

LEELAVADEE

THAI RESTAURANT

Templestowe Village

1/110 James Street, Templestowe, VIC 3106

Call: 8822 3720

Open for dinner 7 nights from 5.30 pm till 10.00 pm
(Kitchen closes at 9.30 pm)

Thank you for coming to dine with us tonight. We hope you will enjoy your visit and the food we serve you.

We are a BYO restaurant, so please feel free to bring any beverage you like – e.g. beer, wine, champagne or soft drinks. (Although we do sell soft drinks if you prefer)

Corkage = \$2.50 per person

We appreciate any comments you may have about our food, service or amenities.

** Please let our staff know if you require gluten free (GF), vegan dish or have any food intolerances/allergies



Prices are subject to change without notice
Issue Date: July 2022

Banquet set A (\$35 per person)

Entrée

Curry Puffs, Spring Rolls, Fish Cake & Chicken Satay (1 of each per person)

Main Courses

(All main courses served with steamed Jasmine Rice)

Green CHICKEN Curry

Pad Cashew Nut with BEEF

---Above 2 Main Courses are for 2 people---

Pad Thai CHICKEN

---Above 3 Main Courses are for 3 people---

Pad Puk with BEEF

---Above 4 Main Courses are for 4 people---

Dessert

Vanilla ice cream topped with honey syrup

Banquet set B (\$40 per person)

Soup

Choice of...

- **Tom Yum Soup** (chicken/prawn)
 - **Tom Kha Soup** (chicken/prawn)
- (Both soups are topped with coriander and spring onion)

Entrée

Curry Puffs, Spring Rolls, Fish Cake & Goong Hom Pha (1 of each per person)

Main Courses

(All main courses served with steamed Jasmine Rice)

Red Curry Duck

Pad Pried Wan with CHICKEN

---Above 2 Main Courses are for 2 people---

Pad Thai PRAWN

---Above 3 Main Courses are for 3 people---

Pad Graprow with BEEF

---Above 4 Main Courses are for 4 people---

Dessert

Banana fritter served with vanilla ice cream topped with honey syrup & sesame seeds

Please note: ALL of the above meal choices can be exchanged for any other but surcharge of \$2 per person per dish applies for seafood, duck and Lamb

>> ENTRÉE <<

Prawn crackers 5.00
Served with peanut sauce

Roti Bread 5.00
Thai style bread served with peanut sauce

Spring Rolls (6pcs) 8.00
Thai house-made spring rolls with minced pork, minced chicken, garlic, coriander, pepper, egg, sesame oil and vermicelli noodles served with sweet chilli sauce

Spring Rolls Puk - Vegetarian (6pcs) 8.00
Thai house-made spring rolls filled with carrot, vermicelli noodles, shiitake mushrooms, cabbage & celery served with sweet chilli sauce

Curry Puffs (4pcs) 8.00
Puff pastry filled with minced chicken, potato, onion and spices served with sweet chilli sauce

Curry Puffs Puk - Vegetarian (4pcs) 8.00
Thai style curry puff filled with corn, peas, carrot, potato and onion

Chicken Satay (4pcs) 8.50
Popular Thai dish of marinated chicken tenderloins grilled on skewers with coconut milk and spices served with house-made peanut sauce

Tod Mun Pla (4pcs) 9.00
Thai style fish cake served with sweet chilli sauce

Goong Tod (4 pcs) 9.00
Battered deep-fried prawns served with sweet chili sauce

Goong Hom Pha (4pcs) 9.00
Marinated prawns with coriander, garlic, sesame oil and sesame seeds wrapped in pastry served with sweet chili sauce

Kha Nom Jeep (4 pcs) 9.00
Steamed marinated minced chicken, pork and prawn with egg, corn flour, garlic, pepper & coriander wrapped in wonton pastry, serve with sweet chilli sauce

Mixed Entree (2 of each) 15.00
Spring rolls, curry puffs, fish cake and goong hom pha

>> SOUPS <<

(All soups are topped with coriander and spring onion)

