



KIN LEN

» — EASY SNACKS — ◀



MIANG KUM GF (2) \$8

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Prawns, roasted peanuts,
roasted coconut, red onion,
ginger, lime, cucumber
on betel leaf and aromatic
house made sauce



PEEK GAI TODD \$12

=====
Crispy fried marinated
chicken wings served with
sweet chilli sauce

GF GLUTEN FREE

ENTRÉE

MEUK YANG 2 SKEWERS \$7

Fillet octopus skewers served
with Nahm Jim seafood

SATAY GAI 6 SKEWERS \$12

Grilled marinated chicken sticks
served with peanut sauce and
cucumber relish

MOO PING 2 SKEWERS \$6

Grilled marinated pork skewer
with Nahm Jim Jeaw

MEUK TODD (SALT & PEPPER SQUID) \$16

Battered salt and pepper squid
served with sweet chilli sauce

PUEAK TODD / TAO HU TODD / KHAO PODE TODD \$9

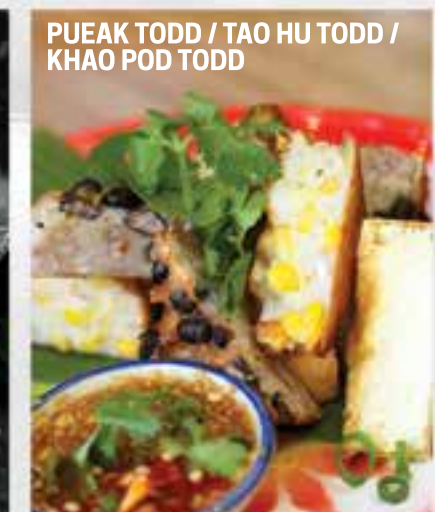
A mixed of crispy taro, tofu
and corn fritter. Served with
our house made tamarind with
roasted peanut sauce

