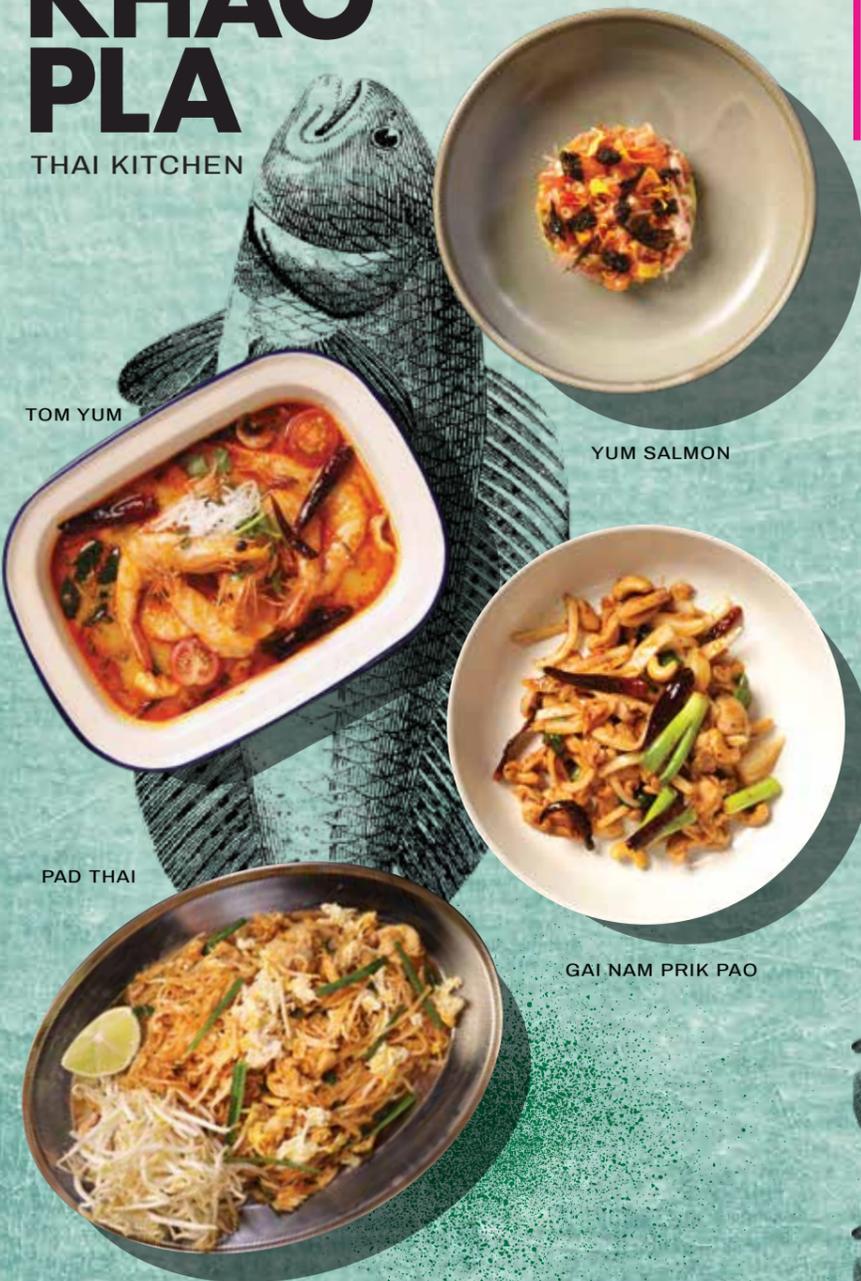


# KHAO PLA

THAI KITCHEN



TOM YUM

YUM SALMON

PAD THAI

GAI NAM PRIK PAO

OPEN 7 DAYS

KHAO PLA CHATSWOOD

9412 4978

Shop 7/370-374  
Victoria Avenue,  
Chatswood NSW 2067  
info@khaopla.com.au

KHAO PLA MACQUARIE

9889 4443

Shop 2502, Level 2  
Macquarie Shopping  
Centre 197-223 Herring Road,  
Macquarie Park  
info.mq@khaopla.com.au

All prices include GST  
All prices and subject to change without notice  
All card transactions incur 1.4% surcharge  
A public holiday surcharge will be applied on all public holidays  
On premises licensed, BYO wine only with corkage charge \$3.9 per person  
No outside food or drinks are allowed  
Extra take away container with be charged \$0.5 each

GF = Gluten Free Option Available VG = Vegan Option Available

Like all Thai food, our menu is designed to share. Many dishes are available as vegetarian or gluten-free, and though we'll try to accommodate dietary and allergen restrictions, we can't always guarantee to do so, so please discuss any specific issue with our wait staff prior to ordering

KHAOPLA.COM.AU

@khaopla #khaopla | khaopla

## STARTERS

ทานเล่น

**KHAO POD PING** ข้าวโพดปิ้ง 5 GF VG  
Grilled corn skewer with tamarind, vegan mayo, and plant based Cheddar

**MOO PING** หมูปิ้ง (2 Skewers) 9  
Grilled soy pork skewer

**MUEK YANG** ปลาหมึกย่าง (2 Skewers) 9 GF  
Grilled turmeric baby octopus skewer (I)

**KAI TOON** ไช้ตุน 10 GF  
Steamed egg custard (chawanmushi) with prawns, Australian blue swimmer crab meat, sesame oil, and shiitake mushroom (M)

**PRAWN TOAST** ขนมปังหน้ากุ้ง 10  
Fried prawns spread on sliced sourdough with sesame oil, and white kimchi mayo (I)

**HOR MOK YANG** ทอหมกย่าง 12 GF  
Grilled fish curry mousse wrapped in banana leaf (I)

**PRAWN FLUTE** ขลุ่ยกุ้ง 11  
Fried prawns and chicken mince spring rolls (I)

**CHIANG MAI LARB TARTARE** ลาบคั่วดิบ 15.5 GF  
Northern Thai style raw beef salad with Vietnamese mint, coriander, Szechuan pepper, and roasted chilli

