

Dining with Children

"Do you have a children's menu?" Fortunately, we don't need one! Our menu is packed full of great eating options for children. Parents must be brave, strong leaders for their children's eating habits and we have proven even the fussiest children have turned from the dark side.

Steamed Jasmine Rice vs. Fried Rice

Thai cuisine prepared properly is rich and full of flavour. Food in Thailand is made rich and spicy so that small amounts can be eaten with plain rice in order to feed many. It is almost exclusively made to be eaten with steamed Jasmine rice so that the intense flavours are moderated for the palette and subtle flavours can be fully appreciated.

The Fried Rice at Silk is prepared fresh with every order and is made to be a meal in its own right with intense flavours and character. It is not designed to be a side-dish or mixed with our flavoursome main courses as they will both be compromised.

Nuts, Gluten, Vegetarian, Vegan, Intolerances, Allergies, etc.

We try to assist diners with a range of nutritional requirements, however diners should be aware that we have limited flexibility. 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. We are only able to request that the kitchen excludes such things as tofu or egg when preparing a dish.

Aussie Thai vs. Traditional Thai

We heard a lot about 'Australianised' Thai food when we came to live here. Thai culture is very non-confrontational so many restaurants have bent over backwards to 'fit in'. We have seen Thai restaurants here offering Indian roti bread and Chinese prawn crackers. The other side of the coin is to offer pure Thai. This means Green Curry made with Thai Eggplant and Pea Eggplant, or Pad Thai noodles with dried shrimp. However these are unpalatable to most Australian diners and they cost far more than local seasonable vegetables. Even sweet & sour sauce, or stir-fry with ginger or cashew nuts are actually Chinese dishes to the foodie puritan.

Silk attempts to find the middle ground, using fresh local ingredients without compromising the wonderful fragrant flavours that Thai cuisine has become famous for. Over the 20+ years that this menu has been developed, we have always strived to ensure our flavours are intense and aromatic. We can make it spicy and yet never want overpower the flavours. We have tried to make each dish unique and full of character.



THAI RESTAURANT



For reservations, delivery & takeaway orders:

Phone: (08) 9536 2373

Email: reservations@silkthai.com.au

Address: 52 Mandurah Terrace, Mandurah

Restaurant Kitchen Hours:

Wednesday-Saturday 11.30am - 2pm

Wednesday-Sunday 5pm - 9pm

WELCOME TO *Silk*

How Our Lunch Specials Menu Works

Our lunch specials are designed as quick single-serve meals for a smaller lunch appetite and budget. All the curry and stir-fry dishes come with a small steamed Jasmine rice included in the price. Perfect for one person.

This is different to our dinner menu which offers a more traditional Thai dining experience where all the mains are placed in the centre of the table and shared. Our dinner menu is available at lunch should you wish to share your meal and try some of the more special dishes we have available.

Is this your first time here? If so, we highly recommend taking the time to also read the introduction to our menu below and the explanation of our cuisine so that you may make the most of your dining experience.

The following information is the culmination of many years of diners' enquiries and our staff and chefs' elucidations.

Chilli System and Options for all Tastes

Are you worried about everything being too hot and spicy?

You don't have to be. Only half the dishes in our menu contain any chilli at all, and most dishes can be adjusted to suit your taste requirements.

Silk uses a 4-level chilli system. One chilli means 'Mild' and most children can eat these dishes. 'Medium' is signified by two chillies and most adults have no problem with this level of hotness. Three chillies starts to test Aussie adults - hence the name 'Aussie Hot'. Four chillies is called "Thai Hot". This is where we tell the kitchen 'open season' with the spice!

Many diners ask which is the hottest flavour of curry. Well, we have made the choice easy for you and taken out all the guesswork. Silk makes all our curries Medium Hot, and you can choose to increase the spiciness or even make them Mild if you like. Unfortunately, due to the nature of fresh chillies, it is not possible to have any more granularity in the levels of hotness. As such, our chefs are unable to make dishes half-way between say, Aussie Hot & Thai Hot.

If you are new to dining at Silk, we highly recommend starting with Medium (two chillies) and work your way up. If you want to be in control, we recommend ordering at a level you are confident with, and then order some traditional "Prik Nam Pla" chilli sauce on the side to add to your rice. Thai Hot can be ordered on your first visit but we can't accept complaints or returns if it is too hot for you!



THAI RESTAURANT

LUNCH SPECIALS MENU

AVAILABLE FROM 11.30AM - 2PM
DINE-IN AND TAKEAWAY



ENTREES

- Spring Rolls (Poh Pia)** – 4 pieces 10.5
Crispy pastry filled with vermicelli noodles, seasoned vegetables, Shiitake mushrooms and Thai herbs.
- Thai Chicken Wings (Peek Gai Tod)** – 4 pieces 10.0
Our chef's special marinade of honey and Thai sauces. Cooked to perfection then seasoned with sesame seeds.
- Curry Puffs (Karee Pub)** – 4 pieces 10.5
Light puff pastry wrapped around a warm mix of kumara, pumpkin, potato and onion. Served with Silk Thai's own light sweet chilli sauce.
- Prawns on Toast (Kanompung Na Goong)** – 4 pieces 13.0
Crispy toast generously topped with seasoned tiger prawns and sprinkled with sesame seeds.
- Traditional Thai Fish Cakes (Tod Mun Pla)** – 4 pieces 11.5
Freshly seasoned fish with a touch of red curry paste, kaffir lime leaves and green beans.
- Silk Garlic Mussels (Hoi Gratiem)** 11.0
New Zealand green-lip mussels flambéed in our Head Chef's special sweet & dark garlic white wine sauce. Rich and amazing!
- Satay** Chicken Skewers 12.0
Marinated chicken (or tofu) smothered in a Tofu 10.0
delicious coconut and peanut satay sauce.
- Barbecued Prawns** 11.0
Delectable prawns lightly barbecued with Thai sauces and served with a spicy Thai sauce on the side.
- 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 Prawns on Toast & one Fish Cake to try. 13.5

