



AMARIN THAI RESTAURANT

BYO Wine Only
Corkage \$3.50 per person

*Gluten Free Option Available. Please advise when placing order.

ENTRÉE

1. Fish Patties	Deep fried fish cakes with a sweet and sour cucumber and peanut sauce (6 half pieces)	\$12.50
2. Curry Puffs	Golden puff pastries stuffed with mildly spiced chicken and potato. Served with a light tangy sauce. Vegetarian versions with potato, carrots, peas and corn also available (2 pieces)	\$9.50
3. Cold Rice Paper Rolls*	Shrimps, chicken, asparagus, mint, lettuce and vermicelli wrapped in rice paper and served with a mild plum and ginger sauce (2 rolls)	\$10.50
4. Spring Rolls	Spring rolls stuffed with minced chicken and vegetables served with our own homemade sweet and sour dipping sauce (5 pieces)	\$12.00
5. Chicken in Pandan Leaf	Seasoned boneless chicken breast wrapped in fragrant pandan leaf and served with thick, sweet soy sauce topped with sesame seeds (5 pieces)	\$12.00
6. Mixed Seafood Salad	Prawns, scallops, squid, fish, mussels, glass noodles and fresh herbs tossed with salad, fresh lime, lemongrass and chilli dressing (hot or medium)	\$13.00
7. Larb Kai*	Minced chicken salad tossed with red onions, mint and coriander, dressed with fresh lime, chilli, fish sauce and kaffir lime leaves (hot or mild)	\$13.00
8. Yum Nua*	Tender beef seasoned with fresh lime and chilli dressing and tossed with coriander, tomato, cucumber, red onions, and shallots (hot or mild)	\$13.00
9. Miang Tuna	Popular tuna salad with ginger, coriander, red onions and peanuts dressed with lemon chilli and palm sugar, served with spicy prawn crackers (medium)	\$13.00
10. Chicken Satay Sticks	Chicken marinated on skewers with lemongrass and garlic and topped with our homemade satay sauce (3 pieces)	\$13.00

SOUPS

11. Tom Yum*	Spicy soup blended with kaffir lime leaves, lemongrass, lime juice, chilli, coriander, fish sauce with mushrooms and tomatoes with chicken (hot). Prawns \$13.00	\$12.00
12. Tom Ka Kai*	Coconut chicken and mushroom soup blended with mixed herbs, chilli, lime juice, kaffir lime leaves and galangal (hot or mild)	\$12.00

SIDE SALADS

Som Tum* (seasonal only)	Green papaya blended with fresh lemon juice, fish sauce, chilli and palm sugar tossed with tomatoes, green beans and peanuts (hot or mild)	\$12.50
Apple Salad	Green apple mixed with crunchy fish crumbs, red onions, coriander and dressed with lime juice and sweet chilli dressing (mild)	\$12.50

MAINS

Curries

13. Green Curry	Coconut milk blended with green chillies, fresh basil and herbs served with chicken or beef (hot) (also available with prawns \$27.00)	\$22.00
14. Yellow Chicken	Yellow coconut curry with potatoes, onions and slow-cooked chicken thighs (medium)	\$22.00
15. Massaman Beef	Thick coconut curry with mixed spices, bay leaves, whole peanuts, potatoes, onions and tender, diced beef (mild)	\$22.00
16. Amarin Prawns	Large king prawns served in our tasty coconut curry blended with red chilli paste, galangal, kaffir lime leaves and palm sugar (hot)	\$27.00
17. Jungle Curry	Country style curry <u>without</u> coconut milk blended with spices, lemongrass, galangal, and red chilli paste served with vegetables and chicken or beef (hot)	\$27.00
18. Penang Curry	Thick spicy coconut curry blended with lemon grass, red chillies and topped with coriander, kaffir lime leaves and peanuts with your choice of chicken or beef (hot)	\$28.00
19. Choo Chee Curry	Spicy red coconut curry blended with whole kaffir lime leaves, lemongrass and basil and topped with coriander and chilli with prawns, fish fillets or roast duck (hot)	\$33.00

Seafood

20. Fried Prawns	Crispy battered king prawns served with mild, cucumber and peanut dipping sauce	\$27.00
21. Seafood Stir-fry with Curry Sauce*	Prawns, scallops, squid, fish and mussels stir-fried with mixed vegetables with a mild curry and garlic flavoured sauce (mild)	\$28.00
22. Prawns with Fresh Chilli	King prawns stir-fried with broccoli, cauliflower, cabbage, mushrooms, capsicum, onions, snow peas and baby corn with fresh chillies in soy and oyster sauce (hot)	\$28.00

