

SATANG THAI INFINITY



คูน ละยำ

Mixed Seafood Salad

\$35.90



คอยสด

Fresh Oyster Set

Market price

ยำปูม้า

Fresh Crab Salad



\$25.90

PHOTAK *Ocean*

L \$42.90

M \$24.90

(โป๊ะแตกด้วยยำ)

Thai spicy clear soup with
hot basil and seafood
in hot pot style.



LENG

(เฒ่า)

L \$32.90

M \$22.90

Tender pork back bones
soaked in rich spicy dressing.



KA-GI (ต้มยำคากิ) *Tom Yum*

Slow cooked tender
pork feet In Thai spicy
Tom Yum soup.

L \$35.90 M \$22.90



SUPER TEEN (ต้มตุ๋น)

***Rich in collagen Spicy slow
cooked Chicken feet soup.

\$19.90

TOM SAP

(ต้มแซ่บกระดูกอ่อน)

Tender and slow cooked young
soft pork bone in spicy and sour
soup with mushroom.

\$19.90



SOUP *SOUP*

TOM YUM

(ต้มยำ)

Spicy Tom Yum flavour with lemon grass, galangal, red onion, lime leaf, lemon juice and mushroom.

🐔 \$ 18.90 / 🦐 \$ 20.90

TOM KHA

(ต้มข่า)

Prawn in spicy coconut milk soup with lemongrass, galangal, lime leaf, red onion and mushroom garnished with coriander.

🐔 \$ 18.90 / 🦐 \$ 20.90

TOM YUM SEAFOOD

(ต้มยำทะเล)

Spicy Tom Yum with prawn, squid, mussel, lemon grass, galangal, lime leaf, red onion, lemon juice, chilli and mushroom.

\$ 24.90



TOM YUM KAI ON

(ต้มยำไข่อ่อน)

Chicken soft egg ring in Thai style Tom Yum soup.

\$ 19.90

สุตาวัด

25

80



APPETIZERS



FISH BALL GYO

\$ 14.90

(เกี้ยวลูกชิ้นปลา)

Deep fried Thai fish balls covered with crispy wonton sheets, and serves with sweet chilli sauce.

CASHEW NUT

\$ 12.90

(เม็ดมะม่วงพริกเกลือ)

Cashew nuts with chilli, salt and slices shallots.



\$ 14.90

GRILLED SQUID

(หมึกย่าง)

Grilled squid serves with Thai spicy lemon, garlic and lime sauce.



\$ 12.90

GYO TOD

(เกี้ยวทอด) (6 pcs)

Deep fried chicken wonton served with sweet chilli sauce.



MOO PING

(หมูปัง) (2 sticks)

Grilled marinated slice pork neck served with sweet chilli sauce.

\$ 7.90



LUKE CHIN TOD

(ลูกชิ้นทอด) (per stick)

Deep fried pork balls topped with home made sweet chilli sauce.

\$ 4.50

APPETIZERS



DEVIL WINGS

ปีกไก่ทอด

Deep fried chicken mid wing served with sweet chilli sauce.

\$ 12.90



CRISPY CHICKEN TENDONS

ข้อไก่ทอด

Deep fried chicken tendons served with sweet chilli sauce.

\$ 16.90



SPRING ROLLS

(ปอเปี๊ยะ) (2 pcs)

Rolling pastry filled with vermicelli, carrot and cabbage served with sweet chilli sauce.

\$ 6.90



SATAY CHICKEN

(ไก่เสเต๊ะ) (2 sticks)

Grilled marinated chicken breast topped with tasty home made satay sauce.

\$ 7.90



\$ 14.90

PRAWN CAKE

(ทอดมันกุ้ง) (4 pcs)

Golden fried crumb mince prawn ball served with sweet plum sauce



\$ 12.90

FISH CAKES

(ทอดมันปลา) (4 pcs)

Deep fried mince fish mixed with red curry, green bean, slice lime leaf and egg served with cucumber in sweet chilli sauce and crush peanut.



\$ 12.90

WING SABB

(ปีกไก่แซ่บ)

Deep fried chicken mid wing seasoned with spicy seasoning.

