Lunch menu เมนูอาหารกลางวัน

(11:00 am to 3:00pm)

Entrée:

- 1. Satay chicken with peanut sauce and cucumber dressing \$3 each (min order 4 per serve)
- 2. **V** Fresh spring roll House made fresh spring roll of marinated tofu, cucumber, mint, lettuce \$4 each (min order 2 per serve)
- 3. **Fish cake** Fried fish cakes serve with two dipping sauces. Sweet chilli & peanut and cucumber relish \$10
- 4. Salt & pepper squid Crispy fried salt & pepper serve with lemon sauce \$12

Main Course: From \$12

All Main Courses - Select dishes can be Vegetarian V if requested

- 5. **Tom Yum prawn** Hot and spicy soup with prawn, lemongrass, galangal and chilli \$14
- 6. Pad Thai chicken Thai style stir fried rice noodles with egg, bean sprouts and crushed peanut \$13
- 7. Pad Se Ew pork Thai style stir fired flat rice noodles with egg, Chinese broccoli and sweet soy sauce \$13
- **Stir fried Tom Yum noodle** beef Stir fired flat rice noodles with lemongrass, galangal and chilli \$13
- 9. **Beef noodle soup** Rice noodle with Chinese broccoli and beef in a spiced beef soup \$12

- 11. Kho Mun kai Steam chicken served with ginger sauce \$12
- 12. Papaya salad with soft shell crab Green papaya salad w/tomato, chilli, green bean, lime juice & coconut sugar \$14
- 13. Beef salad Beef fillet, sliced cucumber, mint, cherry tomato, red onion & shallot w/ chilli & lime dressing \$14
- 14. Larb Kai Minced chicken, mint, lime, coriander and roasted ground rice \$13
- 15. BBQ Chicken Char grilled marinated chicken w/Thai herbs & spices served w/ tamarind sauce & mixed salad \$15
- 16. Massaman beef with steam rice Beef cooked on a thick mild curry served with potato \$13
- 17. Green curry chicken Green curry w/ chicken, Thai eggplant, karfir lime leaf chilli & basil served w/steam rice \$13
- 18. Basil beef and fried egg with steam rice Stir fried beef, basil & chilli served w/ steam rice & fried egg \$14
- 19. Crispy pork belly Stir fried Crispy Pork Belly wok tossed served w/steam rice \$13
- 20. Cashew nut chicken Stir fried w/mild chilli jam, vegetable and roasted cashew nuts served w/steamed rice \$12



- **21. Morning glory Stir Fried** Morning glory Stir Fried with chilli served w/steamed rice \$12
- **22. Tom Yum fried rice seafood** Hot & spicy fried rice w/seafood, egg, lemongrass, galangal, karfir lime leaf & veg. \$13
- 23. Fried rice chicken Fried rice with chicken, egg and vegetable \$12

Desserts

Khao Nieaw Mamuang Sticky rice with mango \$8

Roti Grob Crispy Thai sweet pancake \$6

Ice-cream gati Mixed Thai sweets with coconut ice cream \$5

Drinks

Thai black coffee Hot/Iced coffee/with or without milk \$4

Thai black tea Hot/Iced tea/with or without milk \$4

Fruit juices Longan/Coconut \$4

Soft drink & mineral water Coke/ Diet Coke/ Sprite/ Fanta, Still/Sparkling \$4

Beer \$7

V = Vegetarian Dish



Dinner menu เมนูอาหารเย็น

(5:00 pm to 10:00 pm)

Entrée:

- 1. Satay chicken with peanut sauce and cucumber dressing \$3 each (min order 4 per serve)
- 2. **W** Fresh spring roll House made fresh spring roll of marinated tofu, cucumber, mint, lettuce \$4 each (min order 2 per serve)
- 3. **Fish cake** Fried fish cakes serve with two dipping sauces. Sweet chilli & peanut and cucumber \$10
- 4. Salt & pepper squid Crispy fried salt & pepper serve with lemon sauce \$14
- 5. **Betal Leaf Prawn** Prawn topped with lime, chilli, ginger, onion, roasted coconut, peanut and tamarind sauce (each) \$4

