WELCOME TO

Thai Rain Forest

Shop 4/5 center of Albany Village

HOURS

Lunch 5 Days: Tuesday – Friday, Sunday
11.30 am. - 2.30 pm.
Dinner 7 Nights: 5.30 pm. - 10.00 pm.

Ph / Fax 09 415 9441

Fully Licensed and B.Y.O Wine only

THAI RAIN FOREST

ENTREES

E.1 Popiah Tod **$ 7.90**
Deep fried Thai spring rolls filled with vermicelli and vegetables served with plum sauce

E.2 Thai Satays **$ 8.90**
Grilled marinated **chicken** served with peanut sauce

E.3 Tod Mun Pla **$ 8.90**
Thai fish cakes served with cucumber relish

E.4 Kanompang Nar Goong **$ 8.90**
Deliciously minced prawns on toasts with sesame seed served with cucumber relish

E.5 Wonton Tod **$ 7.90**
Deep fried wonton stuffed with mixed minced chicken served with plum sauce

E.6 Thai Curry Puff **$ 7.90**
Minced chicken cooked with potato, onion and curry powder wrapped in puff pastry and light fried.

E.7 Chicken Wings **$ 8.90**
Deep fried marinated chicken wings

E.8 Pla muck Tod **$ 8.90**
Deep fried marinated squids in battered

E.9 Goong Hom Pha **$ 9.90**
Marinated tiger prawns wrapped in crunchy wonton pastry and lightly fried

E.10 Hoy Yang **$ 10.90**
Grilled marinated scallops topped with chilli tamarind sauce and lime leaves.

E.11 Gai Bai Pai **$ 8.90**
Marinated chunks of chicken wrapped in bamboo leaves and lightly fried.

E.12 Mixed Entrees **$ 8.90**
Set 1: Popiah Tod, Thai satay, Wonton Tod , Tod Mun Pla
Set 2: Popiah Tod , Gai Bai Pai, Thai Curry Puff, Kanompang Nar Goong

E.13 Kanom Jeeb **$ 8.90**
Healthy steamed minced prawn & chicken dumpling served with tasty soy sauce and garnished with fried garlic.

SOUPS

S.1. Wonton Soup **$ 7.90**
Minced chicken dumping in clear soup

S.2 Wonton Tom Yum Soup **$ 7.90**
Minced chicken dumping in Thai herbs spicy soup

S.3 Tom Yum Goong **$ 8.90**
The most famous Thai herbs hot and sour soup with prawn and mushroom

S.4 Tom Yum Talay **$ 9.90**
Hot and sour soup with prawns, squid, mussel and Thai herbs

S.5 Tom Kha Gai **$ 7.90**
Delightful taste of chicken coconut soup flavoured with lemon and galanga

S.6 Tom Yum Gai **$ 7.90**
Hot and sour soup with chicken, mushroom, lemon grass and chilli

S.7 Tom Kha Talay **$ 9.90**
Mixed seafood soup flavoured with lemon, coconut milk and galanga

MAIN COURSE

Curries

(Chicken $ 18.50 or Lamb $ 20.50)

C.1 Gang Keow Wan
Famous Green Curry with bamboo, green bean,peas and baby corns in coconut milk

C.2 Gang Dang
Thai Red curry with bamboo, peas, baby corns and green beans in coconut milk

C.3 Gang Mussaman
Ancient Royal Thai curry with palm sugar, peanut, tamarind sauce, onion and potato.

C.4 Gang Paneng
Popular crushed peanut curry with coconut milk, green bean, peas, kaffir lime leaves

C.5 Gang Gari Gai
Delicious yellow curry with potato, onion and coconut milk

C.6 Tropical Jungle Curry
Traditional spicy herbs curry with vegetables (without coconut milk)

Stir Fried dishes

(Chicken $ 18.50 or Lamb $ 20.50)

F.1 Pad Prik Gang Keow Wan
Stir fried with green curry paste, baby corn, green peas and a touch of coconut milk

F.2 Pad Prik Gang Dang
Stir fried with red curry paste, bamboo shoots, green beans and a touch of coconut milk

F.3 Pad Tom Yum
Stir fried with fabulous mixture of traditional Thai herbs and mushroom and a touch of lemon

F.4 Pad Prew Wan
Stir fried with onion, carrot, cucumber, tomato, pineapple in sweet and sour sauce

F.5 Pad Nam Mun Hoi
Stir fried with mushroom, onion, broccoli, cauliflower and capsicums in oyster sauce