**YUM SALMON 2.0** ยำแซลมอน 15.5 GF  
Fresh salmon, avocado, kelp, coriander, shallot with palm sugar and kaffir lime (A)

**SOM TUM** ส้มตำ 19 GF  
Green papaya salad with cherry tomato, peanuts, dried shrimp, chilli, tamarind and lime dressing

**LARB WINGS** ลาบไก่ทอด 16.5  
Fried Larb flavoured chicken wing with shallot, coriander and grounded roasted rice

## SOUP & CURRY

แกงและต้ม

**MASSAMAN** มัสมันเนื้อ 25  
Southern Thai style curry, slow cooked beef cheek, tamarind, and palm sugar

**GAENG KEAW WAN** แกงเขียวหวานไก่ 25  
Green curry with chicken thigh fillet, Thai eggplant, wild ginger, kaffir lime leaf, chilli, and Thai basil

**GAENG NGOR** แกงคั่วเป็ดใส่เงาะ 29 GF  
Confit duck curry, duck blood jelly, rambutan, pineapple, cherry tomato, and kaffir lime leaf

**TOM YUM** ต้มยำกุ้ง 30  
Spicy and sour soup with banana prawns, lemongrass, galangal, kaffir lime leaf, and coriander (A)

**GAENG PLA** แกงปลาใบชะพลู 31 GF  
Phuket curry with Coral trout fillet and betel leaf (I)

## MEAT & POULTRY

เนื้อสัตว์

**GAI YANG** ไก่ย่าง 18 GF  
Char grilled turmeric and lemongrass marinated half chicken

**KRA PAO** กะเพราไก่สับ 21 (+ CENTURY EGGS 6) GF  
Wok tossed minced chicken with chilli and holy basil

**GAI NAM PRIK PAO** ไก่ผัดน้ำพริกเผา 21  
Wok tossed chicken with cashew nut, chilli, shallot, and chilli jam

**NUA PAD CHA PRU** เนื้อผัดใบชะพลู 24 GF  
Wok tossed beef with Phuket curry paste, okra, and betel leaf

**KANA MOO KROB** คะน้าหมูกรอบ 24.5 GF  
Wok tossed crispy pork belly, Chinese broccoli, and chilli

**CRYING TIGER** เนื้อย่างจิ้มแจ่ว 27  
Char grilled Issan style marinated Wagyu striploin

## RICE & NOODLES

ข้าวและเส้น

**PAD THAI** ผัดไท 20  
Pad Thai noodle with chicken, egg, peanuts, chilli, beansprouts, tamarind, dried shrimp, and palm sugar

**PAD SEE EIW** ผัดซีอิ้ว 20 VG  
Wok fried flat rice noodle with chicken, egg, dark soy sauce, and Chinese broccoli

**KUY TEAW KEE MAO** ก๋วยเตี๋ยวซีเมา 20 VG  
Wok fried flat rice noodle with chicken, egg, chilli, Chinese cabbage, bamboo shoot, and holy basil

**KHAO PAD** ข้าวผัด 20 GF VG  
Wok fried rice with chicken, egg, tomato, and Chinese broccoli

**BIRYANI** ข้าวหมกเนื้อ 25 GF VG  
Thai style Biryani rice with braised beef, turmeric, and spice

**KHAO PAD MAN GOONG** ข้าวผัดมันกุ้ง 28  
Wok fried rice with banana prawns and spicy shrimp paste (A)

## SEAFOOD อาหารทะเล

**SALT AND PEPPER CALAMARI** ปลาหมึกชุบแป้งทอด 19  
Fried calamari with Tom Yum spice salt (I)

**PLA TAO SI** ปลาเต้าซี่ 24 GF  
Wok tossed fish fillets with black beans, shallot, and leek (I)

**PLA NEUNG MANOW** ปลานึ่งมะนาว 24 GF  
Steamed Basa fillet, Chinese cabbage, Chinese celery, coriander, with chilli and lime dressing (I)

**YUM NASHI PEAR** ยำลูกแพร์ปูนิม 28 GF  
Nashi pear salad with crispy soft shell crab, coriander, shallot, roasted coconut, dried shrimp, peanuts, chilli, and lime juice (I)

**HOY PAD PED** หอยผัดเม็ด 28 (+ PAN FRIED NOODLE 6)  
Wok fried baby clam with house Sriracha sauce, and Thai basil (I)

**YUM MANGO** ยำมะม่วงปลาทอด MP GF  
Green mango salad with crispy whole fish of the day, coriander, shallot, peanuts, and roasted coconut (I)

## VEGETABLES ผัก

**MAKUA TORD** มะเขือทอดพริกแกง 14 VG  
Fried red curry battered eggplant with sweet chilli and peanuts

**SALT & PEPPER TOFU AND MUSHROOM** เต้าหู้กับเห็ดทอดรสต้มยำ 18  
Fried bean curd and 3 kinds of mushrooms with Tom Yum spice salt

**PAD PAK** ผัดผักรวมเต้าหู้ 20 GF VG  
Wok tossed mixed vegetables with tofu and vegan oyster sauce

**KANA FAI DANG** คะน้าไฟแดง 21 GF VG  
Wok tossed Chinese broccoli with tofu, chilli, and vegan oyster sauce

**TAO HU PRIK KHNG** เต้าหู้ผัดพริกขิง 22 GF  
Wok fried tofu and mushroom with red curry paste, beans, and peanuts

**KRA PAO JAY** กะเพราเจ 21 GF VG  
Wok tossed tofu and vegetables with chilli and holy basil

**HED PAD NAM MAN HOY** เห็ดผัดน้ำมันหอย 21 GF VG  
Wok tossed 4 kinds of mushrooms with mushroom sauce

## KHAO PLA SPECIALTIES งานพิเศษ

**GOONG OB WOON SEN** กุ้งอบวุ้นเส้น 28  
Casserole banana prawns with vermicelli noodles and Chinese celery (A)

**PED PAD PRIK YUAK** เป็ดผัดเครื่องใน 28 GF  
Wok tossed duck with chicken giblets and green banana chilli

**GAE PAD YEE RA** เนื้อแกะผัดยี่หระ 28 GF  
Wok tossed lamb cubes with cumin and fennel

**MOO GROB PRIK KHING** หมูกรอบผัดพริกขิง 25.5 GF  
Wok fried crispy pork belly with red curry paste, beans, and kaffir lime leaf

