

KAN EANG

By Thai Culinary

SMALLER

CHICKEN RIB BAO (2 PCS)

ORIGINAL / TOM YUM SEASONING

'OG' deep-fried chicken with 'OG' house-made seasoning, or Tom Yum seasoning on steamed bao
\$16

CHICKEN SPRING ROLL (3 PCS)

Deep-fried spring rolls filled with marinated chicken served with house-made plum sauce
\$15

VEGETARIAN SPRING ROLL (3 PCS)

Deep-fried spring rolls filled with marinated vegetables served with house-made plum sauce
\$12

THAI STYLE FISH CAKE (4 PCS)

Fried fish cake served with Thai pickles (Thai Achat)
\$16

CRISPY PORK BETEL LEAF CANAPES (5 PCS)

Pork belly on wild betel leaf, topped with chilli, peanuts, shallot, baby shrimps, and Thai special house-made palm sugar sauce (Miang Kum)
\$21

CHICKEN SATAY SKEWERS (3 PCS)

Chicken marinated with Thai curry-based sauce served with peanut sauce and Thai pickles (Thai Achat)
\$18

LEMONGRASS BEEF SATAY SKEWERS (3 PCS)

Marinated beef on lemongrass stick served with peanut sauce and Thai pickles (Thai Achat)
\$18

WATERMELON & PLUM SALAD

Freshly diced Watermelon topped with dried pumpkin seeds, chilli, fried shallots, dried fish, dried shrimp and plum seasoning
\$18

FRIED TRUFFLE CAULIFLOWER

Deep-fried cauliflower ferrets with 'OG' Kan Eang seasoning, drizzled with truffle mayo & oil and crispy basil
\$16

SALMON TARTARE WITH CAVIAR (3 PCS)

Fresh salmon and caviar in chilli mayonnaise and seafood sauce, served on rice crackers
\$18

SEARED SCALLOPS WITH CAPSICUM SAUCE TOPPED WITH CAVIAR (3 PCS)

Seared scallops topped with grilled capsicums paste, coconut milk and caviar
\$27

PAPAYA SALAD WITH SOFT SHELL CRAB

Fresh papaya salad with green beans, tomato, peanuts, and chilli, topped with crispy soft-shell crab
\$25

DUCK RICE PAPER ROLL (3 PCS)

Roasted duck and vegetables wrapped in fresh rice paper roll served with Hoisin sauce and Thai spicy seafood sauce
\$17

FEED ME

SELECTION OF CHEF'S SEASONAL FAVOURITES

\$49.90
PER PERSON

MINIMUM 2 GUESTS
& ALL MUST BE PARTICIPATING

LARGER

SIGNATURE KAN EANG FRIED LUCKY FISH

Deep fried Barramundi fish topped with dried chilli, Thai herbs and Thai style home-made tamarind sauce
\$44.90

FRIED SPICY CHICKEN SPARE RIBS

ORIGINAL / TOM YUM SEASONING

'OG' Kan Eang fried chicken spare ribs tossed with the choice of 'OG' house-made seasoning, or Tom Yum seasoning
\$33

PAD KANA MOO GORB

Stir-fried crispy pork belly with Chinese broccoli, garlic and chilli
\$28

PAD KANA TOFU

Stir-fried crispy tofu with Chinese broccoli, garlic and chilli
\$25

THAI RED CURRY

CONFIT / SALMON

Red curry with choice of confit duck leg or salmon in coconut milk, with grapefruit, grape, basil, and chilli
\$35

SOFT SHELL CRAB FRIED RICE

Fried rice with crab paste and egg served with deep-fried soft shell crab, and fried kale
\$29

TRUFFLE FRIED RICE WITH GRILLED BONE MARROW

Truffle fried rice served with bone marrow and fermented egg yolk
\$35

SIAMESE GRILLED CHICKEN

Charcoal grilled marinated chicken Maryland with country red sauce serve with Thai pickles (Thai Achat)
\$24

GRILLED KING PRAWN SALAD

Chargrilled king prawn served with caviar chilli in seafood sauce with apple salad on side
\$33

THAI STYLE PINEAPPLE FRIED RICE

CALAMARI / TOFU & VEGETABLE

Pineapple fried rice serve with choice of calamari or tofu and vegetable, onion, and coriander
\$28 / \$21

TYPHOON RIBS

Tender grilled pork ribs marinated with Thai herbs and topped with 'OG Kan Eang' sauce
\$44.90

LORD OF THE PRAWNS PAD THAI NOODLE

Stir fried rice noodles in tamarind sauce with egg, topped with grilled king prawns, crushed peanuts, chilli flakes and lemon on the side
\$33

SEAFOOD TOM YUM SOUP

Signature Thai style spicy soup with prawns, mussels, calamari, lemongrass, kaffir, lime leaf and fresh chilli
\$30

PAD BAI GAPROW WITH GRILLED SQUID

Stir-fried grilled whole squid with basil, chilli, onion, and garlic
\$27

PAD SEE EW NOODLE

CRISPY CHICKEN / TOFU & VEGETABLES

Stir-fried flat rice noodles with choice of deep-fried chicken or tofu & vegetarian, egg, and Chinese broccoli
\$25 / \$22

CHICKEN SPARE RIBS SPICY SOUP

Thai signature hot and spicy clear chicken soup served with chicken spare ribs, chilli, coriander and spring onions
\$34

AVOCADO GREEN CURRY

BEEF SHANKS / SEASONAL VEGETABLES

Authentic spicy coconut milk-based green curry with avocado, chilli, sweet basil served with beef shanks (Vegetarian option is available)
\$37

MASSAMAN CURRY WITH STEWED BEEF

Coconut milk-based Thai massaman curry with stewed beef, sweet potato, cashew nuts and cinnamon
\$34

TOM KHA VEGETARIAN SOUP

Thai coconut milk-based soup with pumpkin, sweet potato, chilli, coriander, galangal, and lemongrass
\$26

JASMINE RICE

\$4

COCONUT RICE

\$5

TURMERIC RICE

\$5

ROTI WITH HOUSE-MADE PEANUT SAUCE

\$5

THAI PICKLES (ACHAT) WITH SEASONAL FRUIT

\$5

FRIED PLAIN BAO (2 PCS)

\$5

PRAWN CRACKER

\$5

SIDES

PLEASE NOTIFY OUR STAFF OF ANY ALLERGIES PRIOR ORDERING

VEGETARIAN OPTION IS AVAILABLE

SPICY BUT ADJUSTABLE TO YOUR PREFERENCE