

EST.  2023

JA-ROEN THAI

Thai Goodness, All the Time.



M E N U



เจริญไทย
รสมือแม่
หิวเมื่อไหร่แวะมา

อาหารไทยสไตล์บ้าน
Thai home-style comfort food



Family Owned



Rockingham, Western Australia

EST.  2023

JA-ROEN THAI

Our Story



I'M KUNG
HEAD CHEF & RECIPE CREATOR

At Ja-Roen Thai, our recipes are inspired by traditional Thai home cooking and passed down through the family. Every dish is prepared with warmth, care, and the authentic flavours we grew up with.

Thai home-style comfort food inspired by family recipes.



TOMMY
SECOND IN CHARGE

Trained by her from the very beginning, he continues the tradition with the same love and dedication in every dish.

Entrée



THAI STREET-STYLE STARTERS, MADE FOR SHARING



Vegetable Spring Rolls (4 pcs) **\$12**

ปอเปี๊ยะทอด

Housemade golden spring rolls filled with carrots, cabbage, spring onions, and vermicelli noodles with mushrooms, served with a delightful sweet chilli sauce.



Curry Puffs (2 pcs) **\$13**

กระหรี่ป๊อปไส้ไก่

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



Chicken Satay (4 Skewers) **\$16**

ไก่สะเต๊ะ

Grilled marinated chicken breast in coconut milk, fish sauce, and curry powder, served with peanut sauce and cucumber salad.



BBQ Pork (4 Skewers) | หมูปิ้ง **\$16**

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.



Thai Fish Cakes (4 pcs) **\$13**

ทอดมันปลา

Deep-fried fish cakes made with red curry paste, herbs, and spices, served with sweet chilli cucumber sauce and crushed peanuts.



Fried Tofu (6 pcs) | เต้าหู้ทอด **\$11**

Golden, deep-fried tofu served with our refreshing sweet chilli cucumber salad topped with crushed peanuts.



Fried Chives Pancakes | กุยช่ายทอด **\$13**

Thai-style pancakes made with fresh garlic chives, rice and tapioca flour, pan-fried and served with sweet soy dipping sauce.



THE BANGKOK BASKET **\$29.9**

สำหรับเจริญไทย

A signature entrée platter featuring chicken satay, golden spring rolls, Thai fish cakes, and fried tofu, served with Thai papaya salad, sweet chilli dipping sauce, and peanut sauce.

Choose Your Spice Level

No Chilli | Mild | Medium | Thai hot



VEGETARIEN



VEGAN



CONTAINS PEANUTS



AUSTRALIAN SEAFOOD



IMPORTED SEAFOOD



MIXED ORGIN SEAFOOD

Seafood Origin:

Please inform our staff of any allergies or dietary requirements.

SOUPS

Traditional Thai hot pot soups, rich in herbs, spice, and bold flavours.

TOM YUM

ต้มยำกุ้งน้ำข้น

IMPORTED SEAFOOD

Prawns

Small \$19 | Large Hot Pot \$30

Mixed Seafood

Small \$19 | Large Hot Pot \$30

Classic Thai hot and sour soup with lemongrass, galangal, kaffir lime leaves, mushrooms, red onion, coriander, roasted chilli jam, and fresh lime juice.

TOM KHA GAI

ต้มข่าไก่

Chicken

Small \$17 | Large Hot Pot \$27

Creamy coconut soup with chicken breast, lemongrass, kaffir lime leaves, galangal, mushrooms, and fresh coriander.

TOM ZAAP SOFT PORK BONE

ต้มแซ่บกระดูกหมูอ่อน

Large Hot Pot \$25

Spicy Isaan style soup with slow-cooked pork soft bone, aromatic Thai herbs, mushrooms, chilli, ground roasted rice, and a bold tangy broth.



Tom Yum Seafood Hot Pot



Tom Kha Gai



Tom zaap Soft Pork Bone

Choose Your Spice Level No Chilli  | Mild  | Medium  | Thai Hot 

SALAD & SOM TUM

Fresh and full of flavour the Thai way.



Thai Papaya Salad

Thai Beef Salad | ยำเนื้อ \$23

Grilled beef tossed with fresh mint, cucumber, tomatoes, coriander, chilli, and spicy lime dressing.



Larb Gai Salad | ลาบไก่ \$21

Minced chicken tossed with fresh herbs, red onion, roasted rice, mint, coriander, chilli, and zesty lime fish sauce dressing.

Larb Duck Salad | ลาบเป็ด \$29

Roast duck breast tossed with fresh herbs, red onion, mint, coriander, roasted rice, chilli, and lime dressing, topped with fried shallots and roasted chilli.