**PLA'S PORK RIBS** ซีโครงหมูซอสมะขาม 27  
Twice cooked pork ribs with tamarind sauce

**STEAM CORAL TROUT** ปลากระดูกอ่อนนึ่งซีอิ้ว 31 GF  
Steamed Coral trout fillet with ginger and soy (I)

**PLA LARD SRIRACHA** ปลาราดซอสพริก MP (+ PAN FRIED NOODLE 6)  
Fried fish of the day with house Sriracha sauce and Thai basil (I)

## KIDS อาหารเด็ก

**KIDS MEAL** ชุดอาหารเด็ก 17 GF  
Choice of tomato fried rice or noodles with fried chicken wings, fried egg, vegetables, and orange juice

## DESSERTS ของหวาน

**UMEBOSHI** 10 GF VG  
Strawberry granita with Japanese plum sorbet, rambutan, and pineapple

**BLACK STICKY RICE** ข้าวเหนียวดำ 11 GF  
Warm black sticky rice, Jasmine tapioca, jack fruits, Thai milk tea ice cream, and dark sugarcane sauce

**ROTI BANANA** 12  
Pan fried roti with Nutella, banana, smoked coconut sorbet, and dark sugarcane sauce

ADD Thai Jasmine Rice 4 | Thai Sticky Rice 4 | Roti 5 | Fried Egg 3

OPEN 7 DAYS

KHAO PLA CHATSWOOD

9412 4978

Shop 7/370-374  
Victoria Avenue,  
Chatswood NSW 2067

info@khaopla.com.au

KHAO PLA MACQUARIE

9889 4443

Shop 2502, Level 2  
Macquarie Shopping  
Centre 197-223 Herring Road,  
Macquarie Park

info.mq@khaopla.com.au

KHAOPLA.COM.AU

@khaopla #khaopla | f khaopla



YUM NASHI PEAR



PRAWN TOAST

KHAO  
PLA

THAI KITCHEN



KANA MOO KROB



STEAM CORAL TROUT

All prices include GST  
All prices and subject to change without notice  
All card transactions incur 1.4% surcharge  
A public holiday surcharge will be applied on all public holidays  
On premises licensed, BYO wine only with corkage charge \$3.9 per person  
No outside food or drinks are allowed  
Extra take away container with be charged \$0.5 each

GF = Gluten Free Option Available VG = Vegan Option Available

Like all Thai food, our menu is designed to share. Many dishes are available as vegetarian or gluten-free, and though we'll try to accommodate dietary and allergen restrictions, we can't always guarantee to do so, so please discuss any specific issue with our wait staff prior to ordering

STARTERS

ทานเล่น

**KHAO POD PING** ข้าวทอดปัง 5 GF VG  
Grilled corn skewer with tamarind, vegan mayo, and plant based Cheddar

**MOO PING** หมูปัง (2 Skewers) 9  
Grilled soy pork skewer

**MUEK YANG** ปลาหมึกย่าง (2 Skewers) 9 GF  
Grilled turmeric baby octopus skewer (I)

**KAI TOON** ไช้ตุน 10 GF  
Steamed egg custard (chawanmushi) with prawns, Australian blue swimmer crab meat, sesame oil, and shiitake mushroom (M)

**PRAWN TOAST** ขนมปังหน้ากุ้ง 10  
Fried prawns spread on sliced sourdough with sesame oil, and white kimchi mayo (I)

**HOR MOK YANG** ทอหมกย่าง 12 GF  
Grilled fish curry mousse wrapped in banana leaf (I)

**PRAWN FLUTE** ซลู่ยั้ง 11  
Fried prawns and chicken mince spring rolls (I)

**CHIANG MAI LARB TARTARE** ลาบคั่วดิบ 15.5 GF  
Northern Thai style raw beef salad with Vietnamese mint, coriander, Szechuan pepper, and roasted chilli

**YUM SALMON 2.0** ยำแซลมอน 15.5 GF  
Fresh salmon, avocado, kelp, coriander, shallot with palm sugar and kaffir lime (A)

**SOM TUM** ส้มตำ 19 GF  
Green papaya salad with cherry tomato, peanuts, dried shrimp, chilli, tamarind and lime dressing

**LARB WINGS** ลาบไก่ทอด 16.5  
Fried Larb flavoured chicken wing with shallot, coriander and grounded roasted rice

**MASSAMAN** มัสมันเนื้อ 25  
Southern Thai style curry, slow cooked beef cheek, tamarind, and palm sugar

**GAENG KEAW WAN** แกงเขียวหวานไก่ 25  
Green curry with chicken thigh fillet, Thai eggplant, wild ginger, kaffir lime leaf, chilli, and Thai basil

**GAENG NGOR** แกงคั่วเป็ดใส่เงาะ 29 GF  
Confit duck curry, duck blood jelly, rambutan, pineapple, cherry tomato, and kaffir lime leaf

**TOM YUM** ต้มยำกุ้ง 30  
Spicy and sour soup with banana prawns, lemongrass, galangal, kaffir lime leaf, and coriander (A)

