



PHON PI SAI

Thai Restaurant

Thank You for dining at **Phonpisai Thai Restaurant**.
We hope you enjoy your dining experience with us.

Please let our staff know if you have any dietary concerns and we will do our best to accommodate them.

All of our main meals are individually prepared when ordered, so please allow extra time during busy periods for dishes to be served.

For groups larger than 10 people, we recommend a banquet option, as individual meals are not always able to all be brought out at the same time, especially during busy periods.

For Vegetarians, we have the option of using a vegetable based oyster sauce in our stir-fry dishes. Please let our staff know when ordering if you would like to substitute this for our standard oyster sauce.

G Gluten free dishes are marked throughout the menu with the gold icon.

BANQUET MENU

Banquets are served to four or more people. If you wish to order a banquet for less than four people please consult our friendly staff.

Dish substitution is available. We are always happy to accommodate your requests.

BANQUET A

\$55 / Person

ENTREE

SPRING ROLL PORK Thai pork spring rolls. *(2pcs / person)*

NAM ZOD spicy minced pork, ginger, peanuts with lemon juice and mint salad

SATAY CHICKEN our most popular Thai dish the charcoal grilled chicken on skewer marinated in coconut milk, satay powder topped with peanut sauce *(2pcs / person)*

MAIN **all mains served with rice*

GREEN CURRY Thai green curry paste cooked in coconut milk, pumpkin, beans, zucchini, red capsicum, basil with chickensp

STIR FRIED BASIL stir fried beef with bean, onion, capsicum, garlic, chilli and sweet basil

CHARCOAL GRILLED PORK SALAD charcoal grilled pork marinated fillets with honey, garlic, pepper, lemongrass and red wine cooked with lemon juice, onion, mint, chilli, lime leaf, and coriander served with fresh mixed salad

PAD PAK BEEF stir fried combination vegetables

DESSERTS

YOUR CHOICE OF DESSERTS

BANQUET MENU

Banquets are served to four or more people. If you wish to order a banquet for less than four people please consult our friendly staff.

Dish substitution is available. We are always happy to accommodate your requests.

BANQUET B

\$60 / Person

SOUP

TOM YUM Spicy Thai hot & sour with mushrooms and baby corn **OR**

TOM KA Spicy Thai hot & sour, baby corn, mushroom with coconut milk with Prawn or Chicken

ENTREE

CURRY PUFFS minced chicken, potato, onion, cooked with curry powder and puff pastry served with sweet & sour sauce *(2pcs / person)*

SPRING ROLL PORK Thai pork spring rolls *(2pcs / person)*

SATAY CHICKEN the most popular of our Thai dishes the charcoal grilled chicken on skewer marinated in coconut milk, satay powder topped with peanut sauce *(2pcs / person)*

MAIN **all mains served with rice*

RED CHICKEN CURRY Thai curry made from red curry paste cooked in coconut milk, pumpkin, bean, zucchini, red capsicum and basil

STIR FRIED BASIL PRAWN stir fried with bean, onion, red capsicum, garlic, chilli and basil with prawns

BBQ PORK SALAD charcoal grilled pork marinated fillets with honey, garlic pepper, lemongrass and red wine cooked with lemon juice, onion, mint, chilli, lime leaf, lemongrass and coriander served mixed fresh salad

MUSSAMAN BEEF CURRY smooth yellow curry cooked in coconut milk with carrot, potato, onion and roasted peanuts

DESSERTS

YOUR CHOICE OF DESSERTS

SOUP



- 1. THAI BEAN CURD SOUP** *with Mixed vegies & tofu* 14.9
with Chicken 14.9
- 2. WONTON SOUP** *with minced pork and brocolli* 15.9
- 3. TOM YUM SOUP** *spicy Thai hot & sour with mushrooms and baby corn* **G** *with Mushroom &Vegetables* 14.9
with Chicken 14.9
with Prawns 16.9
with Fish 16.9
with Mixed Seafood 16.9
- 4. TOM KA SOUP** *spicy Thai hot & sour, baby corn, mushroom with coconut milk* **G** *with Mushroom &Vegetables* 14.9
with Chicken 14.9
with Prawns 16.9
with Fish 16.9
with Mixed Seafood 16.9