ONE DISH

YOUR CHOICE OF

CHICKEN, BEEF
PORK OR TOFU

\$ 18.90

PRAWN
SEAFOOD
(prawn & squid)

\$ 20.90



PAD THAI

(ผัดไทย)

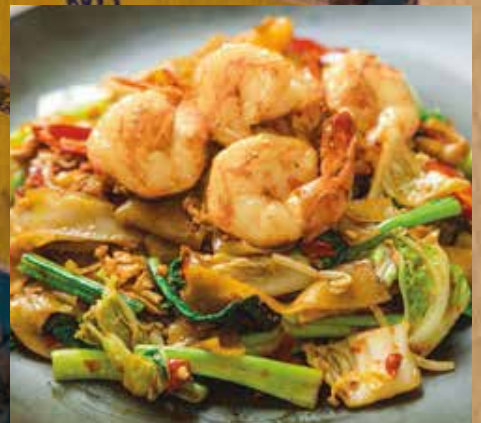
Fried thin rice noodle with egg, house special tamarind sauce, bean sprout and garlic chive.



PAD SEE-EW

(ผัดซีอิ๊ว)

Fried rice noodle with garlic, egg and chinese broccoli.



PAD KEE-MOW

(ผัดซีเม่า)

Fried rice noodle with chilli, garlic, egg, chinese cabbage, chinese broccoli, basil and bean sprout.



PAD MACARONI

(ผัดมักกะโรนี)

Fried macaroni with egg, tomato sauce, onion and tomato.



PAD MAMA

(ผัดมาม่า)

Fried instant noodle with garlic, egg, cabbage, carrot and chinese broccoli.



KUAY TEAW KUA GAI

(ก๋วยเตี๋ยวคั่วไก่)

Fried rice noodle with egg, ginger, garlic and cabbage.



SUKI HANG (สุกี้แห้ง)

Stir fried vermicelli with egg, Chinese cabbage, choy sum, Chinese celery, chili sauce, shallot and soya bran sauce.



SUKI NAM (สุกี้น้ำ)

Vermicelli soup with egg, Chinese cabbage, choy sum, Chinese celery, chili sauce, shallot and soya bran sauce.



HOKKIEN

(ผัดฮกเกี้ยน)

Fried Hokkien noodle with bean sprout, garlic, egg, cabbage, carrot and choy sum.



HOKKIEN KEE-MOW

(ผัดฮกเกี้ยนซีเม่า)

Fried Hokkien noodle with garlic, bean sprout, chili, egg, cabbage, carrot, choy sum and basil.



MEE GROB LADNA

(หมี่กรอบราดหน้า)

Deep fried egg noodle topped with thick gravy sauce and Chinese broccoli.



LADNA

(ราดหน้า)

Fried rice noodle topped with thick gravy sauce and Chinese broccoli.



SPICY FRIED RICE

(ข้าวผัดใบกะเพราน้ำพริกเผา)

Fried rice with chili, garlic, chili paste, egg, and vegetables.



TOM YUM FRIED RICE

(ข้าวผัดต้มยำ)

Fried rice with egg, chili, garlic, chili paste, tom yum paste and vegetables.



FRIED RICE

(ข้าวผัด)

Fried rice with garlic, egg and vegetables.



GREEN CURRY FRIED RICE

(ข้าวผัดแกงเขียวหวาน)

Fried rice with green curry paste, egg and vegetables.



◀ PINEAPPLE FRIED RICE

(ข้าวผัดสับปะรด)

Fried rice with pineapple, egg and sultana.



◀ CHILLI JAM NOODLE

(ก๋วยเตี๋ยวผัดพริกเผา)

Stir fry Flat rice noodles with chili jam, egg, garlic, shallots, broccoli and cashew nuts

SALAD

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YUM KON PEE TALAY

คนผีทะเล (ยำทะเลรวมมิตร)

Mixed seafoods in Thai spicy garlic and lime fermented fish dressing. ***please advise our friendly staff if you cannot have raw salmon or crab.