**GAENG PLA** แกงปลาใบชะพลู 31 GF  
Phuket curry with Coral trout fillet and betel leaf (I)

SOUP & CURRY

แกงและต้ม

MEAT & POULTRY

เนื้อสัตว์

**GAJ YANG** ไก่ย่าง 18 GF  
Char grilled turmeric and lemongrass marinated half chicken

**KRA PAO** กะเพราไก่สับ 21 (+ CENTURY EGGS 6) GF  
Wok tossed minced chicken with chilli and holy basil

**GAJ NAM PRIK PAO** ไก่ผัดน้ำพริกเผา 21  
Wok tossed chicken with cashew nut, chilli, shallot, and chilli jam

**NUA PAD CHA PRU** เนื้อผัดใบชะพลู 24 GF  
Wok tossed beef with Phuket curry paste, okra, and betel leaf

**KANA MOO KROB** ค่าน้ำหมูกรอบ 24.5 GF  
Wok tossed crispy pork belly, Chinese broccoli, and chilli

**CRYING TIGER** เนื้อย่างจิ้มแจ่ว 27  
Char grilled Issan style marinated Wagyu striploin

RICE & NOODLES

ข้าวและเส้น

**PAD THAI** ผัดไท 20  
Pad Thai noodle with chicken, egg, peanuts, chilli, beansprouts, tamarind, dried shrimp, and palm sugar

**PAD SEE EIW** ผัดซีอิ้ว 20 VG  
Wok fried flat rice noodle with chicken, egg, dark soy sauce, and Chinese broccoli

**KUY TEAW KEE MAO** ก๋วยเตี๋ยวซีเมา 20 VG  
Wok fried flat rice noodle with chicken, egg, chilli, Chinese cabbage, bamboo shoot, and holy basil

**KHAO PAD** ข้าวผัด 20 GF VG  
Wok fried rice with chicken, egg, tomato, and Chinese broccoli

**BIRYANI** ข้าวหมกเนื้อ 25 GF VG  
Thai style Biryani rice with braised beef, turmeric, and spice

**KHAO PAD MAN GOONG** ข้าวผัดมันกุ้ง 28  
Wok fried rice with banana prawns and spicy shrimp paste (A)

SEAFOOD อาหารทะเล

**SALT AND PEPPER CALAMARI** ปลาหมึกชุบแป้งทอด 19  
Fried calamari with Tom Yum spice salt (I)

**PLA TAO SI** ปลาเต้าซี่ 24 GF  
Wok tossed fish fillets with black beans, shallot, and leek (I)

**PLA NEUNG MANOW** ปลานึ่งมะนาว 24 GF  
Steamed Basa fillet, Chinese cabbage, Chinese celery, coriander, with chilli and lime dressing (I)

**YUM NASHI PEAR** ยำลูกแพร์ปุนิม 28 GF  
Nashi pear salad with crispy soft shell crab, coriander, shallot, roasted coconut, dried shrimp, peanuts, chilli, and lime juice (I)

**HOY PAD PED** หอยผัดเม็ด 28 (+ PAN FRIED NOODLE 6)  
Wok fried baby clam with house Sriracha sauce, and Thai basil (I)

**YUM MANGO** ยำมะม่วงปลาทอด MP GF  
Green mango salad with crispy whole fish of the day, coriander, shallot, peanuts, and roasted coconut (I)

VEGETABLES ผัก

**MAKUA TORD** มะเขือทอดพริกแกง 14 VG  
Fried red curry battered eggplant with sweet chilli and peanuts

**SALT & PEPPER TOFU AND MUSHROOM** เต้าหู้กับเห็ดทอดรสต้มยำ 18  
Fried bean curd and 3 kinds of mushrooms with Tom Yum spice salt

**PAD PAK** ผัดผักรวมเต้าหู้ 20 GF VG  
Wok tossed mixed vegetables with tofu and vegan oyster sauce

**KANA FAI DANG** ค่าน้ำไฟแดง 21 GF VG  
Wok tossed Chinese broccoli with tofu, chilli, and vegan oyster sauce

**TAO HU PRIK KHNG** เต้าหู้ผัดพริกขิง 22 GF  
Wok fried tofu and mushroom with red curry paste, beans, and peanuts

**KRA PAO JAY** กะเพราเจ 21 GF VG  
Wok tossed tofu and vegetables with chilli and holy basil

**HED PAD NAM MAN HOY** เห็ดผัดน้ำมันหอย 21 GF VG  
Wok tossed 4 kinds of mushrooms with mushroom sauce

KHAO PLA SPECIALTIES งานพิเศษ

**GOONG OB WOON SEN** กุ้งอบวุ้นเส้น 28  
Casserole banana prawns with vermicelli noodles and Chinese celery (A)

**PED PAD PRIK YUAK** เป็ดผัดเครื่องใน 28 GF  
Wok tossed duck with chicken giblets and green banana chilli

**GAE PAD YEE RA** เนื้อแกะผัดยี่หระ 28 GF  
Wok tossed lamb cubes with cumin and fennel

**MOO GROB PRIK KHING** หมูกรอบผัดพริกขิง 25.5 GF  
Wok fried crispy pork belly with red curry paste, beans, and kaffir lime leaf

**PLA'S PORK RIBS** ซีโครงหมูซอสมะขาม 27  
Twice cooked pork ribs with tamarind sauce

**STEAM CORAL TROUT** ปลากระดูกสดนึ่งซีอิ้ว 31 GF  
Steamed Coral trout fillet with ginger and soy (I)

**PLA LARD SRIRACHA** ปลาราดซอสพริก MP (+ PAN FRIED NOODLE 6)  
Fried fish of the day with house Sriracha sauce and Thai basil (I)

KIDS อาหารเด็ก

**KIDS MEAL** ชุดอาหารเด็ก 17 GF  
Choice of tomato fried rice or noodles with fried chicken wings, fried egg, vegetables, and orange juice

DESSERTS ของหวาน

**UMEBOSHI 10 GF VG**  
Strawberry granita with Japanese plum sorbet, rambutan, and pineapple

**BLACK STICKY RICE** ข้าวเหนียวดำ 11 GF  
Warm black sticky rice, Jasmine tapioca, jack fruits, Thai milk tea ice cream, and dark sugarcane sauce