ENTREE



- 5. SPRING ROLL PORK** *homemade Thai spring roll served with sweet & sour sauce (6 pcs)* *with Vegetables* 9.9
with Pork 9.9
- 6. POR PIA DUCK** *homemade Thai spring roll with roasted duck breast, carrot, cabbage served with sweet and sour sauce (4 pcs)* 17.9
- 7. SPRING ROLL PRAWNS** *deep fried marinated king prawns in puff pastry served with sweet & sour sauce. (4 pcs)* 16.9
- 8. SPICY SPRING ROLL CHICKEN** *spicy minced chicken, onion, chilli,lime leaf, green bean in Thai spring roll served with sweet & sour sauce (6 pcs)* 9.9
- 9. CURRY PUFFS** *potato and onion cooked in curry powder & puff pastry served with sweet and sour sauce (4 pcs)*
withVegetables 9.9
with Chicken 9.9
- 10. FISH CAKES** *Thai fish cakes served with sweet and sour sauce (3 pcs)* 13.90
- 11. MOO TOD** *Deep Fried pork on a skewer cooked with BBQ Flavor and served with BBQ sauce (4 pcs)* 17.9
- 12. SATAY CHICKEN** *Our most popular Thai dish the charcoal grilled meat on a skewer marinated in coconut milk, satay powder topped with peanut sauce (6 pcs)* 23.9

SALADS



13. **BEEF SALAD** spicy warm beef with mint, onion, chilli, lemon juice, coriander served with fresh mixed salad **G**
14. **NAM ZOD SALAD** spicy minced pork with ginger, roasted peanuts lemon juice, onions, coriander served with mixed salad **G**
15. **LARB GAI SALAD** spicy minced chicken with onion, coriander, lemon juice, mint served with fresh mixed salad **G**
16. **YUM** warm seafood cooked with chilli, onion, lemon juice, mint, coriander served with fresh mixed salad **G**

<i>with Calamari</i>	25.9
<i>with King Prawn</i>	25.9
<i>with Calamari & Prawn</i>	25.9



17. **SOM TOM** Green papaya salad with chilli, garlic, lemon juice, carrot, green bean, tomato and roasted peanut **G**
- | | |
|------------------------|------|
| <i>with Vegetables</i> | 23.9 |
| <i>with King Prawn</i> | 24.9 |

19. **BBQ SALAD** Charcoal grilled marinated fillets with honey, garlic, pepper, lemongrass and red wine cooked with lemon juice, onion, mint, chilli, lime leaf, and coriander served mixed fresh salad

<i>with Chicken</i>	23.9
<i>with Pork</i>	23.9

CHARCOAL GRILL



20. **BBQ FILLETS** Charcoal grilled marinated fillets with honey, garlic, pepper, lemongrass and red wine served with sweet and sour sauce

<i>with Chicken</i>	23.9
<i>with Pork</i>	23.9

CURRY MAIN



The most important ingredient in Thai curries is the Curry Paste. Our traditional Thai curry paste is homemade from fresh herbs and spices to achieve a unique and subtle flavor.

with Vegetables and Tofu	23.9
with Chicken, Beef or Pork	23.9
with King Prawns	25.9
with Mixed Seafood (Fish, Prawns & Calamari)	25.9

21. **RED CURRY** Thai curry made from red curry paste cooked in coconut milk, pumpkin, bean, zucchini, red capsicum and basil **G**
22. **GREEN CURRY** Thai green curry paste cooked in coconut milk, pumpkin, beans, zucchini, red capsicum and basil **G**
23. **PANANG CURRY** Thai sweet curry cooked in thick coconut milk & lime leaf **G**
24. **MUSSAMAN CURRY** smooth yellow curry cooked in coconut milk with carrot, potato, onion and roasted peanuts **G**
25. **RED DUCK CURRY** roasted duck breast cooked with red curry paste, pineapple, grapes, peas, cherry tomato, eggplant and basil in coconut milk 27.9

