



THAI-STYLE



39. CRISPY PORK WITH SPICY SAUCE \$23.9

CRISPY PORK SERVED WITH SEAFOOD SAUCE

40. STEWED PORK BELLY WITH SAUCE \$23.9

STEWED PORK BELLY WITH SPICY DRESSING

41. SOM TUM THAI (GF) \$16.9

COMBINATION OF GREEN PAWPAW, GARLIC, CHILLI, FISH SAUCE, PEANUT, PALM SUGAR AND LIME JUICE

42. SOM TUM POO PHA LA \$16.9

COMBINATION OF GREEN PAWPAW, GARLIC, CHILLI, FISH SAUCE, PEANUT, PALM SUGAR, LIME JUICE IN THAI ANCHOVY & SALTED CRAB SAUCE

43. TUM MAHANAKHON \$25.9

SEAFOOD WITH GARLIC, CHILLI, FISH SAUCE, PEANUT, PALM SUGAR, LIME JUICE IN THAI ANCHOVY & SALTED CRAB SAUCE

44. SPICY CHICKEN LARB \$21.9

CHICKEN MINCE WITH GROUND RICE, DRIED CHILLI, ONION, SHALLOT, CORIANDER, MINT IN SPICY DRESSING

45. THAI BEEF SALAD \$21.9

BEEF MIXED WITH GROUND RICE, DRIED CHILLI, ONION, SHALLOT, CORIANDER, MINT IN SPICY DRESSING

46. I-SAN SAUSAGE (4PCS) \$14.9

PORK SAUSAGE IN I-SAN STYLE, RICE, HERBS, GARLIC

47. DEEF FRIED PORK BELLY WITH JIMJAEW SAUCE \$17.9

DEEF FRIED PORK BELLY MARINATED WITH FISH SAUCE SERVED WITH EASTERN THAI STYLE SAUCE

48. GRILLED BEEF JIMJAEW SAUCE \$19.9

GRILLED BEEF IN SPICY DRESSING

49. STEWED BEEF WITH SEAFOOD SAUCE \$23.9

50. AYUTHAYA BOAT HOT POT \$23.9

STEWED BEEF, WATER SPINACH, BEAN SPROUTS, BEEF BALL HERBS SOUP

51. THAI DUCK SALAD \$32.9

DUCK WITH GROUND RICE, DRIED CHILLI, RED ONION, SHALLOT, MINT, CORIANDER, CUCUMBER, TOMATO IN SPICY DRESSING

52. TOM ZAAB STEWED BEEF \$24.9

TOM YUM BEEF SOUP STYLE WITH THAI HERBS, DRIED CHILLI, TOMATO, MUSHROOM, CORIANDER

53. TOM ZAAB STEWED PORK BONE \$24.9

TOM YUM PORK BONE SOUP STYLE WITH THAI HERBS, DRIED CHILLI, TOMATO, MUSHROOM, CORIANDER

SPECIAL MILD MEDIUM HOT

54. CRISPY PRAWN WITH TAMARIND SAUCE \$23.9

CRISPY PRAWN WITH TAMARIND SAUCE

55. ROAST DUCK MAHANAKHON \$32.9

ROAST DUCK WITH SPECIAL SAUCE (BEAN PASTE AND OYSTER SAUCE)

56. CRISPY PORK MAHANAKHON \$32.9

CRISPY PORK WITH SPECIAL SAUCE (BEAN PASTE AND OYSTER SAUCE)

