

43. GOONG PAD PONG\$19.90

Stir fried fresh prawns curried with coconut milk & chilli jam.

44. GOONG FOREST THAI\$19.90

Stir fried prawns topped with Forest Thai style sauce.

45. FISH FILLETS\$16.90

Tempora style batter with a chilli and basil or Forest Thai Style sauce.

46. FOREST THAI SNAPPER\$24.90

Deep fried whole snapper topped with Forest Thai style sauce or chilli and basil sauce.

47. GAI YANG\$15.90

Grilled chicken fillet marinated with herbs served with sweet chilli sauce.

RICE AND NOODLE

48. PAD THAI\$12.90

Stir fried rice noodles with chicken prawns, egg and bean sprouts.

49. VEGETABLE PAD THAI\$11.90

Stir fried rice noodles with egg and vegetables.

50. LAKSA

Egg noodle in a special creamy curry with bean sprouts, tofu and mushrooms.

Vegetarian\$11.90

Chicken or Beef\$12.90

51. DRUNKS NOODLES

Stir fried rice noodles with fresh chilli and vegetables.

Vegetarian\$11.90

Chicken or Beef\$12.90

52. PAD SE EW

Thick Thai rice noodles, stir fried with egg and green asian vegetables.

Vegetarian\$11.90

Chicken or Beef\$12.90

53. FRIED RICE

Vegetable.....\$7.90

Chicken or Beef\$8.90

Prawn.....\$10.90

54. STEAMED JASMINE RICE....\$2.00

55. BROWN JASMINE RICE\$2.50

DESSERTS

56. BANANA COOKED IN COCONUT MILK\$4.90

57. BANANA PUFFS\$5.20

58. STICKY RICE

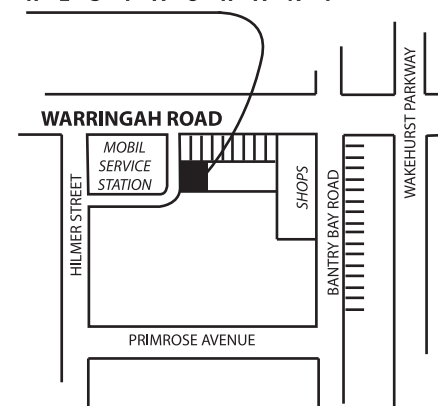
With Sweet Custard\$4.50

Mango (season dependent)\$7.00

BEVERAGES

SOFT DRINK 1.25 LITRE\$3.70

**Shop 1/449 Warringah Rd.,
Frenchs Forest**



PHONE: 9975 7844

<http://www.forestthai.com.au>



**DINE IN
TAKE AWAY
DELIVERY
B.Y.O.**

PHONE:

9975 7844

**LUNCH: Tues.-Fri.
11:30am - 3.00pm**

**DINNER: Tues.-Thurs. & Sun
5.30pm - 9.30pm**

**Fri. & Sat.
5.30pm -10.00pm**

TAKE AWAY MENU

ENTREES

- 1. MIXED ENTREE\$8.90**
One piece each spring roll, curry puff, money bag, prawn spring roll and satay chicken.
- 2. SPRING ROLLS (4)\$6.90**
Minced vegetables, vermicelli, deep fried, served with plum sauce.
- 3. GOLDEN BAGS (5)\$6.90**
Chicken, peanuts and vegetables wrapped in pastry, served with plum sauce.
- 4. PRAWN SPRING ROLLS (4) ..\$8.90**
Whole prawn marinated in herbs wrapped in spring roll pastry, deep fried served with sweet chilli sauce.
- 5. FISH CAKES (4)\$7.90**
Fresh minced red fish fillets mixed with chilli paste, and Thai herbs, deep fried and served with sweet chilli sauce.
- 6. CURRY PUFFS (4)\$6.90**
Mixed vegetables, curry powder, deep fried and served with cucumber sauce.
- 7. SATAY CHICKEN (4)\$7.90**
Chicken marinated with Thai ingredients, grilled and served with peanut sauce.
- 8. CRISPY CHICKEN\$7.90**
Chicken marinated, battered and deep fried, served with sweet chilli sauce. Kids' "favourite".

SOUPS

- 9. TOM YUM SOUP**
Spicy soup with Thai herbs/sweet chilli paste and lemon juice.
Chicken\$6.90
Prawns \$8.90
Seafood\$8.90
- 10. TOM KHA GAI.....\$6.90**
Chicken and Mushrooms with Thai herbs, coconut milk, and lemon juice.

