

DINNER MENU

JA-ROEN THAI
Restaurant

Locate us

Unit 3, 7 Ennis Avenue,
Coo loongup WA 6168



**Scan
me!** 

Open Hours

Monday - Sunday
4.30PM - 8.30PM

Ph: (08) 9592 2888

WWW.JA-ROENTHAI.COM.AU

**THAI
AUTHENTIC**



STARTERS

SPRING ROLLS (4 PCS)

ปอเปี๊ยกทอด.....\$12

Crispy deep-fried spring roll filled with chicken, vegetables, and vermicelli noodles, accompanied by a delightful sweet chilli sauce.

CURRY PUFFS (2 PCS)

กระหรี่ป๊อปไส้ไก่.....\$12

Deep-fried curry puffs stuffed with a savoury blend of minced chicken, potato, onion, and aromatic curry powder.

CHICKEN SATAY (4 SKEWERS)

ไก่สะเต๊ะ\$14

Grilled Marinated Chicken Breast in coconut milk, fish sauce, and curry powder, served with peanut sauce and cucumber salad.

(Contains nuts)

BBQ PORK (4 SKEWERS)

หมูย่าง.....\$14

Grilled marinated pork loin in a blend of seasonings with garlic, soy sauce, sugar, and aromatic herbs is served with Nam Jim Jaew dipping sauce.

FISH CAKES (4 PCS)

ทอดมันปลา.....\$12

Deep-Fried Fish Cake with minced fish mixed, red curry paste, aromatic herbs, and a delightful blend of spices. It's served alongside a sweet chilli and cucumber dipping sauce, topped with crushed peanuts. *(Contains Nuts)*

VEGETARIAN SPRING ROLLS (4 PCS)

ปอเปี๊ยกผัก.....\$11

Crispy, deep-fried spring rolls stuffed with carrots, cabbage, spring onions, and mushroom vermicelli noodles, served with a delightful sweet chilli sauce. *(V)*

FRIED TOFU (6 PCS)

เต้าหู้ทอด.....\$10

Crispy Deep-Fried Tofu served alongside R-Jard Cucumber Salad *(V) (VG)*

SOUPS

Classic Thai Soup must try!



10. TOM YUM KOONG | ต้มยำน้ำข้น

Prawns : Small \$17 / Large \$28 (Hot Pot)

Seafood : Small \$19 / Large \$30 (Hot Pot)

Thai classic hot and sour soup with fresh ingredients of lemongrass, kaffir lime leaves, galangal, mushrooms and chilli.



11. TOM KHA KAI | ต้มข่าไก่

Small \$15 / Large \$25 (Hot Pot)

Coconut milk soup with chicken, lemongrass, kaffir lime leaves, galangal, and chili jam.



12. TOM ZAAP SOFT PORK BONE SOUP

ต้มแซ่บกระดูกหมูอ่อน **\$23**

Spicy Isaan-style soup with tender soft pork bone, Thai herbs, and chillies served in a hotpot.



Salad

ยำรสแซ่บ



13. THAI BEEF SALAD - ยำเนื้อ

Grilled beef with green vegetables, fresh herbs, and spicy lime dressing.

14. LARB GAI SALAD - ลาบไก่

This classic Thai dish includes minced chicken, fresh herbs, mint, shallots, and a chilli-lime dressing.

15. SEAFOOD SALAD

ยำวุ้นเส้นทะเล

Steamed mixed seafood with glass noodles, onion, tomato, coriander, lime, and chilli dressing.

16. LARB DUCK SALAD

ลาบเป็ด

A zesty and invigorating Isaan-inspired minced duck salad with fresh herbs, an array of spices, shallots, red chilli flakes, and roasted rice powder.

17. THAI PRAWN SALAD

ปลากุ้ง

Phla Kung is a zesty Thai salad featuring prawns, lemongrass, herbs, shallots, lime juice, and sweet chilli paste.

\$22

\$19

\$28

\$26

\$26

18. SPICY PORK WITH LIME

SAUCE - หมูมะนาว

Marinated pork cooked with a spicy lime dressing, fish sauce, chilli and garlic.

19. THAI PAPAYA SALAD

ส้มตำไทย

Shredded green papaya with Thai herbs, shrimp, chilli, lime, tomato, fish sauce, and peanuts.

20. SOM TUM PHA-RA

ส้มตำปลาสำรา

Som tum pla-ra is a traditional Northeastern Thai salad featuring shredded green papaya, fermented fish sauce, chilli, lime, and snake bean.

21. SOM TUM WITH SALTED EGG

ส้มตำไข่เค็ม

Green papaya salad with salted egg, peanuts, and dried shrimps.

\$22

\$19

\$19

\$22



VERY SPICY



MEDIUM



MILD

What level of spiciness do you prefer?



MAINS

22. Stir-fried Cashew Nuts | ผัดเม็ดมะม่วง

Cashew nuts, capsicum, and spring onions with smoked chilli jam sauce.

23. Stir-fried Oyster Sauce | ผัดน้ำมันหอย

Seasonal mixed vegetables in oyster sauce.

24. Stir-fried Chilli & Basil | ผัดกะเพรา

Fresh chilli, garlic and holy basil.

25. Pad Cha | ผัดฉ่า

With green peppercorns, vegetables, garlic, chilli, and Krachai.

26. Pad Prick Khing | ผัดพริกขิง

Sneak bean, vegetable and kaffir lime leaf with chilli paste.

27. Stir-fried Sweet and Sour | ผัดเปรี้ยวหวาน

Cucumber, vegetables, tomato and pineapple.

