



AUSSIE CRY BEEF SALAD



LAAB GAI

## Beef

Premium VG Rump

- 17 AUSSIE CRY  \$26.90  
BEEF SALAD

Warm salad of sliced beef with fresh bird's eye chilli, onion, lemongrass and fresh lemon juice. Finished with Thai herbs.

- 18 NEAU PAD BAI KRAPOW  \$26.90  
(BEEF WITH SWEET BASIL)

A classic stir fry of sliced beef with Thai basil, garlic, long red chilli, onion and red capsicum.

- 19 NEAU PAD NAM MUN HOY \$26.90  
(BEEF WITH OYSTER SAUCE)

Tender sliced beef stir fried in a smokey oyster sauce with pineapple, onion, mushrooms and shallots on a bed of steamed zucchini.

- 20 GARLIC BEEF \$27.50

A stir fried of fresh garlic, sliced beef, white pepper and coriander root paste.

- 21 BEEF WITH CASHEW NUT  \$27.50

Stir fried beef in garlic, long red chili paste, a mild chili jam and spring onion topped with roasted cashew nuts.

## Chicken

Tender Chicken Breast

- 22 LAAB GAI (THAI SPICED  \$26.90  
CHICKEN SALAD)

Eastern Thai style warm salad of ground chicken breast with lemon juice, toasted rice powder, dry chilli flakes and fresh herbs.

- 23 GAI PAD BAI KRAPOW  \$26.90  
(CHICKEN WITH SWEET BASIL)

A classic stir fry of sliced chicken with Thai basil, garlic, long red chilli, onion and red capsicum.

- 24 CHICKEN  \$27.50  
WITH CASHEW NUTS

Our most popular chicken stir fry of garlic and long red chilli paste, a mild chili jam with spring onion and roasted cashew nuts.

- 25 GARLIC CHICKEN \$27.50

A stir fry of garlic, sliced chicken breast, white pepper and coriander. Served on a bed of shredded crispy cabbage.

- 26 GAI PAD PRIK KHING  \$26.90

Chicken stir fry with red curry paste, green beans, red capsicum and kaffir lime leaves.

Please advise incase of any allergies

Remarks:  Mild  Medium  Hot  Welcome to Thailand

# Duck

- 56 MY THAI DUCK CURRY 🌶️🌶️ \$32.90  
Our lightly roasted duck breast thinly sliced with pineapple, red seedless grapes, cherry tomatoes and Thai basil in a delicious red curry sauce.
- 57 DUCK PAD PRIK KHING 🌶️🌶️ \$32.90  
A flavorsome stir fry of sliced juicy roasted duck breast tossed with kaffir lime leaves, red curry paste, green beans, capsicum with a hint of coconut milk.
- 58 DUCK BASIL 🌶️ \$32.90  
Duck with sweet basil. Stir fried duck breast, with garlic, fresh chilies, sweet basil, capsicum and onion

## Special Dishes

- 59 GOLDEN SECRET 🌶️ \$38.90  
Fresh barramundi fillet steamed, served on a bed of green beans, topped with our original green curry sauce and finished with Thai basil.
- 60 CHEF SPECIAL 457 🌶️ \$38.90  
Fresh barramundi fillet steamed with our herbaceous special sauce of garlic, lemongrass, green chilli, coriander and lemon juice, served on a bed of vegetables.
- 61 LEMONGRASS PORK BELLY \$35.90  
Braised pork belly with palm sugar, lemongrass, cinnamon, star anise and black pepper. Served with seasonal vegetable and a side of pickled chilli sauce.



