

CHEF'S SPECIALS

47. **Whole Fish Chilli** 29.9
Deep-fried whole fish with pineapple, onions, and capsicums topped with homemade sauce.
48. **Whole Fish Choo Chee** 29.9
Deep-fried whole fish with Choo Chee curry paste, coconut cream, kaffir limes leaf and green beans.
49. **Whole Fish Tamarind** 29.9
Deep-fried whole fish topped with a legendary tamarind sauce and crispy ginger
50. **Whole Fish Salad** 29.9
Deep-fried whole fish with Thai herbs mixed with a light tangy dressing topped with crispy Thai herbs
51. **Whole Fish Garlic** 29.9
Deep-fried whole fish topped with crispy garlic
52. **Whole Fish with Paw Paw Salad** 29.9
Deep-fried whole fish served with Thai green Paw Paw salad (Som Tum)
53. **Seafood Pad Cha** 22.9
Prawns, scallops, calamari & mussels stir-fry with vegetables
54. **Soft-Shell Crab Pongaree** 22.9
Crispy soft shell crab with vegetables, egg, curry seasoning and coconut milk
55. **Soft-Shell Crab Salt & Pepper** 22.9
Crispy soft-shell crab with salt & pepper topping
56. **Calamari Salt & Pepper** 22.9
Crispy Calamari with salt & pepper topping
57. **Crispy Prawns Salt & Pepper** 22.9
Crispy King Prawns with salt & pepper topping
58. **Crispy Prawns Honey** 22.9
Crispy deep-fried prawns with honey sauce & sesame seeds
59. **Crispy Prawns Basil** 22.9
Crispy deep-fried prawn stir-fry with crispy basil leaves, mushroom, onion, capsicums, green beans and bamboo shoot
60. **Crispy Prawns Chilli** 22.9
Crispy prawns with pineapple, onions, and capsicums topped with homemade sauce
61. **Duck Tamarind** 27.9
Crispy roast duck topped with a legendary tamarind sauce and crispy ginger
62. **Rose Niyom Duck** 28.9
Crispy roast duck with steam vegetables topped with homemade sauce and sesame seeds
63. **Duck Salad** 28.9
Crispy roast duck mixed with ground rice, chilli, coriander, red onion, mint and homemade sauce

64. **Duck Black Pepper** 28.9
Roast duck stir-fry with vegetables and black pepper.
65. **Crispy Pork Garlic** 22.9
Roast pork belly mixed with fried crispy garlic
66. **Beef Black Pepper** 22.9
Beef stir-fry with vegetables and black pepper sauce.
67. **Pa Ram Long Song** 22.9
Crispy chicken served with steam vegetables topped with peanut sauce
68. **Honey chicken** 22.9
Deep-fried chicken with honey sauce & sesame seeds
69. **Fish Tamarind** 22.9
Crispy deep-fried fish fillet stir-fried with tamarind sauce and vegetables
70. **Fish Ginger** 22.9
Crispy deep-fried fish fillet stir-fried with fresh ginger, onion, shallot, capsicums, broccoli, mushroom and carrot
71. **Fish Choo Chee Curry** 22.9
Crispy deep-fried fish fillet with Chee Chee curry paste, coconut milk, green beans and kaffir lime leaves



(We do not accept any change for value pack)



BEST SELLER



Visa, Mastercard, eftpos min purchase \$10

Price include GST Please inform staff of any allergies before ordering, No MSG is used in any of our meals, Prices are subject to change without notice, Pictures just for advertisement only

Takeaway Menu



ROSE NIYOM

— THAI RESTAURANT —



WWW.ROSENIYOMTHAI.COM.AU



ROSE NIYOM THAI

B.Y.O.

