



From The Pot cont.

- 5. Massaman Curry** 
Delicious slow cooked tender beef with Thai curry paste & herb, coconut milk, potatoes, onions, roasted peanut
- 6. Special roasted duck curry (Geang Ped)** 
Deboned Roasted duck cooked in Thai red curry with vegetables, lychee, pineapple & kafir lime leaf
- 7. Laksa**
A full flavoured curry with your choice of meat cooked with Thai herbs & rice or egg noodle
- 8. Pumpkin Curry** 
Thai red curry with sweet pumpkin in coconut milk, basil leave & choice of your meat
- 9. Choochee Prawns** 
Rich with the fragrance of herbs and spices, this dry curry with prawns, basil leaves and Kafir Lime leaves

Noodle & Rice Dishes

Choice of meats:	Chicken, Beef, Pork, Tofu and Vegetables	17.00
	Lamb	18.00
	Prawn, Mix Seafood (Gluten Free Available)	19.50

- 1. Pad Thai**
Popular Stir-Fried Thai rice noodle with your choice of meat, egg, bean sprouts & special sauce, sprinkled with roasted ground peanuts
- 2. Pad Spicy Noodle (Khee Mao)** 
Stir-Fried rice noodles or egg noodles with peppers, egg, basil leaves, onion and fresh basil and chili
- 3. Pad See EEW**
Thai Style thick rice noodle stir-fried with egg, green vegetable and unique Thai sauce
- 4. Stir Fried Glass Noodles**
Delicious Thai style vermicelli noodle stir-fried with egg, black fungi mushroom and shallots
- 5. Spicy Basil Fried Rice** 
Steamed Jasmine rice fried with egg, sweet basil leaves, chili, onions & your choice of meat (Let your taste buds go wild)
- 6. Thai Fried Rice**
Thai fried rice with egg and vegetable and your choice of meat



PAD THAI

FRIED RICE

Chef's Special

- 1. Serene Pineapple Fried Rice** **22.00**
Traditional Thai fried rice with ham, chicken, King prawn, egg, sweet pineapple and roasted pine nut
- 2. Choochee grilled Salmon**  **25.00**
Grilled Salmon fillet in dry creamy curry top up with fresh kafir lime leaves
- 3. Fish 3 Flavoured Sauce** **22.00**
Deep fried fish fillet cooked with homemade 3 flavored sauce

Please tell us your preference
Mild  Medium  Chilli Hot  or Extra Hot

Adding Extra:		
veggies, meats, cashew nut, sauces		2.00
seafood		3.00
prawn	each	2.00
Steamed Jasmine Rice	p/p	2.50
Coconut Rice	p/s	5.00
Roti Bread	1 piece	3.00

Side Dishes:		
Mixed greens with oyster sauce		8.50
Chips served with sweet chilli sauces and mayo		8.50

Dessert Time

- 1. Deep Fried Ice Cream** **6.00**
Very nice crunchy coating deep fried vanilla ice-cream, served with your favourite sauces (chocolate, caramel, strawberry)
- 2. Fresh Coconut Ice Cream** **6.00**
The light, fresh homemade coconut ice-cream topped with crunchy peanut and roasted coconut
- 3. Thai Black Sticky Rice and Sweet Coconut Milk** **6.00**
Naturally sweet, dark rice that has full loads of fibre and antioxidants. A deliciously healthy dessert and guilt free
- 4. Banana Fritter** served with vanilla ice-cream **6.00**

Drinks

COLD			
Coke, Diet Coke, Fanta, Sprite,			
Lift	can	2.50	
Soft Drinks Wimmers, Bluemonkey			
Coconut Juice		3.50	
Apple Cider, Ginger Beer, Lemon,			
Lime & Bitters, Good Apple		3.50	
Lipton Ice Tea (Lemon, Peach,			
Green Tea)		4.00	
Juices (Orange, Apple, Thai Coconut		4.00	
B.Y.O.	p/p	2.50	
HOT			
Thai Jasmine Tea	p/pot	3.00	
Lemon Honey Tea		3.00	
Coffee		3.50	
Hot Cocoa		3.50	

Please advise us if you wish to take any unfinished food home and we will provide a container at a cost of 50¢ each.

Our food is freshly cooked so if there is a delay please except our apology.

We don't put MSG in our food and if you suffer from any allergies or gluten, please advise our staff.

Thank you for supporting and sharing a unique dining experience with us, wishing you an enjoyable time.

Serene Thai Restaurant

Dine in & Take away



OPEN 6 DAYS
Monday to Friday
11.30am - 2.30pm
4.30pm - 9.00pm

Saturday
4.30pm - 9.00pm

16 Maple Street
Cooroy Qld 4563


07 5442 5549

Entrée (Warm up your taste Buds)