TOM YUM GOONG \$12

Classic Thai spicy soup
with prawns, mushrooms
and Thai herbs



MEUK YANG



PUEAK TODD / TAO HU TODD /
KHAO PODE TODD



MOO PING



SATAY GAI



TOM YUM
GOONG



MEUK TODD

Food served may vary from the photographs shown



MAINS

» KAB KAO «

THE TASTE OF THE LOCAL



PED PA-LO
\$27

A
MUST
TRY

Free range duck braised with
five spices served on steamed
Chinese broccoli

MOO GROB
NAHM PRIK
NHUM
\$20

Crispy pork belly topped with capsicum
and long big chilli relish



NEUA YANG
\$19

Char grilled wagyu beef served
with Nahm Jim Jeaw



SOM TUM PU NIM



YUM MA-MUANG PLA GROB



LIN YANG



NAHM TOK NEUA

NAHM TOK
NEUA
\$19

E-Sarn style grilled wagyu beef
with Thai herbs and chilli

SOM TUM
PU NIM
\$18

Green papaya salad with soft
shell crab, peanuts and dried
shrimps

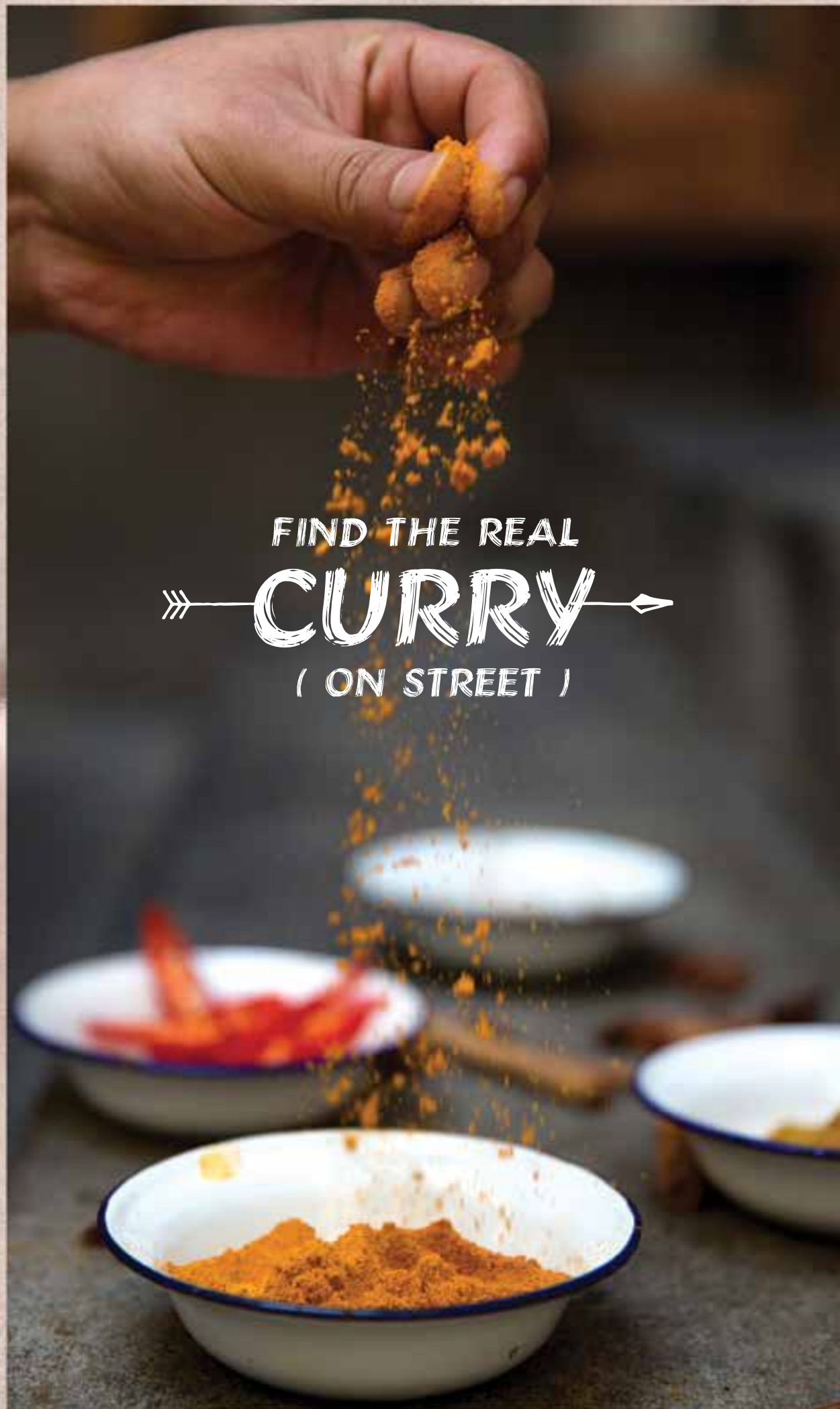
YUM
MA-MUANG
PLA GROB
\$19

Salad of green mango/apple
(seasonal), crispy fish fillets,
coriander, shallot, roasted
coconut, chilli and lime dressing

LIN YANG
\$20

Grilled marinated ox tongue
served with Nahm Jim Jeaw

Food served may vary from the photographs shown



FIND THE REAL
» CURRY «
(ON STREET)

GF GLUTEN FREE

CURRY

GEANG
DANG
NEUA GF
\$18

Aromatic Thai red curry
with red chilli paste, beef,
cherry eggplant and basil

MASSAMUN
NEUA GF
\$19

Mild Thai curry with slow
cooked beef served with
potatoes

GEANG
KEAW GAI GF
\$18

Classic Thai coconut curry
flavored with green curry paste,
chicken, kaffir lime and basil

GEANG DANG NEUA



MASSAMUN NEUA



GEANG KEAW GAI



Food served may vary from the photographs shown



» WOK «
WITH A DIFFERENCE

WOK PORK BELLY & PAD CHA

PAD PRIK KHING MOO GROB

\$20

Wok tossed fried crispy pork belly
with red chilli paste, beans and kaffir
lime leaves

KANA MOO GROB

\$19

Wok-fried crispy pork belly,
chilli and Chinese broccoli



PAD CHA TA-LAY

\$21

Wok-fried mixed seafood with
fresh herbs, chilli and turmeric paste,
served on sizzling hot plate

(Scallop is not available)



Food served may vary from the photographs shown

KRA POW NEUA

\$17
Wok-fried beef with crushed garlic, chilli infused and basil

GAI PAD MED MA-MUANG

(CHICKEN CASHEW NUT)
\$17
Wok-fried chicken with cashew nuts and chilli jam sauce



