



## ENTRÉE

1. SPRING ROLLS (4) \$8  
Marinated vermicelli, pepper, parsley & vegetables wrapped in spring roll crepes, deep fried served with plum sauce.
2. CURRY PUFFS (4) \$8  
Onions, potatoes, green peas & assorted spices in a flaky pastry, deep fried & served with plum sauce
3. FISH CAKES (4) \$9  
Deep fried fish soufflé with aromatic curry paste, herbs & sliced fresh bean, served with cucumber sauce.
4. SATAY (4) \$9  
Tenderloin of chicken marinated in original Thai herbs, flamed in coconut cream, served with golden peanut sauce

## SOUP

5. TOM KAH GAI \$10  
Creamy soup made of coconut cream with chicken, galangal, lemongrass, lemon juice & mushroom

## SALAD

6. LARB GAI \$16  
Hot sour & spicy ground chicken, mixed with chilli, parsley & lemon juice
7. BEEF SALAD \$16  
Grilled sirloin steak, finely sliced mixed with chilli, shallots, onion, parsley & lemon juice

## MAIN \$16

### 8. GREEN CURRY (Chicken or Beef)

Classic Thai green curry, cooked with bamboo shoots, fresh beans & basil

### 9. RED CURRY (Chicken or Beef)

Classic Thai red curry, cooked with bamboo shoots, fresh beans & basil

### 10. PA-NANG CURRY (Chicken or Beef)

Thick coconut curry, cooked with kaffir lime leaves & basil

### 11. GANG PAH (Chicken or Beef)

Special country Thai style curry without coconut milk, very hot & spicy, served with vegetables & fresh herbs

### 12. BAR B Q BEEF

Grilled sirloin steak, finely sliced, served with spicy fish sauce.

### 13. GONG THAI (Chicken or Beef)

Sautéed with golden peanut sauce & green vegetables

### 14. GONG OYSTER (Chicken or Beef)

Stir fried with bean sprouts & oyster sauce

### 15. GONG GARLIC (Chicken or Beef)

Sautéed with garlic, pepper, shallots & fresh beans

### 16. PAD KA-PRAO (Chicken or Beef)

Sautéed with chilli garlic & basil

### 17. GONG CASHEW (Chicken or Beef)

Stir fried with cashew nuts & chilli jam

### 18. COMBINATION STIR FRIED

Stir Fried beef & chicken with mixed vegetables & sweet chilli sauce.

### 19. PAD PRIG SOD

Stir fried with fresh chilli, onions & shallots

## SEAFOOD \$20

### 20. GOONG SAM ROSS

Pan fried prawns with pepper, garlic, chilli, onions, shallots & palm vinegar

### 21. CHOO CHEE PRAWNS

Cooked in thick coconut curry with kaffir lime leaves

### 22. GARLIC PRAWNS

Sautéed with garlic pepper, soy sauce, onions & parsley

### 23. CHOO CHEE FISH

Fillets of fish cooked in thick coconut curry with kaffir lime leaves

## VEGETARIAN \$15

### 24. TOFU BASIL

Deep fried bean curd stir fried with bamboo shoots, chilli, garlic & fresh basil

### 25. TOFU CASHEW

Deep fried bean curd sautéed in chilli jam, with cashew nuts.

### 26. THAI SALAD

A selection of vegetables, tofu & boiled egg with Gong Thai special dressing

## RICE & NOODLES \$15

### 27. PAD THAI

Stir fried soft noodles with chicken, egg, bean sprout & peanuts

### 28. THAI FRIED RICE

Fried rice chefs style with chicken or beef & egg

### 29. SPICY FRIED RICE

Fried rice with chicken or beef, chilli & sweet basil

### 30. GONG THAI FRIED RICE

Fried rice with chicken or beef, special sauce & cashew nuts

### 31. PAD SEE-EW

Stir fried noodles with chicken, vegetable & sweet soy sauce

### 32. STEAMED RICE

Small \$2

Large \$4

Lunch: 7 days 12pm-2.30pm

Dinner: 7 days 5.30pm-9pm

0431 720 656

HOTEL CANOBOLAS  
248 SUMMER STREET  
ORANGE