**ROTI BANANA 12**  
Pan fried roti with Nutella, banana, smoked coconut sorbet, and dark sugarcane sauce

ADD Thai Jasmine Rice 4 | Thai Sticky Rice 4 | Roti 5 | Fried Egg 3



HOR MOK YANG

PLA'S PORK RIBS

HOY PAD PED

KHAO PAD

KHAOPLA.COM.AU @khaopla #khaopla | Khaopla

# KHAO PLA

THAI KITCHEN

OPEN 7 DAYS

KHAO PLA CHATSWOOD

9412 4978

Shop 7/370-374  
Victoria Avenue,  
Chatswood NSW 2067  
info@khaopla.com.au

KHAO PLA MACQUARIE

9889 4443

Shop 2502, Level 2  
Macquarie Shopping  
Centre 197-223 Herring Road,  
Macquarie Park  
info.mq@khaopla.com.au

All prices include GST  
All prices and subject to change without notice  
All card transactions incur 1.4% surcharge  
A public holiday surcharge will be applied on all public holidays  
On premises licensed, BYO wine only with corkage charge \$3.9 per person  
No outside food or drinks are allowed  
Extra take away container with be charged \$0.5 each

GF = Gluten Free Option Available VG = Vegan Option Available

Like all Thai food, our menu is designed to share. Many dishes are available as vegetarian or gluten-free, and though we'll try to accommodate dietary and allergen restrictions, we can't always guarantee to do so, so please discuss any specific issue with our wait staff prior to ordering

## STARTERS

ทานเล่น

**KHAO POD PING** ข้าวโพดปิ้ง 5 GF VG  
Grilled corn skewer with tamarind, vegan mayo, and plant based Cheddar

**MOO PING** หมูปิ้ง (2 Skewers) 9  
Grilled soy pork skewer

**MUEK YANG** ปลาหมึกย่าง (2 Skewers) 9 GF  
Grilled turmeric baby octopus skewer (I)

**KAI TOON** ไช้ตุน 10 GF  
Steamed egg custard (chawanmushi) with prawns, Australian blue swimmer crab meat, sesame oil, and shiitake mushroom (M)

**PRAWN TOAST** ขนมปังหน้ากุ้ง 10  
Fried prawns spread on sliced sourdough with sesame oil, and white kimchi mayo (I)

**HOR MOK YANG** ท่อหมกย่าง 12 GF  
Grilled fish curry mousse wrapped in banana leaf (I)

**PRAWN FLUTE** ซล่อยกุ้ง 11  
Fried prawns and chicken mince spring rolls (I)

**CHIANG MAI LARB TARTARE** ลาบคั่วดิบ 15.5 GF  
Northern Thai style raw beef salad with Vietnamese mint, coriander, Szechuan pepper, and roasted chilli

**YUM SALMON 2.0** ยำแซลมอน 15.5 GF  
Fresh salmon, avocado, kelp, coriander, shallot with palm sugar and kaffir lime (A)

**SOM TUM** ส้มตำ 19 GF  
Green papaya salad with cherry tomato, peanuts, dried shrimp, chilli, tamarind and lime dressing

**LARB WINGS** ลาบไก่ทอด 16.5  
Fried Larb flavoured chicken wing with shallot, coriander and grounded roasted rice

## SOUP & CURRY

แกงและต้ม

**MASSAMAN** มัสมันเนื้อ 25  
Southern Thai style curry, slow cooked beef cheek, tamarind, and palm sugar

**GAENG KEAW WAN** แกงเขียวหวานไก่ 25  
Green curry with chicken thigh fillet, Thai eggplant, wild ginger, kaffir lime leaf, chilli, and Thai basil

**GAENG NGOR** แกงคั่วเป็ดใส่เงาะ 29 GF  
Confit duck curry, duck blood jelly, rambutan, pineapple, cherry tomato, and kaffir lime leaf

**TOM YUM** ต้มยำกุ้ง 30  
Spicy and sour soup with banana prawns, lemongrass, galangal, kaffir lime leaf, and coriander (A)

**GAENG PLA** แกงปลาใบชะพลู 31 GF  
Phuket curry with Coral trout fillet and betel leaf (I)

## MEAT & POULTRY

เนื้อสัตว์

**GAI YANG** ไก่ย่าง 18 GF  
Char grilled turmeric and lemongrass marinated half chicken

**KRA PAO** กะเพราไก่สับ 21 (+ CENTURY EGGS 6) GF  
Wok tossed minced chicken with chilli and holy basil

**GAI NAM PRIK PAO** ไก่ผัดน้ำพริกเผา 21  
Wok tossed chicken with cashew nut, chilli, shallot, and chilli jam

**NUA PAD CHA PRU** เนื้อผัดใบชะพลู 24 GF  
Wok tossed beef with Phuket curry paste, okra, and betel leaf

**KANA MOO KROB** คะน้าหมูกรอบ 24.5 GF  
Wok tossed crispy pork belly, Chinese broccoli, and chilli

**CRYING TIGER** เนื้อย่างจิ้มแจ่ว 27  
Char grilled Issan style marinated Wagyu striploin

## RICE & NOODLES

ข้าวและเส้น

**PAD THAI** ผัดไท 20  
Pad Thai noodle with chicken, egg, peanuts, chilli, beansprouts, tamarind, dried shrimp, and palm sugar

**PAD SEE EIW** ผัดซีอิ้ว 20 VG  
Wok fried flat rice noodle with chicken, egg, dark soy sauce, and Chinese broccoli

**KUY TEAW KEE MAO** ก๋วยเตี๋ยวซีเมา 20 VG  
Wok fried flat rice noodle with chicken, egg, chilli, Chinese cabbage, bamboo shoot, and holy basil

**KHAO PAD** ข้าวผัด 20 GF VG  
Wok fried rice with chicken, egg, tomato, and Chinese broccoli

**BIRYANI** ข้าวหมกเนื้อ 25 GF VG  
Thai style Biryani rice with braised beef, turmeric, and spice

**KHAO PAD MAN GOONG** ข้าวผัดมันกุ้ง 28  
Wok fried rice with banana prawns and spicy shrimp paste (A)

## SEAFOOD อาหารทะเล

**SALT AND PEPPER CALAMARI** ปลาหมึกชุบแป้งทอด 19  
Fried calamari with Tom Yum spice salt (I)

**PLA TAO SI** ปลาเต้าซี่ 24 GF  
Wok tossed fish fillets with black beans, shallot, and leek (I)

**PLA NEUNG MANOW** ปลานึ่งมะนาว 24 GF  
Steamed Basa fillet, Chinese cabbage, Chinese celery, coriander, with chilli and lime dressing (I)

