

Thai nine

Our first Bai Yok Thai Restaurant began its journey in 1988 at Crows Nest as a family business run by Chan, Yoksri and me (Michael). Bai Yok is named after Yoksri, who is my dear sister and the creator of all the recipes. Yok means "Jade" in English. In 2001, Cherry and I established Bai Yok Castlecrag with an aim to become part of the Castlecrag community.

In 2006 Cherry and I embarked on a new adventure, deciding to open a restaurant in Mosman. The restaurant Thai Nine, (or Thai Kao in the Thai language) was born, the name a reflection of me being the ninth child of eleven children in my family.

The warmth and genuine hospitality Cherry and I live for is reflected in our welcome to you when you visit our restaurant. We strive to bring you beautiful, innovative food and outstanding service as a way of thanking you for your support and encouragement.

Due to the community support and patronage, Thai Nine Mosman has now been operating over 10 years. We appreciate the community that see us as the go to "dining venue" and will continue to deliver exciting, quality authentic Thai cuisine at Thai Nine Mosman.

*Thanks so much for your continuing support
Michael Lui and Family*

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www.thainine.com.au



THAI NINE Mosman

Licensed & B.Y.O. (Wine only) / Gluten Free Available. / No MSG added.

Minimum charge \$20 per person

Ask for our daily specials. / Gift Voucher Available. / All major credit cards & eftpos accepted.

Prices GST Inclusive. / Prices & ingredients subject to change without notice.

Entrée



1. Mieng Scallop

Entrée

- 1. Mieng Scallop** (4pcs) 18
Grilled scallop with roasted coconut shredded, lime, Spanish onion, peanut, ginger and fried shrimp served on betel leaf and palm sugar herbs relish.
- 2. Hoy Jor** (4pcs) 13
Crab meat, prawn, pork mince and water chestnut wrapped with soya paper then deep fried served with plum sauce.
- 3. Crystal Prawn** (3pcs) 15
Fresh whole local prawn cutlet with marinated pork mince and Thai herbs wrapped in rice pastry and deep fried until crisp and golden served with sweet chilli sauce.
- 4. Satay** (4pcs) 11
Sliced chicken marinated with special Thai spices and BBQ on skewers served with home made peanut sauce.
- 5. Curry Puff** (4pcs) 11
Minced pork mixed with potato, curry powder wrapped in pastry and deep fried served with sweet cucumber salad sauce.



9. Crispy Squid

Entrée



6. Vegetarian Spring Roll (4pcs) 8

Deep fried Thai style vegetable spring roll served with plum sauce.

7. Taw Hu Tod (6pcs) 8

Deep fried bean curd with a crispy outside and soft centre served with sweet chilli crushed peanut sauce.

8. Fresh Roll (2pcs) 13

Fresh Avocado, pumpkin, cucumber, carrot and shallot wrapped with rice paper served with sweet special tamarind relish.

9. Crispy Squid 17

Crispy squid sprinkle with sea salt, pepper and mixed herbs served with mild sweet chilli lime soy sauce.

10. Mixed Entrée

(For 2 serves) 22

Hoy Jor, Satay, Vegetarian spring roll, Curry puff served with chef's selection of sauces.

8. Fresh Roll



Soup

11. Tom Yum

- Snow Pea 10
 - Local King Prawn 13
- Spicy and sour soup with mushroom, and fresh Thai herbs.

12. Tom Kah

- Snow Pea 10
 - Chicken 10
 - Local King Prawn 13
- Spicy and sour soup with mushroom, fresh Thai herbs and coconut milk.

11. Tom Yum
(Local King Prawn)



Soups

Home Made Curry



17. **Coco Prawn**

13. **Green Curry**

- *Vegetable and Bean Curd 20*
- *Chicken or Beef 20*

Spicy green curry, bamboo shoot, french bean, coconut milk and basil.

14. **Red Curry**

- *Vegetable and Bean Curd 20*
- *Chicken or Beef 20*

Spicy red curry, bamboo shoot, french bean, coconut milk and basil.

15. **Panang Curry**

- *Chicken or Beef 20*

Lightly sweet red chilli curry with coconut milk and kaffir lime leaf served on steamed broccoli.

16. **Red Curry Duck 25**

Sliced of roasted breast duck set in home made red curry with pineapple, cherry tomato, basil and coconut milk.

17. **Coco Prawn 34**

Fresh local king prawns set in aromatic green curry, lightly flavored with fresh young coconut granted flesh, served in a fresh young coconut.

18. **Roti Duck 27**

Red dried curry with roasted duck breast fillet, coconut milk, kaffir lime leaf served with crispy roti and cucumber salad sauce.

Main Courses

19. Yang Beef 22

Char-grilled marinated grain fed rump served with special spicy lime, roasted rice relish.

20. Yang Chicken 20

Char-grilled marinated chicken served with home made sweet chilli sauce.

21. Beef Salad 22

Sliced seared grain fed rump with lemongrass, cucumber, cherry tomato, red onion, coriander, mint and chilli lime dressing.