Main Course: From \$15

Select dishes can be Vegetarian V if requested

- **6. Tom Yum prawn** Hot and spicy soup with prawn, lemongrass, galangal and chilli \$18
- 7. **Duck noodle** Grill roast duck with egg noodle, Chinese broccoli, bean sprouts and Senyai style sauce \$17
- Chicken noodle soup Chicken, rice noodle, chicken soup, Chinese broccoli and bean sprouts \$16
- Tom Yum noodle soup Chicken mince, rice noodle, peanut, lime juice, tom yum soup \$16
- 10. Duck noodle soup Thin egg noodle with Chinese broccoli, bean sprouts and duck in a spiced duck soup \$17
- 11. Pad Thai prawn Thai style stir fired vermicelli with egg, bean sprouts and crush peanuts

- 12. **W** Pad Se Ew Pork Thai style stir fried flat rice noodles with egg, Chinese broccoli and sweet soy sauce \$15
- 13. Stir fried Tom Yum noodle beef Stir fried flat rice noodles with lemongrass, galangal and chilli \$16
- 14. Senyai Pad Kee Mao Flat noodle, peppercorn, chilli, kha chai, Chinese broccoli
- 15. Papaya salad with soft shell crab Green papaya salad with tomato, chilli, green bean, fish sauce, lime juice and coconut sugar
- 16. **Beef salad** Beef fillet, sliced cucumber, mint, cherry tomato, red onion and shallot with chilli and lime dressing \$15
- 17. Duck salad Grill roast duck, slice cucumber, mint, tomato, chilli, coriander, shallot, onion and chilli jam dressing \$17
- 18. Larb Kai Chicken mince with chilli, mint, lime, coriander and roasted ground rice \$14
- 19. Fried rice chicken Fried rice with chicken, egg and vegetable \$15
- 20. Tom Yum fried rice seafood Hot and Spicy fried rice with seafood, egg, lemongrass galangal, karfir lime leaf, vegetable \$18
- 21. Jasmine rice \$3
- 22. Sticky rice \$4
- Crispy Pork Belly Stir fried Crispy Pork Belly wok tossed with chilli and Chinese broccoli \$17
- Cashew nut Chicken Stir fried with mild chilli jam, vegetable and roasted cashew V = Vegetarian Dish nuts

- The Original Thai Recipe of SCIIIIII
- **25. Morning glory Stir Fried** Morning glory Stir Fried with chilli \$16
- **26. Steam barramundi** Steam barramundi with ginger sauce, oyster sauce, sesame oil, ginger \$28
- 27. **Crispy fish** Crispy fish with three flavour sauce, peppercorn, karfir lime leaf, tomato, rambutan, lychee, pineapple, chilli \$29
- 28. **Duck racing** Grill roast duck and water cress with Senyai style sauce \$19
- 29. **BBQ king prawn** Grilled king prawn serve with vegetables and spicy dressing \$27
- 30. **BBQ chicken** Char grilled marinated chicken with Thai herbs and spices served with tamarind sauce mixed salad \$16
- 31. Massaman beef Beef cooked in a thick mild curry served with potato \$18
- 32. **Green curry chicken** Green curry with chicken sliced, Thai eggplant, karfir lime leaf, chilli and basil \$16
- 33. **Red curry duck** Red curry with duck, karfir lime leaf, cherry tomato rambutan, pineapple and chilli \$18
- 34. King prawn Tea Poo King prawn red curry, morning glory, karfir lime \$25
- 35. Coconut king prawn Grill king prawn serve with coconut sauce, lemongrass, galangal, onion, chilli \$25
- **36. Chilli jam crispy soft shell Crab** Crab soft topped on the chilli jam sauce, onion and chilli \$18

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Char grilled marinated chicken with Thai herbs and spices served with tamarind sauce mixed salad

f senyai A senyai. Manau (** 02 9283 8686)
Takeaway welcome!



ของหวานและเครื่องดื่ม

(5:00 pm to 10:00 pm)

Desserts

Khao Nieaw Mamuang Sticky rice with mango *8

Roti grob Crispy Thai sweet pancake \$6

Ice-cream gati Mixed Thai sweets with coconut ice cream \$5

Chao guay boran black grass jelly with brown suger *6

Drinks

Thai black coffee Hot/Iced coffee/with or without milk \$4

Thai black tea Hot/Iced tea/with or without milk \$4

Fruit juices Longan/Coconut \$4

Soft drink & mineral water Coke/ Diet Coke/ Sprite/ Fanta, Still/Sparkling \$4

Beer \$7

