

# **KHAO PLA**

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# THE TRUE FLAVOURS OF THAILAND

รสชาติอย่างไทย

## ACCOLADES

**2013** Sydney Morning Herald Good Food, Sydney's best new places to eat and drink awards - Best new global gem

**2013** The Telegraph, Best new restaurant awards - Cheap eat

**2014** Sydney Morning Herald Good Food under \$30 - Three Stars Award

**2016** Australian Gourmet Traveller Restaurant Guide - Best Thai

**2015 - 2019** Sydney Morning Herald Good Food Guide - Good Food

## WELCOME TO KHAO PLA

Our mission is simple: to serve you the true taste of modern Thai street food. Our menu is a journey through the diverse culinary regions of Thailand, representing an inspiring mix of flavours and traditions. All of our recipes are created with the freshest possible ingredients, our curry pastes, sauces and jams are handmade on the premises and the majority of our fresh produce is sourced locally. Our menu is regarded by both chefs and critics as one of the most authentic Thai experiences in Sydney, and has featured on the Good Food Guide's must-try list of best-value eats every year since the restaurant was opened.

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

# CHEF PLA

Chef Pla Rojratanavichai has headed the kitchen at some of Sydney's most respected and awarded Thai restaurants, and worked alongside top chefs at hatted Asian restaurants. Pla's ambition has always been to deliver truly authentic Thai food to Australia, and for the past twenty years, he has created a unique approach to Thai cookery, which draws on his many experiences and influences. He has a profound understanding of the often subtle differences in regional Thai cuisine created by both cultural traditions and the natural landscape. At the core of his food philosophy is freshness and uncompromising quality, and Khao Pla is the realisation of dream to serve both the freshest and most traditional Thai food in a way that is fun and accessible to all.





YUM MAKUA TORD มะเขือทอดพริกแดง  
YUM SALMON ยำปลาดิบ

# STARTER

## ทานเล่น

- 01 KHAO POD PING** ข้าวโพดบั้ง 4  
Grilled corn skewer with tamarind, vegan mayo and plant based mozzarella  
Ⓢ Gluten free option available  
🍃 Vegan option available
- 02 MOO PING** หมูบั้ง (2 skewers) 8  
Grilled soy pork skewer
- 03 MUEK YANG** หมึกย่าง (2 skewers) 8  
Grilled turmeric baby octopus skewer  
Ⓢ Gluten free option available
- 04 HOR MOK YANG** ท่อหมกย่าง 11  
Grill fish curry mousse wrapped in banana leaf  
Ⓢ Gluten free option available
- 05 PRAWN FLUTE** ขลุ่ยกุ้ง 11  
Fried prawns and chicken spring rolls
- 06 CHIANG MAI LARB TARTARE** ลาบคั่วดิบ 15  
Northern Thai style raw beef salad with Vietnamese mint, coriander, Szechuan pepper and roasted chilli  
Ⓢ Gluten free option available
- 07 YUM SALMON** ยำปลาดิบ 15  
Fresh Salmon, nori, coriander, shallot with palm sugar and kaffir lime  
Ⓢ Gluten free option available
- 08 GYO NEUNG** เกี้ยวหนึ่ง 14.5 (4 pcs)  
Steamed pork and prawns dumpling with truffle oil and tamarind
- 09 KAI TOON** ไช้ตุ้น 19  
Steamed egg custard Chawanmushi with prawns, blue swimmer crab meat and shiitake  
Ⓢ Gluten free option available



# SALAD

## ยำ

- 10 SOM TUM** ส้มตำ 18  
Green papaya salad with cherry tomato, peanuts, dried shrimp, chilli, tamarind and lime dressing  
☉ Gluten Free option available
- 11 YUM HUAPLEE** ยำหัวปลี 26  
Banana blossom salad with fried prawns, peanuts, shallot, roasted coconut, 64 degrees egg, tamarind and smoked chilli jam dressing  
☉ Gluten Free option available
- 12 YUM NASHI PEAR** ยำลูกแพร์ญี่ปุ่น 26  
Nashi pear salad with crispy soft shell crab, coriander, shallot, roasted coconut, dried shrimp, chilli and lime juice  
☉ Gluten Free option available
- 13 YUM MANGO** ยำมะม่วงปลาทอด Market price  
Green mango salad with crispy whole fish of the day, coriander, shallot, roasted coconut  
☉ Gluten Free option available



CLOCKWISE FROM LEFT  
**CRYING TIGER** เนื้อย่างจิ้มแจ่ว  
**SALT & PEPPER TOFU AND MUSHROOM** เห็ดกับเต้าหู้ทอดรสต้มยำ  
**PLA'S PORK RIBS** ซี่โครงหมูซอสมะขาม