Tom Yum Soup

The most famous spicy sweet and sour soup with tomato, young corn and mushroom

- Chicken 10.00
- Prawn 11.00
- Vegetarian with tofu 9.50

Tom Kha Soup

Another famous Thai style coconut soup with coconut milk, young corn and mushroom

- Chicken 10.00
- Prawn 11.00
- Vegetarian with tofu 9.50

Tom Jurd Soup

Thai style soup with minced pork, garlic, vegetables and vermicelli noodles

- Vegetarian with tofu 9.50

Wonton Soup

Clear soup with minced pork in wonton pastry, carrot, young corn, garlic and onion

>> MAIN COURSES <<

SALAD...

All salads are prepared with coriander, spring onion, red onion and side salad. Salad dressing is a mixture of fish sauce, lemon juice and sugar EXCEPT for Thai Salad & Squid Salad

Thai Salad - Vegetarian 14.00
Selected fresh vegetables with egg and tofu topped with house-made peanut sauce

Naem Zod 15.00
Spicy minced pork cooked in salad dressing, fresh ginger, chilli & roasted peanut

Larb Gai 15.00
Spicy minced chicken cooked in salad dressing, chilli & ground rice

Nuer Num Tok 15.00
Grilled beef with salad dressing, chilli & ground rice

Yam Neur 15.00
Rump beef, sliced and cooked in salad dressing, tomato, cucumber, lemongrass and fresh chilli

Goong Manow 19.00
Grilled marinated prawns dressed with salad dressing, fresh chilli & garlic

Yam Talay 19.00
 Combination seafood cooked with salad dressing, tomato, cucumber, lemongrass, fresh chilli and kaffir lime leaves

Squid Salad 18.00
 Squid cooked in sweet chilli paste, with lemon, carrot, cabbage, cashew nut and pickled ground chilli

THAI CURRIES...

- **Chicken or Beef** 22.00
- **Fish (Rockling fillet)** 24.00
- **Prawn** 26.00
- **Vegetarian with tofu** 22.00

Green Curry
 Traditional green curry cooked in coconut milk with carrot, peas, capsicum, bamboo shoots, basil & green beans

Yellow Curry
 Yellow curry cooked in coconut milk with onion, carrot & potato

Red Curry
 Traditional red curry cooked in coconut milk with carrot, peas, capsicum, bamboo shoots, basil & green beans

Pineapple Curry
 Red curry cooked in coconut milk with carrot, onion, pineapple, kaffir lime leaves, basil & capsicum

Panang Curry
 Mild red curry cooked in coconut milk topped with capsicum, basil & kaffir lime leaves

Massaman Curry
 Thai sweet and sour curry cooked in coconut milk with onion and potato, topped with roasted peanut

Massaman Lamb Curry 26.00
 Diced Lamb cooked with sweet and sour curry in coconut milk with onion and potato, topped with shredded carrot, cashew nut & fried shallots

Red Duck Curry 26.00
 Roasted Duck breast fillets cooked in red curry with coconut milk, carrot, onion, lychee, tomato, capsicum, basil & kaffir lime leaves

STIR-FRIED...

- **Chicken or Beef** 19.00
- **Prawn** 23.00
- **Vegetarian with tofu** 19.00

Pad Prieu Waan
 Stir-fried sweet and sour sauce with carrot, tomato, cucumber, pineapple, onion, capsicum, snow peas, spring onion & garlic

Pad Graprow
 Stir-fried green beans, carrot, onion, garlic, capsicum, chilli, zucchini & sweet basil

Pad Khing
 Stir-fried carrot, mushroom, young corn, capsicum, cauliflower, onion, snow pea, zucchini, spring onion, garlic & ginger

Pad Cashew Nut
 Stir-fried carrot, capsicum, cashew nuts, onion, spring onion, zucchini & roasted dry chilli

Pad Puk
 Stir-fried combination vegetables, onion, spring onion & garlic

Pad Nummun Hoy
 Stir-fried broccoli, onion & garlic with oyster sauce, topped with roasted sesame seeds