\$ 42.90



YUM NUA POOMA

(ยำปูม้า)

Blue swimmer (raw/cook) in Thai spicy garlic and lime fermented fish dressing.

\$ 27.90



YUM NUA KOONGSOD \$ 24.90

(ยำกุ้งสด)

Prawn (raw/cooked) in Thai spicy garlic and lime fermented fish dressing.



YUM NUA CALAMARI \$ 24.90

(ยำนัวปลาหมึก)

Calamari in Thai spicy garlic and lime fermented fish dressing.

ยำข้าว



YUM NUA FRIED PORK JAW \$22.90

(ย่านัวคางหมูทอด)
Deep fried pork jaw in Thai spicy garlic and lime fermented fish dressing



YUM NUA SALMON \$24.90

(ย่านัวปลาแซลมอน)
Salmon (raw/cooked) in Thai spicy garlic and lime fermented fish dressing.



YUM NUA MEE GROB \$27.90

(ย่านัวหมีกรอบทะเล)
Mixed seafood in Thai spicy garlic and lime fermented fish dressing and served on top of crispy egg noodles.



VERMICELLI AND FISH SALAD \$24.90

(ซัวหนมจินปลานิล)
Vietnamese vermicelli mixed in Thai fermented anchovy dressing and served with fried whole Tilapia



YUM NUA SEAFOOD \$27.90

(ย่านัวทะเลรวม)
Mixed seafood in Thai spicy garlic and lime fermented fish dressing.



GRILL SQUID ROE \$20.90

(ไต้หมึกย่างมะนาว)
Grilled squid roe in Thai spicy garlic and lime dressing.



KONG KAW \$22.90

(กุ้งแกว่ดองน้ำปลา)
Raw prawn settled in homemade spicy fish sauce served with Thai spicy garlic and lime dressing.

SALAD ยำ



TUM LAK SEAFOOD

ตำแหลก (ทะเลรวม)

Gigantic Papaya salad with mixed seafood, chilli, garlic and fermented anchovies sauce.

\$ 49.90



TUM LAI BOOR

(ตำน้ำไหลบัว)

Papaya salad with lotus stems, chilli, garlic and fermented anchovies dressing.

\$19.90



TUM KOONG SOD

(ตำน้ำกุ้งสดไหลบัว)

Papaya salad with prawn (raw/cook), Lotus stem, chilli, garlic and fermented anchovies dressing.

\$26.90



TUM NUA SALMON

(ตำน้ำแซลมอน)

Papaya salad with diced salmon (raw/cook), chilli, garlic and fermented anchovies dressing.

\$27.90



TUM THAI \$17.90

(ตำไทย)

Papaya salad with peanut, chilli, garlic and lime dressing.



TUM PU PLA LA \$17.90

(ตำปูปลาร้า)

Papaya salad with chilli, garlic and fermented anchovies dressing.



TUM PU MAH \$ 27.90

(ตำน้ำปูม้า)

Papaya salad with blue swimmer crab (raw/cook), chilli, garlic and fermented anchovies dressing.

SALAD ยำ



LABB PLA SALMON

(ลาบปลาแซลมอน)

Your choice of rare/cooked salmon mixed and tossed in Thai spicy roasted rice dressing, mints, red onion and shallot.

\$ 22.90

YUM SALMON

(ยำปลาแซลมอล สุก/ดิบ)

Your choice of rare/cooked salmon mixed and tossed in Thai spicy and sour dressing.

\$ 22.90



PLA SALMON

\$ 22.90

(ปล่าปลาแซลมอล สุก/ดิบ)

Your choice of rare/cooked salmon mixed and tossed in Thai spicy and sour dressing, chilli jam, cashew nuts, fried red onion and a touch of coconut cream.



CALAMARI SALAD

\$ 19.90

(ยำปลาหมึก)

Cooked calamari with chilli, chilli jam, garlic, lemon juice, red onion, mint, hopped lemongrass and celery.

SALAD ยำ



YUM MAMA

\$ 19.90

(ยำมาม่า)

Instant noodle salad with chicken mince, pickled garlic, chilli, celery, mint, red onion, prawn and calamari.