# GRILL AND FRY

ย่างและทอด

- 14 MAKUA TORD** มะเขือทอดพริกแกง 11.5  
Fried red curry battered eggplant  
with sweet chilli and peanuts  
Ⓞ Gluten free option available  
Ⓥ Vegan option available
- 15 SALT & PEPPER TOFU AND MUSHROOM**  
เห็นกับเต้าหู้ทอดรสต้มยำ 17  
Fried bean curd and 3 kinds of mushrooms  
with Tom Yum spice salt
- 16 LARB WINGS** ลาบไก่ทอด 16.5  
Fried Larb flavoured chicken wing with  
shallot, coriander and grounded roasted  
rice
- 17 SALT & PEPPER CALAMARI** ปลาหมึกชุบแป้งทอด 18  
Fried calamari with Tom Yum spice salt
- 18 CRYING TIGER** เนื้อย่างจิ้มแจ่ว 26.5  
Char grilled Issan style marinated  
Wagyu striploin
- 19 GAI YANG** ไก่ย่าง Half 17 Whole 32  
Char grilled turmeric and lemongrass  
marinated chicken  
Ⓞ Gluten free option available
- 20 PLA'S PORK RIBS** ซี่โครงหมูซอสมะขาม 26  
Twice cooked pork ribs with tamarind sauce
- 21 PLA LARD SRIRACHA** ปลาราดซอสพริก Market price  
Fried fish of the day with house  
Sriracha sauce and Thai basil



GAENG NGOR แกงตุ๋นไก่กับส้มประด  
GAENG KEAW WAN แกงเขียวหวาน

# CURRY AND SOUP

แกงและต้ม

## THAI CURRY

Curry is undoubtedly the signature flavour of Thai cuisine. The many curry bases in Thai cuisine have been influenced by a number of cultures over the centuries to form their own unique flavour profiles, and even within Thailand itself they often differ dramatically in their levels of heat and complexity as a result of the natural ingredients native to each region. The secret to a truly authentic sauce is freshness, and at Khao Pla, all savoury pastes, sauces and jams are homemade with as many as ten individual spices and in gradients, and cooked fresh to maintain flavour and quality.

- 22 GAENG KEAW WAN** แกงเขียวหวาน 22.5  
Green curry with chicken thigh fillet, Thai eggplant, wild ginger, kaffir lime leaf, chilli and Thai basil
- 23 GAENG NGOR** แกงคั่วเาะกับส้มปะรด 25.5  
Confit duck curry, rambutan, pineapple, cherry tomato and kaffir lime leaf  
☉ Gluten free option available
- 24 TOM YUM GOONG** ต้มยำกุ้ง 27.5  
Spicy and sour soup with Northern coast banana prawns, lemongrass, galangal, kaffir lime leaf and coriander
- 25 MASSAMAN** แกงมัสมั่น 23  
Southern Thai style curry, slow cooked beef cheek, tamarind and palm sugar



CLOCKWISE FROM TOP LEFT  
KANA MOO KROB ค่าน้ำหมูกรอบ  
HOY PAD PED หอยผัดเผ็ด  
PLA NEUNG MANAO ปลาเนียงมะนาว  
GAI NAM PRIK PAO ไก่ผัดน้ำพริกเผา

# LARGER

## จานหลัก

- 26 PAD PAK** ผัดผักรวมเต้าหู้ 18.5  
Wok tossed Chinese broccoli, mushroom and tofu with mushroom sauce  
Ⓞ Gluten free option available  
Ⓟ Vegan option available
- 27 PLA NEUNG MANAO** ปลานิ่งมะนาว 22  
Steamed fish fillet, Chinese cabbage, Chinese celery, coriander with chilli and lime dressing  
Ⓞ Gluten free option available
- 28 PAD KRA PAO** กะเพราไก่ 19  
Wok tossed chicken, chilli and holy basil  
Option: add century eggs 6  
Ⓞ Gluten free option available  
Ⓟ Vegan option available
- 29 GAI NAM PRIK PAO** ไก่ผัดน้ำพริกเผา 20  
Wok tossed chicken with cashew nut, chilli, shallot and chilli jam
- 30 TAO HU PRIK KHING** พริกขิงผัดเต้าหู้กับเห็ด 21  
Wok fried tofu and mushroom with Khao Pla's curry paste, beans and peanuts  
Ⓞ Gluten free option available
- 31 NUA PAD NOR MAI** เนื้อผัดหน่อไม้ดอง 23.5  
Phuket Style dry curry with beef and pickled bamboo  
Ⓞ Gluten free option available
- 32 KANA MOO KROB** คะน้าหมูกรอบ 22.5  
Wok tossed crispy pork belly, Chinese broccoli and chilli  
Ⓞ Gluten free option available  
Ⓟ Vegan option available
- 33 PLA PAD TAO SI** ปลาผัดเต้าหู้ 23  
Wok tossed fish fillets with blackbeans, Japanese pickled plum and Chinese celery  
Ⓞ Gluten free option available  
Ⓟ Vegan option available
- 34 MOO KROB PRIK KHING** หมูกรอบผัดพริกขิง 25  
Wok fried crispy pork belly with Khao Pla's curry paste, beans and kaffir lime leaf  
Ⓞ Gluten free option available
- 35 HOY PAD PED** หอยผัดเผ็ด 26  
Wok fried baby clam with house Sriracha sauce and Thai basil
- 36 GOONG OB WOON SEN** กุ้งอบวุ้นเส้น 27  
Casserole banana prawns with vermicelli noodles and Chinese celery



