### Appetizers

	Píckle vegetables French Fríes	6.00 6.50	
1.	Thai Spring rolls (4 pieces) House made Crispy Spring roll, swe Minced Pork Vegetarian	et chíllí díppíng sauce.	
2.	<b>Chicken Satay</b> Grilled Chicken skewers and sweet	peanut sauce.	

6.00

11.50 10.50

12.50

12.50

## 3. Fried Dumpling Pork & Chives dumplings with soya chilli oils

hoi sin dipping sauce.

Roti Bread with sweet peanut sauce

4.	Dím Sím	12.50
	Steamed Pork & Prawn dumpling with sesame chilli soya sauce.	

Curry Puffs	11.50
Minced chicken, potato, onion and curry spices with dipping sauce.	

<b>チ</b> .	BBQ Duck Rice rolls	12.50
	Duck rice rolls, fresh cucumber, bean sprouts, spring onions, carrots, coriander,	

8.1 Blanket Prawns	12.50

Kíng prawn wrapped in crispy rice paper and Nahm-jim.

8.2 Chíllí Prawns 🖊	13.50
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Grilled Skewers King prawns, chilli, shallot, coriander, sweet chili sauce.

9.	Corn cakes		10.50

Crispy fried Corn and vegetable cake served with dipping sauce

10. Golden Bags	12.50
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Chicken mince, vegetable parceled in crispy pastry, and dipping sauce.

#### 11. Stuffed mushrooms (4 pieces) 12.50

Deep fried Mushrooms stuffed with pork mince, and dipping sauce.

#### 12. Coconut Scallops (4 pieces) 13.50

Coconut crumbed scalloped crisp fried served with dipping sauce.

## 13. Míxed Entrée Platter of chef's selections Spring rolls, Blanket prawns, Wonton, Curry puffs, and Golden bags.

20 CHON 20 CHON	
1 of each 2 of each 3 of each	

### Soups

#### 14. Tom yum

Popular authentic hot and sour soup with lemon grass, tomato, mushrooms, onion, lemon juice, roasted chilli paste and Thai herbs.

	Entrée	Maín
Chícken	11.50	19.50
Prawn	13.50	23.50
Mixed Seafood	13.50	23. <i>50</i>

15.1 Tom Kha Gaí 11.50 19.50

Soup of coconut milk, includes Chicken, mushroom, galangal, lemon grass, lime leave and lemon juice.

15.2 Braised Beef Soup 11.50 19.50

"Thai style Pho" slow braised beef soup, rice noodles, bean sprouts, spring onions, and fresh coriander.

16. Wonton Soup 11.50 19.50

Traditional minced pork wonton soup in clear broth, BBQ pork, and bok choy.

#### \_\_\_\_\_

#### Thai Salads



17. Yum Nuer 🖊 🖊 24.50

Char-Grilled beef, dressed with chilli  $\mathcal E$  lime juice, onions, cucumber, celery, carrot, tomato, and coriander.

18. Yum Moo Grob 24.50

Crispy pork salad dressed with chilli § lime juice, onions, cucumber, tomato, celery, cabbage, carrot, Chilli and coriander.

19. Larb (From the North-Eastern) 23.50

Delicious minced meat salad, dressed with chilli and lime juice, red onion, toasted rice, Vietnamese mints and fresh coriander.

