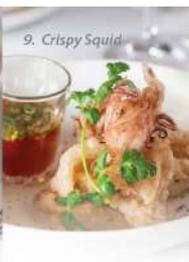




2. Hoy Jor

3. Crystal Prawn



9. Crispy Squid



11. Tom Yum  
(Local King Prawn)



16. Red Curry Duck



17. Coco Prawn



24. Pa Low Beef



25. Pra Ram Grob

## Entrée

1. **Mieng Scallop** (4pcs) 30  
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) 18  
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) 15  
Sliced chicken marinated with special Thai spices and BBQ on skewers served with home made peanut sauce.
5. **Curry Puff** (4pcs) 15  
Minced pork mixed with potato, curry powder wrapped in pastry and deep fried served with sweet cucumber salad sauce.
6. **Vegetarian Spring Roll** (V) (4pcs) 12  
Deep fried Thai style vegetable spring roll served with plum sauce.
7. **Taw Hu Tod** (6pcs) (V) 12  
Deep fried bean curd with a crispy outside and soft centre served with sweet chilli crushed peanut sauce.
8. **Fresh Roll** (V) 14  
Fresh avocado, pumpkin, cucumber, carrot and shallot wrapped with rice paper served with sweet special tamarind relish.
9. **Crispy Squid** 21  
Crispy squid sprinkle with sea salt, pepper and mixed herbs served with mild sweet chilli lime soy sauce.
10. **Mixed Entrée** (For 2 serves) 31  
Hoy Jor, Satay, Vegetarian spring roll, Curry puff served with chef's selection of sauces.

## Soup

11. **Tom Yum**  
• Snow Pea 12 • Local King Prawn 15  
Spicy and sour soup with mushroom and fresh Thai herbs.
12. **Tom Kah**  
• Snow Pea 12 • Chicken 12 • Local King Prawn 15  
Spicy and sour soup with mushroom, fresh Thai herbs and coconut milk.

## Home Made Curry

13. **Green Curry**  
• Vegetable and Bean Curd 25  
• Chicken 25 • Beef Fillet 29  
Spicy green curry, bamboo shoot, french bean, coconut milk and basil.
14. **Red Curry**  
• Vegetable and Bean Curd 25  
• Chicken 25 • Beef Fillet 29  
Spicy red curry, bamboo shoot, french bean, coconut milk and basil.
15. **Panang Curry**  
• Chicken 25 • Beef Fillet 29  
Lightly sweet red chilli curry with coconut milk and kaffir lime leaf served on steamed broccoli.
16. **Red Curry Duck** 31  
Sliced of roasted breast duck set in home made red curry with pineapple, cherry tomato, basil and coconut milk.
17. **Coco Prawn** 43  
Fresh local king prawns set in aromatic green curry, lightly flavored with fresh young coconut grated flesh, served in a fresh young coconut.
18. **Roti Duck** 35  
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** 34  
Char-grilled marinated beef fillet served with special spicy lime, roasted rice relish.
20. **Yang Chicken** 25  
Char-grilled marinated chicken served with home made sweet chilli sauce.
21. **Beef Salad** 34  
Sliced seared beef fillet with lemongrass, cucumber, coriander, cherry tomato, red onion, mint and chilli lime dressing.
22. **Yum Hua Plee** 40  
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** 31  
Crispy breast duck with fresh Lebanese cucumber, coriander, betel leaf, mint, fried onion, crispy ginger and mild chilli lime dressing.
24. **Pa Low Beef** 32  
Braised shin beef with star anise, cinnamon and fresh herbs topped with mint, coriander chilli lime salad.
25. **Pra Ram Grob** 32  
Sliced sauteed beef fillet with chilli jam and peanut sauce served on tempura bok choy.
26. **Crackling Fish** 30  
Stir fried John Dory fillet with long red chilli basil and pork crackling served with steamed bok choy.
27. **Spicy Crab** 30  
Tempura Soft shell crab with three flavors chilli sauce served with fresh salad.
28. **Pad Garlic Pepper**  
• Chicken 25 • Beef Fillet 29 • Local King Prawn 35  
Stir fried onion, spring onion, red capsicum, carrot with mixed garlic, black pepper and chilli sauce.
29. **Pad Cashew Nut**  
• Vegetables and Bean Curd 25  
• Chicken 25 • Beef Fillet 29 • Local King Prawn 35  
Stir fried with a sweet roasted curry paste, mushroom, cashew nut, onion and shallot.



26. Crackling Fish

30. Pad Basil

34. Turmeric Dory

39. Pad Thai

**30. Pad Basil**

• Vegetables and Bean Curd 25  
 • Chicken 25 • Beef Fillet 29 • Local King Prawn 35  
 Stir fried french beans, mushroom, capsicum, chilli blended and basil.

**31. Thai Nine Stir**

• Chicken 25 • Beef Fillet 29 • Seafood 35  
 Stir fried water chestnut, cashew nut, snow pea, carrot red capsicum with mild oyster sauce.

**32. Som Wung Beef 29**

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

**33. Pad Ginger**

• John Dory Fillet 30 • Local King Prawn 35  
 Stir fried with Asian celery, shredded ginger, black mushroom, onion and shallot.

**34. Turmeric Dory 30**

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

**35. Pad Snow Pea 35**

Stir fried local king prawn with crisp snow peas, mushroom and tasty mild sauce.

**36. Pad Taw Hu (V) 25**

Stir fried bean curd with mixed vegetables and tasty mild soy sauce.

**37. Pra Rarm Pak (V) 25**

Steamed vegetables and deep fried bean curd topped with a special peanut sauce.

**38. Pad Pak 20**

Stir fried mixed green vegetables with garlic and oyster sauce.

**39. Pad Thai**

• Vegetable (V) 22 • Chicken or Beef Fillet 22  
 • Local King Prawn 35  
 Stir fried noodle with egg, bean curd, sprouts, fried onion and topped with crushed peanuts & fresh garlic chives.

**40. Pad See Ew**

• Vegetable 22 • Chicken or Beef Fillet 22  
 • Local King Prawn 35  
 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) 18 • Chicken or Beef Fillet 20  
 • Local King Prawn 35

**42. Boiled Rice (per serve) 4** Thai Jasmine rice.

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

*Chef's Special*

**S1. Chilli Prawn 35**

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

**S2. Yellow Curry Chicken 27**

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



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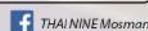
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