YUM WOONSEN

\$ 19.90

(ยำวุ้นเส้น)

Vermicelli salad with chicken mince, pickled garlic, chilli, celery, mint, red onion, prawn and calamari



DUCK SALAD

\$ 22.90

(ลาบเป็ด)

Deep fried roast duck cooked with chili powder, rice powder, red onion, shallot, lemon juice, mint and chilli jam.

SELECT MEAT

CHICKEN, BEEF
PORK OR TOFU

\$ 19.90

PRAWN

\$ 22.90

SEAFOOD
(prawn & squid)

\$ 24.90

Satang WOK FRIED



PAD KAPOA (ผัดกะเพรา)

Stir fried meat with chilli, garlic, bean, onion and basil.

CHILI JAM (ผัดพริกเผา)

Stir fried meat with chilli paste, chilli, garlic, onion, capsicum, shallot and cashew nut

PAD PRIK (ผัดพริก)

Stir fried meat with chilli, garlic, onion and shallot

PAD GARLIC (ผัดกระเทียม)

Stir fried meat with garlic, onion, shallot and carrot.

KANA NAMMAN HOI (คะน้าน้ำมันหอย)

Stir fried chinese broccoli, garlic, mushroom and slice chilli in thick gravy sauce

PRIKKHING (ผัดพริกขิง)

Stir fried meat with red curry, lime leaves, paste and bean.

PEANUT SAUCE (ผัดซอสเนยถั่ว)

Stir fried meat with satay paste, coconut milk, carrot, onion and capsicum

PAD PHED (ผัดเผ็ด)

Stir fried meat with red curry paste, coconut milk, bean, apple eggplant, finger root, peppercorns, slice chili and basil.

CASHEW NUT (ผัดเม็ดมะม่วง)

Stir fired meat with tomato sauce, onion, carrot, baby corn, water chest nut, shallot and cashew nut.

MV (ผัดผักรวม)

Stir fried mixed vegetables.

PAD CHA (ผัดฉ่า)

Stir fried meat with chilli, garlic, bean, apple eggplant, finger root, peppercorns, slice chili and basil.

CURRY

GREEN CURRY (แกงเขียวหวาน)

Creamy coconut milk with green curry paste, bean, eggplant, strip bamboo, basil, slice chilli and meat

RED CURRY (แกงแดง)

Creamy coconut milk with red curry paste, bean, eggplant, strip bamboo, basil, slice chilli and meat



MASSAMAN (BEEF ONLY)

(มีต้น)

\$ 22.90

Slow cooked beef chunk in creamy coconut milk, massaman curry paste, with potato and onion

ISAN Thai-Laos



DEEP FRIED PORK \$ 19.90
(หมูแดดเดียว)



GRILLED PORK JAW \$ 18.90
(คางหมูย่าง)
Grilled marinated pork jaw and serves with spicy roasted rice sauce.



GRILLED BEEF RUMP \$ 21.90
(เนื้อย่างจิ้มแจ่ว)
Grilled marinated beef rump to your liking and serves with spicy roasted rice sauce.



NUM TOK PORK \$ 19.90
(น้ำตกหมู)
Grilled pork jaw in spicy Thai dressing and mixed with red onions, shallots, roasted rice, dry chilli, mints, coriander and serves with side salad.



LABB MOO \$ 18.90
(ลาบหมู)
Minced pork in Thai spicy roasted rice dressing serves with mixed salad.



LABB WOON SEN \$ 18.90
(ลาบวุ้นเส้น)
Thai spicy glass noodles salad with roasted chilli, roasted rice, red onions, mints, coriander, shallots and your choice of minced meat.

Thai-Laos



GOY NUE \$ 20.90

(ก้อยเนื้อลาย สุก/ดิบ)

Thai style spicy and sour rare beef salad.
Can be served medium cooked.



NUE LUAK JIM \$ 18.90

(เนื้อลายลวกจิ้ม)

Tendered beef lightly cooked in boiled water and comes with Thai spicy and sour sauce.



