

## From The Pot cont.

5. **Massaman Curry**  
Delicious slow cooked tender beef with Thai curry paste and 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 and kafir lime leaf
7. **Laksa**  
A full flavoured curry with your choice of meat cooked with Thai herbs and rice or egg noodle
8. **Pumpkin Curry**  
Thai red curry with sweet pumpkin in coconut milk, basil leave and 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 and Rice Dishes

Choice of meats:	Tofu and Vegetables	14.00
	Chicken, Beef, Pork	15.50
	Lamb	17.50
	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 and 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, fresh basil and chill
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, chill, onions and 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



## Chef's Special

1. **Serene Pineapple Fried Rice** 19.50  
Traditional Thai fried rice with ham, chicken, King prawn, egg, sweet pineapple and roasted pine nut
2. **Choochee grilled Salmon** 22.00  
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

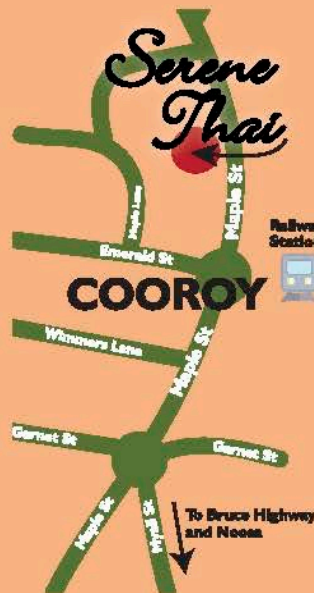
PLEASE TELL US YOUR PREFERENCE

Mild Medium Chilli Hot or Extra Hot

<b>Adding Extra:</b>			
veggies,			1.00
meats, cashew nut, sauces			2.00
seafood			3.00
prawn			each 1.00
Steamed Jasmine Rice	small	3.00	large 4.00
Coconut Rice	small	4.50	large 6.00
Roti Bread			1 piece 3.00

## Drinks

<b>COLD</b>		
Coke, Diet Coke, Fanta, Sprite, Lift	can	2.50
Soft Drinks Wimmens, Bluemonkey Coconut Juice		3.50
Apple Cider, Ginger Beer, Lemon, Lime and Bitters, Good Apple		3.50
Lipton Ice Tea (Lemon, Peach, Green Tea)		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.

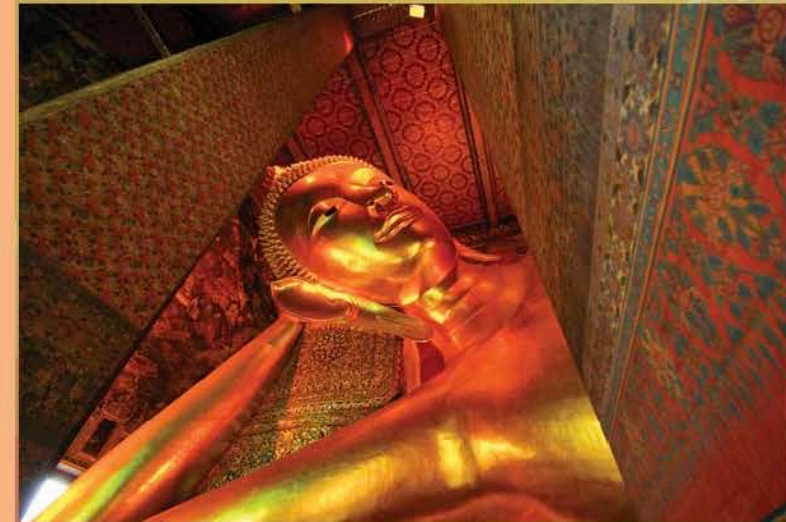
We don't put MSG in our food and if you suffer from any allergies or gluten, please advise our staff.

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)** 7.00  
A mix of glass noodle, mushroom, carrot and wrapped in pastry, cooked until golden brown
2. **Chicken Spring Rolls (Por Pia) (4)** 7.00  
A mixture of glass noodle, chicken mince, mushroom, carrot and wrapped in pastry cooked until golden brown
3. **Deep fried stuffed wonton skin (Kaaw Tod) (6)** 7.00  
A mix of marinated pork and prawn mince, wrapped in wonton skin, served with plum sauce
4. **Veg. Curry Puff (Karl Puff) (4)** 7.00  
A mix of sweet potatoes, corn, peas and carrot
5. **Fish Cake (Tod Mon Pia) (4)** 7.00  
A mixture of minced fish, green bean, kafir lime leaf, Thai herbs and 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 chilli 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 chilli 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



SPRING ROLLS



DIMIT SIMS

## Soups (To keep warm)

Choice of meats:	Vegetables, Tofu	8.00
	Chicken, Beef, Pork	9.00
	Prawn, Mix Seafood	10.00
	Smoked Salmon	12.00

1. **Tom Yum (Gluten Free)**   
Hot and 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** 18.50  
Marinated tender rump steak, grilled, cooked in homemade Thai dressing and herbs (a mouth watering experience)
2. **Larb Gai** 18.50  
A mixture of minced chicken with sliced onion, Thai herbs, lime juice and ground roasted rice
3. **Mix Seafood Salad** 19.50  
Mixed seafood tossed with Thai herbs, onions, tomato, mint, fresh chili and lime juice
4. **Pia Goong (10 prawns)** 19.50  
Juicy Sweet King prawns tossed with Thai herbs, onions, mint, chilli, fish sauce and lime juice

## Stir Fried Dishes

Choice of meats:	Vegetables or Tofu	14.00
	Chicken, Beef, Pork	15.50
	Lamb or Roasted Pork Belly	17.50
	Prawn, Mix Seafood	19.50
	Duck	22.00
	(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 and 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 and onions and fresh vegetables which make this dish a must
5. **Sweet and Sour (Pad Prew Wan)**  
Stir-fried Thai sweet and 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 and mussels with roasted chili, vegetables and Thai herbs (a much loved dish)
9. **Pumpkin Delight**  
Diced pumpkin, pork/chicken, eggs, shallots with palm sugar and 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	14.00
	Chicken, Beef, Pork	15.50
	Lamb	17.50
	Prawn, Mix Seafood	19.50
	Duck	22.00
	Extra kick to the dish and Gluten Free	

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



CHOO-CHEE PRAWNS



DUCK CURRY