Pad Lemongrass
 Stir-fried young corn, capsicum, carrot, zucchini, lemongrass, snow peas, cauliflower, onion, spring onion & garlic

Pad Satay
 Stir-fried carrot, pineapple, onion, snow peas, capsicum, zucchini, spring onion, cauliflower & corn, served with house-made peanut sauce

Pad Gratiam Prig Thai
 Stir-fried with garlic and white pepper on a bed of lettuce, topped with shredded carrot, coriander & spring onion

- **Chicken or Beef** 19.00
- **Calamari** 22.00
- **Prawn** 23.00

Pad Ga-Ri Talay 24.00
 Stir-fried mixed seafood with onion, carrot, capsicum, snow peas, zucchini, young corn & spring onion in mild yellow curry

Pad Ped Talay 24.00
 Stir-fried mixed seafood with carrot, mushroom, capsicum, snow peas, zucchini, young corn, onion, green beans, bamboo shoots, zucchini & basil in red curry

Honey Chicken 19.00
 Fried chicken in batter served with mango-honey sauce, topped with shredded carrot & roasted sesame seeds

CHAR-GRILLED

Gai Yang (BBQ Chicken) 21.00
 Grilled chicken thigh fillet marinated in honey, garlic, lemongrass, chilli & pepper, served with side salad and sweet chilli sauce

FISH (ROCKLING FILLET)
(All fish dishes are available as steamed or deep-fried in light batter)

Pla Chu Chee 24.00
 Fish cutlets cooked with carrot, onion, capsicum & basil in red curry sauce

Pla Lard Khing 24.00
 Fish cutlets cooked with young corn, carrot, mushroom, capsicum, snow peas, zucchini, cauliflower, onion, spring onion & ginger

Pla Sam Rod 24.00
 Fish cutlets cooked with carrot, onion, capsicum, snow peas, spring onion & tomato in tomato sauce

Pla Lard Prig Pow 24.00
 Fish cutlets cooked with onion, cauliflower, carrot, snow peas, basil, capsicum, zucchini & young corn in chilli paste with soy-bean oil

NOODLES AND RICE...

Pad Thai
 Stir-fried rice noodles with egg, bean-shoot, spring onion & crushed peanuts

- **Chicken or Beef** 18.50
- **Prawn** 22.50
- **Vegetarian with tofu** 18.50

Pad Se-ew
 Stir-fried rice noodles with egg, carrot, onion, broccoli, capsicum & spring onion

- **Chicken or Beef** 18.50
- **Prawn** 22.50
- **Vegetarian with tofu** 18.50

Fried Rice
 Thai style fried rice with egg, tomato, onion & spring onion

- **Chicken or Beef** 18.50
- **Prawn** 22.50
- **Eggs** 18.50
 (As above but with extra egg added)
- **Vegetarian with tofu** 18.50

Fried Rice with chilli
 Fried rice with egg, carrot, onion, basil, fresh chilli, garlic & capsicum

- **Chicken or Beef** 18.50
- **Prawn** 22.50
- **Vegetarian with tofu** 18.50

Fried Rice with Pineapple
 Thai style fried rice with egg, carrot, onion, capsicum, pineapple, spring onion & cashew nuts

- **Chicken or Beef** 19.50
- **Prawn or Prawn & Calamari** 23.50
- **Vegetarian with tofu** 18.50

RICE (per person)

Steamed Jasmine Rice 3.50
Coconut Rice 4.50

>>DESSERT<<

Kanom Morgang (Thai custard) 6.00
 Thai style coconut custard served with vanilla ice cream topped with honey syrup and sesame seeds

Gluoy Tod (Banana fritter) 6.50
 Banana fritter served with vanilla ice cream topped with honey syrup and sesame seeds

Kao Tom Mud (Banana w sticky rice) 6.50
 Steamed sticky rice with banana filling served with vanilla ice cream topped with honey syrup and sesame seeds

Sweet short stack 6.90
 Two pancakes with ice cream and your choice of chocolate or honey syrup

Ice cream - vanilla with topping 5.00
 Topping: chocolate or honey syrup

Coconut ice cream 5.50