

M A R E W T H A I C U I S I N E

# ENTRÉE

## Mixed Entrée \$13

A combination of chicken satay, curry puff, spring roll, spicy pork meatball, chicken cake

## Fresh Vegetable Spring Rolls \$10.5 V

Fresh tasting rice paper rolls packed with light vermicelli noodles and fresh vegetables

## Spicy Pork Meatballs \$10.5

Minced pork balls flavored with lime juice and chili

## Chicken Satay \$13

4 Skewered chicken slices & homemade peanut sauce.

## Ma Rew Fried Chicken \$12

Battered chicken wings with sweet chili sauce (3pc).

## Chicken Curry Puffs \$11.5

Potato and chicken curry soft pastries

## Crumbed Prawns \$13

Whole prawns coated in shredded coconut

## Fried Tofu Satay \$10.5

Fried tofu satay with our homemade peanut sauce. (6pc)

## Prawn Crackers \$7

Prawn crackers served with homemade peanut sauce. (n/a)

## Crispy Vegetable Spring Rolls \$10.5 V

Light and crispy mixed vegetable spring rolls.

## Prawn Spring Roll \$13

Deep fried spring rolls stuffed with prawn

## Thai Money Bags \$11.5

With minced prawns, chicken, and water chestnuts

## Thai Chicken Cakes \$10.5

An alternative to the traditional Thai fish cake

## Thai Fish Cakes \$10.5

A traditional Thai entree made with seasoned fish

## Seasonal Vegetable Tempura 11.5 V

Seasonal vegetables lightly fried in tempura batter

## Carrot Salad - Som Tum \$13

A local take on a spicy Thai favorite (n/a)

## Thai Sun-Dried Beef \$12

Marinated strips of beef, fried until golden brown (n/a)

## Lemongrass Chicken \$11.5

Fried chicken pieces marinated with lemongrass (n/a)



# THAI STYLE SALAD

## Beef Salad

**\$23**

Sliced beef in a spicy chili paste marinade with fresh red onion, celery, carrot, tomatoes and lime juice.



## Chicken Larb

**\$23**

Spiced minced chicken combine with fresh red onion, dried chilli flakes and lime juice.



## Crispy chicken salad

**\$23**

Crispy batter coated chicken with red onion, shredded carrot, celery and sweet chilli sauce.



## Pork Salad

**\$23**

Sliced Pork with lime juice, fresh red onions, dried chilies flakes, kaffir lime leaf, coriander ,spring onion .



## Prawn Salad

**\$25**

Whole Prawns with lime juice, lemongrass, fresh red onions, carrot, chilli paste and kaffir lime leaf.



## Fish Salad

**\$25**

Sliced and Battered fillets fish with lime juice, fresh red onions, dried chili flakes, lime leaf, coriander, spring onions and crushed toasted rice.



**Noodle Soup**  
**Chicken,Pork,**  
**Beef \$23**  
**Prawn,**  
**Duck \$25**

Traditional Thai noodle soup with bean spouts, bok choy, spring onions and coriander



## Soup



Tom Yum



Tom Kha

*Vegetables/Mushroom.*  
*Tofu/Chicken.*  
*Prawns.*

Soup	Main
<b>\$12</b>	<b>\$20</b>
<b>\$13</b>	<b>\$22</b>
<b>\$14</b>	<b>\$24</b>

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M A R E W T H A I C U I S I N E

# NOODLE

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	<b>Choice of Meat</b>	
Vegetables		<b>\$21</b>
Tofu		<b>\$22</b>
Chicken, Pork, Beef		<b>\$22</b>
Prawns, Hoki		<b>\$25</b>
Duck		<b>\$25</b>

## **Pad Thai**

Thin rice noodles stir fried with beansprouts, egg, tofu and topped with crushed peanuts.

## **Ma Rew Wai Wai Noodles**

Pad Thai made with Thin vermicelli noodles stir fried with beansprouts, egg, tofu and topped with crushed peanuts.

## **Pad See Ew**

Wide rice noodles stir fried with egg, and vegetables

## **Mee Goreng \$23**

Indonesian egg noodle dish stir fried with seasonal vegetables.

## **Drunken Noodles \$23**

Fragrant and spicy egg noodles stir fried with bamboo, green peppercorns, vegetables and chili paste.

## **Chaing Mai Noodles \$23**

Edd noodle stir fried with oyster sauce, onion, beansprouts and topped with egg foo yong.

## **Singapore Noodles \$23**

Thin rice noodles with pork, chicken, shrimp and egg stir fried with vegetables and a mild curry powder.