# NOODLE

ก๋วยเตี๋ยว

## PAD THAI

Arguably the signature dish of Thailand, Pad Thai is adored both for its simplicity and complexity, and is often the dish that Thai eateries and chefs are judged by. Chef Pla has spent over a decade refining and perfecting his recipe for Pad Thai, which had developed a cult following across Sydney.

## 37 PAD THAI ผัดไท 18.5

Pad Thai noodle with chicken, egg, peanuts, chilli, beansprouts, tamarind, dried shrimp and palm sugar

## 38 PAD SEE EIW ผัดซีอิ้ว 18.5

Wok fried flat rice noodle with chicken, egg, dark soy sauce and Chinese broccoli

🍌 Vegan option available

## 39 KUY TEAW KEE MAO ก๋วยเตี๋ยวผัดซี๊เมา 18.5

Wok fried flat rice noodle with chicken, egg, chilli, Chinese cabbage, bamboo shoot and holy basil

🍌 Vegan option available





# RICE

ข้าว

- 40 KHAO PAD** ข้าวผัด 18.5  
Wok fried rice with chicken, egg,  
tomato and Chinese broccoli  
Ⓞ Gluten Free option available  
Ⓥ Vegan option available
- 41 KHAO PAD MOK NUA** ข้าวผัดหมกเนื้อ 24  
Thai style Biryani rice with  
braised beef, turmeric and spice  
Ⓞ Gluten Free option available  
Ⓥ Vegan option available
- 42 KHAO PAD MAN GOONG** ข้าวผัดมันกุ้งทะเล 27  
Wok fried rice with Northern coast banana  
prawns, Southern calamari and Basa fillet  
with spicy shrimp paste



CLOCKWISE FROM TOP LEFT

**ROTI** โรตีสาย

**STEAMED THAI JASMINE RICE** ข้าวสวย

**FRIED EGG** ไข่ดาว

**THAI STICKY RICE** ข้าวเหนียวนึ่ง

# SIDES

## จานเคียง

- 43 ROTI** ไรตี 5  
A light, soft, buttery and flaky flat bread best enjoyed with curries and all sauce-based dishes
- 44 FRIED EGG** ไข่ดาว 3  
Fresh farm eggs are pan-fried to perfection and crispy around the edges
- 45 THAI STICKY RICE** ข้าวเหนียวนี้้ง 4
- 46 STEAMED THAI JASMINE RICE** ข้าวสวย 4



# KIDS

จานเด็ก

## KIDS

Our Kids fried rice is a delicious child-friendly version of Thai fried rice, and is served with a fried chicken wing, vegetables and egg. Made with super-fresh ingredients, it's a yummy, healthy way for children to experience the flavours of Thailand

## 47 KIDS FRIED RICE ชุดข้าวผัดเด็ก 17

Tomato fried rice with fried chicken wings, fried egg, vegetables and orange juice

🌱 Gluten free option available



# DESSERT

## จานหวาน

- 48 BLACK STICKY RICE** ข้าวเหนียวดำ 11  
Warm black sticky rice, Jasmine  
tapioca, jack fruits, Thai milk tea  
ice cream and dark sugarcane sauce  
☉ Gluten free option available
- 49 ROSELLE** กระเจี๊ยบ 11  
Lime curd, coconut meringue,  
lychee and roselle sorbet  
☉ Gluten free option available
- 50 ROTI BANANA** โรตีสถ้วนนูเทลล่า 11  
Pan fried roti with Nutella,  
banana and smoked coconut sorbet

# KHAO PLA

All prices include GST  
All prices are subject to change without notice  
EFTPOS accepted with minimum spend \$20  
All credit card transactions incur a 1.7% surcharge  
On premises licensed, BYO wine only with corkage charge \$3.9 per person  
No outside food or drinks allowed