



Thai food has become one of the most popular dishes in Australia and is recognised as one of the world's great cuisines.

Ithai is one of the leading Thai restaurants in Sydney and our chefs are constantly developing new recipes, incorporating authentic ingredients to produce both traditional and contemporary dishes.

Thai food is not only highly appetizing, but also very nutritious. our chosen dishes are low in fat and well balanced. carefully selected recipes are deliciously tasty and meet a variety of dietary needs.

we look forward to welcoming you with true Thai hospitality.

some dishes in this menu may contain fish sauce, soya sauce or nuts
all prices are GST inclusive

APPETISERS

KAO GREEB GOONG	Traditional style prawn crackers with peanut sauce	4.9
POH PIAH SOD (2PCS)	Fresh rice paper rolls with chicken, Thai herb, rice vermicelli, homemade dipping (2) or vegetarian	12
PEEK GAI TOD (4PCS)	Crispy chicken wings, served with sweet chilli sauce	8.9
SATAY GAI (4PCS)	Chicken on bamboo skewer with 1 Thai peanut sauce	13.9
POO NIM	Deep fried turmeric and black pepper soft shell crab	15.9
KARI PUFF (4PCS)	Mom recipe curry puff, potato, pea, carrot filling and cucumber relish	8.9
YUM GOONG	1 Thai prawn and grilled eggplant salad with homemade chili jam dressing	15.9
DUCK PANCAKE (4PCS)	Roast duck breast in Thai herbs and served with Hoi sin sauce on a pancake	14.9
MIENG GOONG (2PCS)	Betel leave with crab, toasted coconut, lime, ginger, peanut, caramel sauce (2) or vegetarian	12
TOFU TOD	Deep fried firm tofu with sweet chili sauce and ground peanut	11.9
GIEW GOONG (4PCS)	Crispy prawn in wonton skin	14.9
MIXED ENTREE (4PCS)	Mix entrée platter of Satay chicken, chicken wings, Spring roll and Kari puff	12.9

KRABI BANQUET \$39.90 PER PERSON (2 OR MORE)

APPETISERS Traditional style prawn crackers with peanut sauce

MIXED ENTRÉE PLATE Crispy lemongrass chicken wings, served with sweet chilli sauce

Deep fried vegetable spring rolls served with sweet plum sauce

Grilled marinated chicken on bamboo skewers
served with peanut sauce

MAINS Salt and pepper calamari served with spicy sweet sauce

Mild curry slowly braised beef in rich mild coconut milk with
cardamon, turmeric, cinnamon, and tamarind

Stir fried Asian green with shitake mushrooms in bean sauce

Stir fried sliced chicken with chilli, garlic, bamboo shoots,
long beans, onion red capsicum, and holy basil

Steamed jasmine rice

DESSERT Coconut Ice cream

LANTA BANQUET \$49.90 PER PERSON (3 OR MORE)

APPETISERS Traditional style prawn crackers with peanut sauce

MIXED ENTRÉE PLATE Crumbed Squid & chicken balls with sweet chilli sauce

Tasty vegetarian puff of curried potato pea carrots
served with Thai sweet chilli sauce

Grilled marinated chicken on bamboo skewers
served with peanut sauce

MAINS Salt and pepper prawns served with spicy sweet sauce

Mild curry slowly braised beef in rich mild coconut milk with
cardamon, turmeric, cinnamon, and tamarind

Stir fried chicken with cashew nut with chilli jam and hot dry chilli

Stir fried sliced Wagyu beef with shallot, onion,
long red chilli, garlic, capsicum in oyster sauce

Stir fried Asian green with shitake mushrooms in bean sauce

Steamed jasmine rice

DESSERT Coconut Ice cream



PHIPHI BANQUET \$59.90 PER PERSON (3 OR MORE)

APPETISERS Traditional style prawn crackers with peanut sauce

MIXED ENTRÉE PLATE Grilled marinated chicken on bamboo skewers
served with peanut sauce

Tasty vegetarian puff of curried potato pea carrots
served with Thai sweet chilli sauce

Roasted duck breast in Thai herbs and served with
Hoi Sin Sauce on a Pancake

Garlic Prawns served on a hot pan

MAINS Green curry chicken with coconut milk, eggplant, lime leaf,
and holy basil

Crispy pork belly with hot and sour sauce

Grilled I-san style Wagyu beef with tamarind, chili dipping sauce

Whole grilled king jumbo prawns topped with spicy I Thai dressing

Crispy fried fish fillets topped with house made sweet chilli garlic sauce

Stir fried Asian green with shitake mushrooms in bean sauce

Steamed jasmine rice

DESSERT Black sticky pudding with young coconut

PAD (TOSSED IN THE WOK)

