**THAI WOK FAVOURITES**

We recommend first choosing one of the eleven meat, poultry or seafood options below...

- Duck, Mixed Seafood or Scallops 26.5
- Tiger Prawns 24.5
- Beef or Lamb 22.5
- Chicken, Pork, Fish Fillets or Calamari 21.5
- Vegetables & Tofu 17.5

... then decide which Thai wok style or flavour you'd like to have with it from the nine choices below:

- **Cashew Nuts (Pad Med Mamuang)**
  Stir-fried sweet chilli paste in soya bean oil, with seasonal vegetables and roasted cashew nuts. Best served with chicken.

- **Thai Basil (Pad Krapow)**
  A famous stir-fried dish with chilli, garlic and Thai basil. Pork, beef or chicken suit this dish.

- **Fresh Chilli (Pad Prik Sot)**
  Light stir-fry with fresh chillies, onion, spring onion and capsicum. Perfect with beef or pork.

- **Ginger (Pad Khing)**
  Stir-fried green vegetables with Shiitake mushrooms and fine strips of root ginger. Goes well with duck, chicken or beef.

- **Garlic & Pepper (Pad Gratiem Prik Thai Dum)**
  Stir-fried garlic and pepper with mixed of seasonal vegetables and mushrooms. This sauce is great with mixed seafood or beef.

- **Stirfry of Red Curry Paste (Pad Prik Gaeng Daeng)**
  A traditional Thai stir-fry with red curry paste and coconut cream, mixed green vegetables, bamboo shoots and finely sliced kaffir lime leaves. This dish with duck is absolutely amazing!

- **Satay Sauce (Pad Narm Satay)**
  Our chef’s special smooth and creamy satay sauce stir-fried with sliced onion and fresh steamed vegetables.

- **Oyster Sauce (Pad Narm Mun Hol)**
  Stir-fried sliced Shiitake mushrooms and green vegetables in a rich oyster sauce base.

- **Sweet & Sour Sauce (Pad Prow Wari)**
  Sweet meat and vegetables in a light, yet rich, sweet and sour sauce. Served with capiicum, spring onions, onions, pineapple and tomato; this dish is usually served with fish or pork.

**NOODLE & RICE DISHES**

Our rice and noodle dishes are designed to be a main course in their own right and not usually mixed with other dishes.

**First choose one of the three dishes below:**

- **Pad Thai**
  The famous Thai soft rice noodle dish with egg, bean sprouts, spring onions and crushed peanuts on the side.

- **Pad Kee Maow (Drunkard Noodles)**
  The Thai equivalent of a late night kebab, curry or fish burger. Egg noodles wok-fried with a spicy sauce. Try it and see.

- **Silk Fried Rice**
  This is our special blend of fragrant rice and sauces, cooked to perfection.

**Then choose one of the following base ingredients...**

- Duck, Mixed Seafood or Scallops 26.5
- Tiger Prawns 24.5
- Beef or Lamb 22.5
- Chicken, Pork, Fish Fillets or Calamari 21.5
- Vegetables & Tofu 17.5

**The Original “Tasty Thai” Fried Rice**

This special dish is made with tiger prawns, chicken, diced pineapple, roasted cashew nuts and aromatic Thai spices.
ENTREES

Spring Rolls (Poh Pia) – 4 pieces
Crispy pastry filled with vermicelli noodles, seasoned vegetables, Shiitake mushrooms and Thai herbs. 9.5

Thai Chicken Wings (Peek Gai Tod) – 4 pieces
Our chef’s special marinade of honey and Thai sauces. Cooked to perfection then seasoned with sesame seeds. 10

Curry Puffs (Karee Pub) – 4 pieces
Light puff pastry wrapped around a warm mix of kumara, pumpkin, potato and onion. Served with Silk Thai’s own light sweet chilli sauce. 9.5

Prawns on Toast (Kanompung Na Goong) – 4 pieces
Crispy toast generously topped with seasoned tiger prawns and sprinkled with sesame seeds. 11

Traditional Thai Fish Cakes (Tod Mun Pla) – 4 pieces
Freshly seasoned fish with a touch of red curry paste, kaffir lime leaves and green beans. 10

Silk Garlic Mussels (Hoi Gratiem)
New Zealand green-lip mussels flambéed in our Head Chef’s special sweet & dark garlic white wine sauce. Rich and amazing! 10