- 1. Vegetarian Spring Rolls (Por Pia) (4)** **8.50**
A mix of glass noodle, mushroom, carrot & wrapped in pastry, cooked until golden brown
- 2. Chicken Spring Rolls (Por Pia) (4)** **8.50**
A mixture of glass noodle, chicken mince, mushroom, carrot & wrapped in pastry cooked until golden brown
- 3. Deep fried stuffed wonton skin (Keaw Tod) (6)** **8.50**
A mix of marinated pork & prawn mince, wrapped in wonton skin, served with plum sauce
- 4. Veg. Curry Puff (Kari Puff) (4)** **8.50**
A mix of sweet potatoes, corn, peas and carrot
- 5. Fish Cake (Tod Mon Pla) (4)** **8.50**
A mixture of minced fish, green bean, kafir lime leaf, Thai herbs & spices served with sweet chilli sauce
- 6. Steamed Dimsim (4)** **9.00**
Wonton filled with marinated pork mince and prawn, steam and served with special sauce
- 7. Prawn Rolls (Por Pia Koong) (4)** **9.00**
Marinated king prawn wrapped in pastry, cooked until golden brown served with Sweet Thai chili sauce
- 8. Chicken Satay (Gai Satay) (4)** **9.00**
Marinated Chicken Tenderloin overnight, grilled and served with peanut sauce
- 9. Calamari** **9.00**
Tender marinated squid coated with bread crumb, deep fry to perfection, served with sweet chili sauce
- 10. Mix Entrée** **9.00**
A combination of Spring Roll, Prawn Roll, Curry Puff, Fish Cake and Keaw Tod
- 11. Prawn Cracker** **3.00**

Soups (To keep warm)

Choice of meats:	Vegetables, Tofu	9.00
	Chicken, Beef, Pork	10.00
	Prawn, Mix Seafood	12.00
	Smoked Salmon	12.00

- 1. Tom Yum (Gluten Free)** 
Hot & sour soup with mushroom, tomatoes, and lemongrass, adding a kick for your taste buds
- 2. Tom Kha (Gluten Free)**
Aromatic soup in coconut milk with galangal, mushroom and Thai herbs

Thai Salads (A refreshing dish)

- 1. Beef Salad**  **19.90**
Marinated tender rump steak, grilled, cooked in homemade Thai dressing & herbs (a mouth watering experience)
- 2. Larb Gai**  **19.90**
A mixture of minced chicken with sliced onion, Thai herbs, lime juice & ground roasted rice
- 3. Mix Seafood Salad**  **19.90**
Mixed seafood tossed with Thai herbs, onions, tomato, mint, fresh chili and lime juice
- 4. Pla Goong (10 prawns)**  **19.90**
Juicy Sweet King prawns tossed with Thai herbs, onions, mint, chili, fish sauce & lime juice

Stir Fried Dishes

Choice of meats:	Vegetables or Tofu	17.00
	Chicken, Beef, Pork	18.00
	Lamb or Roasted Pork Belly	19.00
	Prawn, Mix Seafood	19.50
	Duck	25.00
	(Gluten Free Available)	

- 1. Cashew Nut (Pad Med Ma Muang)** 
A mix of garden fresh vegetables, mild chili paste, kafir lime with roasted cashew nuts
- 2. Ginger (Pad Khing)**
Stir-Fried ginger, garlic sauce, black fungi mushroom & fresh vegetables
- 3. Pepper (Pad Ped)** 
A choice of meat/seafood with a gravy pepper sauce, shallots, kra chai, kafir lime and vegetables
- 4. Chili Basil (Pad Kaprow)**  
Stir-fried meats or seafood with fresh holy basil, chilli & onions and fresh vegetables which make this dish a must
- 5. Sweet & Sour (Pad Preaw Wan)**
Stir-fried Thai sweet & sour sauce with fresh vegetables, pineapple and lychee

Stir Fried Dishes cont.

- 6. Peanut Sauce (Pra Ram)**
A choice of meat stir-fried with fresh vegetables, mushroom topped with peanut sauce (everyone's favourite)
- 7. Beef with Oyster Sauce (Pad Nam Mun Hoy)**
Stir-fried sliced rump steak with oyster sauce, mushroom, and onion
- 8. Serene Ocean (Pad Prik Pao Talay)** 
A combination of King Prawns, cuttle fish & mussels with roasted chili, vegetables & Thai herbs (A much loved dish)
- 9. Pumpkin Delight**
Diced pumpkin, pork/chicken, eggs, shallots with palm sugar & roasted pine nuts
- 10. Crispy Basil Stir-Fried**
Stir Fried crispy basil with a choice of your meat, (popular dish)
- 11. Thai Garlic King Prawns (Koong Kra Tiem)**
Marinated king prawns stir-fried with garlic, shallot and fresh vegetables.

From The Pot (Authentic Thai Curries)

Choice of meats:	Vegetables or Tofu	17.00
	Chicken, Beef, Pork	18.00
	Lamb	19.00
	Prawn, Mix Seafood	19.50
	Duck	25.00
	Extra kick to the dish & Gluten Free	

- 1. Green Curry (Geang Keaw Wan)**  
Famous Thai green curry with bamboo shoot, coconut milk, lime leaves, sweet basil & green chilli
- 2. Red Curry (Geang Deang)** 
A selection of fresh vegetables, your choice of meats & extra flavour with pineapple & lychee
- 3. Yellow Curry (Geang Lueng)**
Famous Thai yellow curry with potatoes, onion, fresh coconut milk, pineapple & tamarind sauce
- 4. Panang** 
A creamy curry cooked with meat, grounded peanut, sate sauce topped with kafir lime leaves



SPRING ROLLS



DIMS SIMS



CHOOCHEE PRAWNS



DUCK CURRY