PAD KRA PRAO	Stir fried sliced chicken or prawns with chilli bamboo shoots, long beans and holy basil	24.9/ 28.9
GOONG SNOW PEA	Stir fried snow peas with prawns and oyster sauce	28.9
PAD PED TAKAI TALAY	Stir fried seafood with lemongrass, red onion and lime leaf in a spicy house made curry paste	28.9
PAD MED MA MUANG	Pan fried chicken breast fillet with water chestnut, onion, dried long red chili, cashew nut, and authentic Thai chili jam.	26.9
PAD MOO GROB	Crispy pork belly with hot and sour sauce	24.9
PAD PRIK SOD	Stir fried sliced chicken or prawns with shallot, onion, long red chilli, garlic, capsicum with oyster sauce	24.9/28.9
PRA RAM LONG SONG	Stir fried chicken with steamed mix seasonal vegetable topped with Satay dressing	24.9
NUM MUN HOI	Oyster Beef Wagyu beef or chicken with seasonal vegetables	28.9/ 24.9
GOONG KRA TIAM	Garlic prawns served on a hot pan	28.9
KRA PRAO NUA	Stir fried sliced Wagyu beef with chill , bamboo shoots, long beans and holy basil	28.9

PLA (FISH)

PLA YARNG	Grilled fish in banana leave with fresh turmeric and mixed Thai herb	28.9
SALMON YARNG	Grilled Tasmania salmon, chili, lime, green apple and saw tooth coriander	28.9
KIEW WAN PLA	Green curry fish, green pepper corn, wild ginger and apple eggplant or vegetarian	28.9

YARNG (GRILLED)

CRYING TIGER	Grilled I-san style Wagyu beef with tamarind, chili dipping sauce	28.9
GOONG RAD PRIK	Whole grilled King jumbo prawns topped with spicy I thai dressing	28.9
LAMB YARNG	Grilled southern style marinade lamb cutlet with cucumber, tomato salad and chili dressing	29.9

TOD (DEEP FRIED)

PLAMUEK PRIK TAI DAM	Salt and pepper calamari served with spicy sweet sauce	26.9
GOONG PRIK TAI DAM	Salt and pepper prawns served with spicy sweet sauce	28.9

SOUPS

TOM KHA GAI	creamy chicken soup made with fragrant herb stock of galangal, lemon juice, chilli paste, mushroom and tamarind	10.9
TOM YUM GOONG	the classic spicy lemongrass soup with prawns, mushroom and fresh chilli	12.9

PAK (VEGETARIAN)

GANG KEOW PAK	Green curry tofu, beans, Thai eggplants garnished with chili and holy basil	17.9
SILKEN TOFU	Woks toss silken bean curd, mixed mushroom, chili and shallot	18.9
PAD PAK	Stir fried Asian green with shitake mushrooms in bean sauce	17.9
KRA PRAO PAK	Chilli Basil Tofu with green bean, capsicum, fresh chilli and baby corn.	17.9

YUM (SALADS)

YUM NUA	Grilled marinated Wagyu beef sliced and tossed with mild chilli lime juice and herbs	28.9
YUM PAK	Steamed seasonal vegetable mix with tofu, spicy lemon dressing	17.9

GANG (THAI CURRIES)

GANG KIEW WAN	Green curry breast chicken with coconut milk, eggplant, lime leaf, and holy basil	24.9
GANG DANG PED	Red curry of roasted duck breast, pineapple, tomatoes, and holy basil	27.9
MUSSAMAN NUA	Mild curry slowly braised beef in rich mild coconut milk with cardamon, turmeric, cinnamon, and tamarind	24.9
PANANG JUMBO PRAWNS	Panang Jumbo prawns curry with green bean, kaffir lime, chilli and fresh coriander	34.9

KOUI-TEEW (NOODLE)

PAD THAI	Pad Thai rice noodle with, egg, bean sprouts, crushed peanut, garlic chives and tofu	
PAD SEE EW	Flat noodles fried with Chinese broccoli, egg and sweet soy sauce	
	Mix vegetable	17.9
	Chicken or beef	24.9
	Duck	27.9
	Chicken and prawn	27.9
	Prawn	28.9

KHAO (RICE)

STEAMED RICE	steamed jasmine rice	2.9
KAO PAD	classic fried rice chicken/prawn with egg, chinese broccoli, garlic and spring onion	24.9/28.9