F.6 Pad Med Ma Muang
The most popular stir fried with cashew nut, onion, broccoli, carrot and courgette

ALL MAINS SERVED WITH JASMINE RICE AT $2.00 PER PERSON

F.7 Pad Khing
Stir fried with ginger, onion, broccoli, cauliflower and Thai mushroom

F.8 Pad Kratiam Prik Thai
Stir fried with garlic and pepper sauce with leek, broccoli and vegetables

F.9 Pad Kra Paow
Stir fried with garlic, fresh chilli, green bean**,** onion, bamboo shoot & vegetables

F.10 Pad Prik Pao
Stir fried with soya chilli soya paste, cauliflower, broccoli, carrot and onion

F.11 Kratha Fai **chicken $ 19.90 lamb $ 20.90**
Stir fried meat with vegetables served in sizzling platter on **flame** (liquor contained)

F.12 Pad Sam Ros
Stir fried with water chestnut and seasonal vegetables in homemade capsicum sauce

F.13 Pad Satay Sauce
Stir fried with home-style Thai peanut sauce and seasonal vegetables

F.14 Kratha Lamb **lamb $ 20.50**
Marinated slices of lamb cooked in homemade sauce of olive oil, ginger, rice wine and fermented bean curd with broccoli, cauliflower, tomato served on sizzling platter

F.15 Kai Yang Rain Forest
Home style grilled half chicken marinated with garlic, pepper coriander and palm sugar sauce

F. 16 Kai Phu Khow Fai **$ 26.90**
Traditional grilled **whole chicken** marinated with Thai herbs topped with tasty Thai style sauce served on sizzling platter on **flame** (liquor contained)

F.17 Pad Nam Makham
Deep fried chicken or lamb in batter topped with tasty tamarind sauce served on steam vegetables

Ducks $ 19.50

D.1 Gang Dang Ped
Roasted duck cooked with red curry paste, tomato and pineapple in coconut milk

D.2 Ped Num Mun Hoi
Stir fried roasted duck with mushroom, onion and capsicums in oyster sauce.

D.3 Ped Pad Kra Paow
Stir fried roasted duck with garlic, Thai basil leave, fresh chilli and vegetables

D.4 Ped Pad Khing
Stir fried roasted duck with ginger, onion and Thai mushroom.

D.5 Ped Pad Med Ma Muang
Stir fried roasted duck with onion, carrot, vegetables and cashew nut

D.6 Ped Pad Kratiam Prik Thai
Stir fried roasted duck with garlic & pepper sauce and vegetables

D.7 Gang Keow Wan Ped
Delicious roasted duck green curry with bamboo shoot and green bean

ALL MAINS SERVED WITH JASMINE RICE AT $2.00 PER PERSON

Mixed Seafood $22.50

(Mixed seafoods: prawn,squid,mussel,fish,scallop)

X.1 Gang Keow Wan

Famous **prawns** or **scallops** green curry with bamboo shoots and green beans in coconut milk

X.2 Gang Dang Talay

Mixed seafood red curry , bamboo shoots and green beans in coconut milk

X.3 Tropical Jungle curry

Prawn cooked with traditional spicy herbs curry and vegetables (without coconut milk)

X.4 Chu Chee

Stir fried **fish or squid** in red curry paste with green beans, capsicum and a touch of coconut milk.

X.5 Pad Prik Talay

Stir fried **scallops or mixed seafood** with curry paste and seasonal vegetables

X.6 Pad Prew Wan

Stir fried **Prawn or fish** with cucumber, tomato, pineapple and carrot in sweet and sour sauce

X.7 Pad Hoy Shell

Stir fried **scallops** with seasonal vegetables in oyster sauce

X.8 Pad Satay Sauce Talay

Stir fried **mixed seafood** and seasonal vegetable with Thai Satay Sauce

X.9 Hor Mork (hidden treasure)

Traditional Thai dish of **mixed seafood** cooked in delicious thick red curry served in clay pot

X.10 Pad Med Ma Muang Talay

Stir fried **mixed seafood** with cashew nuts, onion, dried chilli and vegetables served on sizzling platter

X.11 Pad Khing Talay

Stir fried **mixed seafood** with fresh ginger, onion, Thai mushroom in Soya bean sauce

X.12 Pad Kra Paow

Stir fried **mixed seafood** with garlic, chilli, bamboo shoot, onion, bean and vegetables

X.13 Pad Kratiam Prik Thai

Squid or mixed seafood stir fried with leek & vegetables in garlic and pepper sauce

X.14 Pad Nam Mun Hoi Talay

Prawn or mixed seafood stir fried with onion, spring onion, mushroom, vegetables in tasty oyster sauce.