**YUM NASHI PEAR** ยำลูกแพร์ปูนิม 28 GF  
Nashi pear salad with crispy soft shell crab, coriander, shallot, roasted coconut, dried shrimp, peanuts, chilli, and lime juice (I)

**HOY PAD PED** หอยผัดเม็ด 28 (+ PAN FRIED NOODLE 6)  
Wok fried baby clam with house Sriracha sauce, and Thai basil (I)

**YUM MANGO** ยำมะม่วงปลาทอด MP GF  
Green mango salad with crispy whole fish of the day, coriander, shallot, peanuts, and roasted coconut (I)

## VEGETABLES ผัก

**MAKUA TORD** มะเขือทอดพริกแกง 14 VG  
Fried red curry battered eggplant with sweet chilli and peanuts

**SALT & PEPPER TOFU AND MUSHROOM** เต้าหู้กับเห็ดทอดรสต้มยำ 18  
Fried bean curd and 3 kinds of mushrooms with Tom Yum spice salt

**PAD PAK** ผัดผักรวมเต้าหู้ 20 GF VG  
Wok tossed mixed vegetables with tofu and vegan oyster sauce

**KANA FAI DANG** คะน้าไฟแดง 21 GF VG  
Wok tossed Chinese broccoli with tofu, chilli, and vegan oyster sauce

**TAO HU PRIK KHNG** เต้าหู้ผัดพริกขิง 22 GF  
Wok fried tofu and mushroom with red curry paste, beans, and peanuts

**KRA PAO JAY** กะเพราเจ 21 GF VG  
Wok tossed tofu and vegetables with chilli and holy basil

**HED PAD NAM MAN HOY** เห็ดผัดน้ำมันหอย 21 GF VG  
Wok tossed 4 kinds of mushrooms with mushroom sauce

## KHAO PLA SPECIALTIES งานพิเศษ

**GOONG OB WOON SEN** กุ้งอบวุ้นเส้น 28  
Casserole banana prawns with vermicelli noodles and Chinese celery (A)

**PED PAD PRIK YUAK** เป็ดผัดเครื่องใน 28 GF  
Wok tossed duck with chicken giblets and green banana chilli

**GAE PAD YEE RA** เนื้อแกะผัดยี่หระ 28 GF  
Wok tossed lamb cubes with cumin and fennel

**MOO GROB PRIK KHING** หมูกรอบผัดพริกขิง 25.5 GF  
Wok fried crispy pork belly with red curry paste, beans, and kaffir lime leaf

**PLA'S PORK RIBS** ซีโครงหมูซอสมะขาม 27  
Twice cooked pork ribs with tamarind sauce

**STEAM CORAL TROUT** ปลากระดูกสดนึ่งซีอิ้ว 31 GF  
Steamed Coral trout fillet with ginger and soy (I)

**PLA LARD SRIRACHA** ปลาราดซอสพริก MP (+ PAN FRIED NOODLE 6)  
Fried fish of the day with house Sriracha sauce and Thai basil (I)

## KIDS อาหารเด็ก

**KIDS MEAL** ชุดอาหารเด็ก 17 GF  
Choice of tomato fried rice or noodles with fried chicken wings, fried egg, vegetables, and orange juice

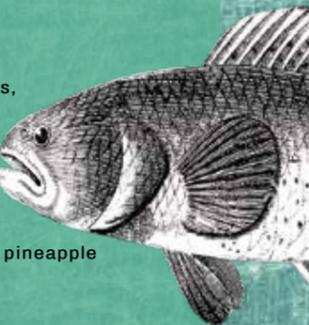
## DESSERTS ของหวาน

**UMEBOSHI 10** GF VG  
Strawberry granita with Japanese plum sorbet, rambutan, and pineapple

**BLACK STICKY RICE** ข้าวเหนียวดำ 11 GF  
Warm black sticky rice, Jasmine tapioca, jack fruits, Thai milk tea ice cream, and dark sugarcane sauce

