

## CHARCOAL GRILLS

- 36 Gai yang** \$19.90  
Grilled marinated chicken fillets in honey, chilli, garlic, pepper and lemongrass
- 37 Moor yang** \$19.90  
Grilled marinated pork in honey, chilli, garlic, pepper and lemongrass

## RICE AND ROTI

- 38 Koa pud** Chicken / Beef / Pork \$17.90  
Prawns \$19.90  
Thai fried rice with tomato, onion and egg
- 39 Koa pud talay** \$21.90  
Thai fried rice with combination seafood, pineapple, onion and egg
- 40 Coconut rice** \$5.00  
Steamed rice with coconut milk
- 41 Koa poa** \$4.00  
Steamed Thai jasmine rice
- 42 Roti bread** with homemade peanut sauce \$5.00

## Vegetarian

### SOUP

- 43 Thom yum puk** \$10.90  
Spicy hot and sour soup with straw mushroom and mixed vegetables **vegan gf**
- 44 Thom ka puk** \$10.90  
Spicy hot and sour soup with straw mushroom, mixed vegetables and coconut milk **vegan gf**

### ENTREE

- 45 Spring roll puk (6/serve)** \$9.00  
Thai vegetarian spring rolls **vegan**
- 46 Curry puff puk (4/serve)** \$9.00  
Thai vegetarian curry puffs
- 47 Steamed mixed vegetables** \$6.00

## MAIN COURSE

- 48 Red curry puk** \$16.90  
Thai curry made from red curry paste cooked with coconut milk and vegetables and bean curd **vegan gf**
- 49 Green curry puk** \$16.90  
Thai curry from green curry paste cooked with coconut milk and vegetables and bean curd **vegan gf**
- 50 Pud puk** \$16.90  
Stir fried combination vegetables **vegan**
- 51 Pud bai gapoa puk** \$16.90  
Stir fried mixed vegetables with garlic, chilli and sweet basil **vegan**
- 52 Pud ka na num mun hoy** \$16.90  
Stir fried Chinese broccoli, mushrooms garlic and oyster sauce
- 53 Pud toa fu makhru** \$16.90  
Stir fried bean curd, eggplant, garlic chilli and sweet basil **vegan**
- 54 Pud khing toa fu** \$16.90  
Stir fried bean curd, ginger, onions and mushroom **vegan**
- 55 Pud kee mow** \$16.90  
Stir fried rice stick noodles, vegetable and chilli paste **vegan**
- 56 Pud se ewe** \$16.90  
With / Without egg  
Stir fried flat noodles and vegetables **vegan**
- 57 Koa pud** \$16.90  
Thai fried rice with vegetable with or without egg **vegan**

## SPECIALS

- 58 Pud Thai puk** \$16.90  
Stir fried rice stick noodle, vegetables, roasted peanuts and lemon juice. With or without egg **vegan gf**
- 59 Pud satay** Chicken / Beef / Pork \$17.90  
Prawns \$19.90  
Stir fried vegetables in peanut sauce
- 60 Pad kana moo krob** \$21.90  
Crispy pork belly stir fry with garlic and chinese broccoli
- 61 Gai pad met ma muang** \$21.90  
Fried chicken stir fry in Thai chilli paste, onion, capsicum, carrot and cashew nuts
- 62 Yellow curry** Chicken / Pork \$17.90  
Prawns \$19.90  
Slow Cooked Beef / Lamb \$21.90  
Thai yellow curry cooked with coconut milk, potato, carrot, onion and roasted peanuts **gf**

**vegan** = vegan, **gf** = gluten free

Some dishes contain nuts, soy and wheat products.

We can adjust spiciness on some items.