57. THAI JUNGLE CURRY FISH \$31.9

CURRY PASTE, BEAN, EGGPLANT, CAPSICUM, GREEN PEPPER CORN

58. TOM YUM FISH \$31.9

THAI TASTY HOT AND SOUR COOKED WITH FISH, THAI HERBS, LIME JUICE, MUSHROOMS, ONION AND TOMATO

59. WHOLE FISH SWEET CHILLI SAUCE \$31.9

CAPSICUM, PINEAPPLE, ONION AND SWEET CHILLI SAUCE

60. WHOLE FISH CHOO CHEE CURRY \$31.9

CURRY PASTE, COCONUT CREAM, KAFFIR LIME LEAVES AND LONG BEANS

61. WHOLE FISH PAD CHA \$31.9

STIR-FRIED WITH FRESH CHILLI, GREEN PEPPER CORN, BASIL, VEGETABLE AND THAI HERBS

62. WHOLE FISH PAWPAW SALAD \$31.9

THAI GREEN PAWPAW SALAD

63. WHOLE FISH PAD PRIK KLANG \$31.9

STIR-FRIED SPICY PASTE, LONG BEAN, CAPSICUM AND KAFFIR LIME LEAVES

DRINKS

BOTTLED WATER \$3

COKE, COKE ZERO, COKE DIET \$3

SPRITE, FANTA, LEMON LIME \$3

GINGER BEER \$7

COCONUT JUICE \$7

THAI MILK TEA \$6

THAI GREEN TEA \$6

THAI LEMON TEA \$6

THAI ICE COFFEE \$6



THANK YOU ขอบคุณค่ะ



MAHANAKHON

THAI STREET KITCHEN

OPEN: 5Day 7Night

Lunch 11.30am-02.30pm

Night 4.30pm-09.00pm

**CLOSED: Tuesday-Wednesday 11.30am-02.30pm

Tel 04-0526-9505

Shop 1/210 Oxford St, Bulimba, QLD, 4171





ENTREE'