**ROTI BANANA 12**  
Pan fried roti with Nutella, banana, smoked coconut sorbet, and dark sugarcane sauce

ADD Thai Jasmine Rice 4 | Thai Sticky Rice 4 | Roti 5 | Fried Egg 3



OPEN 7 DAYS

KHAO PLA CHATSWOOD

9412 4978

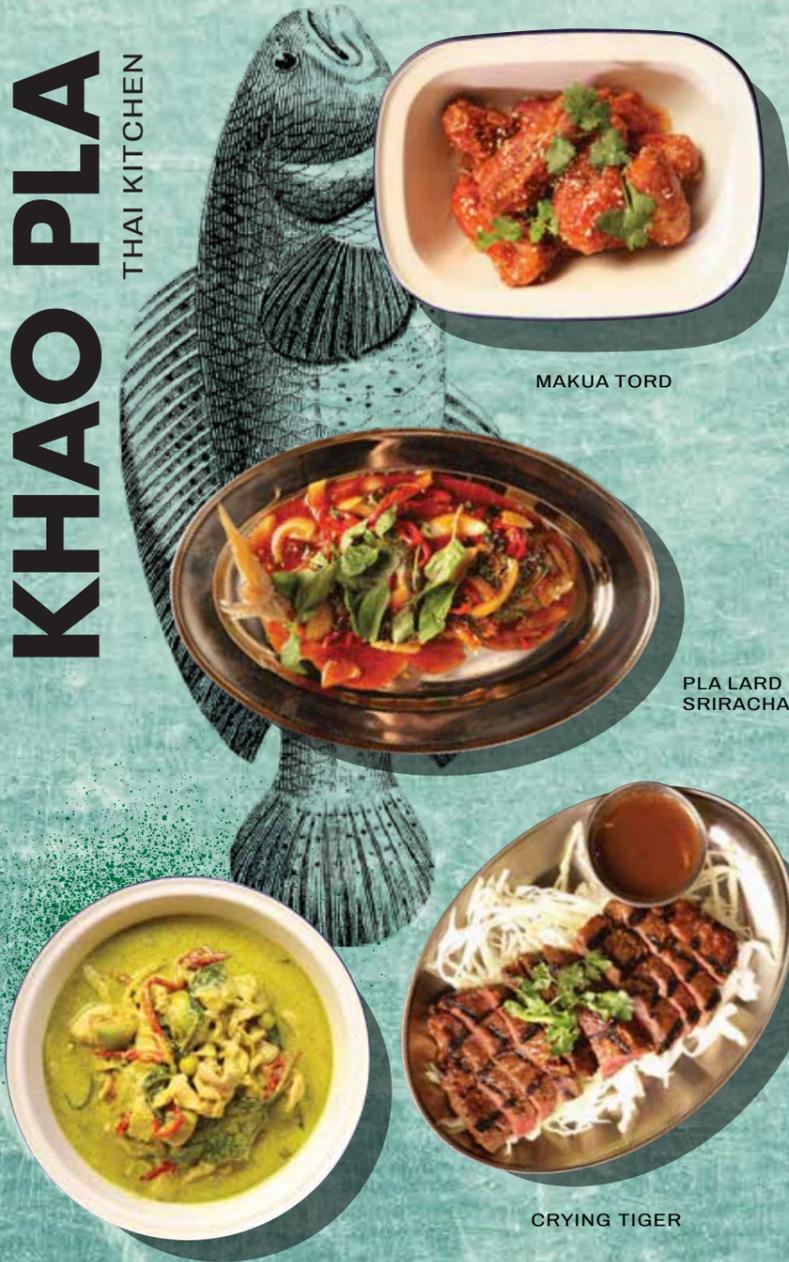
Shop 7/370-374  
Victoria Avenue,  
Chatswood NSW 2067  
info@khaopla.com.au

KHAO PLA MACQUARIE

9889 4443

Shop 2502, Level 2  
Macquarie Shopping  
Centre 197-223 Herring Road,  
Macquarie Park  
info.mq@khaopla.com.au

KHAO PLA  
THAI KITCHEN



MAKUA TORD

PLA LARD  
SRIRACHA

CRYING TIGER

GAENG KEAW WAN

All prices include GST  
All prices and subject to change without notice  
All card transactions incur 1.4% surcharge  
A public holiday surcharge will be applied on all public holidays  
On premises licensed, BYO wine only with corkage charge \$3.9 per person  
No outside food or drinks are allowed  
Extra take away container with be charged \$0.5 each

GF = Gluten Free Option Available VG = Vegan Option Available

Like all Thai food, our menu is designed to share. Many dishes are available as vegetarian or gluten-free, and though we'll try to accommodate dietary and allergen restrictions, we can't always guarantee to do so, so please discuss any specific issue with our wait staff prior to ordering

KHAOPLA.COM.AU @khaopla #khaopla f khaopla

## STARTERS

ทานเล่น

**KHAO POD PING** ข้าวทอดปัง 5 GF VG  
Grilled corn skewer with tamarind, vegan mayo, and plant based Cheddar

**MOO PING** หมูปัง (2 Skewers) 9  
Grilled soy pork skewer

**MUEK YANG** ปลาหมึกย่าง (2 Skewers) 9 GF  
Grilled turmeric baby octopus skewer (I)

**KAI TOON** ไช้ตุน 10 GF  
Steamed egg custard (chawanmushi) with prawns, Australian blue swimmer crab meat, sesame oil, and shiitake mushroom (M)

**PRAWN TOAST** ขนมปังหน้ากุ้ง 10  
Fried prawns spread on sliced sourdough with sesame oil, and white kimchi mayo (I)

**HOR MOK YANG** ห่อหมกย่าง 12 GF  
Grilled fish curry mousse wrapped in banana leaf (I)

**PRAWN FLUTE** ซล้วยกุ้ง 11  
Fried prawns and chicken mince spring rolls (I)

**CHIANG MAI LARB TARTARE** ลาบคั่วดิบ 15.5 GF  
Northern Thai style raw beef salad with Vietnamese mint, coriander, Szechuan pepper, and roasted chilli

**YUM SALMON 2.0** ยำแซลมอน 15.5 GF  
Fresh salmon, avocado, kelp, coriander, shallot with palm sugar and kaffir lime (A)

**SOM TUM** ส้มตำ 19 GF  
Green papaya salad with cherry tomato, peanuts, dried shrimp, chilli, tamarind and lime dressing

**LARB WINGS** ลาบไก่ทอด 16.5  
Fried Larb flavoured chicken wing with shallot, coriander and grounded roasted rice

## SOUP & CURRY

แกงและต้ม

**MASSAMAN** มัสมันเนื้อ 25  
Southern Thai style curry, slow cooked beef cheek, tamarind, and palm sugar

**GAENG KEAW WAN** แกงเขียวหวานไก่ 25  
Green curry with chicken thigh fillet, Thai eggplant, wild ginger, kaffir lime leaf, chilli, and Thai basil

**GAENG NGOR** แกงคั่วเบ็ดใส่เงาะ 29 GF  
Confit duck curry, duck blood jelly, rambutan, pineapple, cherry tomato, and kaffir lime leaf

**TOM YUM** ต้มยำกุ้ง 30  
Spicy and sour soup with banana prawns, lemongrass, galangal, kaffir lime leaf, and coriander (A)

