

TAKEAWAYS

10% OFF FOR CASH PAYMENT

5% OFF FOR CREDIT CARD PAYMENT



Thai Rim Nam

RESTAURANT

2 Cremona Road, Como 2226

Tel: 9528-2700

www.thairimnam.com.au

November 2023

Entrées

- 1. POPIA TOD (Spring Roll)** \$12
Mixed vegetables, rice vermicelli, deep fried and served with Thai sweet chilli sauce (4 per serve)
- 2. CURRY PUFF** \$12
Deep fried puff pastry filled with curry, potato and onion, with Thai plum sauce (4 per serve)
- 3. GAI SATAY (Chicken Tenderloin) GF** \$14
or NUA SATAY (Wagyu Beef Rump) GFO \$15
Chicken or Beef pieces on skewer marinated in Thai ingredients served with Thai Rim Nam special peanut sauce (4 per serve)
- 4. PEAK GAI TOD (Chicken Wings) GF** \$12
Marinated Chicken wings, deep fried and served with Thai sweet chilli sauce
- 5. TOD MUN PLA (Fish Cake) GF** \$12
Fish fillet minced with Thai herbs and fresh beans, deep fried. Served with Thai sweet chilli sauce (4 per serve)
- 6. MONEY BAGS** \$12
Minced prawns and chicken wrapped in rice paper, deep fried. (4 per serve)
- 7. MIXED ENTREE** \$15
Spring Roll, Curry Puff, Money Bag, Chicken Wing and Fish Cake

Soups

- 8. TOM YUM GOONG GF** \$17
Traditional Thai prawn soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
- 9. TOM YUM TALAY GF** \$17
Combination of fresh seafood cooked in Thai spicy soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
- 10. TOM YUM GAI GF** \$15
Traditional Thai chicken spicy soup with lemon grass, galangal root, kaffir lime leaves, fresh mushrooms, tomato and fresh herbs
- 11. TOM YUM HED (Vegetarian) GF** \$13
Traditional Thai spicy fresh mushroom soup with galangal root, kaffir lime leaves, lemon grass, tomato and fresh herbs
- 12. TOM KHA GAI GF** \$15
Chicken breast cooked with coconut milk, galangal root, lemon grass, mushroom and fresh Thai herbs
- 13. TOM KHA HED (Vegetarian) GF** \$13
Fresh mushroom cooked with coconut milk, galangal root, lemon grass and fresh Thai herbs

GF = GLUTEN FREE, **GFO** = GLUTEN FREE OPTION

Main Course

YUM (Thai Salad)

- 14. YUM NUA** **GF** \$32
Barbecued Wagyu 5+ rump steak, sliced tossed with red onion, shallot, cucumber, tomato, mint, coriander and lime chilli dressing
- 15. YUM PED** **GF** \$30
Sliced boneless roast duck breast tossed with red onion, shallot, cucumber, tomato, mint, coriander and a lime chilli dressing
- 16. NUM TOK MOO** \$26
Sliced barbecued pork tossed with red onion, shallots, mint, coriander, lime juice and fresh Thai herbs
- 17. YUM TALAY** **GF** \$30
Mixed Seafood tossed with red onion, shallots, cucumber, tomato, mint, coriander and a lime chilli dressing
- 18. YUM GOONG (Prawns) or MUK (Calamari)** **GF** \$30
Tossed with red onion, shallots, cucumber, tomato, mint, coriander and spicy dressing
- 19. YUM WOON SEN** **GF** \$30
Glass noodles tossed with prawns, calamari, chicken mince, red onion, shallots, coriander, tomato and lime chilli dressing
- 20. LARB** **GF** \$26
Spicy minced chicken, beef or pork mixed with chilli, shallots, red onion, lime juice and fresh Thai herbs

GANG (Curry)

- * **CHICKEN, BEEF, PORK** \$26
- * **PRAWN, FISH, CALAMARI OR MIXED** \$30
- * **VEGETARIAN (With Tofu)** \$24
- 21. GANG KEAW WAN (Green Curry) (HOT)** **GF**
Classic Thai green curry, cooked in coconut milk with selected vegetables and basil
- 22. GANG DANG (Red Curry) (MILD)** **GF**
Traditional red curry cooked in coconut milk with selected vegetables and basil
- 23. GANG KAREE (Yellow Curry) (MEDIUM)** **GF**
A mild curry cooked in coconut milk with onions and potatoes
- 24. GANG PANANG** **GF**
Traditional curry cooked in coconut milk with selected vegetables and kaffir lime leaves

GF = GLUTEN FREE, **GFO** = GLUTEN FREE OPTION

- 25. GANG PA (Jungle Curry) GFO**
A spicy curry, country style, cooked with a blend of Thai herbs and selected vegetables (No Coconut Milk)
- 26. GANG DANG PED (Red Curry Duck) GF \$30**
Boneless duck breast cooked in red curry and coconut milk with tomato, pineapple and basil
- 27. GANG MASSAMAN GF**
Mild curry cooked in coconut milk with onion, potato and cashews
- Beef \$30**
Lamb \$30