Choice of Chicken, or Pork

### Main Course

### Curries

All our curries are accompanying with steamed rice

20.	Gaeng Dang Popular red curry cooked in coconut milk, bamboo shoots, beans and courgettes.  Beef, Chicken or Pork  Mixed Seafood	23.50 26.50
21.	Gaeng Keaw Waan  Thai green curry slightly sweet cooked in coconut milk, bamboo shoots, kaffir leaf, beans and courgettes.  Beef, chicken, or Pork.	23.50
	Físh	24.50
22	Beef Cheek Curry Braísed beef cheek with house curry, Thai herbs, and tamarind, served on bed of veggies and cashew.	26.50
23.	$\cdot$ $\cdot$ $\cdot$ $\cdot$ $\cdot$	
	A slightly mild yellow curry with potatoes, carrots, capsicum and onion <b>Chicken, or Beef Lamb</b>	23.50 26.50
24	Cana Maccaman (Muclim augus)	
24.	Gaeng Massaman (Muslim curry) Originally from India and then tailored to Thai tastes, tender meat with potatoes, Carrots, coconut milk, onion, peanuts, and tamarind juice.	
	Chícken or Pork Lamb	23.50 26.50
25.	Panang Curry Our most popular curry, Slightly sweet and creamy curry with capsicum peanut and kaffir lime.  Chicken, Beef or Pork	23.50
26.	Gaeng Ped Bhet Yaung (B.B.Q Duck curry)  Tendered B.B.Q duck with red curry, coconut milk, grapes, onion, pineapple, tomato and Thai herbs.	2 <del>7</del> .50
2 <del>7</del> .	Southern Curry  From the south of Thailand (curry with out coconut milk,) with the blend of fresh herbs mushroom, bamboo shoots, zucchini. (not for mild)	
	Chicken or Beef	23.50
	Crispy Pork	26.50
28.	Gaí Faí	23.50

For those who wanting the heat! This is perfect!! Sliced chicken in a blend of

red, green and yellow curries, chilli, capsicum, coconut cream.

### Stir-Fried Dishes

29.	Pad Med Ma-Muang	
	Stír fríed in oyster sauce with cashew nuts, baby corn, celery mushroom onion, capsicum and carrot.	
	Chicken, Pork or Beef	23.50
	Crispy Pork	27.50
	Stary total	27.00
31.	Pad Khing	
	Stir-fried with ginger, onion, mushrooms, celery, baby corn, bak choy	
	spring onion and capsicum.	
	Pork, Chicken or Beef	22.50
32.	Pad Kraprow	
۰	Stir-fried choice of meat with Vegetables, chilli, basil sauce, onion, capsicum.	
	Chicken, Pork or Beef	22.50
	Crispy Pork	26.50
33.	Pad Nam Prík Pao 🖊	
	Stír-fried your choice of meat with B.B.Q chilli paste, mushroom, carrot, celery,	
	onion, baby corn and capsicum.	00.50
	Chicken, Pork or Beef	22.50
34.	Pad Pak Nam Mun Hoi	
	Stir-fried your choice of meat with seasonal vegetables in garlic and oyster sauce.	
	Chicken, Pork or Beef	22.50
	Crispy Pork	26.50
35.	Pad Ped Ped	
	Stir-fried your choice of meat with red curry, beans, courgettes, bok choy	
	bamboo shoots, capsícum, coconut cream, líme leaves.	22.50
	Chicken, Pork or Beef.	23.50
	Crispy Pork	27.50
36.	Pad Prík Gratíam 🖊	
	Stir-fried your choice of meat in chilli garlic sauce, courgettes,	
	mushroom, capsicum, broccoli and Chinese vegetables (seasonal only)	
	Chicken, Pork or Beef	22.50
37.	Pad Sapparod	
	Stír-fríed in sweet pineapple, mushroom, onion, tomato, capsicum in oyster sauce,	
	and a touch of cashew nuts.	
	Chicken, Pork or Beef.	23.50
38.	Black pepper Beef	24.50
	Stir-fried beef in black pepper, celery , onion, shallot and capsicum	