PLA NEUNG SE-EW
\$21

Steamed fish fillet with ginger and dark soy sauce, ginger, shiitake, shallots and onions



PAD HOY LAI
\$21

Baby clam stir-fry in chilli jam sauce, served on sizzling hot plate





PAD CHA TAO HU
\$17

Wok-fried tofu, chilli paste, green peppercorn
and mixed vegetables



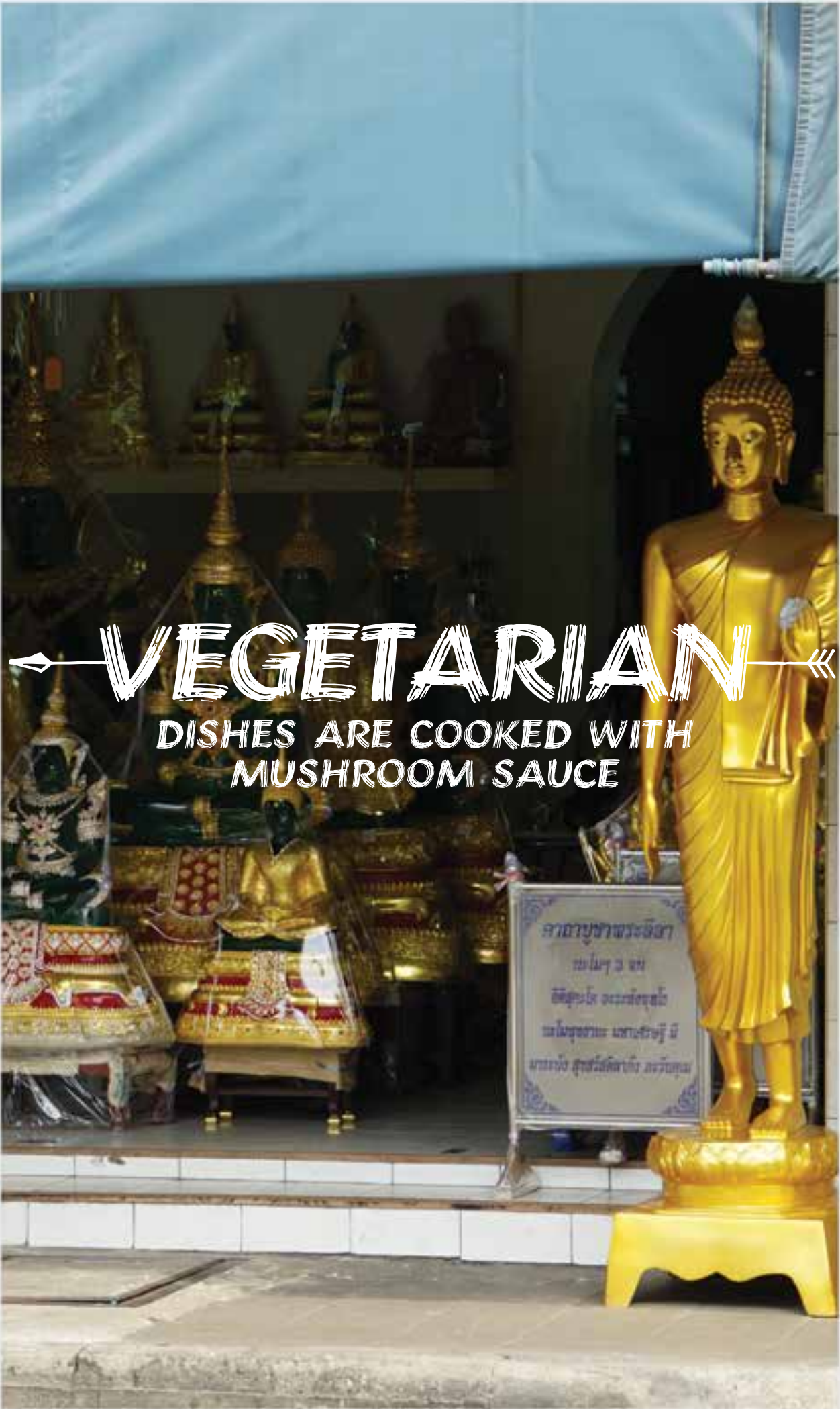
PAD PAK
RUAM
\$15

Wok-fried seasoning
vegetables with mushroom
sauce



TAO HU
SONG
KRUENG
\$17

Stir-fried of mixed mushrooms
and tofu in gravy sauce, served
in clay pot



VEGETARIAN
DISHES ARE COOKED WITH
MUSHROOM SAUCE



THE ULTIMATE
STREET
FOOD



KHAO MUN GAI
\$15

Slow cooked chicken breast with steamed ginger rice and a side of soup



KHAO NAH GAI
\$15

Chicken breast topped with gravy sauce served with steamed rice



KRA POW GAI KAI DOW
\$16

Wok-fried chicken minced with chilli and basil, served with fried eggs and rice



KHAO MOK NEUA
\$17

Southern region style stewed beef and gravy, served with turmeric rice and a side of soup



A
MUST
TRY

KHAO MUN GOONG OB MOR DIN
\$20

Baked rice with spicy shrimp sauce served with prawns and onsen egg in clay pot

KHAO PAD KEE MAO
\$15

Spicy fried rice with chicken, crushed garlic, chilli and basil

KHAO PAD GAI
\$15

Fried rice with chicken, eggs and vegetables



STREET FOOD NOODLE DISHES

PAD THAI
GAI

\$15
Wok-fried thin rice noodles with chicken, eggs, bean sprouts, and crushed peanuts

PAD SE-EW
NEUA

\$15
Wok-fried flat rice noodles with beef, eggs, Chinese broccoli and sweet soy sauce

PAD KEE
MAO GAI

\$15
Wok-fried flat rice noodles with chicken, chilli and basil

BA MEE PED

\$19
Original Thai Riffic's recipe five- spice duck, served on dry egg noodles

GUAY TEAW
NEUA TOON

\$15
Thin rice noodles with beef balls and stewed beef soup