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M A R E W T H A I C U I S I N E

# THAI CURRY

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## Choice of Meat

Vegetables	\$22
Tofu	\$23
Chicken, Pork, Beef	\$23
Prawns, Hoki	\$25.5
Duck	\$25.5

## Green Curry

Traditional Thai Green curry with bamboo shoot, vegetables in coconut milk.

## Red Curry

Traditional Thai Red curry with bamboo shoot, vegetables in coconut milk.

## MaRew Red Duck Curry

Sliced duck breast in a coconut based red curry sauce with pineapple, lychee and vegetables.

## Yellow Curry

Traditional Thai Yellow curry with potato, onion, carrot green bean in coconut milk.

## Pineapple Red Curry

Traditional Thai Red curry add pineapple with vegetables in coconut milk.

## Panang Curry

Traditional Thai Panang curry with a ticker curry sauce, crushed peanuts, and vegetables in coconut milk.

## Jungle Curry

Thai spicy red curry made without coconut milk with green peppercorns and vegetables.

## Prawn/ Hoki Choo Chee Curry

Sliced and battered fish fillets or prawns topped with a choo chee curry sauce served over vegetables with kafir lime leaf.

## Beef massaman Curry

Slow cooked beef in a rich creamy massaman curry with potatoes, onion and peanuts.

## Lamb massaman Curry \$25.5

Slow cooked Lamb in a rich creamy massaman curry with potatoes, onion and peanuts.

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M A R E W T H A I C U I S I N E

# WOK FRIED

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Vegetables	Choice of Meat	
Tofu		\$22
Chicken, Pork, Beef		\$23
Prawns, Hoki		\$25.5
Duck		\$25.5

## Stir Fried Cashew Nuts

Stir fried cashew nuts with mushrooms, onion, chili paste, seasonal vegetables.

## Pad Puk **V**

Seasonal vegetables stir fried with oyster sauce.

## Sweet Chili Jam

Crispy batter coated meat with cashew nuts, mushrooms, onion, seasonal vegetables and sweet chili sauce.

## Stir Fried Ginger

Stir fried with ginger and seasonal vegetables and Chinese black mushrooms.

## Sweet and Sour

Crispy batter coated meat with a sweet and sour tomato based sauce with pineapple, carrot and onion.

## Chicken Macadamia

Sliced crispy crumbed marinated chicken breast dressed in a tangy plum sauce, sprinkled with crushed macadamia nuts.

## Stir Fried with Peanut Sauce

Sliced meat stir fried with seasonal vegetables and topped with homemade peanut sauce.

## Red Curry Paste (Pad Prik Gaeng)

Sliced meat stir fried with red curry paste, bamboo, green beans, pumpkin and carrot.

## Minced Chicken Or Pork Spicy Basil

Stir fried with basil infused chili paste, onion, carrot and green beans.

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M A R E W T H A I C U I S I N E

# WOK FRIED

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## Choice of Meat

Vegetables	\$22
Tofu	\$23
Chicken, Pork, Beef	\$23
Prawns, Hoki	\$25.5
Duck	\$25.5

## Stir Fried Prawns

Prawns stir fried with yellow curry sauce and chili paste with celery, carrots, egg and spring onions

## Prawn Tamarind

Succulent prawns with a tangy tamarind sauce and seasonal vegetables.

## Hoki /Prawn Hor Mok

Stir fried battered fish slices with red curry paste, egg and coconut cream with seasonable vegetables.

## Pineapple Fried Rice

Fried rice with egg, yellow curry paste, pineapple, raisins, vegetables and cashew nuts

## Fried Rice

Egg fried rice with chicken beef or pork with onion and vegetables.

## Sizzling Plate

### Garlic Black Pepper

Stir fried with seasonal vegetables and a garlic and black pepper sauce.

### Three Brother

Stir fried with seasonal vegetables and oyster sauce with Chicken Pork and Beef.

### Oyster Sauce

Stir fried with seasonal vegetables in oyster sauce.

### Hoki/ Prawn Pad Cha

Stir fried with chili paste and turmeric with spice green pepper corns and galangal.

### Crispy Pork with Basil Leave

Thai style Crispy pork spicy, stir fried with basil infused chili paste, seasonal vegetable, onion, carrot and green beans.

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## Extras

Jasmine Rice \$2.9

Peanut Sauce\$3

Cashew Nut \$3

Fresh Chili\$1

Extra Meat \$3

Combination Chicken Pork Beef \$3

Roti\$3.5

Rice Noodle\$4

Egg Noodles \$5

Fried Egg \$3.5

Extra Prawn \$2.5ea