FULLY LICENSED  
*Byo Wine Only*



*Takeaway Menu*

20-22 CASTELLA STREET  
LILYDALE

PH: 9739 7703

OPEN: TUESDAY-SUNDAY

5:30PM - 10:00PM

KITCHEN CLOSERS @ 9:30PM

WWW.ENTHAICED.COM.AU

## Soup

- 1 Thom kha soup**  
with chicken **\$11.90** / with prawns **\$12.90**  
Thai spicy and sour soup with coconut milk **gf**
- 2 Thom yum talay** **\$13.90**  
Thai spicy and sour soup with mixed seafood and sweet basil **gf**
- 3 Tod mun goong (4/serve)** **\$10.50**  
Thai prawn cake with homemade sweet and sour sauce
- 4 Por pia nur (6/serve)** **\$9.00**  
Thai spring rolls with minced pork and sweet and sour sauce
- 5 Curry puffs (5/serve)** **\$9.00**  
Minced chicken, potato, onions, curry powder wrapped in puff pastry with, sweet and sour sauce
- 6 Satay chicken (6/serve)** **\$13.90**  
Thai style marinated pieces of charcoal grilled chicken topped with homemade peanut sauce
- 7 Goong hom pha (4/serve)** **\$10.90**  
Deep fried marinated king prawns in spring roll pastry with sweet and sour sauce
- 8 Tod mun pla (4/serve)** **\$10.50**  
Thai fish cake served with sweet and sour sauce
- 9 Nur num tok** **\$14.90**  
Beef salad with onion, chilli, lemon juice and mint **gf**
- 10 Nam zod** **\$14.90**  
Spicy minced pork salad with ginger, roasted peanuts and lemon juice **gf**
- 11 Larb gai** **\$14.90**  
Spicy minced chicken salad with ginger, roasted peanuts and lemon juice **gf**
- 12 Yum pla murg** **\$15.90**  
Thai style warm calamari salad with mint **gf**
- 13 Yum goong** **\$15.90**  
Thai style warm prawn salad with mint **gf**

\* Prices include GST. We welcome Visa/Master cards and EFTPOS. Prices, menu items and trading hours are subject to change without notice. All food images for advertisement.

## Main Course

### CURRIES

- 14 Red curry** Chicken / Beef / Pork **\$17.90**  
Prawns **\$19.90**  
Red Duck with capsicum, pineapple and lychees **\$21.90**  
Thai curry made from red curry paste cooked with coconut milk and vegetables **gf**
- 15 Green curry** Chicken / Beef / Pork **\$17.90**  
Prawns **\$19.90**  
Thai curry from green curry paste cooked with coconut milk and vegetables **gf**
- 16 Panang curry** Chicken / Beef / Pork **\$17.90**  
Prawns **\$19.90**  
Thai sweet curry cooked with coconut milk and kaffir-lime leaf **gf**
- 17 Mussaman curry** Chicken / Beef / Pork **\$17.90**  
Prawns **\$19.90**  
A gentle curry cooked with coconut milk, potato, carrot, onions and roasted peanuts **gf**

### STIR FRY

- 18 Pud bai gapoa** Chicken / Beef / Pork **\$17.90**  
Prawns **\$19.90**  
Duck **\$21.90**  
Stir fried with garlic, chilli and sweet basil
- 19 Pud khing** Chicken / Beef / Pork **\$17.90**  
Stir fried with ginger mushroom and onion
- 20 Pud mad mamuang himapan** Chicken / Beef / Pork **\$17.90**  
Stir fried with onion cashew nuts and dry chilli
- 21 Pud gratiem pik tai** Chicken / Beef / Pork **\$17.90**  
Prawns **\$19.90**  
Stir fried cabbage with garlic and pepper
- 22 Pud puk** Chicken / Beef / Pork **\$17.90**  
Prawns **\$19.90**  
Stir fried combination of vegetables and mushroom
- 23 Pud num pik poaw** Chicken / Beef / Pork **\$17.90**  
Prawns **\$19.90**  
Stir fried vegetables with sweet chilli paste and onion

### NOODLE

- 24 Pud se ewe** Chicken / Beef / Pork **\$17.90**  
Prawns **\$19.90**  
Stir fried flat noodles, vegetables and black soy sauce
- 25 Pud Thai** Chicken / Beef / Pork **\$17.90**  
Prawns **\$19.90**  
Stir fried rice stick noodles, roasted peanuts and lemon juice **gf**
- 26 Pud kee mow** Chicken / Beef / Pork **\$17.90**  
Prawns **\$19.90**  
Stir fried rice stick noodles, vegetables, garlic, chilli and basil

### CLAYPOT

- 27 Gai ob mo din** **\$17.90**  
Chicken cooked in claypot with onion ginger and vermicelli noodles
- 28 Goong ob mo din** **\$19.90**  
King prawns cooked in claypot with onion ginger and vermicelli noodles

### SEAFOOD

- 29 Hor mok pla** **\$21.90**  
Fish fillet steamed in coconut milk, curry paste and vegetables **gf**
- 30 Hor mok talay** **\$21.90**  
Steamed seafood combination steamed in coconut milk curry paste and vegetables **gf**
- 31 Pla lard khing** Rockling fillets **\$22.90**  
Deep fried or steamed fish with ginger sauce
- 32 Pla sum rod** Rockling fillets **\$22.90**  
Deep fried or steamed fish with Thai sweet and sour sauce
- 33 Pla chu chee** **\$22.90**  
Deep fried rockling filets in curry paste
- 34 Chu chee scallops and prawns** **\$21.90**  
Cooked in coconut milk and red curry paste **gf**
- 35 Mixed seafood basil** **\$21.90**  
Stir fried king prawns, mussels, calamari and scallops with garlic, chilli, basil and green beans