LAB GAI \$ 18.90

(ลาบไก่)

Chicken mince with chilli powder, rice powder, lemon juice, red onion, shallot and mint.

TUB WAN

(ตับหวาน)

Thai spicy pork livers salad.
Livers are chilli cooked to your liking.

\$ 18.90



SAI TOD

(ไส้ทอด)

Deep fried pork small intestines tossed with seasoned fried garlic and served with chilli sauce.

\$ 17.90



NAM TOK BEEF \$ 22.90

(น้ำตกเนื้อ)

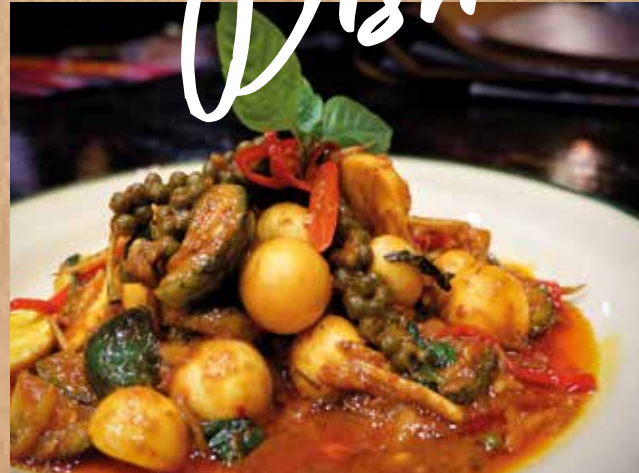
Grilled beef topped with tasty spicy sauce, red onion, rice powder, shallot, mint, chilli powder.

SIGNATURE Dish



BLACK PEPPER BEEF \$ 21.90

(เนื้อผัดซอสพริกไทยดำ)
Stir fried beef with garlic, onion, capsicum and cracked black pepper



PAD PHED KAI ON \$20.90

(ผัดเผ็ดไข่อ่อน)
Stir fried chicken soft egg rings in Thai chilli paste, coconut cream, kaffir lime leaves, finger roots, peppercorn and basil.



HOI SIN BEEF \$ 22.90

(เนื้อผัดซอสฮอยซิน)
Stir fried beef with Hoi Sin sauce, garlic, shitake, mushroom, baby corn, topped on blanched broccoli.



PAD PHED DUCK \$ 22.90

(ผัดเผ็ดเป็ดย่าง)
Stir fried roasted duck fillet with red chilli paste, coconut cream, finger roots, peppercorns, kaffir lime leaves, chilli slices, apple egg plants, beans and basil.



DUCK CHILLI

(เป็ดผัดพริก)
Stir fried roasted duck meat with garlic, chilli, onions and shallots.

\$ 22.90



PAD CHA CAT FISH

\$ 20.90

(ผัดฉ่าปลาดุก)

Deep fried cat fish fillet and stir fried with with chilli, garlic, finger roots, peppercorns, kaffir lime leaves, chilli slices, apple egg plants, beans and basil.

SPICY CAT FISH

\$ 20.90

(ผัดเผ็ดปลาดุก)

Deep fried cat fish fillet and stir fried with with red chilli paste, coconut cream, finger roots, peppercorns, kaffir lime leaves, chilli slices, apple egg plants, beans and basil.



PAD PHED MOO PA

\$ 20.90

(ผัดเผ็ดหมูสามชั้น)

Stir fried pork belly slices with red chilli paste, finger roots, peppercorns, kaffir lime leaves, chilli slices, apple egg plants, beans and basil.



CENTURY EGG DELIGHT

\$ 22.90

(กะเพราไข่เยี่ยวม้า)

Stir fried Century egg in spicy basil and chilli sauce, chicken minced, garlic and topped with crispy basil.



SALT AND CHILLI CHICKEN

(ไก่คั่วพริกเกลือ)

Deep fried crispy chicken tossed and mixed with salt, chilli, peppers, garlic, fried onions and shallots.

\$ 20.90



POPULAR Seafood



PAD CHA CLAM

(หอยผัดฉ่า)

Fried clam with chilli, garlic, peppercorn, finger root and basil.