LEMONGRASS PORK BELLY

Please advise incase of any allergies

Remarks: 🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot 🌶️🌶️🌶️🌶️ Welcome to Thailand

# Special Dishes

- 62 ONE NATION** 🌶️ \$38.90  
Fresh barramundi fillet lightly steamed on a bed of wombok with Thai basil, coriander and lemongrass with a touch of chilli and coconut cream.
- 63 TAX RETURN** 🌶️ \$38.90  
Tempura battered tiger prawns topped with our mouth watering sweet and sour chilli sauce of tamarind, fried shallots, button mushroom, red capsicum and Thai basil.
- 64 MY THAI ON THE ROOF** 🌶️ \$38.90  
A coalition of tiger prawns, scallops and calamari gently cooked in a thick red curry sauce. Finished with kaffir lime leaves and Thai basil.
- 65 IMMIGRATION SALAD** 🌶️ \$34.90  
Warm glass noodle salad with tiger prawns, ground chicken breast, fresh ginger, Thai herbs, roasted cashew nuts with a hint of fresh chilli.
- 66 GOONG MY THAI** 🌶️ \$34.90  
Tiger prawns simmered in a reduction sauce of tamarind, lemongrass, smoky chilli jam, coriander and crushed roasted peanuts.
- 67 SWEET AND SOUR FISH** \$38.90  
Lightly battered barramundi fillet topped with our tangy Thai style sweet and sour sauce with vegetables and pineapple.



**HOR MOK TALAY**



**THE BIG PINEAPPLE**

Please advise incase of any allergies

Remarks: 🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot 🌶️🌶️🌶️🌶️ Welcome to Thailand

# Vegetable

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| <p><b>45 PAD PAK</b> \$24.90<br/>Fresh and seasonal garden vegetables stir-fried in a smoky oyster sauce. Plus \$2 with tofu.</p> <p><b>46 GREEN CURRY VEGETABLE</b> \$24.90<br/>Vibrant green curry paste in coconut milk, with bamboo shoots, green beans, red capsicum, seasonal vegetable and Thai basil. Plus \$2 with tofu.</p> <p><b>47 CUCUMBER SALAD</b> \$24.90<br/>Shredded cucumber tossed with tomatoes, roasted peanuts, mint and coriander in a mild smoky jam dressing.</p> <p><b>48 TOFU PAD BAI KRAPOW (TOFU WITH SWEET BASIL)</b> \$26.50<br/>A delicious stir fry of tofu with Thai basil, garlic, long red chilli, onion and red capsicum.</p> | <p><b>49 TOFU PAD PRIK KHING</b> \$26.50<br/>Tofu stir fry with red curry paste, green beans, red capsicum and kaffir lime leaves.</p> <p><b>50 TOFU MY THAI</b> \$25.90<br/>Tofu tossed in a thick sauce of lemon juice, tamarind, ground roasted peanuts, lemongrass and coriander.</p> <p><b>51 TOFU WITH CASHEW NUTS</b> \$26.50<br/>Tofu stir fried with sweet chilli paste, onion, capsicum and topped with roasted cashew nuts.</p> |
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# Side Dish

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| <p><b>52 STEAMED CHINESE KALE</b> \$15.90<br/>Steamed Chinese kale topping with oyster sauce and fried garlic.</p> <p><b>53 ROTI</b> \$3.50/ PCS</p> | <p><b>54 THAI FISH SAUCE WITH BIRD'S EYE CHILLI</b> \$2.50</p> <p><b>55 THAI SEASONING SOY SAUCE WITH BIRD'S EYE CHILLI</b> \$2.50</p> |
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CUCUMBER SALAD

Note : Most meals on the menu with beef, chicken, etc. may be substituted with tofu as requested.

Please advise incase of any allergies

Remarks: 🌶 Mild 🌶🌶 Medium 🌶🌶🌶 Hot 🌶🌶🌶🌶 Welcome to Thailand



"My Thai" was established in July 1993. The name "My Thai" was chosen so that patrons could feel the restaurant was their own. The name enables me to feel that I can discover and explore more of my own Thai cooking style.

I always had a keen interest in cooking and have always enjoyed meeting people. Opening "My Thai" allowed me to fulfil my interests.

Within four years of opening, I had made many friends from many countries. This gave me an even greater spirit in running your - "My Thai" Restaurant.

My Thai has become one of Brisbane most popular restaurant since moving from Rosalie Village (29/3/2000) due to redevelopment of that site.