LUNCH 11.00 AM – 2.30PM

DINNER 4.30PM - 9.00 PM

Ph: 07 3266 1150



ENTRÉE

1. **Spring Rolls (4 pcs)** 9.9
Thai style vegetarian spring roll served with sweet chilli sauce.
2. **Curry Puffs (4 pcs)** 9.9
Beef mince cooked with potatoes, onion rolled in puff pastry.
3. **Chicken Satay (4 sticks)** 9.9
Grilled chicken on skewers served with peanut sauce.
4. **Money Bags (4 pcs)** 9.9
Pastly bags filled with chicken mince, carrot and water chestnuts.
5. **Dim sim (4 pcs)** 9.9
Steam Thai style pork minces in egg pasty with onion, cabbage and water chestnuts.
7. **Coconut Prawns (4 pcs)** 🍷 10.9
Battered prawns coated with coconut.
8. **Fish Cakes (4 pcs)** 10.9
Minced fish seasoned with Red curry paste, lime leaves and green beans, served with sweet chilli sauce.
9. **Prawns Dumpling (5 pcs)** 10.9
Steam prawns dumpling served with homemade sauce.
10. **Prawns Toast (5 pcs)** 10.9
Deep fried prawns mixed with sesame seed on top of bread pieces.
11. **Mixed Entrée for 2 people (8 pcs)** 18.9
Spring Rolls, Curry Puff, Coconut prawn and Satay Chicken
12. **Prawns Cracker** 4.5

SOUPS

	ENTREE	MAIN
• Vegetables	9.9	16.90
• Chicken, Beef, Pork or Tofu	10.9	17.90
• King Prawns	11.9	20.90
• Seafood (Prawns, scallops, calamari & mussels)	12.9	21.90

13. **Tom Yum** 🍷
An aromatic blend of lemongrass, chilli, kaffir lime, onion, shallot, tomato and mushrooms
14. **Tom Kha**
An exotic coconut milk soup of lemongrass, shallot, tomato, wombok and mushroom



4



13



9



5



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SALADS (MILD, MED, SPICY)

15. **Thai Larb** 🍷 19.9
Chicken or pork mince, with coriander, red onion, mint and homemade dressing.
16. **Thai Beef Salad** 🍷 19.9
Grilled beef mixed with coriander, red onion, mint and homemade dressing
17. **Green Paw Paw Salad (Somtom)** 🍷 18.9
- Green Paw Paw Salad 18.9
- King prawns 21.9
- Soft Shell Crab 22.9
18. **Yum Woonsen** 21.9
Glass noodle salad, pork mince mixed with homemade dressing.
19. **Seafood Salad** 22.9
King prawns, scallops, calamari and mussels mixed with chili, mint, coriander, red onion and homemade dressing.

STIR FRIED

- Vegetables 16.9
- Chicken, pork, beef or tofu 17.9
- Crispy Pork 20.9
- King Prawns 20.9
- Seafood (Prawns, scallops, calamari & mussels) 21.9
- Roast duck 21.9

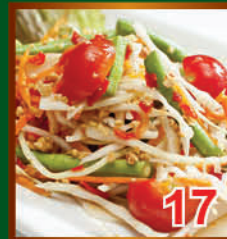
20. **Pad Rose Niyom** 🍷
Stir fried spicy paste with garlic, capsicum, green bean, peppercorn, basil leaves, onion and kaffir lime leaves
21. **Pad Spicy Paste** 🍷
Stir fried spicy paste with coconut cream, peppercorn, capsicum, onion, basil leaves and green beans.
22. **Pad Basil** 🍷
Stir-fried basil leaves, mushroom, onion, capsicums, green beans and bamboo shoot
23. **Pad Ginger** 🍷
Stir-fried fresh ginger, garlic, onion, shallot, capsicums, broccoli, mushroom and carrot
24. **Pad Cashew Nuts** 🍷
Roasted cashew nut stir-fry, with sweet chilli paste, shallot, onion, carrot and capsicums.
25. **Pad Sweet & Sour**
Tomato, pineapple, cucumber, broccoli, carrot and onion stir-fry with sweet & sour sauce
26. **Pad Oyster Sauce**
Mixed vegetables, stir-fried in rich oyster sauce
27. **Pad Garlic & Pepper**
Stir-fried garlic, pepper, onion, broccoli, wombok and carrot
28. **Pad Peanut Sauce**
Stir-fried mixed fresh vegetables with home-made peanut sauce



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CURRIES (MILD, MED, SPICY)

- Vegetables 16.9
- Chicken, pork, beef or tofu 17.9
- King Prawns 20.9
- Seafood (Prawns, scallops, calamari & mussels) 21.9
- Roast duck 21.9