\$ 18.90



TOM YUM HANG

(ผัดต้มยำแห้งทะเล)

Stir fired prawn, calamari, mussel with chilli, garlic, tom yum paste, chilli jam, lemongrass, galangal, lime leaf, red onion and mushroom.

\$ 24.90



PUNIM TOD KATIE

(ปูนึ่งทอดพริกเกลือ)

Deep fried soft shell crab with salt, fried onion, dried chilli and pepper

\$ 25.90



HOT AND SPICY SQUID

(หมึกทอดพริกเกลือ)

Deep fried squid, tossed with salt, pepper, chilli and fried onion.

\$ 22.90



CHILLI JAM CLAM

(หอยผัดพริกเผา)

Fried clam with chilli, garlic, chilli paste and basil.

\$ 18.90



SPICY CLAM

(หอยผัดเหล้าจีน)

Fried clam with chilli, garlic, soya bean paste and basil.

\$ 18.90



SEAFOOD PAD CHA

(ผัดฉ่าทะเล)

Stir fired prawn, calamari, mussel with chilli, garlic, bean, apple eggplant, finger root, peppercorn and basil.

\$ 24.90



GOONG SAPPAROS

(กุ้งซอสเปรี้ยวหวานสัปปะรด)

Deep fried prawn fried with tomato sauce, garlic, onion, shallot, pineapple, and capsicum.

\$ 24.90



SALT AND CHILLI PRAWNS (กุ้งทอดพริกเกลือ)

Deep fried prawn tossed with salt, fresh chilli, fried red onion, shallots and coriander.

\$ 25.90



GOONG KAREE (กุ้งผัดผงกะหรี่)

Stir fried prawn with curry powder, egg, milk, onion, slice long chilli, celery and shallot

\$ 24.90



CURRY CRAB STIR FRY

(ปูผัดผงกะหรี่)

Stir fried crab in special sauce made from curry spices, chilli, garlic, chilli oil, onions, capsicums, shallot, celery and egg.

\$ 28.90



SALT AND CHILLI CRAB

(ปูคั่วพริกเกลือ)

Deep fried crispy crab shakes and mixed with salt, chilli, peppers, garlic, fried onions and shallots.

\$ 28.90



GINGER AND SHALLOT CRAB

(ปูผัดขิงคึนซาย)

Stir fried crab with ginger and shallot sauce, garlic, celery and chilli.

\$ 28.90



BLACK PEPPER CRAB STIR FRY

(ปูผัดพริกไทยดำ)

Stir fried crab in black pepper sauce, garlic, onions, capsicums and shallots.

\$ 28.90



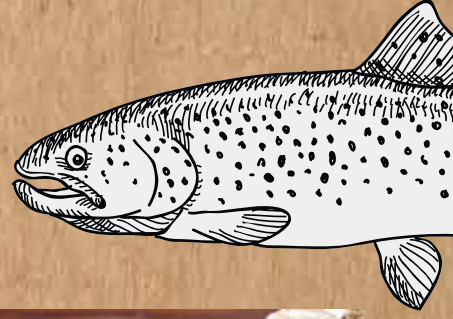
SWEET CHILLI CRAB

(ปูราดพริก)

Deep fried crab tossed in sweet and spicy chilli sauce.

\$ 28.90

SPECIAL Whole Fish



PLA KLA TEIM (ปลากระเทียม)
BARRAMUNDI \$35.90 , TILAPIA \$19.90

Deep fried whole fish of your choice tossed in seasoned garlic, pepper and coriander.



GINGER AND SHALLOT WHOLE FISH

(ปลาราดซอสขิงเห็ดหอม)

BARRAMUNDI \$35.90 , TILAPIA \$19.90

Deep fried whole fish of your choice stir fried with ginger, shiitake mushrooms, shallot, garlic and celery.



NAM TOK WHOLE FISH

(ปลาน้ำตก)

BARRAMUNDI \$35.90 , TILAPIA \$19.90

Deep fried whole fish of your choice in spicy dressing made from roasted chilli, roasted rice, mints, shallot and coriander.