Complications with the building of my new restaurant meant I was unable to open for 6 months.

With the help from customers and staff we opened temporary premises at 261 Given Terrace Paddington before moving to our present address. I would like to sincerely thank all the people who supported me during that difficult time.

My Thai food makes exuberant use of hot chillies, garlic, lemongrass and ginger. These hot and spicy dishes have a unique character of their own which distinguishes them from the cooking of other parts of South-East Asia

Meals are prepared in the traditional manner with several dishes being served simultaneously, complimenting each other in texture, flavour, aroma and colour. Only the freshest ingredients are used. These are selected and blended with care to create a harmonious result.



Welcome to My Thai restaurant  
Please advise us in case of any allergies  
Fully licensed

Each serving is approximately adequate for one person

Last order must be received by 9 P.M.  
Raw brown and palm sugars are used in our cooking.  
We use fresh local produce where possible.

## BANQUET MENU

(minimum 4 people)

BANQUET 1 = \$65.00 PER PERSON (INCLUDES TEA /COFFEE)

### ENTREES

Spring Rolls / Tod Mun Pla (Fish Cake) / Satay Chicken

### MAINS

Red Curry Beef / Chicken with Cashew Nuts / Pork Sweet and Sour / Pan Fried Garden Vegetables / Steamed Jasmine Rice

### DESSERTS

Tapioca Pudding with Lychees or Black Sticky Rice with Coconut Cream or Vanilla Ice Cream with Hot Chocolate Sauce.

BANQUET 2 = \$65.00 PER PERSON (INCLUDES TEA /COFFEE)

### ENTREES

Satay Chicken/ Tod Mun Pla (Fish Cake) / Curry Puff

### MAINS

Yellow Chicken Curry / Beef with Sweet Basil / Ginger & Shallots Pork / Spicy Cucumber Salad / Steamed Jasmine Rice

### DESSERTS

Tapioca Pudding with Lychees or Black Sticky Rice with Coconut Cream or Vanilla Ice Cream with Hot Chocolate Sauce.

BANQUET 3 = \$70.00 PER PERSON (INCLUDES TEA /COFFEE)

### ENTREES

Satay Chicken/ Pla Muk Tod (Fried Calamari) / Spring Rolls

### MAINS

Massaman Beef Curry / Garlic Prawns / Lamb with Sweet Basil / Pan fried Garden Vegetable / Steamed Jasmine Rice

### DESSERTS

Tapioca Pudding with Lychees or Black Sticky Rice with Coconut Cream or Vanilla Ice Cream with Hot Chocolate Sauce.

BANQUET 4 = \$70.00 PER PERSON (INCLUDES TEA /COFFEE)

### ENTREES

Curry Puff / Goong Tod (Fried Prawns) / Satay Chicken

### MAINS

Green Curry Chicken / Seafood with Sweet Basil / Garlic Lamb / Pan Fried Garden Vegetables / Steamed Jasmine Rice

### DESSERTS

Tapioca Pudding with Lychees or Black Sticky Rice with Coconut Cream or Vanilla Ice Cream with Hot Chocolate Sauce or Coconut Ice Cream with Roasted Nuts

BANQUET 5 = \$75.00 PER PERSON (INCLUDES TEA /COFFEE)

### ENTREES

Satay Chicken / Curry Puff / Fried Prawn

### MAINS

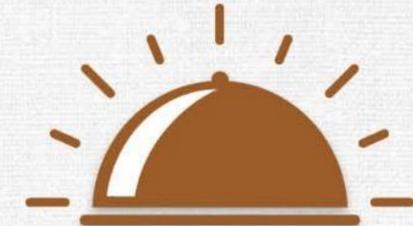
Yellow Prawn Curry / Duck Breast with Sweet Basil / Ginger Fish / Sweet and Sour Vegetables / Steamed Jasmine Rice or Coconut Rice

### DESSERTS

Tapioca Pudding with Lychees or Black Sticky Rice with Coconut Cream or Vanilla Ice Cream with Hot Chocolate Sauce or Coconut Ice Cream with Roasted Nuts or Pistachio Ice Cream

Please advise in case of any allergies

Remarks: Mild Medium Hot Welcome to Thailand



**Taya Kitchen**  
CULINARY SCHOOL

Thai Cooking Classes

Brisbane's Best Asian Cooking Classes!