**GAENG PLA** แกงปลาโขชะพลู 31 GF  
Phuket curry with Coral trout fillet and betel leaf (I)

## MEAT & POULTRY

เนื้อสัตว์

**GAJ YANG** ไก่ย่าง 18 GF  
Char grilled turmeric and lemongrass marinated half chicken

**KRA PAO** กะเพราไก่สับ 21 (+ CENTURY EGGS 6) GF  
Wok tossed minced chicken with chilli and holy basil

**GAJ NAM PRIK PAO** ไก่ผัดนํ้าพริกเผา 21  
Wok tossed chicken with cashew nut, chilli, shallot, and chilli jam

**NUA PAD CHA PRU** เนื้อผัดโขชะพลู 24 GF  
Wok tossed beef with Phuket curry paste, okra, and betel leaf

**KANA MOO KROB** ค่านํ้าหมูกรอบ 24.5 GF  
Wok tossed crispy pork belly, Chinese broccoli, and chilli

**CRYING TIGER** เนื้อย่างจิ้มแจ่ว 27  
Char grilled Issan style marinated Wagyu striploin

## RICE & NOODLES

ข้าวและเส้น

**PAD THAI** ผัดไท 20  
Pad Thai noodle with chicken, egg, peanuts, chilli, beansprouts, tamarind, dried shrimp, and palm sugar

**PAD SEE EIW** ผัดซีอิ้ว 20 VG  
Wok fried flat rice noodle with chicken, egg, dark soy sauce, and Chinese broccoli

**KUY TEAW KEE MAO** กวยเตี๋ยวซีเมา 20 VG  
Wok fried flat rice noodle with chicken, egg, chilli, Chinese cabbage, bamboo shoot, and holy basil

**KHAO PAD** ข้าวผัด 20 GF VG  
Wok fried rice with chicken, egg, tomato, and Chinese broccoli

**BIRYANI** ข้าวหมกเนื้อ 25 GF VG  
Thai style Biryani rice with braised beef, turmeric, and spice

**KHAO PAD MAN GOONG** ข้าวผัดมันกุ้ง 28  
Wok fried rice with banana prawns and spicy shrimp paste (A)

## SEAFOOD อาหารทะเล

**SALT AND PEPPER CALAMARI** ปลาหมึกชุบแป้งทอด 19  
Fried calamari with Tom Yum spice salt (I)

**PLA TAO SI** ปลาเต้าซี่ 24 GF  
Wok tossed fish fillets with black beans, shallot, and leek (I)

**PLA NEUNG MANOW** ปลานึ่งมะนาว 24 GF  
Steamed Basa fillet, Chinese cabbage, Chinese celery, coriander, with chilli and lime dressing (I)

**YUM NASHI PEAR** ยำลูกแพร์ปูนึ่ง 28 GF  
Nashi pear salad with crispy soft shell crab, coriander, shallot, roasted coconut, dried shrimp, peanuts, chilli, and lime juice (I)

**HOY PAD PED** หอยผัดเผ็ด 28 (+ PAN FRIED NOODLE 6)  
Wok fried baby clam with house Sriracha sauce, and Thai basil (I)

**YUM MANGO** ยำมะม่วงปลาทอด MP GF  
Green mango salad with crispy whole fish of the day, coriander, shallot, peanuts, and roasted coconut (I)

## VEGETABLES ผัก

**MAKUA TORD** มะเขือทอดพริกแกง 14 VG  
Fried red curry battered eggplant with sweet chilli and peanuts

**SALT & PEPPER TOFU AND MUSHROOM** เต้าหู้กับเห็ดทอดรสต้มยำ 18  
Fried bean curd and 3 kinds of mushrooms with Tom Yum spice salt

**PAD PAK** ผัดผักรวมเต้าหู้ 20 GF VG  
Wok tossed mixed vegetables with tofu and vegan oyster sauce

**KANA FAI DANG** ค่านํ้าไฟแดง 21 GF VG  
Wok tossed Chinese broccoli with tofu, chilli, and vegan oyster sauce

**TAO HU PRIK KHNG** เต้าหู้ผัดพริกขิง 22 GF  
Wok fried tofu and mushroom with red curry paste, beans, and peanuts

**KRA PAO JAY** กะเพราเจ 21 GF VG  
Wok tossed tofu and vegetables with chilli and holy basil

**HED PAD NAM MAN HOY** เห็ดผัดนํ้ามันหอย 21 GF VG  
Wok tossed 4 kinds of mushrooms with mushroom sauce

## KHAO PLA SPECIALTIES งานพิเศษ

**GOONG OB WOON SEN** กุ้งอบวุ้นเส้น 28  
Casserole banana prawns with vermicelli noodles and Chinese celery (A)

**PED PAD PRIK YUAK** เป็ดผัดเครื่องใน 28 GF  
Wok tossed duck with chicken gizzards and green banana chilli

**GAE PAD YEE RA** เนื้อแกะผัดยี่หระ 28 GF  
Wok tossed lamb cubes with cumin and fennel

**MOO GROB PRIK KHING** หมูกรอบผัดพริกขิง 25.5 GF  
Wok fried crispy pork belly with red curry paste, beans, and kaffir lime leaf

**PLA'S PORK RIBS** ซีโครงหมูขอสมะขาม 27  
Twice cooked pork ribs with tamarind sauce

**STEAM CORAL TROUT** ปลากระดูกสดนึ่งซีอิ้ว 31 GF  
Steamed Coral trout fillet with ginger and soy (I)

**PLA LARD SRIRACHA** ปลาราดซอสพริก MP (+ PAN FRIED NOODLE 6)  
Fried fish of the day with house Sriracha sauce and Thai basil (I)

## KIDS อาหารเด็ก

**KIDS MEAL** ชุดอาหารเด็ก 17 GF  
Choice of tomato fried rice or noodles with fried chicken wings, fried egg, vegetables, and orange juice

## DESSERTS ของหวาน

**UMEBOSHI 10 GF VG**  
Strawberry granita with Japanese plum sorbet, rambutan, and pineapple

**BLACK STICKY RICE** ข้าวเหนียวดำ 11 GF  
Warm black sticky rice, Jasmine tapioca, jack fruits, Thai milk tea ice cream, and dark sugarcane sauce

**ROTI BANANA 12**  
Pan fried roti with Nutella, banana, smoked coconut sorbet, and dark sugarcane sauce

ADD Thai Jasmine Rice 4 | Thai Sticky Rice 4 | Roti 5 | Fried Egg 3