

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	\$18	Prawn/Mix seafood I	\$23
Chicken/Beef/Pork	\$20	Duck	\$25
Lamb	\$22	Pork Belly	\$25

1. Pad Thai

Stir-fried rice noodle with your choice of meat, egg, bean sprout & 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

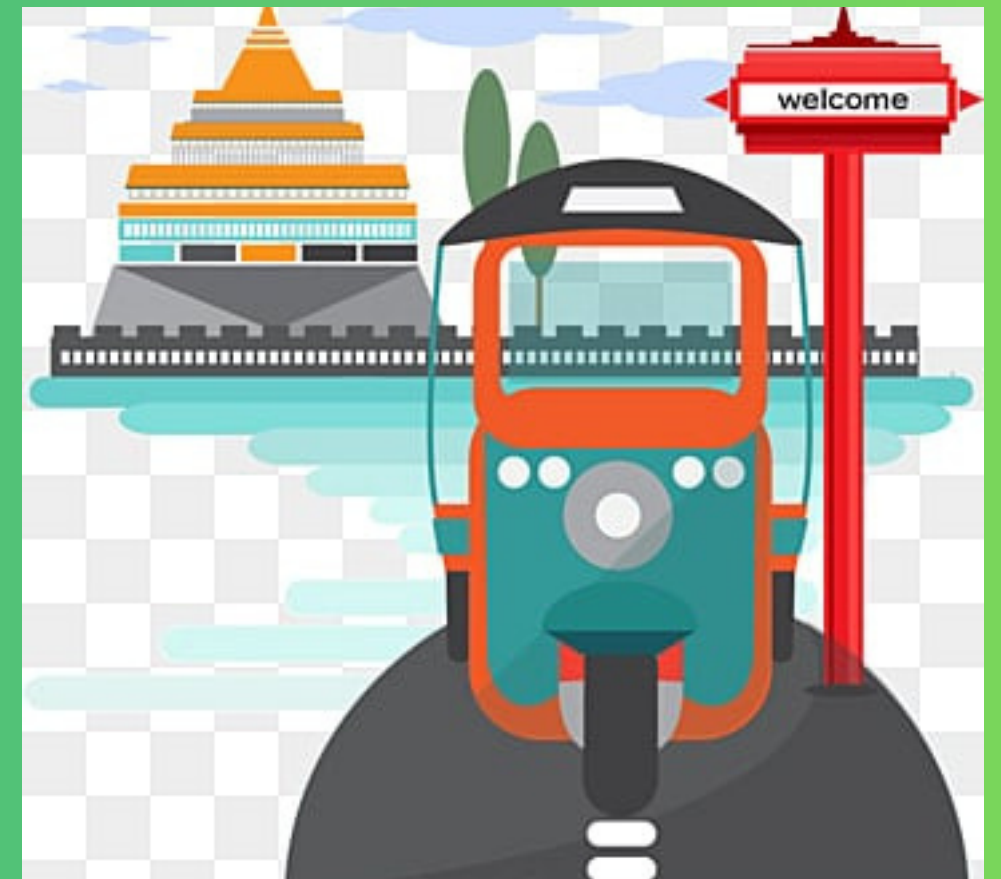
- 1. Serene Pineapple Fried Rice I \$25
Fried rice with chicken & king prawns, egg, tumeric powder and sweet pineapple
- 2. Choochee Salmon A \$25
Salmon fillet in creamy curry topped with fresh kafir lime (no vegetable)
- 3. Pork Belly & Papaya salad \$25
Chili, palm sugar and papaya salad cooked with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

Adding Extra:

- Veggies, meats, sauces, noodles \$3
- seafood I \$5
- Jasmine Rice small \$4 Large \$5
- Coconut Rice small \$5 Large \$6
- Roti Bread 1 piece \$3
- Steam Bun: Pork, duck, prawn I, mushroom, custard each bun \$4.5

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



Serene Thai Restaurant



Open Hours

MON-FRI LUNCH 11.30-2.30PM
DINNER 4.30-8.30PM

SAT DINNER 4.30-8.30PM

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BYO & CLOSED SUNDAY

Entree

- 1. Vegetarian Spring Rolls (4)** **\$9.5**
- 2. Chicken Spring rolls(4)** **\$9.5**
- 3. Vegetarian Curry Puff (4)** **\$9.5**
- 4. Fish Cake (4)I** **\$9.5**
- 5. Dimsim(pork&prawn)(4)I** **\$9.5**
- 6. Prawn Rolls(4)I** **\$10**
- 7. Chicken Satay GF(4)** **\$12**
- 8. Calamari I** **\$10**
- 9. Mix Entree(Springroll, Pr Roll, Puff Fish cake, Calamari) I** **\$12**
- 10. Crispy Wings (5)** **\$12**
- 11. Prawn Cracker I** **\$4.0**



Vegetable or Tofu \$11
 Chicken, Beef, Pork \$12
 Prawn, Mix Seafood I \$14

1. Tomyum Soup(GF)

Hot&Sour soup with mushroom, tomatoes and herbs

2. Tomkha Soup(GF)

Soup in coconut milk with galangal, mushroom and herbs

Thai Salad

1. Beef Salad

\$22

Marinated rump steak cooked in homemade Thai dressing& herbs

2. Papaya salad

\$22

A zingy & spicy cold salad with green papaya, garlic, chili tossed with crush peanut

3. Mix Seafood Salad I

\$22

Mixed prawns, mussels and calamari tossed with herbs, onions, tomatoes, mint, chili & lime

Stir Fried Dishes

Vegetable/Tofu \$18 Prawn/Mix seafood I \$23
 Chicken/Beef/Pork \$20 Duck \$25
 Lamb \$22 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, kaffir 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 I

A combination of King prawns, calamari & mussels with sweet chili paste, kaffir lime & vegetable

9. Garlic King Prawns I

Marinated King prawns stir-fried with garlic, sesame oil with fresh vegetable

Curry pot

Choice of meats: Vegetable/Tofu \$18 Prawn/Mix seafood I \$23
 Chicken/Beef/Pork \$20 Duck \$25
 Lamb \$22 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, satay sauce topped with kaffir lime