Recreate your favourite Thai, Vietnamese, Malaysian and Korean dishes with Chef Taya, daughter of Busara (Chef and Founder of My Thai Restaurant).

Chef Taya has been refining her cookery skills with her much loved mother, Busara since 1992. As well as completing studies at a prominent Thai Culinary College in Bangkok, Chef Taya proudly qualified as a Commercial Chef both in Thailand and in Australia at a young age.

She married her natural cooking instincts, technical skills and passion to become a seasoned Chef, certified culinary arts trainer and ambassador for those who love to cook and those who love to learn.

Cooking at Taya Kitchen Culinary School in the Enoggera based, purpose built, air-conditioned commercial kitchen, you'll learn how to create those bold yet balanced flavours that make Asian cookery so unique.

Whether you're joining one of our exclusive small group workshops, hosting your own private cooking class or team building event, we look forward to welcoming you.

Contact Chef Taya today and let's get cooking!

[www.tayakitchen.com.au](http://www.tayakitchen.com.au)



# Entrée

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| <p><b>01 THAI SPRING ROLLS (4) \$14.90</b><br/>Crispy vegetable spring rolls with shredded cabbage, carrots and glass noodles.<br/>Served with a light sweet and sour sauce.</p> <p><b>02 SATAY CHICKEN(4) GF \$15.90</b><br/>Lightly grilled gluten free chicken marinated in lemongrass, coconut milk and curry power.<br/>Served with our famous satay peanut sauce.<br/>(optional with fried tofu)</p> <p><b>03 TOD MUN PLA GF (FISH CAKES) (4) \$16.90</b><br/>Fluffy gluten free Thai fish cakes with fresh kaffir lime leaves.<br/>Served with a special sauce.</p> <p><b>04 PLA MUK TOD (FRIED CALAMARI) \$16.90</b><br/>Calamari in a Thai tempura batter.<br/>Served with a light sweet and sour sauce.</p> <p><b>05 GOONG TOD (FRIED PRAWNS) (4) \$16.90</b><br/>Tiger prawns in a Thai tempura batter.<br/>Served with a light sweet and sour sauce.</p> <p><b>06 KANOOM JEEB (THAI DIM SIM) (4) \$14.90</b><br/>Mouth-watering steamed Thai Dim Sims filled with shredded kale, ground chicken, water chestnuts and touch of sesame oil.<br/>Served with a side of seasoning soy sauce.</p> | <p><b>07 RICE PAPER ROLLS (4) GF \$15.90</b><br/>Barbecue chicken wrapped with fresh Thai mix salad, Thai herbs with dipping sauce.<br/>(optional with fried tofu)</p> <p><b>08 HOT TONG (GOLDEN PARCEL) \$14.90</b><br/>Deep Fried wonton fills with water chestnut and grounded chicken served with sweet chillies sauce.</p> <p><b>09 PUFF CURRY \$14.90</b><br/>A delicious mince chicken with sweet potato mix with thai herbs and curry powder fills in puff and served with sweet chilli sauce</p> <p><b>MIX ENTREE FOR TWO PERSON \$30.90</b><br/>Spring roll (2) Curry Puff (2)<br/>Hor Tong (2) Fish Cake(2)</p> <p><b>MIX ENTREE FOR FOUR PERSON \$45.90</b><br/>Spring roll (2) Curry Puff (2)<br/>Hor Tong (2) Fish Cake(2)<br/>Fried Prawn (2) Satay (2)</p> |
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Please advise incase of any allergies

Remarks: 🌶 Mild 🌶🌶 Medium 🌶🌶🌶 Hot 🌶🌶🌶🌶 Welcome to Thailand

# Soup

## 10 TOM YUM GOONG

Entrée size for 1 person

\$16.90

Hot pot size for up to 4 people

\$38.90

A spicy and sour piquant soup of tiger prawns with lemongrass, kaffir lime, mushroom and coriander. Finished with a hint of coconut milk.