23.	Fish Fillets with Sweet & Sour Sauce	Fried fish fillets topped with our special sweet and sour sauce blended with coriander, ginger, mild chillies and spring onions (mild).	\$26.50
24.	Fish Fillets with Chilli & Ginger*	Fried fish fillets topped with a mix of vegetables stir-fried with chilli, ginger and garlic (hot).	\$26.50
25.	Fish Fillets with Pepper & Garlic*	Fried fish fillets topped with a garlic and pepper sauce blended with fish sauce and palm sugar and topped with coriander and chilli (hot).	\$26.50

Chicken, Beef, Pork

26.	Pork with Pepper and Garlic	Sliced pork fillets marinated with pepper, garlic and oyster sauce, pan-fried and served with a thick sweet soy and onion sauce (mild)	\$23.00
27.	Chicken, Beef or Pork with Basil*	Selection of seasonal vegetables stir-fried with fresh basil and your choice of chicken, beef or pork, with or without chilli (hot or mild)	\$23.00
28.	Chicken with Cashew Nuts	Chicken and cashew nuts stir-fried with capsicum, onions and garlic in a sweet and sour base sauce (mild)	\$25.00

Rice & Noodles

29.	Pad Thai Noodles*	Traditional Thai rice noodles with shrimps, chicken, eggs topped with bean sprouts	\$19.50
30.	Amarin Special Fried Rice*	Special fried rice with chicken, shrimps, eggs, onions and tomato and topped with an omelette and fried prawns	\$24.00
31.	Fried Rice*	Fried rice stir-fried with chicken, shrimps and eggs	\$18.00
32.	Jasmine Rice	Steamed white jasmine rice (served per person)	\$4.50

VEGETARIAN

Entrees

33.	Tofu Tod	Deep fried tofu served with our home-made satay sauce (6 pieces)	\$10.50
34.	Vegetarian Cold Rice Paper Rolls*	Asparagus, mint, lettuce and vermicelli wrapped up in rice paper and served with our mild, plum and ginger dipping sauce (2 rolls)	\$10.50
35.	Vegetarian Spring Rolls	Spring rolls stuffed with mixed vegetables and vermicelli noodles and served with our own homemade sweet and sour sauce (5 pieces)	\$12.00
36.	Vegetarian Tom Yum*	Vegetarian tom yum blended with kaffir lime leaves, lemongrass, lime juice, chilli, fish sauce with mushrooms, tomatoes, tofu, seaweed and vermicelli noodles (hot). Can be made without fish sauce – please advise	\$12.00

Mains

37.	Red Vegetable Curry	Red coconut curry blended with mixed Thai herbs and spices and served with mixed vegetables and tofu (hot)	\$21.00
38.	Green Vegetable Curry	Coconut curry blended with green chillies and served with mixed seasonal vegetables and tofu (hot)	\$21.00
39.	Vegetarian Pad Thai*	Mildly spiced flat rice noodles stir-fried with eggs and vegetables (mild)	\$19.50
40.	Mixed Vegetables*	Seasonal vegetables including broccoli, cauliflower, cabbage, onions, mushrooms, snow peas, capsicum, baby corn and tofu stir-fried in a light soy sauce (mild)	\$18.50

CHEF SPECIALS

Tamarind Prawns*	King prawns lightly battered and stir-fried with mushrooms, onions, chilli and shallots in a delicious thick and tangy tamarind sauce (medium)	\$34.00
Bamboo Stir-Fry*	Bamboo stir-fried with basil and garlic with your choice of chicken, beef or pork (hot or mild) (also available with mixed seafood \$28.00)	\$23.00
Pla Sum Lot Fish	Fried fish fillets topped with coriander and a spicy sauce incorporating the three traditional Thai flavours, sweet, sour and hot.	\$26.50
Thai Omelette*	Seasoned eggs mixed with vegetables and minced chicken pan fried until golden (also available with prawns \$28.00)	\$24.00
Asian Green Stir-Fry*	Asian vegetables including bok choy, kai lan and choy sum, stir-fried in soy and oyster sauce with your choice of chicken, beef or pork (hot or mild)	\$24.00

DRINKS

Coke, Diet Coke, Lemon Squash, Lemonade, Fanta	\$4.50
Orange Juice, Apple Juice, Pineapple Juice	\$4.50
Lemon Lime & Bitters	\$5.50
Soda Water, Tonic Water, Dry Ginger Ale	\$4.50
Sparkling Mineral Water 750mL	\$9.50