

## NOODLES

### Char Kway Teow

Rice noodles, fried with a blended Malay sauce

### Pad Thai

Thai rice noodles fried with tofu, egg and peanuts

### Pad See Ew

Flat rice noodles tossed with Chinese broccoli, eggs, vegetables and soy sauce

### Laksa

Malaysian spicy coconut soup with Hokkien and vermicelli noodles

### Mee Siam

Vermicelli noodles fried with soy sauce

### Mee Goreng

Hokkien noodles fried with sawbal sauce

### Hor Fun Serum

Wok Fried rice noodles tossed with mixed vegetables, and finished with house made sauce

Choose your selection for the above noodle with:

-Vegetables & Tofu	14.9
-Chicken	15.9
-Beef	16.9
-Prawns	16.9
-Chicken and Prawns	17.9
-Seafood	17.9

## Rice Dishes

**Kao Pad (Thai Fried Rice)** Thai fried rice with your choice of meat or vegetable below

**Nasi Goreng** Malaysian fried rice with your choice of meat or vegetables below

-Vegetables and Tofu no eggs	14.5
-Vegetables and tofu with eggs	14.9
-Chicken	15.5
-Prawns	15.9
-Seafood	16.9

### Hainan Chicken Rice

Fragrant rice infused with ginger and pandan, served with blanched chopped chicken, cucumber, tomatoes and a ginger sauce

### Nasi Lemak

Traditional Malay coconut rice served with fresh cucumber and eggs, house made ikan billis sambal and your choice of curry;

-Beef Rendang	18.9
-Chicken curry	18.9
-Lamb Korma	19.9

## Salads

### Thai Beef Salad

Grilled tender beef strips marinated in chili lime juice and herbs, tossed with fresh cucumbers and tomatoes

21.9

### Roast Duck Salad

Roasted duck tossed with lemon grass, cucumber, tomato, Spanish onion in lemon, coriander dressing

23.9

## Vegetables

### Kai Ian

Steamed/ fried Chinese broccoli with oyster sauce

14.9

### Belachan

Chili shrimp sauce served with either green beans, kangkong or eggplant

14.9

### Pad Pak

Stir-fried mixed vegetables

14.9

### Three Taste Tofu

Tofu served sweet, sour and hot

14.9

### Gado Gado

Steamed mixed seasonal vegetables and tofu finished with a peanut sauce

14.9

### Mixed Mushroom

Stir-fried mixed vegetables and mushrooms

16.9

### Hot Basil Tofu

Thai basil, chili and spicy sauce

15.9

## Dessert

### Pulut Inti

Steamed glutinous rice, sweetened fresh shredded coconut

10.9

### Ice Kachang

Shaved ice with red bean and mixed tropical fruits

10.9

### Kueh Dada

Crepe with gula Melaka

10.9

### Fried Banana

Fried banana with ice cream

10.9

### Mango Sticky Rice

Fresh mango with sticky rice

14.9

## Sides

### Steamed Rice/Coconut Rice

2.9

### Roti

2.9

### Tow roti with Dhal curry sauce

12.9



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## Appetisers

<b>Keropak</b> Prawns Crackers served with peanut sauce	5.9
<b>Ikan Billis</b> A light protein packed dish of baby anchovies and peanuts	6.9
<b>Popiah (Fresh spring rolls)</b> Sauteed yam beans, steamed prawns, fresh cucumber and beansprouts packaged in a traditional Nyonya pastry	5.9
<b>Spring Rolls (V)</b> Mixed vegetables and glass noodles wrapped in a golden crunchy pastry	9.9
<b>Otak Otak (1 piece per serving)</b> Fresh fish fillets mixed with prawns and marinated with fresh lemon grass, turmeric and café lime leaf, wrapped in banana leaf	5.9
<b>Money Bag</b> Chicken mince and Thai herb, deep fried and serve with sauce	9.9
<b>Curry Puffs (V)</b> Savoury pastry filled with curried vegetables	9.9
<b>Chicken wings (4 pieces per serving)</b> Crisp chicken wings marinated in I Thai's special sauce	8.9
<b>Crispy Tofu</b> Appetising tofu	8.9
<b>Tod Mun Goong (4 pieces per serving)</b> Deep fried prawn cakes served with a plum sauce	10.9
<b>Satay (4 pieces per serving)</b> Malaysian char grilled chicken skewers served with cucumber, onion and house made peanut sauce	14.9
<b>Peking Pancake (4 pieces per serving)</b> Crispy roasted duck breast, fresh cucumber and shallots, wrapped in a thin pancake	14.9
<b>Khanom Jeeb (4 pieces per serving)</b> Steamed chicken and prawn dumplings	12.9
<b>Larb Gai (Entree)</b> Minced chicken with Thai herbs on iceberg lettuce with spicy dressing	13.9

