

MENU

Shallot Thai Restaurant

Restaurants

Entrée

6 per serve

4 per serve

3 per serve

Entree

prod

Curry Puff

Potatoes, herbs, minced chicken, onion filling wrapped in puff pastry

\$6.90

prod

Curry Puff Pag

Potatoes, onion, carrot, snow pea and herb filling wrapped in puff pastry.

\$6.50

prod

Curry Puff Pork

Pork BBQ, herbs, onion filling wrapped in puff pastry.

\$6.90

prod

Deep Fried Soft Shell Crab

In batter, served with sweet and sour plum sauce.

\$8.50

prod

Golden Bag

Minced chicken, spring onion, sweet corn and waterchestnut wrapped in spring roll pastry. Served with sweet chilli sauce.

\$6.40

prod

Goong Hom Par

Marinated prawns wrapped in pastry. Served with sweet chilli sauce.

\$6.90

prod

Mixed Entree

Combination of Por Pia, Chicken Satay, Tod Mun, Curry Puff, Goong Hom Par and Golden Bag. Served one each with sweet chilli sauce.

\$10

prod

Por Pia

Thai spring rolls, with spicy minced pork and herb filling. Served with sweet chilli sauce.

\$6.40

prod

Por Pia Pag

Thai vegetable spring rolls, with spicy herb filling. Served with sweet chilli sauce.

\$5.60

prod

Prawn Crackers

\$4.50

prod

Satay Chicken

Marinated chicken masked with 'Shallot' peanut sauce.

\$8.50

prod

Satay Chicken Roti Roll

\$10

prod

Tod Mun

Spicy Thai fish cakes. Served with sweet chilli sauce.

\$6.90

Soup

Prawns

Chicken

Vegetables & Tofu

prod

#11 Tom Yum

The famous hot and sour soup.

\$9.50

\$7

\$6.50

prod

#12 Tom Kha

Coconut milk with lime juice, lemon grass and galanga

\$7.50

\$7

\$6.50

Thai Salads

Soft Shell Crab

Calamari

Mix Seafood

Prawns

Main

prod

#16 Neur Nam Tok

Grilled beef with onion, chilli, mint and lemon juice.

\$13.50

prod

#17 Goong Marnow

Barbecued prawns cooked in lemon juice, garlic and chilli.

\$17

prod

#18 Yum Pla Muk

Calamari salad with a taste of chilli, onion and lemon juice.

\$14

prod

#19 Salad Pag Sod

Mixed garden vegetables with boiled and peanut sauce.

\$11

prod

#20 Pet Nam Tok

Roasted Duck Breast with onion, chilli, tomato, cucumber, mint and lemon juice.

\$17

prod

#21 Pla

Salad with a taste of chilli, onion, lime leaf, lemon grass, lemon juice and chilli paste.

\$19.90

\$16

\$19

\$19

prod

#22 Larb Gai

Mince chicken with onion, chilli and lemon juice.

\$14

With seasonal vegies and home made special red wine sauce.

\$19.90

\$17

\$16

prod

#29 Pla Muk Yang

Marinated BBQ calamari with Thai style hot and sour sauce.

\$16

Grilled

Soft Shell Crab

Peking duck breast

Deep fried fish

Main

prod

#26 Gai Yang BBQ

Chicken marinated with Thai herbs and 'Shallot' special sauce.

\$13.50

prod

#27 Moo Yang BBQ

Pork marinated with Thai herbs and 'Shallot' special sauce.

\$13.50

prod

#28 Nam Dang