

Dee Thai Menu (2009)

A Gourmet's Guide to Thai Cuisine

Ideally, For Thai Cuisine should be taken in small amounts. There is a variety of dishes with different textures and flavor's. You will appreciate the flavor's and taste more, if you select a few amounts at a time.

“The experience of having a Thai meal is a communal one. Many dishes are served for all to share. This makes the meal more enjoyable because you can sample different dishes.”

The Management at Dee Thai try to make every effort to ensure that every dish you order is cooked exactly to your requirement.

The Dee Thai management.

Starters

- 1. *Koong Pao (Grilled Jumbo Prawn)* **12.50**
Grilled pacific fresh jumbo prawn served with seafood sauce and spicy fruit salad**
- 2. *Goose liver with Tamarind sauce* **12.50**
Pan-fried fresh goose liver(100g) served with tamarind sauce accompanied with vegetable salad, lime dressing and fruit salad**
- 3. *Crispy Seaweed* **3.50**
Deep-Fried until crispy and sprinkled with sesame seeds**
- 4. *Fish Cakes (Tod Man Pla)* **5.90**
Grey Feather back fish blended with curry paste and fresh herbs, Deep-Fried served with sweet cucumber and peanut sauce**
- 5. *Prawn Cakes (Tod Man Goong)* **6.90**
Tiger Prawn blended with salt, pepper and fresh herbs, Deep-Fried served with a sweet Plum sauce**
- 6. *Spare Ribs* **6.50**
Tender spare ribs of pork marinated in our Chef's Special sauce and roasted, Served with honey.**
- 7. *Baked Mussels (Hoi Op Mor Din)* **6.50**
Baked mussels in an earthen pot with galangal, lemon grass and herbs served with chef special sauce**
- 8. *Chicken Satay* **5.90**
Strips chicken marinated in our Chef's special sauce, Barbecued served with peanut sauce.**
- 9. *Money Bag(Veggies option)* **4.90**
Sweet corn, potatoes, water chestnut, carrot, and green pea and marinated with herbs, wrapped in pastry deep-fried till crispy served with sweet Chilli sauce**
- 10. *Emerald Chicken (Chicken in pandanus leaves)* **5.90**
Tender chicken marinated with garlic and herbs wrapped in aromatic pandanus leaves and deep-fried. Served with home-made sauce.
(Not recommend to eat the pandanus leaves)**
- 11. *Crispy Duck Rolls* **5.90**
Shredded tender roasted duck meat and vegetable wrapped in**

- pastry and deep-fried till crispy served with home-made duck sauce
- 12. *Crispy Soft shell crabs with fruit salad* 6.50**
Deep-fried soft shell crabs in light batter till crispy and served with spicy fruit salad
- 13. *Crispy prawns curry leaves* 6.90**
Stir-fried crispy Tiger prawns with Thai herbs and curry leaves
- 14. *Prawns Tempura* 6.90**
Fresh Tiger prawns in light batter deep-fried till crispy served with Wasabi and Soya sauce
- 15. *Sesame Prawn Toast* 5.90**
Sliced baguette topped with minces prawns and sesame deep-fried till crispy served with Enoki mushroom and seaweed
- 16. *Paper Prawn Pancake* 7.50**
Tiger prawns marinated with herbs, crushed cashew nuts and deep-fried till crispy, Served with sweet plum sauce
- 17. *A Selection of Home made starters (Minimums for two)* 7.90Perperson**
Consist of Crispy Prawn Tempura, Chicken Satay, Duck Spring Roll, Money bag, Spare Ribs and Prawn Toast.

Soup

- 18. *Tom Yum Kong (Hot & Sour Soup)* 6.50**
World famous hot and sour prawns soup, enriched with Thai herbs and lemongrass

- 19. *Tom Kha Kai*** **5.50**
Chicken soup flavors with lemon grass, galangal, coriander, chilli, lime leaves and coconut milk
- 20. *Tom Yum Kai (Hot & Sour Soup)*** **5.50**
Spicy chicken soup flavors with lemon grass and Thai herbs
- 21. *Pho Taak (Spicy Soup)*** **6.50**
Spicy seafood soup with lemon grass, lime leaves, lemon juice and Thai herbs
- 22. *Kieaw Kong (Wonton Soup)*** **5.00**
Fresh mince of Tiger prawns marinated with herbs and wrapped in pastry

