

JA-ROEN THAI Restaurant

Locate us

Unit 3, 7 Ennis Avenue, Cooloongup WA 6168



Open
Everyday
From 16.30 until Late

Ph: (08) 9592 2888

WWW.JA-ROENTHAI.COM.AU

THAI AUTHENTIC



STARTERS

1. SPRING ROLLS (4 PCS) ปอเปี้ยทอด\$10
Deep-fried spring roll with chicken, vegetables, vermicelli noodles, served with sweet chilli sauce.
2. CURRY PUFFS (2 PCS) กระหรี่ปั๊ปไส้ไก่
3. CHICKEN SATAY (4 SKEWERS) ไก่สะเต๊ะ \$13 Grilled marinated chicken breast in coconut milk, fish sauce, and curry powder served with a flavorful peanut sauce.
4. BBQ PORK (4 SKEWERS) หมูปั๊ง
5. FISH CAKES (4 PCS) nənuulan\$11 Deep-fried fish cake made with minced fish, red curry paste, herbs, and spices. Served with sweet chilli dipping sauce and crushed peanuts.
6. MONEY BAGS (4PCS) none \$12 A crispy parcel filled with minced chicken, peas, and corn, served with sweet chilli dipping sauce.
7. PORK MEATBALLS (2 SKEWERS) ลูกชั้นหมูกอด\$10 Thai-style pork meatballs are a homemade with ground pork, Thai herbs, and spices, served with sweet chilli sauce.
8. VEGETARIAN SPRING ROLLS (4 PCS) ปอเปี้ยผัก
9. FRIED TOFU (6 PCS) เต้าหู้ทอด\$9 Deep-fried tofu with 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.



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 ยำวันเส้นทะเล

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 พล่ากุ้ง

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

\$22 18. SPICY PORK WITH LIME \$22 SAUCE - หมูมะนาว

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

19. THAI PAPAYA SALAD \$19

\$28 ส้มตำไทย

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

20. SOM TUM PHA-RA \$19 \$26 สับตำปลาร้า

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

\$26 21. SOM TUM WITH SALTED EGG ส้มตำไง่เค็ม \$22

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





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 | ผัดอ่า

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

26. Pad Prick Khing | ผัดพริกvิง

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 ผัดคะนำหมูกรอบ \$24

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

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

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

Select your choice of meat

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



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 | แกงแพนง

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

34. DUCK RED CURRY | แกงเผ็ดเป็ดย่าง **โร้27**

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 | เส้นใหญ่ผัดซีอิ๋ว

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	\$18
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.

ecommended

40. Pineapple fried rice ข้าวผัดสับปะรถ

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



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.



41. Chilli Basil Fried Rice ข้าวผัดกะเพรา

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



Select your choice of meat

Vegetables	\$18	. 5
Chicken or Pork		
Beef	\$22	
Roasted Pork Belly	\$24	
Prawns	\$25	
Seafood	\$27	- E

Side

Jasmine Rice	\$4
Sticky Rice	\$5
Fried Egg	\$5
Extra sauce50 c	ents

SPECIAL MENU



43. Steamed seafood curry ห่อหมกทะเล

\$29

 STEAMED MIXED SEAFOOD WITH ESSENCE OF COCONUT MILK, RED CURRY, VEGETABLES, AND KAFFIR LIME LEAVES SERVED IN A FRESH YOUNG COCONUT.

44. Prawns glass noodles with ginger and garlic กุ้งอบวุ่นเส้น

\$28

 GLASS NOODLES AND SHRIMP COOKED TOGETHER IN A POT WITH GINGER, GARLIC, AND PEPPER.



45. Barramundi with mixed herbs Salad | ปลากะพงลุยสวน

\$35

 DEEP FRIED WHOLE BARRAMUNDI SERVED WITH THAI HERBS AND SPICES.

46. Tamarind sauce with Whole Barramundi ปลากะพงซอสมะขาม.

\$33

 DEEP FRIED WHOLE BARRAMUNDI WITH TAMARIND SAUCE TOPPED WITH FRIED SHALLOTS.



47. Sweet chilli with Barramundi ปลากะพงราดพริก

 DEEP FRIED WHOLE BARRAMUNDI FISH IN SWEET CHILI AND GARLIC SAUCE. \$33

48. Steamed Barramundi with lime & garlic sauce ปลากะพงนึ่งมะนาว

\$35

 STEAMED FISH SERVED WITH LIME, GARLIC, CHILLIES, AND FISH SAUCE.



JA-ROEN THAI RESTAURANT

DEEP FRIED TOFU WITH CUCUMBER SALAD (AR-JARD)

\$9

TOM KHA MIXED VEGETABLES
IN COCONUT SOUP

\$14

LARB DEEP FRIED TOFU
SALAD WITH CHILLI & LIMES

\$18

STIR-FRIED MIXED
VEGETABLES IN SOY SAUCE

\$18

PAD THAI NOODLES WITH VEGETABLES IN TAMARIND SAUCE TOPPED WITH CRUSHED PEANUTS

\$18



DRINK MENU



Fresh Coconut Juice น้ำมะพร้าว



Lemon Iced Tea



Pinky Soda น้ำแดงโซดา



Thai Iced Tea ชาดำเย็น



Thai Coffee Milk Tea ໂວເລີ້ຍນ

Sparkling water
Still Water
Soft drinks
Peach Lipton Iced Tea

\$4.9 \$3.5 \$3.9 \$4.9

COLD DRINKS

PREMIUM HOT TEAS

English Breakfast Tea Sencha Green Tea Lemongrass & Ginger Tea \$4

\$4

\$4