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.
- Tom Kha Soup**
Similar to the Tom Yum but less spicy and with a smooth coconut cream base

Both soups allow you the choice of the following base ingredients:

	Entree	Main
Mixed Seafood	15.0	26.0
Tiger Prawns	13.0	24.0
Chicken, Pork, Fish Fillets or Calamari	12.0	21.5
Vegetables & Tofu	10.5	19.5

CURRIES

Silk offers you great choice with our curries and they are all prepared 'Medium' hot unless you specify differently as per the chilli system below. These lunch specials come with steamed Jasmine rice.

First choose a curry from the five flavours below, then decide which of the eleven meat, poultry or seafood options you'd like to have with it.

- Green Curry (Gaeng Keow Warn)**
A sharp & sweet curry with seasonable vegetables and a base of fresh green chillies and kaffir lime leaves. The mainstay of Thai curries. Great with a light meat like chicken or with seafood.
- Red Curry (Gaeng Daeng)**
Similar to the Green curry but made with a base of dried red chillies, bamboo shoots and basil. This curry suits dark meats and is popular with duck.
- Panang Curry (Gaeng Panang)**
Richer and sweeter than red/green curries, with influences from the southern-Thai/Malay region. This curry is served with seasonal vegetables and topped with crushed peanuts. Great with any base ingredient.
- Massaman Curry (Gaeng Massaman)**
A Thai/Indian curry with tamarind juice, onions, potatoes and peanuts. This dish is best with our tender slow-cooked beef, but also great with duck or lamb.
- Pineapple Curry (Gaeng Kua Sapparot)**
A light sweet curry with cinnamon, turmeric, cumin, seasonal vegetables and pineapple chunks.
- Now that you have chosen a curry flavour above, you can choose one of the following base ingredients as follows...**
- Duck, Mixed Seafood or Scallops 18.0
Tiger Prawns 17.0
Beef or Lamb 16.5
Chicken, Pork, Fish Fillets or Calamari 15.5
Vegetables & Tofu 13.5

Extra Steamed Jasmine Rice : Small Serve 3.5 Garlic Roti 5.5



THAI WOK FAVOURITES

Silk carefully selected nine fabulous stir-fry dishes, each with it's own unique flavour and style. Each one is complimented with seasonal and traditional vegetables that suit the various sauces and herbs in the dish. These lunch specials come with steamed Jasmine rice.

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

- Duck, Mixed Seafood or Scallops 18.0
Tiger Prawns 17.0
Beef or Lamb 16.5
Chicken, Pork, Fish Fillets or Calamari 15.5
Vegetables & Tofu 13.5

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

- Cashew Nuts (Pad Med Mamuang)**
Stir-fried sweet chilli paste in a soya bean oil with a mixture of seasonal vegetables and roasted cashew nuts. Most famous 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)**
Rich flavours of 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 topped with 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 Hoi)**
Stir-fried sliced Shiitake mushrooms and green vegetables in a rich oyster sauce base. If you are looking for vegetables only, this sauce is perfect.
- Sweet & Sour Sauce (Pad Preow Warn)**
A traditional Chinese dish that Thais have made healthy! Just fresh meat and vegetables in a light, yet rich, sweet and sour sauce. Served with capsicum, spring onions, onions, pineapple and tomato, this dish is usually served with fish or pork.

NOODLE & RICE DISHES

Our rice and noodle dishes are prepared with care and are very tasty. They are designed to be a main course meal in their own right and therefore are not usually used as a base for other dishes. Once again, we let you choose what you would like to have with each dish.

- Kuay-teow Narm (Noodle Soup)**
A large bowl of delicious broth and rice noodles served with the Thai style condiments. Mix up your own personal flavour for the perfect mixture of sweet, sour, salt & spicy.
- 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 name alone deserves an explanation! A man comes home late after a night with the boys. He's famished and there is no one awake to cook. So in Thailand, he grabs packet egg-noodles (usually Wai-wai or Ma-ma brand) and anything he can find in the fridge and throws it all into the wok. It's the Thai equivalent of a late night kebab, curry or fish burger. Try it and see.
- Pad See Ew Noodles**
A popular stir-fry noodle dish with large flat rice-noodles, seasoned with Dark Soy Sauce and your choice of meat or seafood from below.
- Silk Fried Rice**
This is our special blend of fragrant rice and sauces, cooked to perfection with your choice of meat, seafood or poultry and seasonal vegetables. A tasty and easy way to enjoy a quick lunch or if you are trying Thai for the first time.
- You can choose one of the following base ingredients for the above dishes as follows...**
- Duck, Mixed Seafood or Scallops 17.5
Tiger Prawns 16.5
Beef or Lamb 16.0
Chicken, Pork, Fish Fillets or Calamari 15.0
Vegetables & Tofu 13.0
- The Original "Tasty Thai" Fried Rice** 18.0
We found this dish at a Thai restaurant in 2005 and just had to have it on our menu. So we bought the restaurant! This special fried rice dish is made with tiger prawns, chicken, diced pineapple, roasted cashew nuts and aromatic southern Thai spices.