Thai Salads

- 23. *Kor Moo Yang Namtok*** **7.50**
Neck of Pork Marinated with Thai herbs and charcoal grill, toast in a zesty sauce made with limejuice, Lemongrass, coriander and nutty crushed glutinous roast rice
- 24. *Spicy Beef Salad*** **8.90**
Sliced char-grilled British sirloin steak with onions, spring onions, Celery and vegetable tossed in a limejuice, garlic and a chilli dressing.
- 25. *Spicy Pacific Seafood Salad*** **8.90**
A spicy seafood salad of scallops, Crab claws, mussels, squids, fish and prawns with onion, spring onions, celery, vegetables tossed with limejuice, garlic and a chilli dressing and flavored with fresh corianders
- 26. *Pla Goong (Thai Prawn Salad)*** **8.90**
King prawns marinated with herbs, tossed with chilli, garlic, lemon dressing and flavoured with fresh mints
- 27. *Laab (Chicken Salad)*** **7.50**
Most popular dishes of Thailand North Eastern Salad, A mince chicken flavoured With Thai herbs, and nutty crushed glutinous roasted rice and tossed with a limejuice, garlic and chilli dressing
- 28. *Crispy Catfish salad*** **8.50**
One of the specials dishes deep-fried fresh shredded catfish till crispy topped with Chef's own recipes of fresh herbs, lime leave, rhizome, ginger and limejuice and chilli dressing.
- 29. *Vermicelli noodle salad /Or Veggies option*** **6.50**
Vermicelli noodle salad with mince chicken, Mushroom, onions, corianders and fresh Chilli tossed with limejuice dressing.
- 30. *Papaya Salad /Or Veggies option*** **6.50**
One of the most popular dishes from northeast of Thailand. Shredded green papaya combined with tomatoes, string bean, fresh chilli, garlic, fish sauce, lime juice, roasted peanut and dried shrimps and accompaniments with sticky rice

Poultry

- 31. *Volcano chicken* 10.50**
Roasted Tender half chicken marinated with coriander, garlic and pepper sauce Served flambé, finish at your table with lava sauce.
- 32. *E-Sarn Kai Yang (North Eastern Style of Thailand)* 9.50**
Tender whole Poussin chicken marinated in garlic and herbs and charcoal grilled served with sticky Rice and papaya salad
- 33. *Roast Chicken* 9.50**
Tender half chicken roasted with herbs served with tangy sweet chilli sauce
- 34. *Chicken with Cashew Nuts* 8.90**
Chicken breast Flash Stir-fried with cashew nuts, dried chilli, spring onions, red and green peppers in oyster sauce
- 35. *Sweet and Sour Chicken/Pork or Fresh Salmon*
8.50/10.50**
Flash Stir-fried fillet of Chicken breast, Pork or fresh Salmon with vegetables in sweet and sour sauce
- 36. *Chicken orange sauce* 8.50**
Marinated of chicken breast in light batter and pan-fried served with sweet and tangy orange sauce
- 37. *Ginger Chicken Or Pork* 8.50**
Fresh fillet of chicken breast or pork flash stir-fried with ginger sauce, garlic, young ginger, spring onion and Chilli pepper
- 38. *Stewed Duck (Ped Pa-Row)* 9.50**
Stewed breast of duck with Thai herbs served with Pak Choi and Chef's special sauce
- 39. *Choo Chee Duck* 9.50**
Crispy tender half Roast duck, Slices served with creamy red curry sauce in flavor of coconut milk
- 40. *Tamarind Duck (Ped Ma kham)* 9.50**
Fillet of tender crispy half roasted duck cooked in an aromatic tamarind sauce, topped with crispy shallot and dried chilli
- 41. *Roast Duck* 9.50**
Tender of half roasted duck with herbs served with aromatic duck sauce

Meat

- 42. *Weeping Tiger* 18.50**
The most popular dished at Dee Thai, Angus sirloin steak marinated with herbs, Charcoal grilled and thinly sliced, served sizzling and accompaniments with spicy tamarinds sauce
- 43. *Green Weeping Tiger* 18.50**
Is one of the most popular dishes at Dee Thai, Angus sirloin Steak marinated with herbs, Charcoal grilled and thinly slices served sizzling top with creamy green coconut sauce
- 44. *E-Sarn Tiger* 18.50**
Most popular dish of north Eastern of Thailand marinated Angus sirloin steak with herbs and charcoals grilled ,thinly slice accompaniments with very spicy E-Sarn hot sauce, papaya salad and sticky rice
- 45. *Stir-fired Ribs- Eye Beef/Lamb chops or Venison* 12.50**
A lighter, more delicate taste of the Orient, Flash Stir-fried Ribs-eye beef, Lamb Chops or Venison with Black Pepper Sauce served sizzling
- 46. *Beef Yaowaraj* 10.50**
Marinated fillet of rib-eye beef with herbs and flash stir-fried with kale, oyster sauce .
- 47. *Pad Kra Prawn pork, Chicken 8.50/ or Ribs-eye beef* 12.50**
One of the most popular Thai dishes, made from fillet of chicken, pork, ribs-eye beef flash stir-fried over a flamed wok with crush chilli and garlic, and hot basil
- 48. *Charcoal grill Neck of Pork* 10.50**
Neck of pork Marinated in honey and herbs, then Charcoal grilled, Thinly sliced and accompaniments with a spicy tamarind sauce