1. SPRING ROLLS VEGETABLE (4PCS) \$9.9
VEGETABLE STYLE ROLL, SERVED WITH SWEET CHILLI SAUCE

2. CURRY PUFFS BEEF (4PCS) \$11.9
BEEF MINCE, POTATO, ONION AND CURRY POWDER

3. CHICKEN SATAY (GF) (4STICKS) \$11.9
SERVED WITH PEANUT SAUCE



4. COCONUT PRAWN (4PCS) \$11.9

DEEP FRIED KING PRAWNS COATED IN COCONUT, SERVED WITH SWEET CHILLI SAUCE

5. FISH CAKE (4PCS) \$9.9

FISH MINCE, BEAN, EGG, RED CURRY PASTA AND FISH SAUCE

6. DEEF FRIED FISH BALL BOMBS \$11.9

DEEF FRIED FISH BOMBS WITH SWEET CHILLI SAUCE



7. CRAB PRAWN ROLL (4PCS) \$10.9

DEEF FRIED NET ROLL, FILLED WITH CRAB MEAT AND PLAM SAUCE

8. DIM SIM PRAWN (4PCS) \$11.9

PRAWN, PORK, CARROT, EGG AND SAUCE

9. PRAWN DUMPLINGS (4PCS) \$10.9

PRAWN DUMPLING, SERVED WITH SPECIAL SAUCE



10. DEEP FRIED TOFU (3PCS) \$10.9

TOFU COATED WITH FLOUR, SERVED AND PEANUT SAUCE

11. TEMPURA CALAMARI \$11.9

CALAMARI DEEP FRIED, SERVED WITH MAYO SAUCE



12. CRISPY SOFT SHELL CRAB \$11.9

CRISPY SOFT SHELL CRAB, EGG WITH MAYO SAUCE

13. CHICKEN WINGS \$11.9

SERVED WITH SWEET CHILLI SAUCE

14. BAO BUN CRISPY SOFT SHELL CRAB (1PCS) \$6.9

BAO BUN, CRISPY SOFT SHELL CRAB, SWEET CHILLI, SRIRACHA AND MAYO SAUCE

15. BAN BUN PORK (1PCS) \$6.9

BAO BUN, PORK BELLY, THAI HERBS, SOY SAUCE, OYSTER SAUCE, SUGAR AND SPECIAL SAUCE



SOUP



16. TOM YUM

THAI TASTY HOT AND SOUP COOKED WITH THAI HERBS, LIME JUICE, MUSHROOM, TOMATO AND ONION

17. TOM KHA (GF)

THAI CREAMY COCONUT SOUP COOKED WITH THAI HERBS, LIME JUICE, MUSHROOM, TOMATO AND ONION

	VEGETABLE OR CHICKEN	SEAFOOD	
ENTREE	\$15.9	\$17.9	
MAIN	\$20.9	\$25.9	

SIDE DISH

STRAM RICE \$3.5

COCONUT RICE \$4.5

STICKY RICE \$3.5

ROTI (1PCS) \$2.5

FRIED EGG \$3



VEGETABLE OR CHICKEN OR BEEF
20.9

SEAFOOD OR CRISPY PORK
25.9

NOODLE



18. PAD THAI (GF)

STIR FRIED THIN RICE NOODLES WITH GROUND PEANUT, HARD TOFU, BEAN SPROUT, EGG AND TAMARIND SAUCE

19. PAD SE EW

STIR FRIED FLAT RICE NOODLES WITH KAILAN, EGG AND DARK SOY SAUCE

20. PAD KI MAOW

STIR FRIED FLAT RICE NOODLES WITH CAPSICUM, THAI HERBS AND BASIL

CURRY

21. GREEN CURRY (GF)

GREEN CHILLI PASTE WITH COCONUT CREAM, EGGPLANT AND BASIL

22. RED CURRY (GF)

RED CHILLI PASTE WITH COCONUT CREAM, CAPSICUM, LONG BEANS, EGGPLANT AND BASIL

23. PANANG CURRY (GF)

PANANG CHILLI PASTE WITH COCONUT CREAM, VEGETABLE

24. BEEF MASSAMUN CURRY (GF) \$24.9

MASSAMUN CHILLI PASTE WITH COCONUT CREAM, SWEET POTATO AND ONION

25. PUMPKIN PANANG CURRY (GF)

PANANG CHILLI PASTE WITH COCONUT CREAM, PUMPKIN, VEGETABLE

26. DUCK RED CURRY \$25.9

RED CHILLI PASTE WITH COCONUT CREAM, CAPSICUM, LONG BEANS, EGGPLANT AND BASIL

STIR FRIED



27. PAD CASHEW NUT

STIR-FRIED WITH CASHEW NUT, CHILLI PASTE, SHALLOTS, BROCCOLI, CARROT AND CAPSICUM

28. PAD BASIL

STIR-FRIED WITH BASIL LEAVES, ONION, LONG BEANS, GARLIC AND FRESH CHILLI

29. PAD OYSTER

STIR-FRIED WITH OYSTER SAUCE, CARROT, BROCCOLI, CAPSICUM, WOMBOK AND MINI KING MUSHROOMS

30. PAD SWEET & SOUR

STIR-FRIED WITH CARROT, BROCCOLI, CAPSICUM, PINEAPPLE AND SWEET & SOUR SAUCE

31. PAD PRIK KLANG

STIR-FRIED SPICY PASTE WITH LONG BEANS, CAPSICUM AND KAFFIR LIME LEAVES

32. PAD GARLIC & PEPPER

STIR-FRIED WITH GARLIC, PEPPER, CARROT, CAPSICUM AND SHALLOT

33. PAD GINGER

STIR-FRIED WITH GINGER, CARROT, CAPSICUM, BROCCOLI, ONION AND SHALLOT

34. PAD KANAR MOO GROB \$25.9

CRISPY PORK STIR-FRIED WITH KAILAN

35. MORNING GLORY \$25.9

STIR-FRIED WITH MORNING GLORY, CRISPY PORK, FRESH CHILLI, GARLIC AND OYSTER SAUCE

36. PAD CHA

STIR-FRIED WITH FRESH CHILL, KARCHAI, PEPPERCORN, CAPSICUM, BASIL AND THAI HERBS

37. THAI FRIED RICE

FRIED RICE WITH EGG, ONION, TOMATO, MINI KING MUSHROOM AND MIX VEGETABLES

38. THAI SPICY FRIED RICE

FRIED RICE WITH EGG, CAPSICUM, BASIL, FRESH CHILLI, ONION, TOMATO, MINI KING MUSHROOM AND MIX VEGETABLES

