

Thai Riffic

On Street

Parramatta

Dine-in

Booking

Takeaway

PHONE

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thairifficonstreet.com.au

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## KIN LEN

EASY SNACKS

### 1. MIANG KUM (2 PCS) \$8 **GF**

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

### 2. PEEK GAI TODD (8 PCS) \$12

Crispy fried marinated chicken wings served with sweet chilli sauce

### 3. MEUK YANG \$7 (2 SKEWERS)

Fillet octopus skewers served with Nahm Jim seafood

### 4. SATAY GAI \$12 (6 SKEWERS)

Grilled marinated chicken sticks served with peanut sauce and cucumber relish

### 5. MOO PING \$6 (2 SKEWERS)

Grilled marinated pork skewer with Nahm Jim Jeaw

### 6. MEUK TODD (8 PCS) \$16

(SALT & PEPPER SQUID) Battered salt and pepper squid served with sweet chilli sauce

### 7. PUEAK TODD / TAO HU TODD / KHAO PODE TODD (6 PCS) \$9

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

### 8. TOM YUM GOONG \$12

Classic Thai spicy soup with prawns, mushrooms and Thai herbs



## KAB KAO

THE TASTE OF THE LOCAL

### 9. PED PA-LO \$27 A MUST TRY

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

### 10. MOO GROB NAHM PRIK NHUM \$20

Crispy pork belly topped with capsicum and long big chilli relish

### 11. NEUA YANG \$19

Char grilled wagyu beef served with Nahm Jim Jeaw

### 12. NAHM TOK NEUA \$19

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

### 13. SOM TUM PU NIM \$18

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

### 14. YUM MA-MUANG PLA GROB \$19

Salad of green mango or apple (depending on seasonal availability, our staff will let you know which is available), crispy fish fillets, coriander, shallot, roasted coconut, chilli and lime dressing

### 15. LIN YANG \$20

Grilled marinated ox tongue served with Nahm Jim Jeaw

### A MUST TRY 9



## FIND THE REAL CURRY (ON STREET)

### 16. GEANG DANG NEUA **GF** \$18

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

### 17. MASSAMUN NEUA **GF** \$19

Mild Thai curry with slow cooked beef served with potatoes

### 18. GEANG KEAW GAI **GF** \$18

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

**GF** GLUTEN FREE



## MAINS WOK WITH A DIFFERENCE

### 19. PAD PRIK KHING MOO GROB \$20

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

### 20. KANA MOO GROB \$19

Wok-fried crispy pork belly, chilli and Chinese broccoli

### 21. PAD CHA TA-LAV \$21

Wok-fried mixed seafood with fresh herbs, chilli and turmeric paste

### 22. KRA POW NEUA \$17

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

### 23. GAI PAD MED MA-MUANG \$17 (CHICKEN CASHEW NUT)

Wok-fried chicken with cashew nuts and chilli jam sauce

### 24. PLA NEUNG SE-EW \$21

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

### 25. PAD HOY LAI \$21 A MUST TRY

Baby clam stir-fry in chilli jam sauce

