

Thai Curries

YOUR CHOICE OF

Chicken/Pork/Vegetarian	\$15.90
Beef	\$16.90
Prawn/Fish/Mixed seafood	\$18.90

19. Red Curry/Green Curry
Cooked in coconut milk with mixed seasonal vegetables & garnished with basil

20. Panang Curry
A thick Panang curry with coconut milk

21. Massaman Curry
Cooked in a mild thick massaman curry consisting of massaman curry paste, coconut milk, potato, onion, peanut & garnished with dry shallots

22. Red Duck Curry \$18.90
Roasted duck cooked in red curry, coconut milk, mixed seasonal vegetables, cherry tomato, pineapple & garnished with basil

23. Chu Chee Curry \$18.90
A choice of fish, prawn or mixed seafood, cooked in a thick Chu Chee curry paste of coconut milk & thinly sliced kaffir lime leaves

Thai Stir Fry

YOUR CHOICE OF

Chicken/Pork/Vegetarian	\$15.90
Beef	\$16.90
Prawn/Fish/Mixed seafood	\$18.90

24. Pad Cha
Stir fry with Original Thai homemade Pad Cha paste consisting of fresh chilli, garlic, coriander root & lemongrass, with mixed seasonal vegetables, bamboo shoots, peppercorns, kaffir lime leaves & Thai herbs

25. Pad Ped
Stir fried mild chilli paste, mixed seasonal vegetables, peppercorns, Thai herbs & coconut milk

26. Pad Krapow
Stir fry with fresh Thai basil leaves, mixed seasonal vegetables, fresh chilli & garlic (Duck available \$18.90)

27. Pad Cashew Nut
Stir fry with mixed seasonal vegetables, dry paprika, water chestnut & roasted sweet chilli sauce

28. Pad Khing
Stir fried in fresh ginger & mixed seasonal vegetables

29. Pad Num Man Hoi
Stir fried in oyster sauce with seasonal vegetables

30. Pad Gratiem Prik Thai
Stir fried with fresh garlic & green peppercorns served on a bed of steamed seasonal vegetables

31. Pad Satay Sauce
Stir fried with mixed seasonal vegetables in Original Thai satay sauce

32. Pad Sweet & Sour
Stir fried with mixed seasonal vegetables & pineapple in Original Thai sweet & sour sauce

Stir Fry Noodles

YOUR CHOICE OF

Chicken/Pork/Vegetarian	\$14.90
Beef	\$15.90
Prawn/Fish/Mixed seafood	\$18.90

33. Pad Thai
Traditional Thai rice noodles stir fried in Original Thai sauce with egg, bean curd, bean shoots, garlic chives, dry shrimp, radish served with roasted chilli powder & roasted ground peanut

34. Pad See Ew
Stir fried thick rice noodles with egg, sweet dark soy & mixed vegetables

35. Pad Kee Mau
Stir fried thick rice noodles with seasonal vegetables, fresh chilli, egg, sweet soy sauce & basil leaves

Rice

Thai Fried Rice - Traditional Thai style fried rice with eggs & mixed seasonal vegetables

Vegetarian/Bean curd	\$13.90
Chicken/Beef/Pork	\$14.90
Prawn/Fish/Mixed seafood/Crab meat	\$16.90
Steamed Jasmine	S \$3.00 L \$3.50
Coconut Rice	S \$3.50 L \$4.00
Garlic Rice	S \$3.50 L \$4.00

Roti

Roti bread with Original Thai satay sauce	\$3.50
Roti bread with garlic & Original Thai satay sauce	\$4.00

Original Thai

Cooking School & Take Away

Take Away Menu

5 Follett Road Cheltenham
Victoria 3192

T: 03 9584 3943

Trading Hours
Thurs - Sun 5.00pm-9.00pm

All prices are GST inclusive.
Prices and operating hours are
subject to change without notice.

www.originalthaicooking.com.au

Welcome to our Cooking School & Take Away

Take Away Menu

Entree

COOKING SCHOOL

Original Thai Cooking Class is a fun, hands-on cooking experience for you, your friends and work colleagues. Learn how to create a Thai feast or a simple, quick and easy meal for family and friends under the guidance of experienced Thai cook Kaenkaew Phojaroen Sri. At Original Thai Cooking you will learn how to cook authentic Thai cuisine, step-by-step, and at a comfortable pace. Recipes are inspired by a combination of Royal Thai Cuisine, the exquisite fare of the Thai Royal family, and recipes from regional areas of Thailand and Laos.

