion, onion and broccoli, and topped with coriander (v, gf)	
Pad Talay	26
Prawns and Rockling fillets wok tossed with mango, pears, red chilli paste, spring onion and Thai basil (v, gf)	

Rice, Roti and Noodles

Pad Thai Goong	22
Soft rice noodle stir fried with prawn, tofu, egg, chives, bean shoots and Chef Sasivimol's zesty tamarind sauce (v, gf)	
Khao Pad Gai	18
Aromatic Thai fried rice with chicken and vegetables (v, gf)	
Khao Suay	3 pp
Steamed Thai Jasmine rice	
Khao Gatee	4 pp
Aromatic coconut rice	
Roti	4.5
Pan fried roti bread	
Peanut Sauce	2.5
Home made peanut sauce	

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