## Seafood

39.	Tamarínd Físh 25.50 Fried fish fillets tossed with home made tamarind sauce chilli pineapple, onion, carrot, capsicum and coriander.	
40.	Five Spice Squid PP Our own creation squid lovers must try, crispy fried Squid tossed with five spice, butter, cucumber, carrot, onion, chilli sauce.	24.50
41.	Fish with black pepper and tomato Deep fried fish fillet tossed in tomato, mushrooms, green onion, chilli and black pepper sa	<b>25.50</b> uce.
42.	Pla Pad Nam Prík Pao   Deep fried fish pieces and cooked in B.B.Q chilli sauce, onion, capsicum and baby corn.	25.50
43.	<b>Pla Pad Khing</b> Fried fish fillet, with fresh ginger shallot and mushroom in oyster sauce.	25.50
44.	Goong Pad Ped King prawns stir fried in red curry, coconut cream, bamboo shoots, beans, capsicum, zucchini and a touch of sweet basil.	26.50
<i>45</i> .	Goong Pad Kraprow Sautéed king prawns with fresh chili, basil, garlic, capsicum, seasonal greens.	26.50
46.	Goong Pad Pong Karí 🖊 Sautéed King prawns in yellow curry, onion, capsicum, celery, eggs and chilli oil.	26.50
<i>47.</i>	Crunchy Prawns 🖊 Crispy fried King prawns, topped with creamy red curry sauce and broccoli.	26.50
48.	Hoi Gata Laon Sautéed Scallops with fresh ginger, garlic, onion, capsicum and oyster sauce with broccoli. Served on a sizzling hot platter.	27.50
49.	Hoi Pad Ped Stir fried scallops with red curry sauce, bamboo shoots, beans, courgettes. basil leaves, kaffir leave, capsicum and coconut cream.	27.50
50.	Ho Mok Talay (Seafood in parcel)  A slightly dry curry of Combination prawns, squid, scallop, mussels and fish with fresh Thai herbs, coconut cream, egg and cabbage.	26.50
<i>5</i> 1.	Pla Muek Choo chee CCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCCC	24.50
<i>5</i> 2.	Spicy Seafood Boat Combination of prawn, squid, scallop, mussel and fish with lemon grass, kaffir leaves, galangal, coriander and chilli. Spicy! But yum!	25.50

# Specialty Dishes

<i>5</i> 3.	Nuer Gata Laon Char-grilled marinated scotch fillet steak cooked to perfection, slitopped with our house made sauce and fried shallot. Served on a h		
54.	Crispy Pork Hot plate PP Crispy pork topped with creamy curry sauce, peanut, vegetable.		27.50
<i>55</i> .	Goong Hemma King prawns with onion, mushroom, baby corn, capsicum, chilli carrots g egg white, Served on a hot sizzling plate.	paste,	25.50
56.	Spicy Lamb Hot plate Sautéed sliced Lamb with chilli, lemongrass, kaffir leaf, and grazucchini and capsicum. served on a sizzling hot plate.	een peppercorn, beans,	2 <del>7</del> .50
<i>57</i> .	French Lamb Cutlets  Pan sheared spiced lamb cutlets with black pepper, chilli, coriande sauce served on a hot plate with vegetables.	er and lemongrass	29.50
58.1	Crispy Duck Hot Plate PPP Thai style crispy duck sliced topped with our house chilli basil so bed of vegetables served on a hot sizzling plate.	яисе,	28.50
<i>5</i> 8.2	Bhet Yaung Lard Sauce  Roasted Duck topped with black pepper garlic sauce.  Served on bed of Asian vegetables.		28.50
<i>5</i> 9.	<b>Gaí Yaung</b> Thaí Style B.B.Q Chícken breast and thígh, accompanying with and sweet peanut.	ı nahm-jím	24 <i>5</i> 0
60.	Almond Chicken // Delicious Crispy fried Chicken tender coated in crumb almond w creamy curry sauce, broccoli, toasted almond.	víth	26.50
61.	Chilli Tamarind Pork  Crisp fried Pork strips tossed in house made tamarind sauc Capsicum and pineapple.	e, chíllí, oníon,	23.50
62.	Catch of the day (Whole Fish subject to availability) Chef's inspirations-please ask our staff how the fish is served to	oday!	29.50
63.	Moo-Ar-loi Pork curry with a unique flavours and crushed cashew nuts.		24.50