Conducted in the setting of a full commercial kitchen based in Cheltenham, Original Thai Cooking classes are small, interactive and cater for all skill levels, from beginners to more advanced cooks. Kaenkaew's personalised approach gives you an opportunity to experience intimate and enjoyable classes, where you'll learn how to cook with passion and share tips and ideas.

We do not compromise on authentic flavours, original recipes and fresh ingredients. However we do cater to varying tastes and preferences, including the level of spiciness and balance of ingredients, so that you learn how to adapt recipes to your personal liking. Vegetarian dishes are also part of Kaenkaew's extensive repertoire of authentic regional recipes.

It's a great time to learn how to cook your favourite Original Thai dishes in ways that save you stress, time and money. Get the scent of lime leaves, basil, coriander, lemongrass and other exotic aromas and lesser known ingredients of Thai cuisine, and impress your family and friends with your newfound skills!

Visit our website for more details at:
www.originalthaicooking.com.au

1. Crab Meat Roll (5 pieces) \$7.90
Minced prawn & crab meat in rice net paper wrapping, deep fried & served with sweet chilli sauce & roasted peanut
2. Chicken Satay (4 sticks) \$7.90
Marinated chicken, on skewers, grilled & served with Original Thai peanut sauce
3. Spring Rolls (5 pieces) \$7.90
Choice of vegetarian or pork & vegetable spring rolls served with sweet chilli sauce
4. Curry Puffs (4 pieces) \$7.90
Choice of vegetarian or chicken & vegetable curry puffs served with either Original Thai sauce or sweet chilli sauce
5. Thai Fish Cakes (5 pieces) \$7.90
Thai fish cakes, deep fried served with sweet chilli sauce & roasted peanut
6. Chicken Ribs (6 pieces) \$7.90
Marinated chicken ribs deep fried & served with sweet chilli sauce
7. Mixed Entree (1 piece of each) \$8.90
Chicken satay, spring roll, curry puff, fish cake & crab meat roll
8. Original Thai Special Dish \$14.90
A popular Thai BBQ marinated in mixed spices & herbs served with roasted chilli & lime sauce with a choice of chicken, pork, beef or squid

Salad

9. Duck Salad \$18.90
Roasted duck mixed with red onion, tomato, cucumber, mint, coriander, kaffir lime leaf, roasted chilli powder, roasted rice powder in Original Thai dressing of sweet roasted chilli, fresh lime juice & fish sauce
10. Glass Noodle Salad \$17.90
Glass noodles, pork mince, mixed seafood, tomato, red onion, coriander in a dressing of fresh chilli, palm sugar, fish sauce, fresh lime juice & pickled garlic, garnished with roasted peanut

11. Northern Prawn Salad \$18.90
Prawns, tomato, lemongrass, kaffir lime leaf, mint, coriander, red onion, roasted rice powder, roasted chilli powder in Original Thai salad dressing
12. Seafood Salad \$18.90
Choice of prawn, mixed seafood or scallops with coriander, tomato, cucumber, red onion in chilli, fresh lime juice & garlic dressing
13. Beef Salad \$16.90
Tender beef grilled, sliced thin & seasoned with spicy roasted chilli paste, fresh lime juice, fish sauce, fresh chilli, red onion, tomato, cucumber, mint & coriander
14. Waterfall Beef Salad \$16.90
Tender beef grilled, medium rare seasoned with fresh lime juice, mint, coriander, spring onion, roasted chilli powder & roasted rice powder
15. Larb \$14.90
Choice of minced chicken or minced pork cooked with red onion, lime juice, mint, coriander, roasted chilli powder & roasted ground rice

Soup

16. Tom Yum
Choice of chicken or vegetarian \$7.90
Prawn or mixed seafood \$8.90
A traditional Thai hot & sour soup flavoured with kaffir lime leaves, lemongrass, mushroom, lime juice & coriander
17. Tom Kha
Choice of chicken or vegetarian \$7.90
Prawn or mixed seafood \$8.90
Similar to Tom Yum with added coconut milk flavour
18. Tom Sap Northeast Style
Choice of chicken or vegetarian \$7.90
Prawn or mixed seafood \$8.90
A traditional Northeast style hot & sour soup flavoured with lemongrass, kaffir lime leaves, mushroom, tomato, coriander, Thai basil, lime juice, chilli & garlic