Curries

- 49. *Thai Red or Green Curry* **8.50****
(Choice of Beef or Chicken) (Prawn 9.90) (Monk Fish 12.90)
The most famous Thai red or green curry made with coconut milk, fresh green Chilli eggplants, pea aubergines and sweet basils
- 50. *Panaeng Chicken, Pork (Or Rib-Eye Beef 9.50)* **8.50****
A choice of chicken or Rib-Eye beef in thick red curry sauce with coconut milk and lime leaves
- 51. *Massaman Rib-Eye Beef or Lamb* **9.50****
Stewed cubes of Rib-Eye beef or Lamb in massaman curry containing potato, cashew nuts, onions, coconut milk and Thai herbs
- 52. *Jungle Curry (Choice of Beef, Chicken or Pork)(very hot)* **8.50****
Traditionally a North eastern of Thai jungle curry made without coconut milk
- 53. *Duck in Red Curry (Geang Phed Ped Yang)* **9.50****
Roast duck fillet in a spicy red curry sauce made with coconut milk, lime leaves, fresh chilli and sweet basils leaves
- 54. *Yellow Curry Chicken* **8.50****
Fillet of Chicken breast cooked in yellow curry paste containing coconut milk, potatoes, nuts, herbs and onion

Seafood

- 55. *Lobster Pad Nam Prik Prao (when available)* 29.50**
Fresh life Lobster Flash Stir-fried over flamed wok with the flavors of Thai chilli jam, Fresh Chilli and sweet basil
- 56. *Seafood garlic sauce* 14.50**
Tiger prawns, mussels, squids, crab claw, scallops and fish, Flash stir-fried in a flamed wok with Thai herbs and with garlic sauce
- 57. *Seafood Soufle'* 14.50**
A marriage of pacific Seafood steam with red curry sauce and sweet basil
- 58. *Hot and Spicy Pacific Seafood (Pad Kra Prow Seafood)* 14.50**
Tiger prawns, mussels, squids, crab claw, scallops and fish, Flash stir-fried in a flamed wok with crush Chilli, Thai herbs and hot basil
- 59. *Chu Chee Fresh Salmon or King prawns* 14.50**
Deep-fried fresh Salmon or king prawns in Paneang curry sauce seasoned with coconut milk and sweet basil
- 60. *Fresh Tiger Prawns and Scallops in black pepper sauce* 14.50**
Tiger prawns and scallops Flash, stir-fried over flamed wok with fresh green Asparagus and Chinese mushroom in black pepper and flavors of Oyster sauce
- 61. *Scallops Pad Nam Prik Prao* 12.50**
Fresh scallops Flash stir-fried over flamed wok with the flavors of Thai chilli jam, fresh chilli and sweet basil
- 62. *King Prawn Pad Pong Garee* 14.50**
Fresh king prawns Flash stir-fried with capsicum, celery, onion and chilli in a yellow curry sauce
- 63. *Tamarind King Prawn* 14.50**
Deep-fried king prawns tossed in an aromatic tamarind sauce, topped with Crispy Shallot, dried chilli and red onion
- 64. *New-Zealand Mussels* 9.50**
Flash stir-fried New-Zealand mussels, fresh herbs with curry paste and sweet basil
- 65. *Sizzling Pacific Seafood* 14.50**
Medley of Tiger prawns, mussels, squids, crab claws and scallops

flash stir-fried in a flamed wok with black bean sauce served sizzling

66. *Choice of Squids or Tiger Prawn Pad Kra-Prow* (Hot & Spicy) 9.50

The most famous Thai dish pacific squids or Tiger prawn flash stir-fried with crushed chilli, garlic and hot basil

67. *Soft Shell Crab Curry Powder* 12.50

Fresh soft shell crabs flash stir-fried with capsicum, celery, onion and chilli in a yellow curry sauce

Fish

68. *Sea Bass Geam Beuy* 17.50

The whole Sea bass boneless, Steamed with preserved plum juice and Chinese mushrooms

69. *Pla Nueng Ma Nao* 17.50

One of The most famous Thai dishes, Whole Sea Bass boneless steamed with crushed chilli, garlic, limejuice, lemongrass and in flavors of ginger

70. *Pla Yang Bai Teai* 17.50

Char-grilled whole Sea Bass boneless stuffed with garlic and Thai herbs wrapped in pandanus leave, served with spicy seafood sauce

71. *Pla Sam Rod (Halibut or Fresh Salmon)* 17.50

Crispy deep-fried Halibut or fresh Salmon Fillet served with spicy sweet and tangy Chilli sauce

72. *Pla Nueng Se-Eew* 17.50

One of The most famous Thai dish whole sea bass boneless steamed with herbs, Lemongrass and Soya Sauce in flavors of ginger