Satay
Marinated chicken (or tofu) smothered in a delicious coconut and peanut satay sauce. 8.5

Barbecued Prawns
Selectprawns lightly barbecue with Thai sauces and served with a spicy Thai sauce on the side. 11

Combination Entrée - Great for one or two people.
Can’t decide? Then this is for you. Enjoy them all! You get one Spring Roll, one Chicken Wing, one Curry Puff, one Prawn on Toast & one Fish Cake to try. Great for one or two people 12.5

NOTE:
Nuts, Gluten, Vegetarian, Vegan, Intolerances, Allergies, etc.
Almost every dish contains fish sauce, oyster sauce and/or shrimp paste. These base ingredients define Thai cuisine and cannot be removed or changed. We are no longer able to guarantee any meals as being ‘free’ of any ingredient associated with an allergy or intolerance. This is especially true for nuts, wheat, soy, milk, eggs, fish and shellfish.

SOUPS

Tom Yum Soup
Thailand’s most famous hot & spicy soup with mushrooms, galangal, lemon-grass and coriander. The perfect starter to warm you up. 23.5

Tom Kha Soup
Similar to the Tom Yum but has less spice and with a smooth coconut cream base. Both soups allow you the choice of the following base ingredients:

<table>
<thead>
<tr>
<th>Size</th>
<th>Small</th>
<th>Large</th>
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</thead>
<tbody>
<tr>
<td>Mixed Seafood</td>
<td>11</td>
<td>23.5</td>
</tr>
<tr>
<td>Tiger Prawns</td>
<td>10.5</td>
<td>21.5</td>
</tr>
<tr>
<td>Chicken</td>
<td>9.5</td>
<td>17.5</td>
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<tr>
<td>Vegetables &amp; Tofu</td>
<td>8.5</td>
<td>16.5</td>
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SIZZLING HOTPLATES

Silk’s very own range of signature fusion dishes served atop a bed of fresh seasonal vegetables. Although these selected dishes cannot be flambéed in Brandy in a plastic container, they still taste great.

Roast Duck in Honey Sauce
Thai-Chinese roast duck smothered in our chef’s special Thai honey sauce. 29.5

Seafood Bounty (Hoh Mok Talay)
Our fresh recreation of this traditional Thai dish is a creamy soufflé of seafood, egg, red curry paste, coconut cream and Thai herbs. 28

Silk Thai Gai Yang
A whole marinated chicken breast freshly grilled, topped with our special tamarind sauce, drizzled with coconut cream and Thai herbs. 25.5

Seafood Platter (Kata Talay)
Fresh prawns, scallops, mussels, fish & calamari sautéed with seasonal vegetables. 27.5

THAI STYLE SALADS

Spicy Minced Chicken Salad (Larb Gai)
A popular Thai salad with a spicy tangy sauce, fresh mint, finely sliced kaffir lime leaf and coriander. 24.5

Beef Salad (Yum Nua)
We grill and slice a juicy Sirloin steak, then mix it with fresh Thai herbs, onion, tomatoes, sweet chilli sauce and lemon juice. 25.5

Seafood Salad (Yum Talay)
A spicy seafood combination served with a light Thai style salad sauce and fresh herbs. 29.5

SILK SPECIALTIES

Our chef has put together a range of unique dishes to tempt your taste buds.

Gai Praram
Char-grilled marinated chicken breast, sliced for sharing, and fresh steamed vegetables topped with our creamy peanut sauce. 23.5

Goong Samrod
Tiger prawns topped with a chilli, coriander and tamarind flavoured sauce with seasonal vegetables. 25.5

Jungle Curry
Not for the faint hearted, this spicy clear variety of Thai curry from the forested areas of northern Thailand smashes the senses with fresh chilli, basil, galangal, lemon grass, kaffir lime leaves, young pepper corns. This dish is served with chicken, pork, beef and seasonal vegetables. 24

Pla Lard Prik
Tasty fish fillets topped with our special chilli-tamarind sauce on a bed of seasonal vegetables. 24.5

Pla Choo Chee
Deep-fried fish smothered in a creamy red curry sauce and topped with finely sliced kaffir lime leaves. 24.5

Pla Song Kreung
Our Chef’s unique mix of Tiger prawns, calamari, pork, Shiitake mushrooms, garlic, oyster sauce & sweet sauce atop tasty fish fillets. 27.5

THAI STYLE SALADS