Seafood Vermicelli Noodle Salad \$29

ยำวุ้นเส้นทะเลรวม   Vermicelli noodles with mixed seafood, red onion, tomatoes, celery, coriander, chilli, and lime dressing, topped with roasted cashew nuts.

Spicy Prawns Salad | พล่ากุ้ง \$28

Prawns with lemongrass, red onion, coriander, chilli jam, cashew nuts, and roasted chilli dressing, topped with crispy fried shallots.

Thai Papaya Salad | ส้มตำไทย \$20

Green papaya with chilli, lime, garlic, fish sauce, tomato, green beans, dried shrimp, and peanuts.

Som Tum Pla Ra Salad \$20

ส้มตำปูปลาร้า

Isaan-style green papaya salad with chilli, lime, garlic, tomato, green beans, salted crab and Thai anchovy sauce.

Som Tum Talay | ส้มตำทะเลแซ่บ \$32

Spicy papaya salad with prawns, squid, mussels, pickled crab, shredded green papaya, green beans, tomatoes, chilli, garlic, lime, and Thai anchovy sauce.



Larb Duck Salad



Som Tum Talay

 IMPORTED SEAFOOD

Choose Your Spice Level No Chilli  | Mild  | Medium  | Thai Hot 



OUR JA-ROEN THAI SIGNATURES

WOK N' CRAB ^I FRIED RICE

ข้าวผัดปู

\$38.9

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



SIZZLING SEAFOOD CURRY ^I

ผัดพริกทะเลเดือด \$33.9

A sizzling seafood curry with prawns, squid, mussels and fish, stir-fried with silky egg, onion, celery, capsicum and chilli jam.



Please Note: Gluten Free (GF) option available on request.
If you have any food allergies, please let our staff know before ordering.

Seafood Origin:

A = Australian Seafood
I = Imported Seafood
M = Mixed Origin Seafood



Ja-Roen Thai

WHOLE FISH



Fresh whole barramundi, prepared daily and infused with bold Thai flavours, fragrant herbs, and authentic home-style sauces.

*Limited serves daily.



Seafood Origin:

I IMPORTED SEAFOOD

BARRAMUNDI WITH GARDEN HERB SALAD



\$40.9

ปลากระพงลุยสวน

Golden fried barramundi with fragrant lemongrass, ginger, garlic, kaffir lime leaves, red onion, mint, coriander, spring onion, chilli, and tangy lime dressing, finished with roasted cashew nuts.



TAMARIND BARRAMUNDI \$38.9

ปลากระพงซอสมะขาม

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



SWEET CHILLI BARRAMUNDI \$38.9

ปลากระพงราดพริก

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



STEAMED BARRAMUNDI IN LIME SAUCE \$38.9





ปลากระพงนึ่งมะนาว

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

BOLD THAI FLAVOURS, BEST SHARED

Freshly prepared please allow 20-25 minutes cooking time.

Choose Your Spice Level

No Chilli  | Mild  | Medium  | Thai Hot 

STIR-FRIED MAINS



Stir-fried Cashew Nuts

พัตเม็ตมะม่วง

Your choice of meat stir-fried with cashew nuts, capsicum, carrot, onion, spring onion, and smoky chilli jam sauce.

Stir-fried Chilli & Basil | พัตกะเพรา

Your choice of meat stir-fried with fresh chilli, Thai basil, garlic, bamboo shoots, onion, green beans and capsicum.

Stir-fried Sweet and Sour พัตเปรี้ยวหวาน

Your choice of meat stir-fried with pineapple, tomato, cucumber, carrot, onion, capsicum, and spring onion in sweet and sour sauce.

Stir-fried Oyster Sauce

พัตน้ำมันหอย

Your choice of meat with seasonal mixed vegetables, stir-fried in oyster sauce and topped with sesame



Pad Cha | พัตจ๋า

Stir-fried with Thai herbs, green peppercorns, kaffir lime leaves, krachai, garlic, chilli, onion, spring onion, carrot, basil, and green beans.

Prick Khing | พัตพริกขิง

Your choice of meat stir-fried in aromatic red chilli paste with kaffir lime leaves, green peppercorns, garlic, carrot, capsicum, onion, and green beans.

CHOOSE YOUR PROTEIN

 Vegetables	\$19	Beef	\$23	Prawns 	\$26
 Vegan & Tofu	\$21	Roasted	\$25	Mixed 	\$28
Chicken	\$21	Pork Belly		Seafood	

Pork Belly Lover



Kai Lan with Crispy Pork Belly

คะน้าหมูกรอบ \$25

A classic Thai stir-fry with crispy pork belly, Kai Lan, carrot, garlic, oyster sauce, and chilli jam.