29. **Green curry** 🍷
Classic Thai green curry with coconut milk, basil, bamboo shoot and green bean
30. **Red curry**
Red chili paste, coconut milk, bamboo shoot, capsicum, green beans and basil
31. **Panang curry** 🍷
A sweeter Thai curry with kaffir lime, ground peanuts, green beans and Kaffir lime leaves.
32. **Yellow curry**
Mild & creamy curry with potato, onion and carrot
33. **Choo Chee curry**
Choo chee curry paste, coconut milk, green beans and kaffir lime leaves.
34. **Jungle Curry** 🍷
Spicy Jungle curry with basil, broccoli, bamboo shoot, peppercorn, green beans, capsicum, mushrooms
35. **Mussaman curry** 🍷 **Chicken/Beef only** 19.9
Mild curry cooked with coconut cream, onion, peanut and potatoes
36. **Duck Red Curry** 21.9
Roasted duck with lychees, pineapple, basil, capsicums, green beans, tomato and mushroom

NOODLE & RICE

- Vegetables 16.9
- Chicken, pork, beef or tofu 17.9
- King Prawns 20.9
- Seafood 21.9
- Roast duck 21.9

37. **Pad Thai** 🍷
Thin rice noodle stir-fried with egg, bean sprout, tofu, ground peanut and homemade sauce.
38. **Pad See You**
Thick, flat noodle stir-fried with egg, carrot, broccoli, kai lan and wombok
39. **Pad Ke Mow**
Thick, flat noodle stir-fried with egg, chilli, onions, capsicum, carrot, peppercorn, green bean and basil leave
40. **Pad Hokkien**
Stir-fried egg noodles with broccoli, capsicums, wombok, onion, carrot and egg
41. **Laksa** 🍷
Egg noodle with onions, capsicums, wombok, broccoli, carrot in curry soup
42. **Rose Niyom Fried Rice** 🍷
Dry tom-yum fried rice with red onion, tomato, kai lan, lime leaves, basil leaves and mushrooms
43. **Spicy fried rice** 🍷
A touch of spice in this fried rice, with green beans, bamboo shoot, capsicums, onion and basils
44. **Thai fried rice** 🍷
Traditional Thai-style fried rice with egg, onion, tomatoes and vegetables
45. **Coconut rice** 5.0
46. **Steamed jasmine rice** 3.0



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Banquets Menu (All banquets Minimum 4 people)

Chiang Mai Banquet

Curry Puff
Money Bag
Spring Roll

\$28 pp

King prawns Pad Thai
Crispy Pork Cashew nut stir-fired
Chicken Thai Larb (Mild, Med, Spicy)
Beef Yellow Curry
Steam Jasmine Rice

Krabi Banquet

Coconut Prawns
Grill Chicken Satay
Spring Roll

\$30 pp

Calamari Salt & pepper
Fish Tamarind
Beef Basil Stir-fried
Chicken Panang Curry
Steam jasmine rice

Phuket Banquet

Coconut Prawns
Curry Puff

Grill Chicken Satay
Spring Roll

\$33 pp

Whole fish Chilli
Crispy Prawns Honey
Chicken Green Curry
Beef Garlic & Pepper
Steam jasmine rice

Bangkok Banquet

Coconut prawns
Grill Chicken Satay

Steam Dimsim
Spring Roll

\$35 pp

Rose Niyom Duck
Whole Fish Salad (Mild, Med, Spicy)
Honey Chicken
Beef Mussaman Curry
Steam Jasmine Rice



Lunch Specials

15 choices, only **\$15.9** with a can of soft drink,
Take-away or dine-in

\$15.9
with a can of
soft drink,

1. Green curry & rice



2. Panang curry & rice



3. Red curry & rice



4. Choo chee curry & rice



5. Yellow curry & rice



6. Stir-fry cashew nut & rice



7. Stir-fry basil & rice



8. Stir-fry Garlic and Pepper & rice



9. Stir-fry Sweet and sour & rice



10. Stir-fry ginger & rice



11. Pad thai



12. Pad See You



13. Stir fry hokkien noodles



14. Thai-style fried rice



15. Laksa



Choose with Chicken, Beef, Pork or Vegetables

With any change additional cost will apply (King Prawns +\$3, Seafood +\$4, coconut rice +\$2)