X.15 Kratha Talay

Marinated **prawns or squid** cooked in homemade sauce of olive oil, ginger, a rice wine, fermented bean curd then stir with broccoli, tomato served on sizzling platter

ALL MAIN SERVED WITH JASMINE RICE AT $2.00 PER PERSON

X.17 Pad Tom Yum Talay

Mixed seafood stir fried with lemon grass, lime leaves, fresh chilli, galangal, mushroom and Thai herbs served in sizzling platter

X.18 Pad Sam Ros Talay

Stir fried **mixed seafood or prawn** with chestnut and seasonal vegetables in Thai homemade capsicum sauce

X.19 Pad Prik Pao Talay

Stir fried **prawn or mixed seafood** with soya chilli paste, green bean and vegetables

X.20 Gang Paneng

Prawn or mixed seafood cooked with curry paste, green bean, peas, crushed peanut and coconut milk topped with kaffir lime leaves

X.21 Goong Nam Makham

Deep fried **prawn** in batter topped with tasty tamarind sauce served on steam vegetables

Whole Fish $27.90

W.1 Pla Lad Prik

Deep fried whole snapper topped with traditional curry sauce and kaffir lime leaves

W.2 Pla Dad Deow

Deep fried whole snapper topped with apple salad and cashew nut in Thai herb dressing

W.3 Pla Lad Khing Sod

Deep fried whole snapper topped with ginger, Thai mushroom, vegetables

W.4 Pla Sam Ros

Deep fried whole snapper topped with home style tamarind capsicum sauce

W.5 Pla Lad Kratiam

Deep fried whole snapper topped with crispy garlic and pepper sauce and vegetables

W.6 Pla Nung Bouw

Steamed whole snapper with pickled plum, ginger, Thai mushroom and vegetables

W.7 Pla Nung Manow (hot and sour)

Steamed whole snapper with lemon, chilli, garlic dressing

THAI STYLE SALADS

T.1 Yum Thai — mixed seafood $ 22.50

Spicy salad with lemon juice, fish sauce, onion, tomato, cucumber, garlic and fresh chilli

T. 2 Lamb Num Tok — $20.50

Grilled marinated lamb spicy salad with Thai herb dressing

T.3 Larb Gai — $18.90

Spicy minced chicken with lemon juice, fish sauce, chilli and crushed rice

ALL MAINS SERVED WITH JASMINE RICE AT $2.00 PER PERSON

NOODLE & RICE

R.1 Pad Thai **$ 18.50**
Stir fired rice noodles with sliced chicken, prawn, egg, peanut and bean sprouts

R.2 Kao Mun Gai Yang **$ 18.50**
Special tasty rice with Rain Forest grilled chicken

R.3 Kao Pad **$ 18.50**
Special Thai **chicken or lamb** fried rice with vegetables

R.4 Kao Ope Mor Din Talay **$ 22.50**
Fried rice with garlic and ginger topped with mix seafood in special gravy sauce with mushroom and spring onion served in clay pot.

R.5 Pad See You **$ 18.50**
Stir fried rice noodles with sliced chicken and vegetables in soy sauce.

R.6 Kao Pad Sapparos **$ 18.50**
Delicious pineapple fried rice with chicken and prawn topped with cashew nuts.

R.7 Kao Soi or Thai Laksa **chicken or lamb** **$ 18.50**
Traditional curry egg noodle dish from northern of Thailand.

R.8 Pad Mee **$18.50**
Stir fried egg noodles with **chicken or lamb,** bean sprout and vegetables in oyster sauce.

R.10 Thai Jasmine rice (per person) **$ 2.00**

R.11 Bread (Roti) **each** **$ 3.00**

VEGETARIAN MENU

ENTREES

V.1 Popiah Tod **$ 7.90**
Deep fried spring roll filled with vermicelli, mushroom and vegetables

V.2 Tow Hu Tod **$ 7.90**
Deep fried firm tofu served with peanut sauce

SOUPS

V.4 Soup Pak **$ 7.90**
Variety of vegetables in clear tasty soup

V.5 Tom Yum Puk **$ 7.90**
Thai spicy soup with vegetables and mushroom

V.6 Tom Kha Puk **$ 7.90**
Hot and sour coconut soup with vegetables and mushroom

