

### 5. Massaman Curry

Delicious slow cooked tender beef with Thai curry paste& star anise, cinnamon, coconut milk, potatoes topped with roasted peanut

### 6. Roasted duck curry

Deboned roasted duck breast cooked in red curry, vegetable, pineapple, lychee and cherry tomatoes

### 7. Laksa

A full flavoured laksa curry with your choice of rice noodle or egg noodle

## Noodle & Rice dishes (gf option)

Choice of meats	Vegetable/Tofu	\$20	Prawn/Mix seafood	\$24
Chicken/Beef/Pork		\$22	Duck	\$25
Lamb		\$23	Pork Belly	\$25

### 1. Pad Thai

Stir-fried rice noodle with your choice of meat, egg, beansprout& housemade sauce topped with ground peanut

### 2. Spicy noodle

Thin Egg noodle stir-fried with your meat, egg, basil, chili, garlic, herbs

### 3. Pad See Eew

Thai Style thick rice noodle stir-fried with egg, gailan, vegetable and sweet soy sce

### 4. Spicy basil fried rice

Jasmin rice stir-fried with egg, basil, garlic, chili, onions and your choice of meat

### 5. Thai Fried Rice

your choice of meat, jasmin rice, egg stir-fried with housemade sauce



## Chef's Special

- 1. Serene Pineapple Fried Rice** \$23  
Fried rice with chicken & king prawns, egg, tumeric powder and sweet pineapple
- 2. Choochee Salmon** \$25  
Salmon fillet in creamy curry topped with fresh kafir lime (no vegetable)
- 3. Pork Belly & Papaya salad** \$25  
Chili, palm sugar and papaya salad cooked with housemade sauce

- Adding Extra:**
- Veggies, meats, sauces, noodles \$3
  - seafood \$5
  - Jasmine Rice p/p \$3
  - Coconut Rice p/p \$3
  - Roti Bread 1 piece \$3
  - Steam Bun: Pork, duck, prawn, mushroom, custard each bun \$3.5

- Drinks**
- Bubble milk tea/ Fruit Tea \$7
  - Coke, Diet Coke, Fanta, Sprite, Lift \$3
  - Bundaberg ginger beer, creaming soda \$5
  - Lemonlime bitter, Liton ice tea \$5

## Dessert

- 1. Thai Black Sticky Rice** \$10  
Slowed cook dark rice has loads of fibre&antioxidants topped with coconut milk & Lychee
- 2. Gelato Ice cream** \$10  
Served with you favourite topping (Strawberry pearl, lychee jelly, etc)
- 3. Khao Tom Mud** \$10  
Steam cooked sticky rice,ripe banana served with vanilla ice cream
- 4. Deep Fried Ice Cream** \$10  
Crunchy coating deep fried vanilla ice cream& your choice (chocolate, caramel, strawberry)

**Please advise us if you wish to take any unfinished food home & we will provide a container 50Cents each. Our food is freshly cooked so if there is a delay please accept our apologies.**

**We don't put MSG in our food & if you have any allergies or gluten issues, please advise our staff. Thank you for supporting local, wishing you an enjoyable time.**



# Serene Thai Restaurant



### Open Hours

**MON-FRI LUNCH 11.30-2.30PM**

**DINNER 4.30-8.30PM**

**SAT DINNER ONLY 4.30-8.30PM**

**WWW.SERENETHAI.COM.AU**

**07 5442 5549**

**BYO & CLOSED SUNDAY**



# Entree

- 1. Vegetarian Spring Rolls (4)** **\$10**  
A mix of glass noodle, cabbages, black fungi strip, wrapped in the pastry
- 2. Chicken Spring rolls(4)** **\$10**  
A combination of chicken mince, veggies, glass noodle wrapped in pastry.
- 3. Vegetarian Curry Puff (4)** **\$10**  
Sweet potatoes, corn, peas, carrot wrapped in puff pastry
- 4. Fish Cake (4)** **\$10**  
A mixture of fish meat, green bean, kafir lime, Thai herb & spices
- 5. Dimsim (4)** **\$10**  
Wonton filled with marinated pork & prawn mince, steamed & served with housemade sauce
- 6. Prawn Rolls (4)** **\$10**  
Marinated prawn wrapped in pastry
- 7. Chicken Satay GF(4)** **\$10**  
Marinated chicken tenderloin overnight, grilled & served with peanut sauce
- 8. Calamari** **\$10**  
Tender marinated squid coated with breadcrumb, deep fried served with sweet chili sauce
- 9. Mix Entree** **\$12**  
(Springroll, Pr Roll, Puff, Fish cake, Calamari)
- 10. Crispy Wings (5)** **\$12**  
Fried Marinated chicken wings
- 11. Prawn Cracker** **\$4**



## Soup

Choice of meats:	Vegetable or Tofu	\$11
	Chicken, Beef, Pork	\$12
	Prawn, Mix Seafood	\$14

- 1. Tomyum (GF)**  
Hot & Sour soup, mushroom, tomatoes & herbs
- 2. Tomkha (GF)**  
Coconut milk soup, galangal, mushroom, herbs

## Thai Salad

- 1. Beef Salad** **\$23**  
Marinated tender rump steak cooked in homemade Thai dressing & herbs
- 2. Papaya salad or Green Apple salad (depend on season)** **\$23**  
A zingy & spicy cold salad with green papaya, garlic, chili tossed with crush peanut
- 3. Mix Seafood Salad** **\$23**  
Mixed prawns, mussels and calamari tossed with herbs, onions, tomatoes, mint, , chili and lime juice

## Stir Fried Dishes

Choice of meats	Vegetable/Tofu	\$20	Prawn/Mix seafood	\$24
	Chicken/Beef/Pork	\$22	Duck	\$25
	Lamb	\$23	Pork Belly	\$25

- 1. Cashew Nut**  
A mix vegetables, sweet chili paste tossed with cashew nut
- 2. Ginger**  
Ginger strips, black fungi mushroom & fresh veg
- 3. Pepper**  
Choice of meat, pepper, krachai, kafir lime & veg
- 4. Chili Basil**  
Stir-fried meats or seafood with fresh basil, chili, garlic, onions, fresh vegetable
- 5. Sweet & Sour**  
Fresh vegetables, pineapple, lychee, cherry tomatoes with sweet & sour sauce

- 6. Peanut Sauce**  
A mix vegetables + Choice of meat topped with crush peanut
- 7. Beef with Oyster Sauce**  
Stir-fried sliced rump steak with oyster sauce, mushroom & onion
- 8. Serene Ocean**  
A combination of King prawns, calamari & mussels with sweet chili paste, kafir lime & vegetable
- 9. Garlic King Prawns**  
Marinated King prawns stir-fried with garlic, sesame oil with fresh vegetable

## Curry pot

Choice of meats	Vegetable/Tofu	\$20	Prawn/Mix seafood	\$24
	Chicken/Beef/Pork	\$22	Duck	\$25
	Lamb	\$23	Pork Belly	\$25

- 1. Green Curry**  
Thai green curry with bamboo shoot, coconut milk, lime leaves, basil
- 2. Red Curry**  
Fresh vegetable, your choice of meat, pineapple, lychee and cherry tomatoes
- 3. Yellow Curry**  
Mild curry with potatoes, coconut milk, pineapple
- 4. Panang**  
A creamy curry cooked with meat, ground peanut, sate sauce topped with kafir lime