SALADS

- 11. LARB GAI, NEAU\$ 14.90**
Minced chicken or beef salad dressed with chilli and lemon juice.
- 12. YUM NEAU\$14.90**
Beef salad dressed with sliced lemongrass, chilli jam and lemon juice.
- 13. YUM PLA MUK\$16.90**
Squid Salad dressed with sliced lemongrass, chilli jam, lemon juice and Kaffir Lime leaf.
- 14. YUM GOONG\$19.90**
Prawn Salad dressed with chilli jam, sliced lemongrass, lemon juice and Kaffir Lime leaf.

VEGETARIAN

- 15 BEAN CURD\$6.90**
Deep fried tofu pieces served with peanut sauce.
- 16. PAD PAK\$12.90**
Stir fried mixed vegetables with Oyster sauce or peanut sauce.
- 17. PAD TOFU AND CASHEWS..\$12.90**
Stir fried bean curd with chilli paste and cashew nuts.
- 18. STIR FRIED BEAN SPROUTS \$12.90**
Simple, delicious and healthy.
- 19. STIR FRIED GINGER TOFU \$12.90**
Stir fried tofu with ginger and mushrooms.
- 20. TOFU KA PAO\$12.90**
Stir fried tofu with chilli and basil.
- 21. VEGETABLE CURRY\$12.90**
Available in Red, Green or Yellow.
- 22. JUNGLE VEGETABLE\$12.90 (HOT ONLY)**
Country style hot spicy without coconut milk.
- 23. GARLIC VEGETABLE\$12.90**
Stir fried vegetables with garlic and pepper.

THAI STIR FRIED

Available in:

- Chicken or Beef\$14.90**
 - Squid\$16.90**
 - Mixed Seafood\$18.90**
 - Prawns\$19.90**
- 24. PAD KATIUM PRIK THAI**
Stir fried with garlic and pepper served on a bed of onion.
 - 25. PAD GINGER**
Stir fried with ginger and mushrooms.
 - 26. PAD NAM MUN HOY**
Stir fried with oyster sauce and mixed vegetables.
 - 27. PAD MET MAMOUNG**
Stir fried with chilli jam and cashews.
 - 28. PAD PRIG**
Stir fried with fresh chilli and green beans.
 - 29. PAD KA PAO**
Stir fried with fresh chilli and basil.

CURRIES

- 30. GREEN CURRY (MED HOT)**
Green curry cooked with bamboo shoots, fresh beans and coconut milk.
Chicken or Beef\$14.90
Prawns\$19.90
- 31. RED CURRY**
Red curry cooked with bamboo shoots, fresh beans and coconut milk.
Chicken or Beef\$14.90
Prawns\$19.90
Duck\$19.90
- 32. PANANG CURRY**
Panang chilli paste cooked with coconut milk.
Chicken or Beef\$14.90
Prawns\$19.90
Mixed seafood\$18.90

- 33. YELLOW CURRY\$14.90**
Chicken or beef cooked with yellow curry (tumeric) in coconut milk and potato.
- 34. MASSAMAN BEEF\$15.90**
Delicious sweet curry with tender beef, potato and peanuts.
- 35. JUNGLE CURRY (HOT ONLY)**
Country style, hot and spicy made without coconut milk.
Chicken or Beef\$14.90

CHEF'S SPECIALS

- 36. SPECIAL LIME PRAWNS\$19.90**
Prawns sauteed with sweet chilli jam, lime juice, coconut milk, ginger and select mixed vegetables.
- 37. FOREST LAMB\$19.90**
Lamb fillet stir-fried with special home-made sauce, sun dried figs, steamed vegetables and steamed shallots.
- 38. NUTTY PRAWNS\$19.90**
Prawns stir-fried with chilli paste, garlic, snow peas and crushed macadamia.
- 39. SATAY PRAWNS\$19.90**
Whole prawns marinated cooked on the BBQ served on a bed of garden vegetables and satay sauce.
- 40. ROAST DUCK WITH SPECIAL SAUCE\$19.90**
Roast Duck with Forest Thai's special sauce.
- 41. FOREST GOONG GAI\$16.90**
King prawns and chicken fillets stir fried with sun-dried tomatoes, snow peas, pine nuts, shrimp paste, garlic and peppers.
- 42. TROPICAL CHICKEN\$16.90**
Stir-fried chicken fillet with sweet chilli jam, sun dried mango, macadamia nuts, fresh basil and mixed vegetables.