### vegetarian

64.	Tofu with chilli garlic  Sautéed bean curd with mixed seasonal vegetables and chilli garlic.	22.50
65.	Choo Chee Tofu Crisp fried Tofu with creamy red curry sauce and vegetables.	22.50
66.	Pad Pak Satay Vegetarían Lovers! Sautéed seasonal vegetables in sweet satay sauce and cashew nuts.	20.50
6F.	Panang Mushrooms  A sweet curry with mushrooms, potatoes, broccoli, kaffir lime leave, capsicum and peanuts.	20.50
68.	Vegetarían Green Curry	20.50
	*Please note most of the díshes can be prepared vegetarían style. Please ask our staff	
Frí	ed Ríce/Noodles	
69.	Khao Pad Simple fried rice with combination of chicken, pork, beef, shredded cabbage, carrots, onions, peas and eggs.	19.50
<del>7</del> 0.	Thai Silk Fried Rice Fried rice with house made chilli paste, prawns, B.B.Q.Pork, eggs, onion and vegetables.	21.50
<del>7</del> 1.	Khao Pad Sapparod Fried rice with pineapple, prawns, chicken, onion, peas, carrot, egg, curry powder, and cashew nuts.	21.50
<i>7</i> 2.	Gwitiaow Pad Kraprow Talay Wok fried wide rice noodles with combination of seafood in chilli, basil and vegetables.	22.50
<i>7</i> 3.	Pad Thaí Our famous ríce noodles stír-fríed with prawns, fresh bean sprouts, egg, crushed peanut, tofu, shallot, tamarind sauce and spring onions.	21.50
<del>74</del> .	Golden wok noodle  Wok fried egg noodles with prawns, chicken, peas, onions, eggs, cabbage, and carrots.	21.50
<del>7</del> 5.	Thai Silk Noodle (Thai style chow mien) Stir-fried egg noodle with crispy pork topped with sauce and seasonal vegetables.	24.50

Accompaniments:				
Rotí Bread with sweet peanut sauce (Thai style home made flat bread)	6.00			
Bowl of Fries	6.50			
Steamed Jasmine Rice (per serve)	2.50			
Steamed Coconut Rice infuse in kaffir lime	5.00			
Píckle Vegetables	6.00			
Plaín Noodles	6.00			
Bowl of steamed seasonal vegetables	12.50			
Fresh chíllí with soya sauce	2.50			
Bowl of salad with Asian dressing	10.50			

<sup>\*</sup>We may not list all the ingredients, please advise us if you have any special dietary requirements or food allergies.



<sup>\*</sup>GST Inclusive

<sup>\*15%</sup> Surcharge applies on Public holidays.







Welcome.... That Silk's cuisines come from each of the four main culinary regions: rich and mild dishes from the north, spicy food from the east, mild and sweet dishes influenced by Chinese cooking style from the central region and hot and spicy food from the south. We are also constantly creating new and innovative recipes by using the very finest ingredients sourced from the best suppliers, both locally and abroad, with fresh seasonal produce and local ingredients. We take great pride in our cuisine and it's presentation.

Thai Food is a blend of tastes- Hot, sour, sweet, salty and spicy with subtle addition of aromatic herbs to enrich our traditional flavours.

#### SHARE, HAVE FUN, TASTE LOTS OF DISHES & ENJOY YOURSELF

This / symbol denotes dishes with chilli and how hot the food are prepared.

Míld 🥖

Medíum 💋

Hot

very hot.

- \* Not all our dishes are hot and spicy. You can request either mild, medium or hot what ever suits your taste.
- \* If you have a favourite Thai dish which is not in our menu, please ask our staff as we may well be able to prepare it especially for you.
- \* All Curries accompanying with steamed rice, any extra rice will be charged.
- \* Please advise us immediately at the time you received your meals if you are not satisfied with your meals or full price will be charged. Taste may vary for each person.
- \* We are a fully licensed restaurant, but we let you BYO favourite bottle of wine in to enjoy with just a charge of \$7 per bottle to help with any breakages and the loss of profit.
- \* We may not list all the ingredients, please advise us if you have any special

One bill per table or splits in between the number of diners is appreciated. Thank you