28. Stir-Fried Kai Lan with Crispy Pork Belly ผัดคะน้าหมูกรอบ \$24

A traditional Thai dish featuring pork belly, Chinese broccoli, oyster sauce, garlic, and chili.

29. Stir-fried seasonal mixed vegetables ผัดผักรวม (V) (Vegan) \$18

With fresh seasonal vegetables in a flavourful blend of garlic and soy sauce.

Select your choice of meat

Vegetables.....	\$19
Chicken or Pork.....	\$20
Beef.....	\$22
Roasted Pork Belly.....	\$24
Prawns.....	\$25
Seafood.....	\$27

Green curry



Massaman curry



Pad Thai Noodles



Pad See Ew



CURRY

30. RED CURRY | แกงแดง

bamboo shoot and vegetables (GF)

31. GREEN CURRY | แกงเขียวหวาน

Coconut milk, green chilies, kaffir lime leaves, basil (GF)

32. MASSAMAN CURRY | แกงมัสมั่น

Chicken \$ 21.90 | Beef \$24.90

Massaman curry with potato, onion and peanut.

33. PANANG CURRY | แกงพะแนง

A rich and creamy Panang curry paste simmered in coconut milk and kaffir lime leave. (GF)

34. DUCK RED CURRY | แกงเผ็ดเป็ดย่าง **\$27**

Red curry with roast duck containing pineapple, lychee, tomatoes, chilli, and sweet basil is a flavourful dish. (GF)

35. JUNGLE CURRY | แกงป่า

Bamboo shoots, green beans, herbs, spices, chilli peppers, shrimp paste, fish sauce. (GF)

NOODLES

36. PAD THAI NOODLE | ผัดไท

A classic stir-fried noodle in tasty tamarind sauce with bean sprouts, garlic, chives, and egg, diced tofu, and topped with crushed peanuts.

37. PAD SEE EW | เส้นใหญ่ผัดซีอิ๊ว

Stir-fried flat rice noodles with sweet soy sauce, soybeans, and egg in sweet soy sauce.

38. PAD KEE MOW | เส้นใหญ่ผัดขี้เมา

Stir-fried rice noodles with vegetables, chili, and basil leaves.

Select your choice of meat

Vegetables.....	\$19
Chicken or Pork.....	\$20
Beef.....	\$22
Roasted Pork Belly.....	\$24
Prawns.....	\$25
Seafood.....	\$27

Fried Rice dishes



39. *Thai style fried rice* | ข้าวผัด

Fried rice with your choice of meat, egg, onion, peas, corn, and shallot.

40. *Pineapple fried rice*

ข้าวผัดสับปะรด

Fried rice with pineapple, egg, peas, and cashew nuts flavoured with ground turmeric.



41. *Chilli Basil Fried Rice*

ข้าวผัดกะเพรา

Fried rice with chili peppers, basil leaves, garlic, onions, and seasoned sauce.

42. *Tom Yum Fried Rice*

ข้าวผัดต้มยำ

A flavourful Thai dish combining the tangy and spicy with shrimp, mushrooms, lemongrass, lime leaves, chili peppers, and fish sauce.



**Our
recommended**

Select your choice of meat

Vegetables.....	\$18
Chicken or Pork.....	\$20
Beef.....	\$22
Roasted Pork Belly.....	\$24
Prawns.....	\$25
Seafood.....	\$27

Side

Jasmine Rice.....	\$4
Sticky Rice.....	\$5
Fried Egg.....	\$5
Extra sauce....	50 cents

JA-ROEN THAI

WHOLE FISH

RECOMMENDED MENU



TAMARIND BARRAMUNDI

(ปลากระพงทอดนํ้ามะขาม) \$35.9

Crispy deep-fried barramundi topped with sweet and sour tamarind sauce and fried shallots.



BARRAMUNDI WITH MIXED HERB SALAD

(ปลากระพงผัดยํ้า) \$37.9

Golden fried barramundi, served with a fragrant Thai herb salad, chilli, and tangy lime sauce.



SWEET CHILLI BARRAMUNDI

(ปลากระพงทอดพริก) \$35.9

Crispy fried barramundi topped with Thai-style sweet chilli sauce and garlic.



**STEAMED BARRAMUNDI
IN LIME & GARLIC SAUCE \$37.9**
(ปลากระพงนึ่งมะนาว)

Whole barramundi steamed and dressed in a spicy lime-garlic sauce with chillies.

Wok n' Crab Fried Rice

ข้าวผัดปู

To Share



\$37.90

Ja-Roen Thai Signature Crab Fried Rice

Fresh crab meat wok-tossed with jasmine rice, carrot, peas, onion, and egg, all finished with our signature house sauce.

— DRINK MENU —



\$6.9

Thai Milk Tea
ชานมเย็น



\$6.9

Lemon Iced Tea
ชาเลมอน



\$6.9

Thai Back Iced Tea
ชาดำเย็น



\$6.9

Fresh Coconut Juice
น้ำมะพร้าว



\$6.9

Pinky Soda
น้ำแดงโซดา



\$6.9

Thai Back Coffee Milk Tea
โอเลี้ยง

Sparkling water

\$4.9

Still Water

\$3.5

Soft drinks

\$3.9

Peach Lipton Iced Tea

\$4.9

COLD DRINKS

PREMIUM HOT TEAS

English Breakfast Tea

\$4

Sencha Green Tea

\$4

Lemongrass & Ginger Tea

\$4