## Soups

<b>Tom Yum Soup</b> Prawns, lemongrass, lemon and fresh herbs served in a hot and sour soup	16.9
<b>Tom Kha Gai</b> A creamy soup fragranced with galangah, lemon juice, chilli and mushroom	16.9

## Mains (SEAFOOD)

<b>Salt and Pepper Squid</b> Fresh squid dusted with salt and pepper and finished with sweet chili sauce	17.9
<b>Crispy Prawns</b> Lightly battered prawns on bed of mixed salad and served with a sweet dipping sauce	18.9
<b>Sambal</b> - squid/fish/prawns - House made sambal	17.9/18.9/18.9
<b>Prawns and Snow Pea</b> Stir-fried prawns and snow peas in a mild sauce	18.9
<b>Sweet and sour</b> Prawns/Seafood in a sweet and sour sauce	18.9/ 19.9
<b>Salmon</b> Grilled Salmon topped with a tamarind sauce	23.9
<b>Spicy Bean with Prawns</b> Okra and prawns stir-fried in a spicy shrimp sauce	19.9
<b>Lemon Grass Seafood</b> Stir-fried mixed seafood ,lemon grass, lime leaf	19.9
<b>Hot Basil Seafood</b> Seafood stir-fried with Thai basil and spicy sauce	19.9
<b>Garlic and Pepper Prawns</b> Fresh prawns dusted with salt and pepper and finished with sweet chili sauce	18.9
<b>Pad Cha</b> Lightly battered fish served with lemon grass sauce	19.9
<b>Prik Khing</b> - Chicken/Prawn Chicken breast OR prawns stir-fried with beans and capsicum in a hot chili paste	18.9/ 19.9

## Mains (BEEF)

<b>Beef and Black Pepper</b> Stir-fried beef with freshly ground black pepper	18.9
<b>Beef Kai Lan</b> Chinese broccoli, oyster sauce, tender beef strips	18.9
<b>Kra Prao Nua</b> Stir-fried beef with Thai basil and spicy sauce	18.9
<b>Nua Num Mun Hoi</b> Tender beef stir-fried with oyster sauce and vegetables	18.9
<b>Crying Tiger</b> Grilled tender marinated beef served, Thai sauce	19.9

## Mains (CHICKEN/DUCK)

<b>Chicken Oyster with vegetables</b> Seasonal vegetables tossed with chicken,mild sauce	17.9
<b>Sweet and sour chicken or prawns</b> Chicken in a sweet and sour sauce	17.9/ 18.9
<b>Hot Basil Chicken or Duck</b> Stir-fried chicken/duck with Thai basil, spicy sauce	17.9/ 22.9
<b>Gai Yang</b> Grilled chicken fillets marinated,turmeric,lemon grass	18.9
<b>Kai Med Mamuang</b> Chicken breast stir-fried with cashews an d chili jam	19.9
<b>Lemon Grass Chicken</b> Stir-fried chicken with fresh lemon grass and lime leaf	17.9
<b>Crispy Duck</b> with a Tamarind Citrus sauce	25.9
<b>Pa Ram Chicken</b> Stir-fried chicken and sautéed with peanut sauce	18.9
<b>Larb Gai (Main)</b> Minced chicken infused with coriander,lemon grass	18.9

## Curry

<b>Aunty Margaret's Favourite - prawn and pineapple curry.</b> A traditional Nyonya curry with pineapples	22.9
<b>Beef Rendang</b> Tender beef, slow cooked in a blend of sun dried chillies, lemongrass and roasted shredded coconut	18.9
<b>Green or Red chicken curry</b> Thai coconut curry with bamboo,beans,basil	17.9
<b>Korma lamb curry</b> Lamb and coconut curry cooked with freshly ground pepper and spice	19.9
<b>Chicken devil curry</b> Nyonya curry from Malacca with chicken pieces	17.9
<b>Tofu Green or Red curry (V)</b> Traditional Thai curry with bamboo, beans and basil	16.9
<b>Kapitan Kari fish</b> A specialty of Penang, fresh fish and coconut based aromatic curry	18.9
<b>Red duck curry</b> Coconut curry w ith cherry tomatoes, and lychees	22.9
<b>Panang curry</b> A creamy Thai coconut curry with chicken or beef	18.9
<b>Masaman</b> Aromatic sweet beef curry with pineapple and potatoes	18.9