Vegetables

- 73. *Kai Lan with Oyster Sauce / Or Veggies option* 7.50**
Flash Stir-fried fresh and crispy young kai lan flavored in oyster sauce
- 74. *Fresh Green Asparagus with Oyster Sauce/Or Veggies option* 7.50**
Fresh green asparagus, Chinese mushroom flash stir-fried over a flamed wok flavoured in oyster sauce
- 75. *Morning Glory (Pak Boung)/Or Veggies option* 7.50**
A popular Thai vegetable dishes flash stir-fried over a flame wok with crushed Chilli and garlic in flavors of Oyster sauce
- 76. *Pak Choi /Or Veggies option* 5.50**
Stir-fried Pak Choi in flavors of oyster sauce
- 77. *Sautéed fours kind of vegetables /Or Veggies option* 7.50**
Flash Stir-fried asparagus, kale, Chinese leaves, sweet corn and Chinese mushroom in flavors of oyster sauce
- 78. *Bean sprout/Or Veggies option* 5.50**
Flash Stir-fried bean sprouts ,spring onion, Chilli pepper and bean curd in flavours Of oyster sauce
- 79. *Veggies Garden vegetables* 5.50**
Flash stir-fried mixed vegetables with fresh garlic sauce

Vegetarian Starters

- 80. *Veggies Selection* 7.50**
Mixed vegetables tempura, Sweet corn pancakes, Vegetables spring rolls, money bag and bean curd served with sweet chilli dip and Wasabi in Soya sauce
- 81. *Sweet Corn Pancakes (Tod Man Kao Pod)* 4.50**
Sweet corn pancakes served with sweet chilli dip
- 82. *Tempura Vegetables* 4.50**
Fresh vegetables, Asparagus, Fresh baby corn, sweet potatoes, carrot, bell pepper, courgettes and broccoli in light batter, deep-fried till crispy served with Wasabi and soy sauce
- 83. *Veggies Spring Rolls* 4.50**
Vegetarian spring rolls served with sweet chilli sauce
- 84. *Crispy Bean curd (Tofu Tod)* 4.50**
Deep-fried bean curd till crispy served with sweet and tangy peanuts sauce
- 85. *Mushroom Soup (Tom Kha Hed)* 5.50**
Mushroom soup flavored with lemongrass, galangal, coriander, chilli, lime leaves and coconut milk
- 86. *Hot and Sour Mushroom Soup (Tom Yum Hed)* 5.50**
Hot and sour mushroom soup, enriched with Thai herbs and lemongrass
- 87. *Spicy Fresh Fruit and Vegetable Salad* 5.50**
Varieties of our Oriental fresh fruit and vegetable flavored with chilli and limejuice dressing

Vegetarian Main Courses

- 88. *Red or Green Curry with veggies chicken* **8.50****
Most famous Thai red or green curry with veggies chicken made with coconut milk, fresh green chilli, eggplants, pea aubergines and basil
- 89. *Jungle Curry with veggies chicken* (very hot) **8.50****
Traditionally a North eastern of Thai jungle curry with veggies chicken made without coconut milk
- 90. *Hot & Spicy veggies chicken (Pad Gra Prow)* **8.50****
One of the most popular Thai dishes, made from fillet of veggies chicken, flash stir-fried over a flamed wok with crushed chilli, garlic, and hot basil
- 91. *Sweet and Sour with veggies chicken* **7.50****
Flash Stir-fried veggies chicken with tofu, pineapple, onions and peppers in sweet and sour sauce
- 92. *Veggies Chicken with Cashew Nuts* **8.50****
Flash Stir-fried Veggies chicken with cashew nuts, dried chilli, spring onions, red and green peppers in Soya sauce
- 93. *Veggies Chicken Pad Nam Prik Prao* **8.50****
Veggies Chicken Flash stir-fried over flamed wok with the flavors of Thai chilli jam, fresh chilli and sweet basil
- 94. *Veggies Pad Thai* **7.50****
The original Thai rice noodles, Flash stir-fried with sweet radish, tamarind sauce, bean sprouts, spring onion, chilli and peanut

Noodles

- 95. *Pad Thai with Tiger Prawn or chicken* 8.50/7.50**
The original Thai rice noodles, Flash stir-fried with Tiger prawns or chick, sweet radish, egg, tamarind sauce, bean sprouts, spring onion, chilli and crush peanut
- 96. *Yellow Eggs Noodles /Or veggies option* 5.50**
Flash Stir-fried eggs noodles, carrot, lettuce, bean sprouts with Oyster sauce
- 97. *Spicy Noodles with Tiger prawn or chicken/Veggies option* 8.50/7.50**
Flash stir-fried rice noodles with fresh Tiger prawns or Chicken, bean sprouts, onion, Chilli pepper, crush chilli, garlic, and hot basil

