Global Thai Restaurant & Bar

CORNER THE STRAND & COMMERCE STREET TELEPHONE (07 308 9000)

THAI DINNER MENU

~ ENTRÉE (ALL FOR \$9.50) ~

- CURRY PUFFS ~ Deep fried puff pastry filled with chicken mince, potato and a dash of curry & turmeric powder. Serve with Thai sweet chilli sauce.
- THAI SPRING ROLL ~ Deep fried spring roll pastry filled with bean thread vermicelli, cabbage, and carrot. With sweet chilli sauce..
- MONEY BAG ~Minced chicken, sweet corn, peas and onion shaped into a money bag using wonton pastry. With sweet chilli sauce.
- **TOFU SATAY** ~ Deep fried tofu (bean curd) served with satay (peanut) sauce.

~ Entrée (\$10.50) ~

- CHICKEN SATAY ~ Grilled Marinated chicken, served with satay (peanut) sauce.
- MIXED ENTRÉE ~ One of Curry Puff, Thai Spring Roll, Money Bag and Chicken Satay with sweet chilli sauce.
- **Som Tum** ~ Thai Style salad with carrot, Granny Smith apple, bean, peanut & 2 king prawns.
- SHRIMP NAKED ROLL ~ Rice paper wrap with carrot, cucumber, mung bean, basil, lettuce and prawn. Serve with sweet chilli sauce.
- TOD MUN PLA (THAI FISH CAKE) ~ Tarakihi mixed bean, kaffir lime leave served with Thai sweet chilli
- THAI PRAWN CAKE ~ Deep fried, prawn mixed with egg and bread crumbed. Served with Thai plum sauce.

~ Soup Entrees ~

- Tom Yum (Chicken \$13, Prawn or Seafood \$14). Hot & spicy soup with kaffir lime leaf, lemon grass, mushroom and tomato.
- Tom Kha (Chicken \$13, Prawn or Seafood \$14). Hot and sour soup with kaffir lime leaf, lemon grass, mushroom and a dash of coconut milk.

~ MAINS* ~

GLOBAL THAI 'S MAIN COURSES ARE PRICED BASED OF YOUR "MEAT" SELECTION AS FOLLOWS:

by Thai Jasmine rice.

VEGETABLE \$21.50 \$22.50 Tofu CHICKEN, BEEF OR PORK \$23.50

CRISPY PORK, FISH, SCALLOPS, SEAFOOD, PRAWN OR DUCK

*All mains (except for noodle and fried rice dishes) are accompanied

An extra Jasmine rice costs \$3.00

king prawns, scallops, mussels and squid based on current availability.

Seafood dishes include a chef's choice of tarakihi fish fillets,

~ CURRIES ~

All Global Thai curries use Thai curry pastes, Thai coconut milk and seasoned vegetables.

- **GREEN CURRY** ~ A traditional green curry with bamboo shoots, bean and peas.
- RED CURRY ~ A traditional red curry with bamboo shoots and baby corn, peas, bean and season veges.
- GAENG PED ~ Red curry enhanced with carrot, pineapple, grapes and tomatoes.
- PANANG CURRY ~ Red curry variation specially enhanced with crushed peanuts.
- Mussamun ~ A curry from Thailand's south. Slightly sour enhanced with potato & onions.
- GAENG KAREE ~ A yellow curry from Thailand's south also enhanced with potato and onion.
- GAENG PAH ~ The curry with no coconut milk enhanced with galangal, lemongrass and kaffir lime leaves.

~ Thai Style Salad Dishes ~

- LAAB: AVAILABLE ON CHICKEN, BEEF OR PORK ONLY ~ Minced meat with mint, ground roasted rice, carrot, spring onion, cucumber, red onion, coriander in lemon juice and chilli.
- CRYING TIGER BEEF ~With cucumber, tomato and onion in fresh lemon juice and chilli sauce.
- PLA GOONG PRAWN ~ King Prawn with lemon grass, red onion, kaffir lime leaves, lemon juice & chilli.
- NAM TOK (PORK) ~ with cucumber, tomato and onion in fresh lemon juice and chilli sauce.

~ STANDARD STIR FRY DISHES ~

Global Thai's stir fry dishes are made from fresh vegetables, your choice of meat and the chef's special stir fry sauces. We offer the following variations on the basic stir fry recipe:

- GLOBAL THAI TALAY (SEAFOOD) ~ Enhanced with chilli paste in soya bean oil.
- CHOO CHEE PRAWN ~ Enhanced with a little coconut milk & red curry paste
- CHICKEN OR PRAWN CASHEW NUT
- PAD KRATIAM ~ Enhanced with garlic.
- PAD KHING ~ Enhanced with extra ginger.
- PAD KRAPRAO ~ Enhanced with extra basil.
- PAD NAM MUN HOI ~ Enhanced with oyster sauce.
- PAD PRIK SOD ~ Enhanced with chilli sauce & capsicum.
- PAD PREAW WHAN (SWEET & SOUR) ~ Enhanced with homemade sweet and sour sauce.
- PRA RAM LONG SOONG ~ Enhanced with Satay sauce.

~SPECIAL STIR FRY DISHES ~

- PAD PED SEAFOOD ~ A seafood combination stir fried with coconut milk, beans, chilli paste, onion, kaffir lime leaf and enhanced with green pepper and galangal.
- THAI FRIED RICE ~ Fried rice with egg, assorted vegetables and your choice of meat.
- PAD SEE EW ~ Stir fried rice noodles with egg and assorted vegetable.
- PAD THAI ~ Stir fried rice noodles with egg, mung bean and the chef's special Pad Thai sauce. Crushed peanuts and chilli powder on the side.
- PINEAPPLE FRIED RICE ~ A fruity fried rice with pineapple, raisins, cashew nuts, turmeric, other vegetables and a little coconut milk.

***Please let us know if you have any allergies, dietary restrictions or special considerations and we will do our best to accommodate you.

Lunch: Monday – Saturday 11:30 to 2:00pm Dinner: Open 7 nights from 5:00 to 9:00pm