FISH



Barramundi fillets	●	38.9
Whole Barramundi	●	38.9

27. **CHU CHEE** deep fried fish top with red curry sauce, lime leaf & basil **G**
28. **PLA LARD KHING** deep fried or steamed fish with onion, ginger, mushroom, snow peas, capsicum, garlic in black bean sauce
29. **MANOW** steamed fish with coriander, chilli, garlic, lemon juice sauce with fresh mixed salad **G**
30. **FISH IN THE GARDEN** deep fried fish topped with sweet chilli paste, chilli green apples, coriander, onion, cashew nut, garlic, mixed salad ●

STIR FRY



<i>with Vegetables</i>	23.9
<i>with Chicken, Beef or Pork</i>	23.9
<i>with King Prawns</i>	25.9
<i>with Mixed Seafood (Prawns & Calamari)</i>	25.9

- 32. BASIL STIR FRY** stir fried with bean, onion, red capsicum, garlic, chilli and basil
- OR with Roasted Duck* 27.9
- 33. PAD KHING** stir fried with ginger, onion, mushroom, snow peas, red capsicum and black bean sauce
- OR with Roasted Duck* 27.9
- 34. CASHEW** stir fried cashew nut, onion with black mushroom sauce
- 35. GARLIC & PEPPER** stir fried garlic, pepper with mixed vegetables
- 36. PAD PAK** stir fried combination vegetables with garlic and oyster sauce
- 37. SWEET CHILLI PASTE** stir fried sweet chilli paste, onion, mushroom, carrot and snow peas
- 38. PAD CHA** stir fried lemongrass, lime leaf, garlic, chilli, snow peas, carrot, onion, and basil

OR with Roasted Duck 27.9

- 40. SWEET AND SOUR** stir fried sweet and sour sauce with tomato, onion, zucchini, red capsicum, pineapple and tomato sauce

- 42. EGGPLANT TOFU** stir fry eggplant, tofu, onion, red capsicum, garlic, chilli and basil *(Vegetables only)* 23.9

NOODLE



<i>with Vegetables (with egg or without)</i>	23.9
<i>with Chicken, Beef or Pork</i>	23.9
<i>with King Prawns</i>	25.9
<i>with Mixed Seafood (Prawns & Calamari)</i>	25.9
<i>with Duck</i>	27.9

- 43. SEE EWE** stir fried flat rice noodles with cabbage, broccoli, egg cooked in soy sauce
- 44. PAD THAI** stir fried rice noodles, cauliflower, Chinese cabbage, roasted peanuts, egg & lemon juice
- 45. KI MAO** stir fried rice noodles with garlic, chilli, basil and vegetables

CLAYPOT



46. OB MOR DIN bean thread noodles cooked in claypot with ginger, onion, pepper, fried garlic and red wine

<i>with Chicken</i>	23.9
<i>with Beef</i>	23.9
<i>with Prawn</i>	25.9
<i>with Vegetables</i>	23.9

RICE



47. FRIED RICE Thai fried rice with onion, tomato, egg with soy sauce

<i>with Vegetables <u>with or without egg</u></i>	23.9
<i>with Chicken, or Pork or Beef</i>	23.9
<i>with Prawns</i>	25.9
<i>with Mixed Seafood</i>	25.9
<i>with Duck</i>	27.9

48. BASIL FRIED RICE Thai fried rice with garlic, chilli, onion, brocolli, green beans, red capsicum basil and egg

<i>with Mixed Vegetables</i>	23.9
<i>with Chicken, Pork or Beef</i>	23.9
<i>with Prawns</i>	24.9
<i>with Mixed Seafood</i>	24.9
<i>with Duck</i>	27.9

50. THAI STEAMED RICE Thai steamed aromatic rice 4.00

51. COCONUT RICE 5.00

52. ROTI BREAD served with peanut sauce (2 pcs) 10.9



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