PAD (Stir Fry)

- * CHICKEN, BEEF, PORK \$25**
*** PRAWN, FISH, CALAMARI OR MIXED \$28**
*** VEGETARIAN (With Tofu) \$23**
- 28. PAD KA PRAO GFO**
Famous Thai traditional stir fry with fresh chilli, garlic, selected vegetables and Thai basil leaves
- 29. PAD PRIK SOD GFO**
Stir fry with fresh chilli, onions, shallots and selected vegetables
- 30. PAD KHING (Ginger) GFO**
Stir fry with fresh ginger, onions, mushrooms and selected vegetables
- 31. PAD NUM MAN HOI GFO**
Stir fry with oyster sauce, onions, mushrooms and selected vegetables
- 32. PAD MED MA MUANG (Cashew Nut) GFO**
Stir fry with cashew nuts, capsicum, onion, shallots, selected vegetables and chilli jam
- 33. PAD PEAW WAN (Sweet and Sour) GFO**
Stir fried in sweet and sour sauce with tomato, pineapple and selected vegetables
- 34. PAD PAK (Stir Fried Vegetables) GFO**
Mixed vegetables stir fried in garlic and oyster sauce

YANG (Barbecue)

- 35. NUA YANG \$32**
Char grilled Wangyu 5+ rump steak, sliced and served with special spicy dipping sauce
- 36. GAI YANG GF \$25**
Thai Style marinated chicken served with sweet chilli dipping sauce
- 37. MOO YANG \$25**
Original Thai style marinated pork served with special spicy dipping sauce

GF = GLUTEN FREE, GFO = GLUTEN FREE OPTION

TALAY (Seafood)

- 38. CHOO CHEE GOONG GF** \$30
Medium king prawns cooked in red curry and coconut milk with snowpeas and kaffir lime leaves
- 39. CHOO CHEE PLA GF** \$30
Boneless Ling fish pieces cooked in red curry and coconut milk with snowpeas and kaffir lime leaves
- 40. GANG GOONG SAPPAROT GF** \$30
Medium King prawns cooked in red curry and coconut milk with pineapple and kaffir lime leaves
- 41. PLA MUK YUNG** \$26
Thai style marinated baby octopus or calamari barbecued and served with Thai spicy sauce
- 42. GOONG PAU** \$32
Barbecued green Queensland king prawns served with Thai spicy sauce
- 43. TALAY PAU** \$45
Barbecued mixed seafood platter served with Thai spicy sauce
- 44. PLA MUK KRATIUM PRIK THAI** \$30
Thai style marinated squid stir fried with garlic and pepper
- 45. GOONG KRATIUM PRIK THAI** \$30
Thai style marinated fresh green King prawns stir fried with garlic and pepper
- 46. PLA RAD PRIK** \$40
Deep fried whole Snapper served with special spicy Thai Rim Nam sauce
- 47. PLA NEUNG MANAU (Lime Fish) GF** \$40
Steamed whole Barramundi topped with fresh chilli, garlic, celery and served in a steam boat with lime stock

NOODLE

- | | Stir Fry | Laksa |
|--|----------|-------|
| * CHICKEN, BEEF, PORK..... | \$20 | \$26 |
| * PRAWN, FISH, CALAMARI OR MIXED | \$24 | \$30 |
| * VEGETARIAN (With Tofu)..... | \$19 | \$24 |
- 48. PAD THAI GF**
Popular Thai style stir fried noodles with egg, bean curd, bean sprouts served with crushed peanuts and fresh lemon
- 49. PAD SE-EW GFO**
Stir fried wide flat noodle with egg, vegetables and black soy sauce
- 50. PAD KEE MAO (Spicy) GFO**
Stir fried wide flat noodle with black soy sauce, basil, fresh chilli, egg and vegetables
- 51. LAKSA NOODLE GF**
Thai rice noodle with home-made laksa paste, bean sprouts and vegetables

GF = GLUTEN FREE, **GFO** = GLUTEN FREE OPTION

RICE

52. KAO SUAY (Boiled Rice) (Per person) \$3.50
53. KAO MAN (Coconut Rice) (Per person) \$4.50
54. KAO PAD (Thai Fried Rice) **GFO**
Fried rice Thai style with choice of meat or seafood,
with egg and vegetable
- * CHICKEN, BEEF, PORK \$17
 - * PRAWN or CALAMARI \$22
 - * SEAFOOD \$22

GF = GLUTEN FREE **GFO** = GLUTEN FREE OPTION

DINE IN & TAKE AWAY
FULLY LICENSED / NO MSG ADDED
ALL PRICES INCLUDE GST

OPEN 6 DAYS:

LUNCH: Tue – Sun: 11.30am – 3pm

DINNER: Tue – Sun: 5pm – 10pm

NB: Kitchen closes 8.30pm on Tue, Wed, Thu & Sun

