

## CURRY

|  |      |
|--|------|
| Green curry breast chicken with coconut milk, eggplant, lime leaf, and holy basil                        | 17.9 |
| Red curry of roasted duck breast, pineapple, tomatoes, and holy basil                                    | 17.9 |
| Mild curry slowly braised beef in rich mild coconut milk with cardamon, turmeric, cinnamon, and tamarind | 16.9 |

## RICE

|   |               |
|---|---------------|
| Steamed jasmine rice  | 2.9           |
| Classic fried rice chicken/prawns with egg, Chinese broccoli, garlic and spring onion | 16.9/<br>21.9 |

## NOODLE

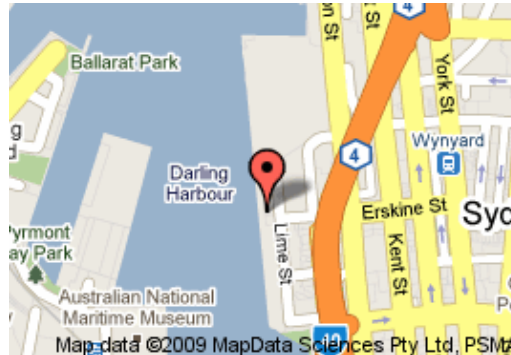
Pad Thai rice noodle with, egg, bean sprouts, crushed peanut, garlic chives and tofu

Flat noodles fried with Chinese broccoli, egg and sweet soy sauce

|                 |      |
|-----------------|------|
| Mix vegetable   | 15.9 |
| Chicken or beef | 16.9 |
| Prawn           | 21.9 |

## BEVERAGE

|                     |   |     |
|---------------------|---|-----|
| <b>SOFT DRINK</b>   | coke, diet coke, coke zero lemonade, lemon squash | 2.5 |
| <b>SPRING WATER</b> | still   | 2.5 |



**Ph: 92998999**

## TAKE AWAY MENU

TRADING HOURS

11 AM - 10:30 PM SUN TO THURS

11 AM - 11 PM FRI & SAT

ALL CREDIT CARDS ARE ACCEPTED  
(NO EFTPOS)

## HOW TO FIND US

**FUNCTIONS**  
**PRIVATE ROOM**  
**BANQUETS**

WWW.ITHAI.COM.AU

19 LIME ST KING ST WHARF SYDNEY

**APPETISERS**

|   |      |
|---|------|
| Fresh rice paper rolls with chicken, Thai herb, rice vermicelli, homemade dipping (2) or vegetarian | 9.9  |
| Chicken on bamboo skewer with peanut sauce (4)  | 12.9 |
| Deep fried turmeric and black pepper soft shell crab  | 12.9 |
| Crispy chicken wings, served with sweet chilli sauce  | 7.9  |
| 1 Thai prawn & grilled eggplant salad with homemade chili jam dressing (4)                          | 13.9 |
| Betel leave with crab, toasted coconut, lime, ginger, peanut, caramel sauce (2) or vegetarian       | 9.9  |
| Mix entrée platter of Satay chicken, chicken wing, Spring roll and Kari puff                        | 10.9 |
| Crispy prawn in wonton skin (4)   | 13.9 |
| Deep fried firm tofu with sweet chili sauce and ground peanut                                       | 9.9  |
| Tasty vegetarian puff of curried potato pea carrots served with Thai sweet chilli sauce             | 7.9  |
| Roast duck breast in Thai herbs served with Hoi sin sauce on a pancake                              | 12.9 |

**MAIN DISHES**

|   |               |
|---|---------------|
| Stir fried sliced chicken/ prawns with chilli bamboo shoots, long beans and holy basil                                    | 16.9/<br>21.9 |
| Stir fried snow peas with prawns with oyster sauce  | 21.9          |
| Stir fried seafood with lemongrass, red onion and lime leaf in a spicy house made curry paste                             | 21.9          |
| Woks toss Wagyu beef slice, minced mushroom, shallot, Asian green with oyster sauce oyster                                | 21.9          |
| Crispy pork belly with hot and sour sauce   | 17.9          |
| Stir fried chicken with steamed mix seasonal vegetable topped with Satay dressing and morning glory                       | 16.9          |
| Grilled southern style marinade lamb cutlet with cucumber, tomato salad and chilli dressing                               | 24.9          |
| Pan fried chicken breast fillet with water chestnut, onion, dried long red chili, cashew nut and authentic Thai chili jam | 19.9          |
| Grilled fish in banana leave with fresh turmeric and mixed Thai herb  | 23.9          |
| Grilled Tasmania salmon, chili, lime, green apple and saw tooth coriander   | 23.9          |
| Grilled I-san style Wagyu beef with tamarind, chili dipping sauce   | 21.9          |
| Stir fried sliced chicken / prawns with shallot, onion, long red chilli, garlic, capsicum with oyster sauce               | 16.9/<br>21.9 |

**MAIN DISHES**

|  |      |
|--|------|
| Salt and pepper calamari served with spicy sweet sauce | 17.9 |
| Salt and pepper prawns served with spicy sweet sauce   | 21.9 |

**SALADS**

|  |      |
|--|------|
| Grilled marinated Wagyu beef thinly sliced and tossed with mild chilli, lime juice and herbs | 21.9 |
| Steamed seasonal vegetable mix with tofu, spicy lemon dressing                               | 15.9 |

**VEGETARIAN**

|   |      |
|---|------|
| Green curry tofu, beans, Thai eggplants garnished with chili and holy basil | 15.9 |
| Woks toss silken bean curd, mixed mushroom, chili and shallot               | 15.9 |
| Stir fried Asian green with shitake mushrooms in bean sauce                 | 15.9 |
| Chilli Basil Tofu with green bean, capsicum, fresh chilli and baby corn.    | 15.9 |

**SOUP**

|   |      |
|---|------|
| Creamy chicken soup made with fragrant herb stock of galangal, lemon juice, chilli paste, mushroom and tamarind | 10.9 |
| The classic spicy lemongrass soup with prawns, mushroom and fresh chilli  | 12.9 |