



KHAO PLA

THAI KITCHEN

CHATSWOOD
TAKE AWAY

9412 4978

OPENING HOURS

7 Days 11:00AM – 10:00PM

Kitchen close 30 mins prior to closing time

info@khaopla.com.au
Shop 7/370 Victoria avenue Chatswood
(Enter via Anderson street)
KHAOPLA.COM.AU
Instagram @khaopla #khaopla | Facebook khaopla



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9412 4978



KHAO PLA

THAI KITCHEN

**MACQUARIE CENTRE
TAKE AWAY**

9889 4443

OPENING HOURS

Sunday - Monday 10:45AM - 8:30PM
Tuesday - Wednesday 10:45AM - 9:00PM
Thursday - Saturday 10:45AM - 9:15PM
Kitchen close 30 mins prior to closing time

info.mq@khaopla.com.au
Shop 2502, Level 2 Macquarie Shopping centre
197-223 Herring Road, Macquarie Park
KHAOPLA.COM.AU
Instagram @khaopla #khaopla | Facebook khaopla



KHAO PLA

THAI KITCHEN





**MACQUARIE CENTRE
TAKE AWAY**


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STARTER

ทานเล่น

KHAO POD PING ข้าวโพดนึ่ง 4  
Grilled corn skewer with tamarind, vegan mayo and plant based mozzarella

MOO PING หมูนึ่ง (2 skewers) 8
Grilled soy pork skewer

MUEK YANG หมึกย่าง (2 skewers) 8 
Grilled turmeric baby octopus skewer


HOR MOK YANG ท่อนหมีย่าง 10 
Grill fish curry mousse wrapped in banana leaf


POR PEA SOD ปอเปี๊ยะสด 11.5
Fresh spring roll with Thai smoked fish sausage, chicken and egg with plum relish


GYO NEUNG เกี๊ยวนึ่ง 14.5 (4 pcs)
Steamed pork and prawns dumpling with truffle oil and tamarind


SALAD

ยำ

SOM TUM ส้มตำ 16.5 
Green papaya salad with cherry tomato, peanuts, dried shrimp, chilli, tamarind and lime dressing



YUM HUAPLEE ยำหัวปลี 26 
Banana blossom salad with fried prawns, peanuts, shallot, roasted coconut, 64 degrees egg, tamarind and smoked chilli jam dressing

YUM NASHI PEAR ยำลูกแพร์ญี่ปุ่น 26 
Nashi pear salad with crispy soft shell crab, coriander, shallot, roasted coconut, dried shrimp, chilli and lime juice

YUM MANGO ยำมะม่วงปลาทอด Market price 
Green mango salad with crispy whole fish of the day, coriander, shallot, roasted coconut

GRILL AND FRY

ย่างและทอด

MAKUA TORD มะเขือทอดพริกแกง 11.5  
Fried crispy curry and lime stone paste battered eggplant with sweet chilli and peanuts

SALT & PEPPER TOFU AND MUSHROOM เท็ดกับเต้าหู้ทอดรสคัมย้า 17
Lime stone paste battered bean curd and mushroom with Tom yum spice salt

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

SALT & PEPPER CALAMARI ปลาหมึกชุบแป้งทอด 18
Lime stone paste battered calamari with Tom yum spice salt

CRYING TIGER เนื้อย่างจิ้มแจ่ว 26.5
Char grilled Issan style marinated Wagyu striploin

GAI YANG ไก่ย่าง 17 
Char grilled turmeric and lemongrass marinated chicken

PLA'S PORK RIBS ซี่โครงหมูรสสมะขาม 26
Twice cooked pork ribs with tamarind sauce

PLA LARD SRIRACHA ปลาราคสดพริก Market price
Fried fish of the day with house Sriracha sauce and Thai basil

CURRY AND SOUP

แกงและต้ม

GAENG KEAW WAN แกงเขียวหวาน 22
Green curry with chicken thigh fillet, Thai eggplant, wild ginger, kaffir lime leaf, chilli and Thai basil