BASIL AND CHILLI WHOLE FISH

(ปลาราดซอสกะเพรา)

BARRAMUNDI \$35.90 , TILAPIA \$19.90

Deep fried whole fish of your choice in special basil and chilli sauce and topped with crispy basil leaves.



PLA KLA PI

(ปลาราดซอสกระปิ)

BARRAMUNDI \$35.90 , TILAPIA 19.90

Deep fried whole fish of your choice in spicy Malaysian Shrimp paste sauce, beans and kaffir lime leaves.



**SWEET AND SOUR
WHOLE FISH**

(ปลาราดซอสเปรี้ยวหวาน)

BARRAMUNDI \$35.90 , TILAPIA \$19.90

Deep fried whole fish of your choice in sweet and sour sauce, pineapples, shallot and celery.

**SPICY LEMON AND
LIME WHOLE FISH**

(ปลาราดลุยสวน)

BARRAMUNDI \$35.90 ,
TILAPIA 19.90

Deep fried whole fish of your choice in spicy lemon, lime dressing and garlic dressing.

FISH FAMOUS



SWEET CHILI FISH

(ปลากรอบราดพริก)

Deep fried Ling fish cooked in tasty sweet chilli sauce and coriander.

\$ 24.90



KAPAO PLA GROB

(ปลากรอบซอสกะเพรา)

Deep fried Ling fish cooked in basil sauce with garlic, chilli and hot basil.

\$ 24.90



PLA SAPPAROS

(ปลากรอบซอสเปรี้ยวหวาน)

Deep fried Ling fish fried with tomato sauce, garlic, onion, shallot, slice long chilli, pineapple, and capsicum.

\$ 24.90



PLA KA PI

(ปลากรอบซอสกระปิ)

Deep fried Ling fish cooked with chilli, garlic, shrimp paste, bean and lime leaf.

\$ 24.90



KAREE FISH

(ปลากรอบผัดผงกะหรี่)

Deep fried Ling fish with curry powder, egg, onion, shallot, celery and slice long chilli.

\$ 24.90

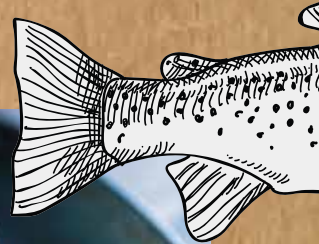


GINGER AND SHALLOT FISH

(ปลาทอดซอสขิง)

Deep fry Ling fish with the ginger and shallot sauce, garlic, beans paste, onion, copsisums, shiitake mushrooms and celery

\$ 24.90



SIGNATURE Dish



PAD CHA MOO GROB \$ 22.90

(ผัดฉ่าหมูกรอบ)

Stir fried crispy pork belly with bean, baby corn, chilli, garlic, finger root, pepper corn, and basil.



PRIK KHING MOO GROB \$ 22.90

(ผัดพริกขิงหมูกรอบ)

Stir fried crispy pork belly with red curry paste and bean.



PAD PHED MOO GROB \$ 22.90

(ผัดเผ็ดหมูกรอบ)

Stir fried crispy pork belly with red curry paste, bean, apple eggplant, finger root, pepper corn, coconut milk and basil.



KANA MOO GROB \$ 22.90

(คะน้าหมูกรอบ)

Stir fried chinese broccoli with crispy pork belly, slice chilli and garlic.



KAPOW MOO GROB \$ 22.90

(กะเพราหมูกรอบ)

Stir fried crispy pork belly with chilli, garlic, bean, onion and basil.





Chicken Katieam

(ไก่กระเทียม)

Stir fried chicken with garlic and pepper.

\$ 21.90



Moo Ta Khai

(หมูตะไคร้)

Fried pork with chilli, garlic, shrimp paste, lemongrass, red onion, lime leaf and dried chilli.

\$ 20.90



Gai Sam Ross

(ไก่สามรส)

Deep fried chicken wok tossed with garlic and sweet chilli sauce.

\$ 20.90



Gai Sam Sahai

(ไก่สามสหาย)

Deep fried chicken wok tossed with garlic, onion, capsicum, water chest nut, pineapple, shallot and cashew nut.