## 11 TOM KHA GAI

Entrée size for 1 person

\$15.90

Hot pot size for up to 4 people

\$36.90

A light coconut with sliced chicken breast, fresh kaffir lime leaves, coriander and galangal



TOM YUM GOONG

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# Curry

- 12 **GAENG KEO WHARN (GREEN CURRY)** GF 🌶️🌶️ \$27.90  
Vibrant green curry paste in coconut milk, with bamboo shoots, green beans, red capsicum and Thai basil.  
Your choice of chicken, beef or pork.
- 13 **GAENG KARI (YELLOW CURRY)** GF 🌶️ \$27.90  
A mild coconut curry with chat potatoes and coriander, with your choice of chicken or tiger prawns \$32.90
- 14 **GAENG PANAENG (DRIED CURRY)** GF 🌶️🌶️ \$27.90  
A rich panaeng curry in coconut cream, with kaffir lime leaves, red capsicum, snow peas and Thai basil.  
With your choice of chicken / beef or tiger prawns \$32.90
- 15 **GAENG MUSSAMAN BEEF** GF 🌶️ \$30.90  
Slow braised beef in tamarind essence and coconut milk chat potatoes and coriander.  
optional with roti bread \$3.50
- 16 **GAENG MUSSAMAN LAMB SHANK** GF 🌶️ \$36.90  
A Truly luxurious dish. slow cooked lamb shanks in a mussaman curry sauce till become meltingly tender seved with potatoes and perfect match with Roti Bread



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Remarks: 🌶️ Mild 🌶️🌶️ Medium 🌶️🌶️🌶️ Hot 🌶️🌶️🌶️🌶️ Welcome to Thailand

# Pork

## Lean Pork Loin

- 27 GINGER & SHALLOTS PORK \$26.90 / \$28.90  
(CRISPY PORK BELLY ALSO AVAILABLE)  
A stir fry of ginger with sliced pork, spring onion, red capsicum, young corn and button mushrooms.
- 28 PORK SWEET AND SOUR \$26.90 / \$28.90  
(CRISPY PORK BELLY ALSO AVAILABLE)  
Thai style sweet and sour stir fry of sliced pork with mixed vegetables and pineapple.
- 29 MOO PAD PRIK KHING  \$26.90 / \$28.90  
(CRISPY PORK BELLY ALSO AVAILABLE)  
Pork stir fry with red curry paste, green beans, red capsicum and kaffir lime leaves.
- 30 CRISPY PORK BELLY CHOICE OF \$28.90
- Kale - Stir Fried in oyster sauce and chinese kale
  - Mix vegetable - Stir Fried in oyster sauce
  - Cashew nut - Stir Fried with chilli paste, mild chilli jam
  - Basil - Stir Fried with Fresh Chilli, garlic and Basil

# Lamb

## Sliced Lamb Back Strap

- 31 LAMB PAD BAI KRAPOW (LAMB WITH SWEET BASIL)  \$29.90  
A classic stir fry of sliced lamb with Thai basil, garlic, long red chilli, onion, red capsicum and mushroom.
- 32 GARLIC LAMB \$30.90  
A stir fry of garlic, sliced lamb, white pepper and coriander.  
Served on a bed of shredded crispy cabbage.
- 33 LAMB PAD PRIK KHING  \$29.90  
Lamb stir fry with red curry paste, green beans, bamboo shoots, red capsicum and kaffir lime leaves.
- 34 LAMB CASHEW NUT  \$30.90  
Stir fried lamb in garlic, long red chilli paste, a mild chilli jam and spring onion topped with roasted cashew nuts.

Please advise incase of any allergies

Remarks:  Mild  Medium  Hot  Welcome to Thailand