22. Yum Hua Plee 33

Fresh banana blossom tossed with local king prawn, red onion, mint, chilli jam, lime dressing, coconut milk and crispy fried onion.

23. Yum Ped Tod 26

Crispy breast duck with fresh Lebanese cucumber, coriander, betel leaf, mint, fried onion, crispy ginger and mild chilli lime dressing.

24. Pa Low Beef 22

Braised shin beef with star anise, cinnamon and fresh herbs topped with mint, coriander chilli lime salad.

25. Pra Ram Grob 22

Sliced sauteed grain fed rump with chilli jam and peanut sauce served on tempura bok choy.

24. Pa Low Beef





22. Yum Hua Plee

Main Courses



26. Crackling Fish

26. Crackling Fish 25

Stir fried John Dory fillet with long red chilli basil and pork crackling served with steamed bok choy.

27. Spicy Crab 25

Tempura soft shell crab with three flavors chilli sauce served with fresh mixed salad.

28. Pad Garlic Pepper

- *Chicken or Beef 20*
 - *Local King Prawn 30*
- Stir fried onion, spring onion, red capsicum, carrot with mixed garlic, black pepper and chilli sauce.*

29. Pad Cashew Nut

- *Vegetables and Bean Curd 21*
 - *Chicken or Beef 21*
 - *Local King Prawn 31*
- Stir fried with a sweet roasted curry paste, mushroom, cashew nut, onion and shallot.*

30. Pad Basil

- *Vegetables and Bean Curd 20*
 - *Chicken or Beef 20*
 - *Local King Prawn 30*
- Stir fried french beans, mushroom, capsicum, chilli blended and basil.*

31. Thai Nine Stir

- Chicken or Beef 21
- Seafood 27

Stir fried water chestnut, cashew nut, snow pea, carrot and red capsicum with mild oyster sauce.

32. Som Wung Beef 21

Slice tender beef marinated with fresh herbs and stir fried with water chestnut served on steamed mix vegetables.

33. Pad Ginger

- John Dory Fillet 25
- Local King Prawn 30

Stir fried with Asian celery, shredded ginger, black mushroom, onion and shallot.

34. Turmeric Dory 25

Crispy skin John Dory fillet with turmeric, garlic, cashew nut, fried onion, basil topped with chilli jam tamarind relish.



31. Thai Nine Stir



34. Turmeric Dory

Main Courses

Rice

- 35. Pad Snow Pea 30**
Stir fried local king prawn with crisp snow peas, mushroom and tasty mild sauce.
- 36. Pad Taw Hu 20**
Stir fried bean curd with mixed vegetables and tasty mild soy sauce.
- 37. Pra Rarm Pak 20**
Steamed vegetables and deep fried bean curd topped with a special peanut sauce.
- 38. Pad Pak 15**
Stir fried mixed green vegetables with garlic and oyster sauce.
- 39. Pad Thai**
• Chicken or Beef 20
• Local King Prawn 30
Stir fried noodle with egg, bean curd, sprouts, fried onion and topped with crushed peanuts & fresh garlic chives.
- 40. Pad See Ew**
• Chicken or Beef 20
• Local King Prawn 30
Stir fried flat noodle with Chinese broccoli, red capsicum, egg, garlic and mild soy sauce.

- 41. Fried Rice**
Fried Rice Thai style fried rice with egg.
• Chicken or Beef 15
• Local King Prawn 30
- 42. Boiled Rice (per person) 3.50**
Thai Jasmine rice.
- 43. Steamed Mixed Red and Brown Rice (per serve) 6**



Banquet

(Incl. Rice and Coffee or Tea / Min. for 4 People)

\$35 per person

Entrée

- **Mixed Entrée** (No: 10)

Mains

- **Red Curry Beef** (No: 14)
 - **Yang Chicken** (No: 20)
 - **Thai Nine Stir Seafood** (No: 31)
 - **Pad Pak** (No: 38)
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\$45 per person

Entrée

- **Mieng Scallop** (No: 1)
- **Crispy Squid** (No: 9)
- **Hoy Jor** (No: 2)
- **Satay** (No: 4)

Mains

- **Yang Chicken** (No: 20)
- **Palow Beef** (No: 24)
- **Basil Prawn** (No: 30)
- **Turmeric Dory** (No: 34)
- **Pad Pak** (No: 38)

Gluten Free

(Extra \$1)

- **Taw Hu Tod** (Entrée No: 7)
- **Yang Beef** (No: 19)
- **Beef Salad** (No: 21)
- **Crackling Fish** (No: 26)
- **Pad Basil** (No: 30)
- **Thai Nine Stir** (No: 31)
- **Pad Ginger** (No: 33)
- **Pad Snow Pea** (No: 35)
- **Pad Taw Hu** (No: 36)
- **Pad Pak** (No: 38)
- **Pad See Ew** (No: 40)
- **Fried Rice** (No: 41)