Chilli & Salt with Crispy Pork Belly

หมูกรอบคั่วพริกเกลือ \$27

Roasted pork belly with fried garlic, chilli, spring onions

Pad Kra Pao Crispy Pork Belly

กะเพราหมูกรอบ \$25

Crispy pork belly stir-fried with fresh chilli, garlic, Thai basil, green beans, bamboo shoots, onion, and capsicum.



**Vegan & Gluten Free option available on request.
Please note our kitchen uses shared cooking equipment and is not 100% vegan.

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THAI CURRIES

Creamy, aromatic curries simmered with coconut milk, Thai herbs, and bold spices.



Green Curry

1. Choose your protein

Vegetables	\$20	Roasted Pork Belly	\$26
Vegetables & Tofu	\$21	Prawns ^①	\$27
Chicken	\$22	Mixed Seafood ^①	\$29
Beef	\$24		

2. Choose Your Spice Level

- Mild
- Medium
- Thai Hot

RED CURRY | แองแดง

Red curry paste with coconut milk, bamboo shoots, seasonal vegetables, kaffir lime leaves, and sweet basil. (GF)

PANANG CURRY | แองพะงาบ

A rich, creamy Thai Panang curry with coconut milk, Panang curry paste, green beans, capsicum, carrot, and fragrant kaffir lime leaves. (GF)



GREEN CURRY | แองเขียวหวาน

Green curry paste, coconut milk, bamboo shoots, peas, carrot, capsicum, seasonal vegetables, and sweet basil. (GF)

JUNGLE CURRY | แองป่า

A spicy Thai curry cooked with bamboo shoots, green beans, green peppercorns, krachai, fresh chilli, Thai herbs, curry paste, and fish sauce. (GF)

MASSAMAN CURRY | แองมัสมั่น

Mild massaman curry with coconut milk, potatoes, onion, roasted peanuts, and aromatic Thai spices. (GF)



Chicken \$ 23 | Slow-Cooked Beef \$26



DUCK RED CURRY | แองเพ็ดเป็ดย่าง

A rich red curry with roasted duck breast, coconut milk, pineapple, lychee, cherry tomatoes, capsicum, kaffir lime leaves, and sweet basil. (GF)

Roasted Duck Breast \$30

Please Note: If you have any food allergies, inform our staff so our kitchen team can take extra care when preparing your meal.



= Peanut Allergy Warning

GF = Gluten Free

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FRIED RICE & NOODLES

FRIED RICE

Thai style Fried Rice | ข้าวผัด

Classic Thai-style fried rice with egg, garlic, onion, carrot, peas, spring onion, and our house seasoning sauce.



Thai Style Fried Rice

Pineapple Fried Rice | ข้าวผัดสับปะรด

Fried rice with pineapple, egg, onion, carrot, peas, cashew nuts, and turmeric curry powder.



Pineapple fried rice

Chilli Basil Fried Rice | ข้าวผัดกะเพรา

Fragrant fried rice with egg, garlic, onion, carrot, peas, spring onion, Thai basil, and chilli.

Tom Yum Fried Rice | ข้าวผัดต้มยำ

fried rice with tom yum paste, egg, garlic, onion, carrot, peas, spring onion, lemongrass, galangal, kaffir lime leaves, chilli, and aromatic Thai herbs.



Pad Thai

NOODLES

Pad Thai Noodles | ผัดไทย

Classic rice noodles stir-fried with egg, tofu, bean sprouts, spring onion, and crushed peanuts in our signature tamarind sauce.

Pad See Ew Noodles | ผัดซีอิ๊ว

Wok-fried flat rice noodles with egg, Kai Lan, carrot, and sweet soy sauce.



Pad Kee Mao Noodles | ผัดขี้เมา

Spicy stir-fried flat rice noodles with egg, chilli, garlic, Thai basil, krachai, green peppercorns, kaffir lime leaves, onion, carrot, Kai Lan, capsicum, and mushroom.



Pad See Ew

CHOOSE YOUR PROTEIN

Vegetables	\$19	Roasted Pork Belly	\$25
Vegetarian & Tofu	\$21	Prawns 	\$26
Chicken	\$21	Mixed Seafood 	\$28
Beef	\$23		

SIDES

Jasmine Rice	\$4
Sticky Rice	\$6
Fried Egg	\$4



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