



# DINNER MENU

**JA-ROEN THAI**  
Restaurant

## Locate us

Unit 3, 7 Ennis Avenue,  
Coo loongup WA 6168



**Scan  
me!** 

## Open Hours

Monday - Sunday  
4:30 PM - 8:30 PM

**Ph: (08) 9592 2888**

[WWW.JA-ROENTHAI.COM.AU](http://WWW.JA-ROENTHAI.COM.AU)

**THAI  
AUTHENTIC**





# STARTERS

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## 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)

กระหรี่ปูปไส้ไก่.....\$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

#### พล่ากุ้ง

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

# 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 กึ่งอบวุ้นเส้น

\$28

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



## 45. Barramundi with mixed herbs Salad | ปลากระพงลุยสวน

\$37

- DEEP FRIED WHOLE BARRAMUNDI SERVED WITH THAI HERBS AND SPICES.

## 46. Tamarind sauce with Whole Barramundi ปลากระพงซอสมะขาม.

\$35

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



## 47. Sweet chilli with Barramundi ปลากระพงราดพริก

\$35

- DEEP FRIED WHOLE BARRAMUNDI FISH IN SWEET CHILI AND GARLIC SAUCE.

## 48. Steamed Barramundi with lime & garlic sauce ปลากระพงนึ่งมะนาว

\$37

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



# — DRINK MENU —



\$6.9

Thai Milk Tea  
ชานมเย็น



\$6.9

Lemon Iced Tea  
ชาเลมอน



\$6.9

Thai Iced Tea  
ชาดำเย็น



\$6.9

Fresh Coconut Juice  
น้ำมะพร้าว



\$6.9

Pinky Soda  
น้ำแดงโซดา



\$6.9

Thai 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