#### FROM THE OCEAN #34 \$20 35. Chili Prawns Stir fried prawns with sweet chili sauce 36. Spicy Calamari \$17 Stir fried tender calamari pieces with red curry sauce 37. Pud Talae \$20 Combination selection of seafood stir fried with green curry paste and coconut sauce \$20 38. Red Curry Prawn Prawn and vegetable in red curry sauce 39. Fried Rice Prawns \$20 RICE & NOODLE 40. Khao Pud Combination \$15 Superb Thai style fried rice with chicken, beef and pork 41. Khoa Pud Prig Chicken \$15 Spicy Thai style Fried Rice with chili, garlic & basil 42. Pud Thai Chicken \$15 Thin rice noodles stir fried with chicken, egg, vegetables & crushed peanuts 43. Pud Se Ew Chicken \$15 Fresh thick rice noodles, stir fried with sweet soy sauce, vegetables & egg 44. Pud Khee Mao Chicken \$15 Thick rice noodle with egg, chili, basil &

\$3.5

\$4.5

\$4

S \$2 L \$5

\$2.5

vegetables

45 Jasmine Rice

46 Coconut Rice

**48 Peanut Sauce** 

49 Soft Drinks (can)

Coke, Coke Zero, Diet Coke,

Fanta, Lemonade, Lemon Squash

47 Roti



# **OPEN TUES-SUN**

**5:30-10PM DINNER** (Kitchen closes at 9:30pm)

03 5941 7826

Shop 14, Lakeside Blvd. Pakenham, 3810

Licensed & BYO (Wine only)

### **EFTPOS MIN. \$10**

\*Menu items may include traces of nuts, eggs, soy, wheat, seeds and other allergies

- @limeleafthaiatlakeside
- f Lime Leaf Thai @ Lakeside
- Available on Uber Eats

\*Prices subjected to change









#### **Crispy Calamari**

Lightly battered calamari pieces with sweet chili mayonnaise

\$11

#### **Sticky Chicken**

Crispy fried chicken pieces coated in caramelised mild chili and tamarind sauce

\$18

#### **Duck on Wok**

Stir fried duck breast with asian greens and oyster sauce

\$20

#### Twice Cooked Pork Belly

Stir fried pork belly with oyster sauce, garlic and vegetables

\$18

# CNIDEÉ

| ENIREE   | 39  |
|--|-----|
| 1. Spring Rolls (6)  That Style mini caring rolls with                                 | \$7 |
| Thai Style mini spring rolls with sweet chilli sauce                                   |     |
| 2. Spring Rolls Vege (5)   |     |
| 3. Curry Puffs (4)   | \$7 |
| Deep fried puff pastries, filled with vegetables & herbs with sweet chilli sauc        | e . |
| 4. Goong Hom Pa (4) Fresh prawns wrapped in spring roll pastry with sweet chilli sauce | \$9 |
| 5. Chicken Satay (4)   | \$9 |
| Marinated chicken fillets with<br>Thai Style satay sauce                               |     |
| 6. Tod Mun (5)   | \$8 |
| Thai fish cakes, served with sweet chilli sauce and cucumber relish                    |     |
| 7. Golden Bags (6)   | \$8 |

Prawns and chicken, marinated and wrapped in spring roll pastry, with sweet chili sauce

Selections of above entrees (no. 1-7)

8. Mix Entree (serve 1)

Serve with sweet chilli mayo

9. Prawn Fritter (4)

| SOUP   |      |
|--|------|
| <b>10. Tom Yum Prawn (4)</b> Thailand's most famous soup flavoured with lemongrass, chilli, lime & coriander | \$10 |
| <b>11. Tom Kha Chicken</b> Coconut milk based soup similar to Tom Yum but milder                             | \$8  |
| 12. Po Take  Seafood combination soup, similar to Tom Yum but spicier, with mint and basil                   | \$10 |
| SALAD  | #12  |

# 13. Yum Neaur

Tender beef slices tossed with lemon juice, herbs and chili jam dressing 14. Laab \$14

Minced Pork salad tossed with mixed selected herbs, chili and lemon juice & roasted crushed ground rice

15. Nam Sod Minced Chicken salad with herbs and spices, ginger, chili and roasted peanuts

\$17 16. Yum Pla Mook Fresh Calamari tossed with mixed herbs, lemon juice, lemongrass & mild chili dressing

17. Pla Goong \$20 Fresh prawn salad with herbs, lime leaves,chili. lemon juice & mild chili dressing

18. Duck Salad Sliced duck fillets tossed with a Lime Leaf tasty salad dressing, herbs & spices

# **CURRIES**

\$10

\$9

\*Vegetable option \$15

19. Green Curry Chicken

Green curry prepared from green chilli pepper paste, simmered in coconut milk and cooked with fresh vegetables 20. Red Curry Duck

Sliced duck breast fillet cooked in Thai red curry and flavoured with lychee & pineapple.

21. Red Curry Chicken Red curry prepared from dried red chilli cooked with coconut milk and fresh vegetables

| 22. | Gang Massaman Beef   | \$17 |
|-----|--|------|
|     | A Southern style curry, slightly sweet, with beef pieces, potato, onions, pineapple & peanuts      |      |
| 23. | Gang Panang Beef   | \$17 |
|     | Similar to red curry but thicker in texture, cooked with green beans, basil and kefir lime leaves. |      |
| 24. | Gang Gari Chicken  | \$16 |

\$16

\$16

#### 24. Gang Gari Chicken A Yellow, tumeric based curry with potato & onions

25. Gang Pa Pork Thai style jungle curry. Very hot, non-coconut based curry seasoned with basil and rhizome (kra chai)

## STIR FRIES

\$16

\$14

\$20

\$16

\$20

\$16

| *Vegetable option \$15  |            |
|---|------------|
| 26. Pud Nam Mun Hoi Beef  | <b>\$1</b> |
| Stir fried with oyster sauce & vegetables   |            |
| 27. Pud Kra Pao Chicken   | \$1        |
| Stir fried with garlic, basil, chili & vegetables                                   |            |
| 28. Pud Ped Chicken   | \$1        |
| Stir fried with red curry sauce & vegetables  |            |
| <b>29. Pud Khing Chicken</b> Stir fried with ginger, shallot, mushroom & vegetables | \$1        |

|     | a vegetables   |    |
|-----|--|----|
| 30. | Pud Satay Chicken                                      | \$ |
|     | Stir fried with chef's own satay sauce with vegetables |    |
| 31. | Pud Beow Wan Chicken                                   | \$ |

|     | Thai Style sweet and sour with pineapple and vegetables |  |
|-----|---|--|
| 32. | Pud Gratiem Beef  |  |

| Stir fried with garlic & pepper |         |
|---------------------------------|---------|
| 33. Pud Ma Maung Chicken        | \$17 /  |
|                                 | VIC CAL |

|     | Stir fried with mild chili jam, cashew nuts & vegetables | VG <b>\$16</b> |
|-----|--|----------------|
| 34. | Pud Takrai Pork  | \$16           |

| 54. | Pud lakrai Pork                |
|-----|--------------------------------|
|     | Stir fried with lemongrass and |
|     | vegetables                     |