

Thai nine

Established in 2006, Thai Nine Restaurant draws its name from the number 9, which symbolises prosperity in Thailand. Guided by this meaning, we have proudly served our community since our founding. Quality and authenticity define our culinary philosophy. Every dish is crafted from scratch using time-honored recipes, prepared with precision, passion, and heart. Our elegantly curated ambiance reflects the richness of Thai culture, thoughtfully paired with refined service and a genuine service mind to create a memorable dining experience where every guest feels welcomed, cared for, and indulged.



www.thainine.com.au

 THAI NINE Mosman

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

Minimum charge \$30 per person (food only)

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

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

Please inform our team for any allergies and dietary restrictions.

All card payments will incur a 1.5% processing fee / 10% surcharge on public holidays.



1. Mieng Scallop



8. Fresh Roll

2. Hoy Jor

Entrée

1. **Mieng Scallop** (4pcs) 26
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) 19
Crab meat, prawn, pork mince and water chestnut wrapped with soya paper then deep fried served with plum sauce.
3. **Crystal Prawn** (3pcs) 21
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) 16
Sliced chicken marinated with special Thai spices and BBQ on skewers served with home made peanut sauce.
5. **Curry Puff** (4pcs) 16
Minced pork mixed with potato, curry powder wrapped in pastry and deep fried served with sweet cucumber salad sauce.





10. Mixed Entrée



7. Taw Hu Tod



6. Vegetarian Spring Roll

6. Vegetarian Spring Roll (V) (4pcs) 13

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

7. Taw Hu Tod (V) (6pcs) 13

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

8. Fresh Roll (V) 15

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

9. Crispy Squid 22

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

10. Mixed Entrée

(For 2 serves) 33

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



9. Crispy Squid

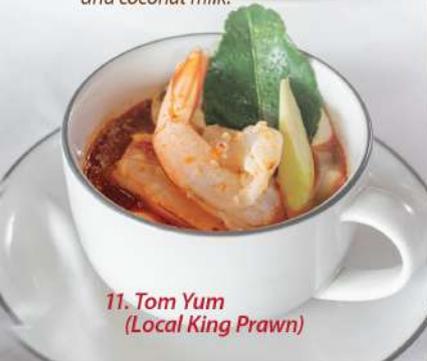
Soup

11. Tom Yum

- Snow Pea 13
 - Local King Prawn 16
- Spicy and sour soup with mushroom, and fresh Thai herbs.

12. Tom Kah

- Snow Pea 13
 - Chicken 13
 - Local King Prawn 16
- Spicy and sour soup with mushroom, fresh Thai herbs and coconut milk.



11. Tom Yum
(Local King Prawn)



18. Roti Duck

Home Made Curry



17. Coco Prawn



16. Red Curry Duck

13. Green Curry

- Vegetable and Bean Curd 27
 - Chicken 27 • Beef Fillet 31
- Spicy green curry, bamboo shoot, french bean, coconut milk and basil.

14. Red Curry

- Vegetable and Bean Curd 27
 - Chicken 27 • Beef Fillet 31
- Spicy red curry, bamboo shoot, french bean, coconut milk and basil.

15. Panang Curry

- Chicken 27 • Beef Fillet 31
- Lightly sweet red chilli curry with coconut milk and kaffir lime leaf served on steamed broccoli.

16. Red Curry Duck 33

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

17. Coco Prawn 45

- 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 37

- 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 36

Char-grilled marinated beef fillet served with special spicy lime, roasted rice relish.

20. Yang Chicken 27

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

21. Beef Salad 36

Sliced seared beef fillet with lemongrass, cucumber, cherry tomato, red onion, coriander, mint and chilli lime dressing.

22. Yum Hua Plee

22. Yum Hua Plee 42

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 33

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

24. Pa Low Beef 34

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

25. Pra Ram Grob 34

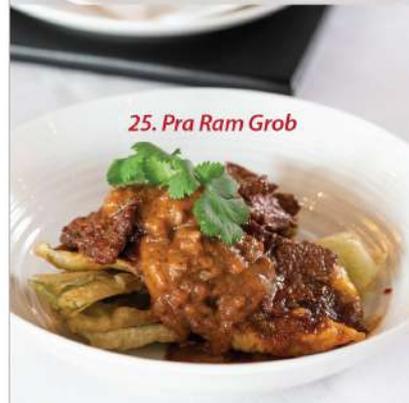
Sliced sauteed beef fillet with chilli jam and peanut sauce served on tempura bok choy.



21. Beef Salad



24. Pa Low Beef



25. Pra Ram Grob



23. Yum Ped Tod





35. Pad Snow Pea 37
 Stir fried local king prawn with crisp snow peas, mushroom and tasty mild sauce.

36. Pad Taw Hu (V) 27
 Stir fried bean curd with mixed vegetables and tasty mild soy sauce.

37. Pra Rarm Pak (V) 27
 Steamed vegetables and deep fried bean curd topped with a special peanut sauce.

38. Pad Pak 22
 Stir fried mixed green vegetables with garlic and oyster sauce.

39. Pad Thai
 • Vegetable (V) 24
 • Chicken or Beef Fillet 24
 • Local King Prawn 37
 Stir fried noodle with egg, bean curd, sprouts, fried onion and topped with crushed peanuts & fresh garlic chives.

40. Pad See Ew
 • Vegetable 24
 • Chicken or Beef Fillet 24
 • Local King Prawn 37
 Stir fried flat noodle with Chinese broccoli, red capsicum, egg, garlic and mild soy sauce.

Rice

41. Fried Rice
 Fried Rice Thai style fried rice with egg.
 • Vegetable (V) 20
 • Chicken or Beef Fillet 22
 • Local King Prawn 37

42. Boiled Rice (per person) 4
 Thai Jasmine rice.

43. Steamed Mixed Red and Brown Rice (per serve) 8

Fresh chilli and soy sauce \$2
 Chilli sauce \$2

Chef's Special

S1. Chilli Prawn 37

Stir fried local king prawn with three flavours chilli sauce served on steamed broccoli.



S2. Yellow Curry Chicken 29

Homemade Thai yellow curry slow cooked with chicken, potato and coconut milk served with cucumber salad sauce.



Banquet

(Incl. Rice and Coffee or Tea or
a Scoop of Vanilla Ice Cream / Min. for 4 People)

\$54 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)

\$66 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)
- **Thai Nine Stir Seafood** (No: 31)
- **Turmeric Dory** (No: 34)
- **Pad Pak** (No: 38)

Gluten Free

(Extra \$1)

- **Taw Hu Tod** (Entrée No: 7)
(Served with Gluten Free soy sauce
or gluten free sweet chilli sauce)
- **Yang Beef** (No: 19)
- **Beef Salad** (No: 21)
- **Crackling Fish** (No: 26)
(without pork crackling)
- **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)