MAINS $ 15.90

V.7 Gang Keow Wan Puk
Green curry with variety of vegetables and tofu

V.8 Gang Dang Puk
Red curry with variety of vegetables and tofu

V.9 Vegetable Jungle Curry
A spicy herb traditional curry with vegetables (without coconut milk)

V.10 Pad Prew Wan Pak
Stir fried seasonal vegetables with sweet and sour sauce

V.11 Pad Pak Ruam Mitt
Stir fried mixed vegetables with soy sauce

V.12 Kao Pad Pak
Fried rice with mixed vegetables (with egg / without egg)

V.13 Pad Thai Jae
Stir fried rice noodles with egg, bean sprouts and tofu

V14. Pad Puk Satay
Stir fried mixed vegetables topped with peanut sauce

V15. Pad Pug Taw Hu
Stir fried mixed vegetables and tofu in Thai sauce

V16. Pad Kratiem Tow Hu
Stir fried mixed vegetables and tofu with garlic and pepper sauce

V17. Pad Kra Paow Tow Hu
Stir fried seasonal vegetables and tofu with fresh chilli and basil leaves

V18. Pad Med Mamuang Tow Hu
Stir fried seasonal vegetable and tofu with cashew nut.

ALL MAINS SERVED WITH JASMINE RICE AT $2.00 PER PERSON

Happy Valentine's Menu
13-15 February

Valentine Menu 1 : $30.00 per person

WELCOME DRINK : Mocktail

MIXED ENTRÉE : Spring roll, Chicken Satay, curry puff, Deep Fried Wonton **OR**

TOM YUM GAI: Traditional Thai spicy soup with chicken

MAINS (choice of two per couple)

***** Thai green curry with **lamb,** bamboo shoot, bean, peas

***** Stir fried **chicken** with seasonal vegetables, cashew nut(medium)

***** Pad Thai noodle with **chicken and prawn,** and bean sprout

***** Stir Fried **fish fillet** with garlic, fresh chilli, green bean, bamboo shoot, onion and courgette (medium)

***** Yellow **chicken** curry**,** potato, onion and coconut milk (mild)

DESSERT : Chocolate fudge brownie with vanilla ice cream

Valentine Menu 2 : $35.00 per person

WELCOME DRINK : **Mocktail**

MIXED ENTRÉE : Prawn spring roll, Thai fish cake, chicken satay, vegetarian spring roll **OR**

TOM YUM GOONG:Traditional Thai spicy soup with prawn

MAINS : (choice of two per couple)

* **Roast duck** red curry with tomato, pineapple in coconut milk

***** Stir fried **prawn** with oyster sauce and vegetables

***** Stir fried **mixed seafood** with combination Thai herbs, vegetables with touch of lemon

***** Stir fried **fish fillet** with leek, vegetables, garlic pepper sauce

* Stir fried **lamb** with seasonal vegetables, Thai peanut sauce

DESSERT : Chocolate fudge brownie with vanilla ice cream

Banquet 1
(Minimum for 4 people)
$30.00 per person

Mixed Entrée or
Wonton Tom Yum Soup

Mains

Lamb green curry
Mixed seafood with cashew nut and vegetables
Chicken with sweet and sour sauce
Stir fried **mixed vegetables** with satay sauce

Jasmine rice

Ordinary coffee or Tea

Banquet 2
(Minimum for 4 people)
$32.00 per person

Prawn hot and sour soup

Mains

Mixed seafood with oyster sauce and vegetables
Chicken yellow curry
Lamb with cashew nut and vegetables
Noodle with chicken, prawn, egg and bean sprout

Jasmine rice

Ordinary coffee or Tea

Banquet 3
(Minimum for 4 people)
$34.00 per person

Traditional mixed seafood coconut soup

Mains

Mixed seafood with Thai herbs, mushroom and lemon
Duck green curry
Chicken with sweet and sour sauce
Stir fried **lamb** with sweet chilli paste

Jasmine rice

Ordinary coffee or Tea

Banquet 4 (For 2 people)
SET A
$ 30.00 per person
Mixed Entrée

Mains
Chicken yellow curry
Stir fried **lamb** with cashew nut and vegetables

Jasmine rice

Coffee (instant coffee) or tea

SET B
$32.00 per person
Chicken hot and sour soup

Chicken green curry
Stir fried **mixed seafood** with oyster sauce and vegetables

Jasmine rice

Ordinary coffee or tea