Food served may vary from the photographs shown



KHAO GAI YANG

\$15

Grilled marinated chicken thigh served with rice and side dish of soup

BA MEE GAI YANG

\$16

Grilled marinated chicken thigh served with egg noodles and side dish of soup

BA MEE NAH GAI

\$15

Gravy chicken breast served on egg noodles and side dish of soup



JUST A LITTLE
» SIDES «

PEANUT
SAUCE
\$4

STEAMED
CHINESE BROCCOLI
W/CHILLI AND
GINGER SAUCE
\$5

STEAMED
RICE
\$3

TURMERIC
RICE
\$4

STEAMED
GINGER RICE
\$4

ROTI
\$3

» FEEL GOOD « DESSERTS



KAO NIEW AI TIM \$9

Thai sweet sticky rice with longan, jackfruit, tapioca and coconut ice cream

KHAO TOM MHAD AI TIM \$9

Steamed banana wrapped in sticky rice and black beans, served with homemade coconut ice cream



NAHM KANG SAI \$9

Crushed ice with floral syrup, bread and Thai topping



A
MUST
TRY

AI TIM NAH PLA HANG \$9

From Thai ancient recipe, a refreshing desserts of homemade Pandan ice cream, dried anchovy flakes and watermelon balls, served on sweet sticky rice



Thai Riffic

On Street

PARRAMATTA WESTFIELD

2184B / 159-175
CHURCH STREET
PARRAMATTA NSW 2150

PHONE
02 8628 7332

EMAIL
thairifficonstreet@gmail.com

TRADING HOURS
7 days : 11am - 10pm

GREENWOOD PLAZA

SHOP P49/50
36 BLUE STREET
NORTH SYDNEY NSW 2060

PHONE
02 8920 9721

EMAIL
thairifficgreenwood@gmail.com

TRADING HOURS
7 days : 11am - 10pm

PLEASE NOTE:

- > WE DO NOT SEPARATE THE BILL
- > WE DO NOT ACCEPT AMEX
- > EFTPOS, VISA & MASTERCARD ACCEPTED
WITH A MINIMUM OF \$20
- > CORKAGE PER PERSON \$3 FOR BYO
- > ALL CREDIT & DEBIT CARD PAYMENTS
INCUR A 1% SURCHARGE
- > PRICES ARE SUBJECT TO CHANGE
WITHOUT NOTICE
- > PLEASE INFORM OUR STAFF
IF YOU HAVE FOOD ALLERGIES
- > PLEASE BE ADVISED FOOD SERVED
MAY VARY FROM THE PHOTOGRAPHS
SHOWN