\$ 20.90



Moo Tod Katieam

(หมูทอดกระเทียม)

Deep fried marinated pork with garlic and pepper

\$ 20.90



Pad Normai Luke Chin

(ผัดหน่อไม้ลูกชิ้น)

Stir fried pork ball with bamboo, chilli, garlic, and basil

\$ 20.90



Pad Kapao Luke Chin

(ผัดกะเพราลูกชิ้น)

Stir fired pork ball with chilli, garlic, bean, onion and basil.

\$ 20.90



FAMOUS Fried Chicken



\$ 19.90



GANG KARI GAI TOD

(ไก่ทอดซอสแกงกะหรี่)

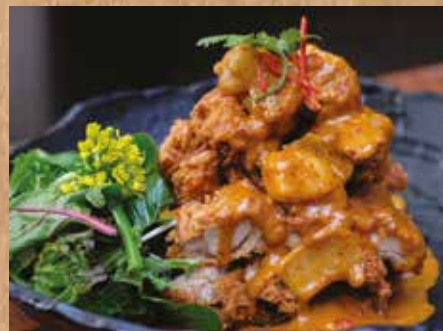
Deep fried crumb chicken fillet topped with yellow curry sauce, onion, potato, carrot and slice chilli



KAPAØ GAI TOD

(ไก่ทอดซอสกระเพาะ)

Deep fried crumb chicken topped with chilli, garlic and basil sauce.



MASSAMAN CURRY SAUCE

(ไก่ทอดซอสมัสมั่น)

Deep fried crumb chicken topped with onion, potatoes in massaman curry sauce



PANANG CURRY SAUCE

(ไก่ทอดซอสแพนง)

Deep fried crumb chicken topped with pannang curry sauce



GREEN CURRY SAUCE

(ไก่ทอดซอสแกงเขียวหวาน)

Deep fried crumb chicken, topped with creamy green curry sauce and mixed vegies



SWEET AND SOUR SAUCE

(ไก่ทอดซอสเปรี้ยวหวาน)

Deep fried crumb chicken, topped with onion, pineapple, capsicum, shallot in sweet and sour sauce



PEANUT BUTTER SAUCE

(ไก่ทอดซอสเนยถั่ว)

Deep fried crumb chicken, topped with mixed vegies in peanut sauce



HOI SIN SAUCE

(ไก่ทอดซอสฮอยซิน)

Deep fried crumb chicken, topped with onion, shitake mushroom, capsicum in hoi sin sauce



HOUSE SPECIAL

Vegetarian

\$ 18.90



KEE MOW EGGPLANT

(ผัดมะเขือม่วง)

Stir Fried eggplant with chili, garlic, soya bean paste, and basil.

\$ 18.90



PAD WOON SEN \$ 18.90

(ผัดวุ้นเส้น)

Stir fried vermicelli with egg, garlic, onion, tomato and shallot.

GINGER TOFU \$ 18.90

(ผัดเต้าหู้ซอสขิง)

Deep fried silk bean curd fried with ginger, shallot, onion, slice long red chili, soya bean paste, carrot, capsicum, baby corn and broccoli.



BUDHA TOFU

\$ 18.90

(ผัดเต้าหู้ซอสเห็ดหอม)

Deep fried silk bean curd topped with fried shiitake mushroom, baby corn, carrot and shallot in thick gravy sauce.



SATANG THAI OMELET

\$ 18.90

(ไข่เจียว)

Tomato, shallot, omelet

SIDE

EXTRA

RICE

RICE NOODLE

STICKY RICE

VIETNAMESE RICE NOODLE

EXTRA MEATS (chicken, beef, pork)
(Only in noodle & fried rice)

EXTRA SATAY SAUCE

EXTRA PRAWN

STEAM VEGETABLE

\$ 4.00

\$ 4.00

\$ 4.00

\$ 4.00

\$ 4.00

\$ 4.00

\$ 4.00

\$ 3.00 /EACH

\$ 6.00

**SATANG
THAI**
INFINITY



THANK
YOU