GAENG NGOR แกงคั่วเงาะกับส้มปะรด 25 
Confit duck curry, rambutan, pineapple, cherry tomato and kaffir lime leaf


TOM YUM GOONG ต้มยำกุ้ง 26
Spicy and sour soup with Northern coast banana prawns, lemongrass, galangal, kaffir lime leaf and coriander


MASSAMAN แกงมัสมั่น 22
Southern Thai style curry, slow cooked beef cheek, tamarind and palm sugar



RICE AND NOODLE

ข้าวและก๋วยเตี๋ยว

PAD THAI ผัดไท 18
Pad Thai noodle with chicken, egg, peanuts, chilli, beansprouts, tamarind, dried shrimp and palm sugar

PAD SEE EIW ผัดซีอิ้ว 18 
Wok fried flat rice noodle with chicken, egg, dark soy sauce and Chinese broccoli

KUY TEAW KEE MAO ก๋วยเตี๋ยวผัดซี๊เมา 18 
Wok fried flat rice noodle with chicken, egg, chilli, Chinese cabbage, bamboo shoot and holy basil

KHAO PAD ข้าวผัด 18  
Wok fried rice with chicken, egg, tomato and Chinese broccoli


KHAO PAD MOK NUA ข้าวผัดหมกเนื้อ 23  
Thai style Biryani rice with braised beef, turmeric and spice



KHAO PAD MAN GOONG ข้าวผัดมันกุ้งทะเล 25.5
Wok fried rice with Northern coast banana prawns, Southern calamari and Basa fillet with spicy shrimp sauce

LARGER


จานหลัก


PAD PAK ผัดผักจวนเต้าหู้ 17.5  
Wok tossed Chinese broccoli, mushroom and tofu with mushroom sauce



PLA NEUNG MANAO ปลานึ่งมะนาว 19 
Steamed fish fillet, Chinese cabbage, Chinese celery, coriander with chilli and lime dressing



PAD KRA PAO กระเพราไก่ 18.5  
Wok tossed chicken, chilli and holy basil


GAI NAM PRIK PAO ไก่ผัดน้ำพริกเผา 19
Wok tossed chicken with cashew nut, chilli, shallot and chilli jam

TAO HU PRIK KHING พริกชิงผัดเต้าหู้กับเห็ด 20 
Wok fried tofu and mushroom with Khao Pla's curry paste, beans and peanuts

NUA PAD CHA PRU เนื้อผัดชะพลู 22 
Southern Thai dry curry with shredded beef okra, kaffir lime and betel leaf

KANA MOO KROB คะน้าหมูกรอบ 21.5  
Wok tossed crispy pork belly, Chinese broccoli and chilli

PLA PAD KERN CHAI ปลาคั่วคื่นช่าย 22  
Wok tossed fish fillet with ginger, fungus, shallot and Chinese celery

MOO KROB PRIK KHING หมูกรอบผัดพริกชิง 24.5 
Wok fried crispy pork belly with Khao Pla's curry paste, beans and kaffir lime leaf

HOY PAD PED หอยผัดเม็ด 25.5
Wok fried baby clam with house Sriracha sauce and Thai basil

GOONG MA KHAM กุ้งมะขาม 28
Fried Northern coast banana prawns with eschallot, coriander and tamarind sauce

SIDE

จานเคียง

ROTI โรตีสี 4
A light, soft, buttery and flaky flat bread best enjoyed with curries and all sauce-based dishes

FRIED EGG ไข่ดาว 3
Fresh farm eggs are pan-fried to perfection and crispy around the edges

THAI STICKY RICE ข้าวเหนียวนึ่ง 4

STEAMED THAI JASMINE RICE ข้าวสวย 4

DRINK

เครื่องดื่ม

Coke/ Diet / Zero / Sprite 3.5
Naturally Still Water (750ml) 10
Lightly Sparking Water (750ml) 10
Thai Iced Tea (250ml) 7
Thai Milk Tea (250ml) 7.5
Lime Iced Tea (250ml) 7
Coconut (280ml) 7

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 issues with our wait staff prior to ordering.